

2027 MATINEE WEDDING PACKAGES

PRICE IS BASED ON CHOICE OF PACKAGE AND INCLUDES:

- 4 hour facility rental
- 4 plated dinner entrée choices on plated package
- 4 hour Classic Open Bar
- Selection of 8 passed hors d'oeuvres
- Champagne toast
- Mac & Cheese Station during Cocktail Reception
- Two carved items on buffet style package
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinator team and professional waitstaff
- Hospitality area available 1 hour prior to your event start time
- Hours for receptions: 12 pm - 4 pm or 12:30 pm - 4:30 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 and ceremony fee. 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.



2027 Matinee Wedding Menus

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
BBQ Pulled Chicken Slider

BEEF, PORK & LAMB:

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla
Potato Skins with mixed cheese, bacon and sour cream*
Bacon Wrapped Meatloaf with Jack Daniel's sweet potato mash
Open Faced B.L.T. Sandwich with sriracha 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**

THE POND HOUSE



SEAFOOD:

Tempura Shrimp with sweet chili sauce

Sweet Potato & Shrimp Cakes**

Lobster Salad on Fried Wonton

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 Rillettes in cucumber cup*

Crab Cake

Fried Sushi Rice Cake with Tuna Poke & Wasabi Aioli**

VEGETARIAN:

Kung Pao Cauliflower V

Seasonal Flatbread Pizza**

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 truffle 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

Polenta Cake with olive tapenade V*

Tomato Mozzarella & Basil Skewer*

Seasonal Soup Shooter*

Black Bean Nacho with salsa and avocado mousse

Potato Pancake with cranberry relish and sour cream**

Summer Asian Roll rice wrapper with carrot, cucumber, shiitake mushroom, peppers, cabbage and Thai basil, with plum dipping sauce V*

THE POND HOUSE



ADDITIONAL HORS D'OEUVRES *By the piece:*

Clams Casino garlic, peppers, bacon and butter**	2.10 each
Oysters Rockefeller spinach, béchamel and Parmesan**	3.50 each
Asian Spiced Jumbo Shrimp*	3.80 each
Salmon Sushi Roll*	10.40 each
French Cut Lamb Chops with roasted garlic sauce*	5.40 each
Roasted Beef Tenderloin Crostini** with blue cheese sauce	3.50 each
Mini Lobster Roll	10.40 each

THE POND HOUSE

**gluten friendly; **can be made gluten friendly (additional fee may apply);
V is Vegan; V* can be made vegan*



2027 Matinee Wedding Plated Menu

STARTERS *Please select one:*

SALADS:

Greek Salad with chopped spinach, quinoa, olives, tomato, artichoke hearts, feta cheese, and fried chickpeas*

Roasted Baby Beet & Arugula Salad topped with goat cheese timbale*

Burrata Salad with cherry tomatoes, pesto, fresh basil, and crostini**

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

Pond House Caesar Salad with crouton, 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 frisee lettuces wrapped in cucumber cuff with watermelon radish, carrot, tomato, and red wine vinaigrette*, V

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

Tomato, Mozzarella & Basil*

Melon Salad cantaloupe, honeydew, watermelon, feta cheese, and basil-blueberry vinaigrette*

PASTAS:

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

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

Lobster Ravioli with mascarpone cheese and a sherry lobster bisque *(additional 4.30 per person)*

SOUPS:

Lobster Bisque*

Italian Wedding Soup *(December - February)*

Spring Pea & Mint* *(March - May)*

Gazpacho* *(June - August)*

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

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THE POND HOUSE



DINNER ENTRÉES *Please select three:*

BEEF, PORK & LAMB:

