



2025 Wedding Enhancements

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



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

*gluten friendly; **can be made gluten friendly; V is Vegan; V* can be made vegan



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

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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*

STATIONARY MINI DESSERTS

10.67 per person

Please select four of the Butlered Mini Desserts

THE POND HOUSE



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