



## Non-Profit Buffet Dinner

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43.91 per person  
(25 person minimum)

*Available Tuesday thru Thursday nights  
except in June and December*

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

#### **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

1555 Asylum Avenue  
West Hartford, CT 06117  
E-mail: sales@pondhousecafe.com  
860.231.8823  
pondhousecafe.com



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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\*

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*\*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



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**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:*

**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)*

\*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 & 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 5.45 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, 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 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

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

Seasonal Cheesecake\*

Seasonal Pie – house made, hand rolled flaky crust

Crème Brûlée\*

Pond House Seasonal Bread Pudding

Chocolate Mousse Cake

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*\*gluten friendly*

**SODA BAR** (2.62 per person)

Set-up, ice and Pepsi, Diet Pepsi, Ginger Ale and Club Soda

*A Discounted 15% Service Charge will be added Tuesday – Thursday.  
Groups need a 501C3 to receive non-profit room rates.*

*Tax exempt groups must submit Tax ID Number when contract is signed.*