



2025 Hors D'oeuvres & Stations Menu

26.29 per person

7.89 per person when combined with a dinner or lunch package

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



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*



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



TUSCAN CRUDITÉ & CHEESE TABLE

9.88 per person

A bountiful display of Mediterranean delights

An Assortment of Imported & Domestic Cheeses plus a variety of crackers, breads, pâté and seasonal fruits

Traditional Tomato, Basil & Fresh Mozzarella with extra virgin olive oil

Artichoke, Shiitake Mushroom & Feta cheese

Roasted Eggplant & Garlic

Hummus

Toasted & Fresh Pita Chips

Assorted Marinated Olives from the Mediterranean

Marinated Spanish Manchego Cheese

Balsamic Grilled Mushrooms

RAW BAR *Create your own custom display:*

A spectacular addition to any event, the Pond House's raw bar is decoratively displayed on ice. Includes cocktail sauce with fresh grated horseradish, wasabi sauce, ginger mignonette, fresh lemons and limes

Fresh Shucked Oysters / 3.83

Fresh Shucked Clams / 2.74

Shrimp Cocktail / 3.83

Hand Rolled Sushi (*salmon or turn roll*) / 9.98 per roll

THE POND HOUSE



CARVING STATION *(25 person minimum)*

Per person when added to dinner or hors d'oeuvre package

Grilled Asian Flank Steak with cole slaw	7.98
Rosemary Peach Glazed Roasted Turkey Breast with cranberry orange chutney	8.50
Herb & Pepper Roast Sirloin with horseradish-grain mustard sauce*	8.18
Cider Braised Pork Loin with house made apple sauce and onion marmalade	5.46
Boneless Seasoned Leg of Lamb with a cucumber yogurt sauce*	7.10
Beef Tenderloin	Market Price
Seared Ahi Tuna with wasabi yogurt sauce	11.06
Braised Beef Brisket with horseradish sauce	7.50
Corned Beef Brisket with horseradish sauce	7.28
Salmon Wellington wrapped in puff pastry with mushroom leek stuffing served with grain mustard and horseradish sauce	8.50
Rack of Lamb with cilantro aioli*	11.20

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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



TUSCAN TABLE

10.27 per person

A bountiful display of Mediterranean delights

An Assortment of Cheeses & Meats plus a variety of crackers, breads, and seasonal fruits. Cheeses include: Parmesan, Blue Cheese, Manchego, Stracciatella, Brie, Goat Cheese and Aged Cheddar. Meats Include: Prosciutto, Soppressata, Salami, Capicola, and Rosetta de Lyon Sausage.

Artichoke, Shiitake Mushroom & Feta cheese

Hummus

Toasted & Fresh Pita Chips

Assorted Marinated Olives

Tomato, Basil Dip

Tzatziki

RAW BAR *Create your own custom display:*

A spectacular addition to any event, the Pond House's raw bar is decoratively displayed on ice. Includes cocktail sauce with fresh grated horseradish, wasabi sauce, ginger mignonette, fresh lemons and limes

Fresh Shucked Oysters / 3.98

Fresh Shucked Clams / 2.84

Shrimp Cocktail / 3.98

Hand Rolled Sushi (salmon, vegetarian, or turn roll) / 10.38 per roll

THE POND HOUSE



CARVING STATION

Grilled Asian Flank Steak with cole slaw	8.29
Rosemary Peach Glazed Roasted Turkey Breast with cranberry orange chutney	8.50
Herb & Pepper Roast Sirloin with horseradish-grain mustard sauce*	8.84
Cider Braised Pork Loin with house made apple sauce and sauerkraut	5.68
Boneless Seasoned Leg of Lamb with a cucumber yogurt sauce*	7.38
Beef Tenderloin	Market Price
Seared Ahi Tuna with wasabi yogurt sauce	11.50
Braised Beef Brisket with horseradish sauce	7.80
Corned Beef Brisket with Russian dressing and cole slaw	7.80
Salmon Wellington wrapped in puff pastry with mushroom leek stuffing served with grain mustard and horseradish sauce	8.84
Rack of Lamb with cilantro aioli*	11.64

