

Prom Package

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 5 hour facility rental
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Soda Bar
- Professional waitstaff
- Prom coordinating team and professional waitstaff

Choice of menu must be finalized one month prior to function.

Tentative count of each entrée must be given three weeks before function and final count two weeks before function. The final count is not subject to reduction after 8 days prior to event date.

A non-refundable deposit of \$1000 is required at the time of confirmation and signed contract to reserve date.

A 20% service charge and sales tax is added to final bill.

The remaining balance is due three days prior to the event. Final payment is accepted in cash, by certified bank check or business check.

No personal checks are accepted for final payment.

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Prom Dinner Menu

84.15 per person

BUTLERED HORS D'OEUVRES *Please select three:*

Thai Peanut Chicken Skewer with sweet chili dipping sauce

Chicken, Caramelized Onion Quesadilla

Philly Cheesesteak Spring Roll

Open Faced B.L.T. Sandwich with sun dried tomato aioli

Seasonal Flatbread Pizza**

Potato Skins with mixed cheese, bacon and sour cream*

Eggplant Parm with mozzarella, tomato and pesto

Root Vegetable Fries with spicy ketchup

Roasted Garlic & Brie Crostini**

Corn & Roasted Red Pepper Quesadilla

Joe's Meatballs with Fontina cheese and marinara

Puff Doggie with grain mustard sauce

Meat & Potatoes potato croquette topped with pulled short rib

Jerk Chicken Nacho with pineapple salsa



SALAD *Please select one:*

Pond House Field Green Salad young mixed greens with carrots, red onion, cucumber, grape tomatoes, assorted peppers, toasted nuts and orange balsamic vinaigrette

Baby Kale Caesar Salad with sun dried tomatoes, chopped bacon, Parmesan cheese bruschetta with house made traditional Caesar dressing

Apple Walnut Salad romaine lettuce and spinach tossed with Granny Smith apples, toasted walnuts and Gorgonzola cheese with a raspberry vinaigrette

B.L.T. Salad romaine lettuce, apple wood smoked bacon, diced tomato, cracked black pepper and croutons in a creamy basil dressing

DINNER ENTRÉES *Please select two:*

Grilled Filet Mignon* roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle and house-made potato chip

Roasted Frenched Chicken Breast butter poached smashed garlic and Parmesan fingerling potatoes, herb roasted baby carrots, and velouté sauce*

Braised Short Ribs with garlic mashed potatoes, and roasted root vegetables

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*

Vegetarian Lasagna House-made pasta sheets layered with seasonal vegetables and house-made ricotta topped with marinara sauce and mozzarella cheese

DESSERT & COFFEE *Please select one:*

Chocolate Mousse Cake

Seasonal Cheesecake

Seasonal Shortcake

Penny Candy Station

Ice Cream Bar

THE POND HOUSE