

2024 MATINEE WEDDING PACKAGES

PRICE IS BASED ON CHOICE OF PACKAGE AND INCLUDES:

- 4 hour facility rental
- 4 plated dinner entrée choices on plated package
- 4 hour Classic Open Bar
- Selection of eight passed hors d'oeuvres
- Champagne toast
- Mac & Cheese Station during Cocktail Reception
- Additional carved item on buffet style package
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinator team and professional waitstaff
- Hours for receptions: 12 pm - 4 pm or 12:30 pm - 4:30 pm

Choice of menu must be finalized three months prior to function.

Tentative count of each entrée must be given three weeks before function and final count two weeks before function. The final count is not subject to reduction after the two weeks.

A 20% service charge and CT state sales tax, at date of the event, will be added to final bill.

The financial deposit schedule for your event is divided into three equal payments based on your minimum guarantee. The first deposit is to secure your event date and contract. The second deposit is due one-third of the way to your event date. The third deposit is due two-thirds of the way to your event date. These payments may be made with personal checks or cash. The final payment for anything above the guaranteed amount will be due three days prior to your event date by certified bank check or cash.

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2024 Matinee Wedding Menus

BUTLERED HORS D'OEUVRES *Please select seven:*

POULTRY:

Thai Peanut Chicken Skewer with sweet chili dipping sauce*

Chicken & Waffle with bacon, bourbon maple aioli

Jerk Chicken Nacho with fruit salsa

Peking Duck on scallion pancake

BBQ Chicken Empanada

Chicken & Caramelized Onion Quesadilla

BEEF, PORK & LAMB:

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Potato Skins with mixed cheese, bacon and sour cream*

Bacon Wrapped Meatloaf with Jack Daniel's sweet potato mash

Open Faced B.L.T. Sandwich with sun dried tomato aioli**

Dates in a Blanket spiced almond stuffed date wrapped in apple wood bacon*

Mini Cheeseburgers served on a house-made bun with onions, peppers and a spicy ketchup

BBQ Pulled Pork & Cheese Popover

Chorizo Sausage Puff Doggie with smoky mustard sauce

Meat & Potatoes potato croquette topped with pulled short rib

Spinach & Sausage Stuffed Mushroom**

Puff Doggie with grain mustard sauce

Philly Cheese Steak Spring Roll

Chorizo Empanada filled with potato, caramelized onion and chorizo

Asian Meatball

Joe's Meatball with fontina cheese and marinara

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SEAFOOD:

Tempura Shrimp with nori aioli

Escargot Filo Cups with garlic butter, parsley and shallots**

Sweet Potato & Shrimp Cakes**

Lobster Salad on Fried Taro Root

Fish & Chips with tartar sauce

House Cured Salmon on potato pancake with cucumber caper salsa*

Deviled Egg topped with Cajun shrimp salad*

Cod Fritter with chipotle honey mustard

Poached Salmon Rilette in cucumber cup*

Crab Cake

Fried Sushi Rice Cake with Tuna Poke & Wasabi

VEGETARIAN:

Kung Pao Cauliflower V

Seasonal Flatbread Pizza**

Mushroom & Gorgonzola Empanada

Eggplant Parmesan with mozzarella, tomato and pesto

Tomato, Mozzarella & Basil Crostini

Tempura Asparagus with sweet chili ginger lime dipping sauce V

Truffle Risotto Balls served with truffle aioli

Vegetarian Stuffed Mushrooms with dried fruits and pecans*, V

Roasted Garlic & Brie Crostini**

Fried Sushi Rice Cake with beet tartar and goat cheese crema

Corn & Roasted Red Pepper Quesadilla

Seasonal Vegetarian Quiche*

Black Bean Croquette with avocado mousse*, V

Polenta Cake with olive tapenade*, V*

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ADDITIONAL HORS D'OEUVRES *By the piece:*

