



Non-Profit Plated Dinner

(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



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



SALAD *Please select one:*

Greek Salad with baby spinach, lentils, quinoa, olives, tomato, artichoke hearts, feta cheese, chopped parsley and olive oil

Roasted Baby Beet & Arugula Salad topped with goat cheese timbale

Antipasta Salad chef's assortment of cheeses, cured meats and marinated vegetables

Pond House Caesar Salad with focaccia croutons, baby romaine lettuce, vegetarian Caesar dressing, and shaved Parmesan cheese

Red Wine Poached Pear Salad romaine, spinach and radicchio lettuce with poached half pear, dried cherries, toasted almonds, Gorgonzola cheese and raspberry vinaigrette

Pond House Baby Green Salad peppers, radish, tomato, carrots, grapes, and sunflower seeds tossed with a poppy and white balsamic vinaigrette and garnished with Parmesan tuile

Seasonal Summer Salads: *(Available July-September)*

Tomato, Mozzarella & Basil

Watermelon, Tomato & Feta



DINNER ENTRÉES *Please select two:*

Roasted Frenched Chicken Breast** butter poached smashed garlic and Parmesan fingerling potatoes, herb roasted baby carrots, and velouté sauce	49.35
Seared Salmon* served over broccoli rabe infused polenta with an artichoke heart, pine nut, sun dried tomato, green olive, lemon zest, shallot and garlic relish with a brown butter and balsamic vinaigrette	50.85
Apricot & Grain Mustard Glazed Roasted Salmon served over herbed couscous with a balsamic roasted grape tomato and charred broccoli rabe salad	50.85
Black Angus Sirloin Strip Steak herb and pepper grilled, with garlic mashed potatoes, and rosemary grilled vegetables	63.28
Chicken Coq Au Vin an eight ounce. frenched chicken breast simmered with mushrooms, pearl onions, pancetta, fresh herbs and red wine served over mashed potatoes	49.35
Braised Short Rib served over garlic mashed potatoes, roasted root vegetables and veal demi	55.01
Vegetarian Lasagna House-made pasta sheets layered with seasonal vegetables and house-made ricotta topped with marinara sauce and mozzarella cheese	26.95
Miso Glazed Grilled Japanese Eggplant, <u>V</u> served with Israeli couscous ratatouille	26.91

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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

**gluten friendly*

SODA BAR (2.62 per person)

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

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*A Discounted 12% 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.