



Deluxe Buffet Menu

110.21 per person
(25 person minimum)

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
Chicken Parmesan with marinara sauce and fresh mozzarella
Bacon Wrapped Chicken with cherry pepper and sweet chili sauce*

BEEF, PORK & LAMB:

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla
Potato Skins with mixed cheese, bacon and sour cream*
Bacon Wrapped Meatloaf with 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 sour cream and 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 and wasabi aioli

VEGETARIAN:

Kung Pao Cauliflower, ✓

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, ✓

Truffle Risotto Balls served with sun dried tomato aioli

Vegetarian Stuffed Mushrooms with dried fruits and pecans*, ✓

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 ✓

Polenta Cake with olive tapenade ✓*

THE POND HOUSE



ADDITIONAL HORS D'OEUVRES *By the piece:*

Clams Casino garlic, peppers, bacon and butter*	2.05 each
Oysters Rockefeller spinach, béchamel and Parmesan	3.35 each
Asian Spiced Jumbo Shrimp*	3.65 each
Salmon Sushi Roll*	10.00 each
French Cut Lamb Chops with roasted garlic sauce*	5.15 each
Roasted Beef Tenderloin Crostini with blue cheese sauce	3.05 each
Mini Lobster Roll	10.00 each



SALAD *Please select one:*

Shrimp Caesar Salad served with focaccia croutons, shaved Parmesan cheese and shrimp

Pond House Field Green Salad young organic mixed greens with baby vegetables, sun dried tomatoes, toasted pecans and orange vinaigrette

Roasted Pear Salad romaine lettuce, radicchio and spinach topped with roasted pears, Gorgonzola cheese, toasted almonds, and dried cherries with a raspberry vinaigrette

Chop Salad iceberg lettuce, hard boiled eggs, pancetta lardons, diced chicken, roasted peppers, diced tomatoes and crumbled blue cheese with creamy basil dressing

Arugula Salad fresh baby arugula, kale, white beans, fresh grated Parmesan cheese, grape tomatoes, marinated artichoke hearts, prosciutto with an aged balsamic vinaigrette

B.L.T. Salad baby romaine, apple wood smoked bacon, grape tomato confit, focaccia croutons, goat cheese fritters, with a creamy basil vinaigrette

THE POND HOUSE

PASTA & GRAINS *Please select one:*

Cavatappi Maremmana roasted peppers, roasted garlic cloves, toasted fennels seed, sun dried tomatoes and escarole in a sauce of extra virgin olive oil, Chablis and Parmesan *(add sausage 1.30 per person)*

Exotic Mushroom Risotto arborio rice with a blend of exotic mushrooms, tomatoes, Parmesan cheese with black truffle oil

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

Penne Short Rib Bolognese penne pasta with a rich and thick short rib ragu topped with fresh grated Parmesan cheese

Roman Penne penne pasta tossed with Italian sausage, broccoli rabe, garlic, grape tomatoes, white wine and Parmesan cheese.

Lobster Macaroni & Cheese penne pasta with our special rich, creamy cheese sauce, lobster, spinach, and bacon then baked until golden brown

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)*

Jambalaya traditional rice dish with chicken, chorizo sausage and vegetables



DINNER ENTRÉES *Please select one:*

Pond House Crab Cakes served over Indian rice with tandoori aioli

Red Wine Braised Short Ribs served over parsnip and potato mash, seasonal root vegetables, demi glace

Duck Confit, Sausage & White Bean Cassoulet

Bouillabaisse seafood stew with fish, shrimp, scallops, mussels, clams with tomatoes, onions, white wine, garlic and herbs

Chicken Coq Au Vin an eight ounce frenched chicken breast simmered with mushrooms, onions, bacon, fresh herbs served with roasted potatoes and root vegetables

Vegetarian entrées available upon request

CARVED ITEMS *Please select three:*

Grilled Asian Flank Steak with Asian marinade and cole slaw

Braised Beef Brisket with horseradish sauce

Corned Beef with coleslaw and Russian dressing

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 Lamb Top Round with a cucumber yogurt sauce

Cider Braised Pork Loin with house made applesauce and sauerkraut

Beef Tenderloin with grain mustard horseradish cream

Seared Ahi Tuna with wasabi aioli

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

THE POND HOUSE



VEGETABLES & STARCH

Grilled Vegetables *asparagus, mushrooms, peppers and artichokes with rosemary oil and aged balsamic vinegar*

Starches *Please select two::*

- ❖ **Au Gratin Potatoes**
- ❖ **Garlic Mash**
- ❖ **Russet & Sweet Potato Hash** *with garlic, herbs and cumin*
savory leek bread pudding
- ❖ **Corn Bread Stuffing**
- ❖ **Sausage Stuffing**
- ❖ **Creamy Polenta**
- ❖ **Indian Rice**
- ❖ **Latin Rice**

DESSERT TABLE & COFFEE SERVICE

Seasonal Cheesecake*

Fruit Crumble

Crème Brûlée

Chocolate Mousse

Truffles, Cake Pops, Barks & Cookies

Tiramisu

Cannoli

Chocolate Covered Strawberries*

Espresso Panna Cotta

Assorted Cookies

Chocolate Covered Macaroons

House-Made Eclairs

Add Ice Cream – 2.95 per person:

** gluten friendly*

THE POND HOUSE