Clams Casino garlic, peppers, bacon and butter*	1.95 each
Oysters Rockefeller spinach, béchamel and Parmesan	3.20 each
Asian Spiced Jumbo Shrimp*	3.50 each
Salmon Sushi Roll*	9.60 each
French Cut Lamb Chops with roasted garlic sauce*	4.95 each
Roasted Beef Tenderloin Crostini with blue cheese sauce	2.95 each

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Matinee Wedding Plated Menu

STARTERS *Please select one:*

SALADS:

Greek Salad with baby spinach, lentils, quinoa, olives, tomato, artichoke hearts, feta cheese, chopped parsley and olive oil

Roasted Baby Beet & Arugula Salad topped with goat cheese timbale

Antipasta Salad chef's assortment of cheeses, cured meats and marinated vegetables

Pond House Caesar Salad with focaccia croutons, baby romaine lettuce, vegetarian Caesar dressing, and shaved Parmesan cheese

Red Wine Poached Pear Salad romaine, spinach and radicchio lettuce with poached half pear, dried cherries, toasted almonds, Gorgonzola cheese and raspberry vinaigrette

Pond House Baby Green Salad peppers, radish, tomato, carrots, grapes, and sunflower seeds tossed with a poppy and white balsamic vinaigrette and garnished with Parmesan tuile

Seasonal Summer Salads: *(Available July-September)*

Tomato, Mozzarella & Basil

Watermelon, Tomato & Feta

PASTAS:

Butternut Squash & Mascarpone Ravioli with brown butter-balsamic sauce and fresh sage

Prosciutto & Asparagus Ravioli with house-made ricotta and tomato cream sauce

Lobster Ravioli with mascarpone cheese and a sherry lobster bisque *(additional 3.95 per person)*

SOUPS:

Lobster Bisque

Italian Wedding Soup *(December - February)*

Spring Pea & Mint *(March - May)*

Gazpacho *(June - August)*

Butternut Squash & Granny Smith Apple Bisque *(September - November)*

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DINNER ENTRÉES *Please select three:*

BEEF, PORK & LAMB:

Grilled Filet Mignon* 133.22 / 6oz.
143.44 / 8oz.
roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle

Braised Lamb Shank 121.48 / 14-18oz.
127.79 / 19-24oz.
horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction

Pork Osso Buco* 113.17
with creamy herb polenta, roasted broccolini and veal demi

Braised Short Rib** 124.83
served over garlic mashed potatoes, roasted root vegetables and veal demi

Rack of Lamb 142.53
herb encrusted rack of lamb with Israeli couscous ratatouille, harissa lamb sauce and cucumber raita

New Zealand Venison 143.93
roasted New Zealand venison, poppy seed spätzel au poivre butternut squash, vin cotto

Pond House "Surf & Turf"* 158.68
8 oz. filet, truffle mashed potatoes, and lobster tail

SEAFOOD:

Roasted Salmon** 111.14 / 6oz.
117.11 / 8oz.
with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, and leeks

Seared Salmon* 111.14 / 6oz.
117.11 / 8oz.
served over broccoli rabe infused polenta with an artichoke heart, pine nut, sun dried tomato, green olive, lemon zest, shallot and garlic relish with a brown butter and balsamic vinaigrette

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Roasted New England Cod 8 oz. baked cod served over farro risotto with artichoke hearts, apples, onion, and mushrooms topped with lobster bisque	125.22
Porcini Encrusted Halibut with creamy spinach polenta, shaved fennel and lemon truffle cream	131.40
Cioppino clams, mussels, shrimp, and white fish in a tomato basil sauce served over parsley spaetzle	135.64
Bouillabaisse clams, mussels, shrimp, white fish, and lobster in a saffron tomato broth topped with julienned carrots and leeks, and saffron aioli crostini	145.13
POULTRY:	
Oven Roasted Duck Breast* honey-lavender glazed duck breast served with a duck confit spring roll, and cabbage and shiitake mushroom slaw	116.05
Roasted Frenched Chicken Breast** butter poached smashed garlic and Parmesan fingerling potatoes, herb roasted baby carrots, and velouté sauce	109.43
Chicken Coq Au Vin* frenched chicken breast simmered with mushrooms, pearl onions, lardons, fresh herbs and red wine served over mashed potatoes	109.43
Bacon Wrapped Pheasant* frenched pheasant wrapped in apple wood smoked bacon, roasted acorn squash ring, barley with pecans and dried cranberries, huckleberry sauce	124.70