Beef Tenderloin*	146.29 / 6oz.
roasted herb encrusted hand cut beef tenderloin, roasted garlic mashed potatoes, haricot vert bundle, and veal demi	157.47 / 8oz.
Braised Lamb Shank**	133.35 / 14-18oz.
horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction	140.29 / 19-24oz.
Pork Osso Buco*	124.25
with creamy herb polenta, roasted broccolini and veal demi	
Braised Short Rib**	137.03
served over garlic mashed potatoes, roasted root vegetables and veal demi and fried chip	
Rack of Lamb	156.49
herb encrusted rack of lamb with Israeli couscous ratatouille, harissa lamb sauce and cucumber raita	
New Zealand Venison	158.04
roasted New Zealand venison, poppy seed spätzel au poivre butternut squash, vin cotto	
Pond House "Surf & Turf"*	174.24
8 oz. filet, truffle mashed potatoes, and lobster tail	
Pork Tenderloin	139.31
butternut squash and sausage corn bread stuffing, sautéed spinach, oyster mushroom cream sauce	

THE POND HOUSE



SEAFOOD:

Roasted Salmon

served over tomato cream sauce, lemon orzo with asparagus and cherry tomato, topped with an artichoke, olive, sun dried tomato, and lemon zest relish

122.02 / 6oz.

128.54 / 8oz.

Seared Salmon*

served over cauliflower mousseline, roasted lentils with capers, tomatoes, cippolini onions and spinach topped with a tomato jam

122.02 / 6oz.

128.54 / 8oz.

Mediterranean Cod*

8 oz. baked cod served over tomato, pepper, and fingerling potato stew topped with a smoked paprika lobster tomato sauce

137.49

Porcini Encrusted Halibut

with creamy spinach polenta, shaved fennel and lemon truffle cream

144.28

Cioppino

clams, mussels, shrimp, and white fish in a tomato basil sauce served over parsley spaetzle

152.09

Bouillabaisse**

clams, mussels, shrimp, white fish, and lobster in a saffron tomato broth topped with julienned carrots and leeks, and saffron aioli crostini

159.34

Shrimp Scampi

grilled jumbo shrimp in a white wine, herb butter sauce, served over a fregola, corn, tomato and fava bean succotash

147.58

THE POND HOUSE



POULTRY:

Oven Roasted Duck Breast*	125.56
honey-lavender glazed duck breast served with a duck confit spring roll, cabbage and shiitake mushroom slaw	
Roasted Frenched Chicken Breast*	123.68
butter poached smashed garlic and Parmesan fingerling potatoes, herb roasted baby carrots, and velouté sauce	
Chicken Coq Au Vin*	123.68
frenched chicken breast simmered with mushrooms, pearl onions, lardons, fresh herbs and red wine served over mashed potatoes	
Chicken Provencal Fricassee	123.68
frenched chicken breast, simmer with artichoke hearts, mushrooms, tomatoes, and capers, served over Israeli couscous	
Chicken Forestiere	123.68
frenched chicken breast simmer in a wild mushroom brandy cream sauce, served over wild rice pilaf	
Bacon Wrapped Pheasant*	140.91
frenched pheasant wrapped in apple wood smoked bacon, roasted acorn squash ring, barley with pecans and dried cranberries, huckleberry sauce	



VEGETARIAN:

Vegetable Stack**	111.62
layers of portobello mushroom, grilled eggplant, zucchini, squash, roasted red peppers, ricotta, mozzarella cheese, and marinara sauce	
Sweet Potato Falafel**, <u>V</u>	111.62
golden quinoa pilaf with beet tahini vinaigrette	
Vegetarian Lasagna	111.62
House-made pasta sheets layered with seasonal vegetables and house-made ricotta topped with marinara sauce and mozzarella cheese	
Miso Glazed Grilled Japanese Eggplant, <u>V</u>	111.62
served with Israeli couscous ratatouille	

DESSERT & COFFEE

Wedding Cake *from Creative Cakes by Donna*

THE POND HOUSE

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2027 Matinee Wedding Buffet Menu

121.59 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*, V

Baby Kale Caesar

baby kale tossed with focaccia croutons, sun dried tomatoes, chopped bacon, shaved Parmesan cheese and our house-made Caesar dressing**