THE POND HOUSE



MAC & CHEESE STATION *Please select two:*

8.97 per person

Four Cheese – Cheddar, smoked Gouda, Pepper Jack and blue cheese

Lobster

Bacon & Tomato

BBQ Pulled Pork – with four cheeses

THE HOT DOG STATION

7.93 per person

All Beef Hot Dogs – with assorted toppings including onions, peppers, sauerkraut, relishes, ketchup, mustards, and beef chili

EMPANADA STATION *Please select two:*

7.58 per person

All American Beef – short rib with peppers, onions, and cheese

Jerk Shellfish – shrimp and lobster with pineapple salsa

Spanish – chorizo sausage, potato, roasted poblano peppers and caramelized onions

Chicken – seasoned chicken with black bean and corn salsa, cotija cheese and sour cream

Vegetarian – mushroom and Gorgonzola marinated vegetables and feta cheese

SLIDER STATION *Please select two:*

10.17 per person

BBQ Pulled Pork – with Pepper Jack cheese and jicama slaw

Country Ham & Cheese Biscuit – with mustard sauce

Philly Cheese Steak – with peppers, onions, Kraft cheese and ketchup

Kung Pao Cauliflower – with Asian cucumber slaw

Pastrami Rachel – cole slaw, Swiss cheese and Russian dressing

THE POND HOUSE



GRILLED CHEESE STATION *Please select two:*

8.62 per person

American – cheese and tomato on country white bread

California – Havarti cheese, bacon, tomato and chili aioli on multigrain

Sante Fe – fried tomato, cheddar cheese and pico de gallo

Croque Monsieur – turkey and Swiss cheese on French toast

Pulled Short Rib & Brie

Vermont – roasted apples, artichoke hearts and smoked Gouda on raisin bread

FRENCH FRY STATION *Please select two:*

7.57 per person

Poutine – Braised short rib gravy with pepper jack cheese

Tuscan French Fries - French fries with truffle oil, Parmesan cheese and rosemary.

The Swiss – Cheese Fondue with assorted toppings

MASHED POTATO BAR *Please select two:*

7.57 per person

Tequila Sunrise – mashed new potatoes topped with pico de gallo, guacamole and sour cream

Manhattan – Yukon gold mashed potatoes topped with a beef and mushroom sauce

Martini – sour cream and buttermilk mashed potatoes topped with bacon and fried onions

Southern Comfort – sweet potato mash topped with chorizo and pepper hash

Irish Potato – mash potatoes studded with sautéed onions, carrot, and cabbage

Roman – garlic mashed potatoes with roasted broccoli rabe and sharp Italian cheese

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FLATBREAD PIZZA STATION *Please select two:*

8.77 per person

Fig Jam, Roasted Pears, Blue Cheese & Prosciutto

Pesto, Tomato & Mozzarella

Tomato Sauce & Fresh Mozzarella

Lemon Mascarpone Cheese, Roasted Red Peppers & Fontina Cheese

Caramelized onions, Roasted Red Peppers, Olives & Anchovies or Not

Truffle Mashed Potato, Roasted Onions & Mozzarella

ASIAN

9.52 per person

Tuna Poke

Hand Rolled Sushi (vegetarian, tuna and salmon available)

Cold Sesame Noodles

Fried Rice with Asian Shrimp

THE POND HOUSE

BUTLERED MINI DESSERTS *Please select four:*

8.67 per person

Espresso Panna Cotta with fresh berries*

Lemon Sablés

Mini Eclair

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

** gluten friendly*

THE POND HOUSE

STATIONARY MINI DESSERTS

10.67 per person

Please select four of the Butlered Mini Desserts

DESSERT TABLE (50 person minimum)

11.54 per person

A display of house made desserts:

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:

SOFT SERVE ICE CREAM STATION

5.93 per person

Chocolate & Vanilla Soft Serve Ice Cream with assorted sprinkles, candies, and fresh berries

THE POND HOUSE



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