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VEGETARIAN:

Vegetable Stack* layers of portobello mushroom, grilled eggplant, zucchini, squash, roasted red peppers, ricotta, mozzarella cheese, and marinara sauce	101.67
Sweet Potato Falafel*, <u>V</u> golden quinoa pilaf with beet tahini vinaigrette	101.67
Vegetarian Lasagna House-made pasta sheets layered with seasonal vegetables and house-made ricotta topped with marinara sauce and mozzarella cheese	101.67
Miso Glazed Grilled Japanese Eggplant, <u>V</u> served with Israeli couscous ratatouille	101.67

DESSERT & COFFEE

Wedding Cake from Classic Cakes by Carol Murdock
— or —
Wedding Cake from Creative Cakes by Donna



Matinee Wedding Buffet Menu

110.75 per person

SALAD *Please select two:*

Pond House Field Green Salad young mixed greens with carrots, red onion, cucumber, grape tomatoes, assorted peppers, toasted nuts and white balsamic vinaigrette

Baby Kale Caesar baby kale tossed with focaccia croutons, sun dried tomatoes, chopped bacon, shaved Parmesan cheese and our house-made Caesar dressing

Greek Spinach Salad with spinach, lentils, quinoa, olives, tomatoes, artichoke hearts, feta cheese, chopped parsley, extra virgin olive oil and fresh lemon

Apple Walnut Salad romaine lettuce and spinach tossed with Granny Smith apples, toasted walnuts and Gorgonzola cheese with a raspberry vinaigrette

Roman Salad radicchio, arugula, carrots, shaved fennel, olives, orange and Prosciutto with extra virgin olive oil and fresh lemon

Mexican Salad romaine, assorted peppers, grilled corn, tomatoes, red onion, mixed cheese, avocado and fried tortilla chips with a chipotle citrus vinaigrette

B.L.T. Salad romaine lettuce, apple wood smoked bacon, diced tomato, cracked black pepper and croutons with a creamy basil dressing

Thai Salad romaine, spinach and cabbage with carrots, cashews, assorted peppers, red onion and edamame beans with sesame ginger vinaigrette topped with fried wonton strips

Seasonal Summer Salads:

- **Panzanella Salad** – tomato, red onion, cucumber focaccia croutons with a red wine vinaigrette
- **Watermelon, Tomato & Feta Salad**

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PASTA & GRAINS *Please select one:*

Orecchiette Maremmana roasted peppers, roasted garlic cloves, toasted fennel seeds, sun dried tomatoes and broccoli rabe in a sauce of extra virgin olive oil, Chablis and Parmesan (*add sausage 1.25 per person*)

Rigatoni à la Vodka tossed with house-made creamy tomato sauce with vodka and cream topped with fresh grated Parmesan cheese (*add meatballs for an additional 1.25 per person*)

Indian Rice basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, sweet curry, paprika and sweet cream butter*

Latin Rice saffron rice and black beans with assorted peppers, onions, garlic, olive oil and white wine* (*add pulled pork 1.25 per person*)

Jambalaya traditional rice dish with chicken, chorizo sausage and vegetables*

Asian Fried Rice steamed white rice stir fried with seasonal and traditional Asian vegetables with a sesame soy lemongrass sauce* (*add duck confit 2.25 per person*)

Penne Mushroom Bolognese penne pasta with a rich and thick mushroom ragu topped with fresh grated Parmesan cheese (*add shredded short rib 1.25 per person*)

Penne à la Pond House onions, sweet potatoes, bacon and spinach in a sherry cream sauce