Greek Salad

with chopped spinach, quinoa, olives, tomato, artichoke hearts, feta cheese, and fried chickpeas*

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, orange and Prosciutto with extra virgin olive oil and fresh lemon*

Mexican Salad

romaine, assorted peppers, grilled corn, tomatoes, red onion, mixed cheese, and fried tortilla chips with a chipotle citrus vinaigrette**

B.L.T. Salad

romaine lettuce, apple wood smoked bacon, diced tomato, cracked black pepper and croutons with a creamy basil dressing**

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
- **Melon Salad** – cantaloupe, honeydew, watermelon, feta cheese, and champagne vinaigrette*

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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 1.45 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 1.45 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 1.45 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 2.50 per person)*

Penne Mushroom Bolognese penne pasta with a rich and thick mushroom ragu topped with fresh grated Parmesan cheese *(add shredded short rib 1.45 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 1.95 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 2.50 per person)

House-Made Pasta (additional 4.60 per person - Limited Availability)



DINNER ENTRÉES *Please select two:*

BEEF, PORK & LAMB:

Pond House Meatloaf

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

Latin Pork

marinated pork loin over saffron rice and black beans topped with crunchy vegetable ceviche and sweet potato chips**

Veal Oscar

with béarnaise sauce, crab and asparagus* (additional 5.55 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 and mushroom medley, spinach and peppers*

Rosemary Grilled Chicken Breast

served over shallot and herb roasted potatoes topped with balsamic onions, Stilton and bacon marmalade*

Chicken Coq Au Vin chicken simmered with mushrooms, onions, bacon, fresh herbs and red wine served over rice*

Chicken Provencal Fricassee

frenched chicken breast, simmer with artichoke hearts, mushrooms, tomatoes, and capers, served over Israeli couscous

Chicken Forestiere

frenched chicken breast simmer in a wild mushroom brandy cream sauce, served over wild rice pilaf

Chicken & Dumplings

creamy pulled chicken casserole, seasonal vegetables, Parisian gnocchi

THE POND HOUSE



SEAFOOD:

Nut Encrusted, Oven Roasted Salmon

a blend of nuts mixed with sweet hoisin, soy and ginger over seasoned basmati rice and Asian pepper slaw**

Stuffed Sole

crab 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

Roasted Salmon

served over tomato cream sauce, lemon orzo with asparagus and cherry tomato, topped with an artichoke, olive, sun dried tomato, and lemon zest relish

Mediterranean Cod

baked cod served over tomato, pepper, and fingerling potato stew topped with a smoked paprika lobster tomato sauce*

VEGETARIAN:

Eggplant Parmesan

baked layers of breaded eggplant, marinara sauce and mozzarella cheese

Sweet Potato Falafel

with golden quinoa pilaf, and beet tahini vinaigrette v

House-Made Ricotta & Pea Ravioli

with a lemon cream sauce

Grilled Portobello Mushroom

stuffed with vegetable quinoa, grilled vegetables, and cheese*

Poblano Chili Pepper

stuffed with black beans, fresh corn and sweet potatoes, served over Mexican rice, then topped with queso fresco and cilantro crema*

Eggplant Rollatini

stuffed with ricotta, baked with mozzarella and marinara

Additional vegetarian entrées available upon request

THE POND HOUSE



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*

Cider Braised Pork Loin
with house-made applesauce and sauerkraut*

Grilled Asian Flank Steak
with Asian marinade and cole slaw* *(additional 2.46 per person)*

Beef Tenderloin with grain mustard horseradish cream*
(additional 6.82 per person)

Seared Ahi Tuna
with wasabi aioli* *(additional 5.99 per person)*

Rack of Lamb
with cilantro aioli* *(additional 8.15 per person)*

DESSERT & COFFEE SERVICE

Wedding Cake from Creative Cakes by Donna

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