

2025 BAR/BAT MITZVAH

PRICE IS BASED ON CHOICE OF PACKAGE AND INCLUDES:

- 5 hour facility rental
- 1 hour cocktail reception
- Selection of seven passed hors d'oeuvres
- 4 plated dinner entrée choices on plated package
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Bar/Bat Mitzvah cake
- Bar/Bat Mitzvah reception coordinating team and professional waitstaff
- Hours for receptions: 12 pm - 5 pm or 6:30 pm - 11:30 pm

Choice of menu must be finalized three months 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 the two weeks.

A 20% service charge and CT state sales tax will be added to final bill.

The financial deposit schedule for your event is divided into three equal payments based on your minimum guarantee. The first deposit is to secure your event date and contract. The second deposit is due one-third of the way to your event date. The third deposit is due two-thirds of the way to your event date. These payments may be made with personal checks or cash. The final payment including sales tax and 20% service fee will be due three days prior to your event date by certified bank check or cash.

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Bar/Bat Mitzvah Plated Dinner Menu

BUTLERED HORS D'OEUVRES *Please select seven:*

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

BEEF & LAMB:

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Mini Cheeseburgers served on a house-made bun with onions, peppers and a spicy ketchup

Meat & Potatoes potato croquette topped with pulled short rib

Puff Doggie with grain mustard sauce

Philly Cheese Steak Spring Roll

Asian Meatball

Joe's Meatball with fontina cheese and marinara

SEAFOOD:

Fish & Chips with tartar sauce

House Cured Salmon on potato pancake with sour cream and cucumber caper salsa*

Cod Fritter with chipotle honey mustard

Poached Salmon Rilette in cucumber cup*

Salmon Cake

Fried Sushi Rice Cake with tuna poke and wasabi aioli

THE POND HOUSE

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



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*

Deviled Egg

Potato Skins with mixed cheese and sour cream*

THE POND HOUSE

ADDITIONAL HORS D'OEUVRES *By the piece:*

Salmon Sushi Roll* 10.00 each

French Cut Lamb Chops with roasted garlic sauce* 5.15 each

Roasted Beef Tenderloin Crostini 3.05 each
with blue cheese sauce



STARTERS *Please select one:*

SALADS:

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

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 Bouquet Salad red leaf, romaine, radicchio, Belgian endive and frisée lettuces wrapped in a cucumber cuff with watermelon radish, carrot, tomato and red wine vinaigrette

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

Tomato, Mozzarella & Basil

Watermelon, Tomato & Feta

THE POND HOUSE

PASTAS:

Butternut Squash & Mascarpone Ravioli with brown butter-balsamic sauce and fresh sage

Pea & Asparagus Ravioli with house-made ricotta and tomato cream sauce

Truffle & Burrata Ravioli with a creamy tomato and basil sauce

SOUPS:

Italian Wedding Soup *(December - February)*

Spring Pea & Mint *(March - May)*

Gazpacho *(June - August)*

Butternut Squash & Granny Smith Apple Bisque
(September - November)



DINNER ENTRÉES *Please select three plus a vegetarian entrée:*

BEEF & LAMB:

Grilled Filet Mignon*	123.97 / 6oz. 134.36 / 8oz.
roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle and house-made potato chip	
Braised Lamb Shank	111.52 / 14-18oz. 117.39 / 19-24oz.
horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction	
Osso Buco*	Market Price
with creamy herb polenta, roasted broccolini and veal demi	
Braised Short Rib**	115.06
served over garlic mashed potatoes, roasted root vegetables, veal demi and fried chips	
Rack of Lamb	136.74
herb encrusted rack of lamb with Israeli couscous ratatouille, harissa lamb sauce and cucumber raita	
New Zealand Venison	138.20
roasted New Zealand venison, poppy seed spätzel au poivre butternut squash, vin cotto	

SEAFOOD:

Roasted Salmon**	100.55 / 6oz. 108.34 / 8oz.
with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, and leeks	
Seared Salmon	100.55 / 6oz. 108.35 / 8oz.
brushed with brown butter balsamic vinaigrette and served over sun dried tomato couscous then topped with an artichoke heart, olive, sun dried tomato and lemon zest relish	
Roasted New England Cod	115.91
8 oz. baked cod served over farro risotto with artichoke hearts, apples, onion, and mushrooms topped with mushroom cream sauce	
Porcini Encrusted Halibut	125.06
with creamy spinach polenta, shaved fennel and lemon truffle cream	

