



## Deluxe Cocktail Party

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53.99 per person  
(25 person minimum)

### **BUTLERED HORS D'OEUVRES** *Please select eight:*

#### **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, 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 sun dried tomato 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\*

THE POND HOUSE

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



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**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

THE POND HOUSE



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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

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### **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

**Salmon Wellington** wrapped in puff pastry with mushroom leek stuffing served with béarnaise sauce

**Boneless Seasoned Lamb Top Round** 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 2.40 per person)*

**Herb and Pepper Roast Sirloin** with grain mustard sauce  
*(additional 3.00 per person)*

**Beef Tenderloin** with grain mustard horseradish cream  
*(additional 6.60 per person)*

**Seared Ahi Tuna** with wasabi aioli *(additional 5.80 per person)*

**Rack of Lamb** with cilantro aioli *(additional 7.95 per person)*

THE POND HOUSE

### **PASSED DESSERT & COFFEE STATION**

*Please select four passed desserts:*

Espresso Panna Cotta with fresh fruit\*

Lemon Sablés

Tiramisu Cups

Chocolate Coconut Macaroons\*

Flourless Chocolate Cake\*

Crème Brûlée\*

Mini Cheesecakes\*

Chocolate Sablés

Assorted Truffles

Cannoli

Chocolate Covered Strawberries\*

Cake Pops

Assorted Barks & Cookies

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