



## Buffet Dinner

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48.40 per person  
(25 person minimum)

### **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 topped with brussels sprout chips

**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, grapefruit 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 nappa 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:*

**Cavatappi 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 1.30 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 1.30 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 1.30 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 2.35 per person*)

**Penne Mushroom Bolognese** penne pasta with a rich and thick mushroom ragu topped with fresh grated Parmesan cheese (*add shredded short rib 1.30 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 1.80 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, basil cream, white wine, butter and 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 2.35 per person)*

*House-Made Pasta (additional 4.40 per person - Limited Availability)*

THE POND HOUSE

*\*gluten friendly; \*\*can be made gluten friendly; V is Vegan; V\*can be made vegan*



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## DINNER ENTRÉES *Please select two:*

### BEEF & PORK:

**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 plantain chips\**

### 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\*

**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 pepper 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 roasted vegetable couscous then topped with sautéed grape tomatoes and broccoli rabe

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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 jicama slaw\*  
*(additional 2.35 per person)*

**Beef Tenderloin** with grain mustard horseradish cream\* *(additional 6.50 per person)*

**Seared Ahi Tuna** with wasabi aioli\* *(additional 5.75 per person)*

**Rack of Lamb** with cilantro aioli\* *(additional 7.80 per person)*

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**DESSERT & COFFEE SERVICE** *Please select one:*

Seasonal Cheesecake\*

Seasonal Pie – house made, hand rolled flaky crust

Crème Brûlée\*

Pond House Seasonal Bread Pudding

Chocolate Mousse Cake

*\*gluten friendly*

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