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POULTRY:

Oven Roasted Duck Breast* 105.75
honey-lavender glazed duck breast served with a duck confit spring roll, and cabbage and shiitake mushroom slaw

Roasted Frenched Chicken Breast** 99.72
butter poached smashed garlic and Parmesan fingerling potatoes, herb roasted baby carrots, and velouté sauce

Chicken Coq Au Vin* 99.72
frenched chicken breast simmered with mushrooms, pearl onions, fresh herbs and red wine served over mashed potatoes

Roasted Pheasant* 116.66
pheasant breast, roasted acorn squash ring, barley with pecans and dried cranberries, huckleberry sauce

VEGETARIAN:

Vegetable Stack* 90.51
layers of portobello mushroom, grilled eggplant, zucchini, squash, roasted red peppers, ricotta, mozzarella cheese, and marinara sauce

Sweet Potato Falafel*, V 90.51
golden quinoa pilaf with beet tahini vinaigrette

Vegetarian Lasagna 90.51
House-made pasta sheets layered with seasonal vegetables and house-made ricotta topped with marinara sauce and mozzarella cheese

Miso Glazed Grilled Japanese Eggplant, V 90.51
served with Israeli couscous ratatouille

DESSERT & COFFEE

Bar/Bat Mitzvah Cake from Creative Cakes by Donna

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Bar/Bat Mitzvah Buffet Menu

100.48 per person

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, 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, and orange 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

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**

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

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*

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)

Adult Macaroni & Cheese fusilli pasta with our special rich, creamy cheese sauce, diced tomatoes, and peas 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 (*replace with 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** - Mushroom and ricotta with toasted walnuts and sage
- **Spring** - Asparagus and pea with spinach and lemon brodo

Gluten Free Pasta (additional 2.35 per person)

House-Made Pasta (additional 4.40 per person - Limited Availability)

THE POND HOUSE



DINNER ENTRÉES *Please select two:*

BEEF & LAMB:

Pond House Meatloaf served over roasted garlic potato croquette, tomato glaze, mixed cheese and grilled mushroom cap

Veal Oscar with béarnaise sauce and asparagus
(additional 3.45 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 balsamic caramelized onions and Stilton**

Chicken Coq Au Vin chicken simmered with mushrooms, onions, 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 salmon 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

THE POND HOUSE



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

CARVED ITEMS *Please select one:*

Braised Beef Brisket with horseradish sauce*

Corned Beef Brisket with whole grain mustard and horseradish sauce*

Rosemary Peach Glazed Roasted Turkey Breast with cranberry-orange chutney*

Herb and Pepper Roast Sirloin with grain mustard sauce*

Salmon Wellington wrapped in puff pastry with mushroom leek stuffing served with grain mustard and horseradish sauce

Boneless Seasoned Leg of Lamb with a cucumber yogurt sauce*

Grilled Asian Flank Steak with Asian marinade and jicama slaw*
(additional 2.35 per person)

Beef Tenderloin with grain mustard horseradish cream* (additional 6.50 per person)

Seared Ahi Tuna with wasabi aioli* (additional 5.75 per person)

Rack of Lamb with cilantro aioli* (additional 7.80 per person)

DESSERT & COFFEE SERVICE

Bar/Bar Mitzvah Cake from *Creative Cakes by Donna*

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Young Adults Bar/Bat Mitzvah Buffet Menu

(Ages 6-15, \$52.72 per person)

Includes soda bar

ENTRÉES *Select Theme*

Southern BBQ

Fried chicken, macaroni and cheese, corn on the cob and coleslaw

All American

Mini burgers, hot dogs, chicken fingers, french fries and coleslaw

Italian

Mini meatball grinders, chicken cutlet Parmesan, baked penne, tossed green salad and garlic bread

Mexican

Beef tacos, chicken burrito, cheese enchilada, refried beans, nacho chips and salsa

DESSERT *Please select one*

Ice Cream Bar

Vanilla ice cream with assorted topping including: chocolate sauce, caramel sauce, shaved chocolate, M&M's, gummy candy, and other popular candies, walnuts and whipped cream.

Seasonal Shortcake Bar

Shortcake with assorted toppings including: strawberries, blueberries, peaches, spiced sautéed apples and whipped cream

Penny Candy Bar

Assorted penny candies including a wide variety of popular candies

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