



Non-Profit Cocktail Party

27.97 per person
(50 person minimum)

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

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



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)



COFFEE & COOKIE PLATTER

Regular, Decaf Coffee & Hot Tea
served with chef's choice of cookies

SODA BAR (2.62 per person)

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

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*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.