Adult Macaroni & Cheese fusilli pasta with our special rich, creamy cheese sauce, diced tomatoes, peas, and bacon topped with herbed bread crumbs and baked golden brown

Fusilli Aglio baby kale, garlic, white wine, fresh mozzarella, fresh herbs and extra virgin olive oil (*add tortellini 1.75 extra per person*)

Beef Bolognese rich beef and vegetable ragu slow simmered in a thick tomato sauce topped with fresh grated parmigiana cheese

Seasonal Pastas:

- **Summer** - Zucchini, corn, tomato, pesto, white wine, butter, toasted sunflower seeds
- **Fall** - Butternut squash, chard, caramelized onion and Parmesan
- **Winter** - Sausage, mushroom and ricotta with toasted walnuts and sage
- **Spring** - Asparagus, pea and prosciutto with spinach and lemon brodo

Gluten Free Pasta (additional 2.25 per person)

Handmade Pasta (additional 4.25 per person - Limited Availability)

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DINNER ENTRÉES *Please select two:*

BEEF, PORK & LAMB:

Pond House Meatloaf served over roasted garlic potato croquette, tomato glaze, mixed cheese and grilled mushroom cap

Latin Pork marinated pork loin over saffron rice and black beans topped with crunchy vegetable ceviche and sweet potato chips*

Veal Oscar with béarnaise sauce, crab and asparagus (additional 5.25 per person)

POULTRY:

Chicken Stompanada with onions, garlic, olives and cherry peppers in a sherry wine sauce over rice*

Chicken Piccata egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce and preserved lemons**

Moroccan Chicken with dates, apricots, dried plums and almonds served over herbed couscous

Chicken Marsala served over a wild mushroom infused rice with marsala sauce and mushroom medley, spinach and peppers*

Rosemary Grilled Chicken Breast served over shallot and herb roasted potatoes topped with sweet charred red onions, Stilton and bacon marmalade**

Chicken Coq Au Vin chicken simmered with mushrooms, onions, bacon, fresh herbs and red wine served over rice*

SEAFOOD:

Nut Encrusted, Oven Roasted Organic Black Pearl Salmon a blend of nuts mixed with sweet hoisin, soy and ginger over seasoned basmati rice and Asian slaw**

Stuffed Sole crab stuffed sole served over citrus rice topped with buttery herbed bread crumbs and a saffron cream sauce

Cajun Cornmeal Encrusted Sole served over red beans and rice with tartar sauce

Apricot & Grain Mustard Glazed Roasted Salmon served over herbed polenta with a balsamic roasted grape tomato and charred broccoli rabe salad*

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VEGETARIAN:

Eggplant Parmesan baked layers of breaded eggplant, marinara sauce and mozzarella cheese

Tempeh Cacciatore tempeh sautéed with mushrooms, onions, peppers, tomatoes, herbs and red wine served over cavatelli pasta, V

House-Made Ricotta & Pea Ravioli with a lemon cream sauce

Additional vegetarian entrées available upon request

CARVED ITEMS *Please select one:*

Braised Beef Brisket with horseradish sauce*

Corned Beef Brisket with whole grain mustard and horseradish sauce*

Rosemary Peach Glazed Roasted Turkey Breast with cranberry-orange chutney*

Herb and Pepper Roast Sirloin with grain mustard sauce*

Salmon Wellington wrapped in puff pastry with mushroom leek stuffing served with grain mustard and horseradish sauce

Boneless Seasoned Leg of Lamb with a cucumber yogurt sauce*

Cider Braised Pork Loin with house-made applesauce and sauerkraut*

Grilled Asian Flank Steak with Asian marinade and cole slaw*
(additional 2.25 per person)

Beef Tenderloin with grain mustard horseradish cream* (additional 6.25 per person)

Seared Ahi Tuna with wasabi aioli* (additional 5.50 per person)

Rack of Lamb with cilantro aioli* (additional 7.50 per person)

DESSERT & COFFEE SERVICE

Wedding Cake from *Creative Cakes by Donna*

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