

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 5 hour facility rental*
- Increased plated dinner entree choices
- 5 hour Classic Open Bar
- Selection of eight passed hors d'oeuvres
- Choice of wine service during dining or champagne toast
- Additional cocktail hour grilled cheese station
- Additional carved item on buffet style package
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinator and professional wait staff
- Hours for receptions: 11:30 am - 4:30 pm or 12:00 - 5:00 pm

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

Tentative count of each entrée must be given ten business days before function and final count seven business days before function. The final count is not subject to reduction.

A 20% service charge and 6.35% state sales tax will be added to final bill.

A non-refundable deposit of \$2,500 is required at the time of confirmation to reserve a date.

The second non-refundable deposit of one half of the minimum food/beverage purchase is due halfway between the first deposit and the function date.

The remaining balance is due three days prior to the event. Final payment is accepted in cash or by bank check. No personal checks are accepted for final payment. Costs are based upon cash payment. If you would like to pay with MasterCard or Visa, we can accommodate you by adding 4% to the total bill for the function.

**a partial room charge will be incurred for groups of fewer than 125 people.*

DAYTIME WEDDING PLATED MENU

BUTLERED HORS D'OEUVRES

Please select eight:

Sesame Chicken Skewer with peanut dipping sauce

Chicken & Waffle with bacon, bourbon maple aioli

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Jerk Chicken Nacho with pineapple salsa

Chicken Liver Pâte Crostini**

Escargot Spoon with garlic butter, parsley and shallots*

Sweet Potato & Shrimp Cakes

Peking Duck on scallion pancake

Crab Cakes with house made lemon grass aioli

Lobster Mac & Cheese served in mini tart shell

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

Curry Chicken Salad Perfiterole

Seasonal Flatbread Pizza**

Potato Skins with mixed cheese, bacon and sour cream*

Petite Reuben Biscuit

Beef Pinwheel

Meatloaf Wellington

Fish & Chips with tartar sauce

Dates in a Blanket stuffed date with a spiced almond and 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

Pulled Short Rib & Smoked Cheddar Popover

Pork Rib Lollipop *with BBQ dipping sauce*

Assorted Filo Rolls

Goat Cheese Bruschetta *with bacon jam*

Chicken Arepa *with pico de gallo and guacamole*

Puff Doggie *with grain mustard sauce*

Eggplant Parmesan *with mozzarella, tomato and pesto*

Sweet Potato Fries *with spicy ketchup*

Tempura Asparagus *with sweet chili ginger lime dipping sauce*

Truffle Risotto Balls *served with sun dried tomato aioli*

Vegetarian Mushrooms*

Roasted Garlic & Brie Crostini**

House Cured Salmon Crostini *on potato pancake with cucumber caper salsa*

Deviled Egg topped with Shrimp Salad

Portobello Burger *with mozzarella cheese, tomato jam and pesto aioli*

Corn & Roasted Red Pepper Quesadilla

Chicken & Caramelized Onion Quesadilla

Cajun Fried Oyster on Spoon *with remoulade sauce*

Ricotta, Spinach & Parmesan Quiche

Prosciutto Wrapped Scallop

Asian Meatball

Joe's Meatball with fontina cheese and marinara

**gluten free **can be served on spoons to become gluten free*

S T A R T E R

Please select one:

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

Mushroom Napoleon roasted portobello mushroom layered with eggplant, roasted red pepper, fresh mozzarella, and arugula drizzled with tomato and basil oils and balsamic syrup

Grilled & Chilled Scallop over mango and asparagus salad topped with key lime chili vinaigrette

Roasted Baby Beet & Arugula Salad topped with goat cheese timbale

Antipasto Salad

Baby Kale Caesar Salad with sun dried tomatoes, chopped bacon, Parmesan cheese and focaccia croutons

Roasted Pear Salad romaine, spinach and radicchio lettuce with roasted pears, dried cherries, toasted almonds, Gorgonzola cheese and raspberry vinaigrette

Shrimp Cocktail three jumbo shrimp with Pond House cocktail sauce (\$12 per person)

SEASONAL SUMMER SALADS

(JULY-SEPTEMBER)

Tomato, Mozzarella & Basil

Watermelon, Tomato, Feta Stack

E N T R É E S

Please select three:

Grilled Filet Mignon with a roasted shallot and garlic merlot reduction, roasted garlic mashed potatoes, oven roasted tomatoes, veal demi and haricot vert bundle \$103.30

Grilled New York Sirloin with a roasted shallot and garlic merlot reduction, roasted garlic mashed potatoes, grilled vegetables \$92.30

Oven Roasted Duck Breast with bourbon whipped sweet potatoes, grilled asparagus and fig demi glaze \$89.26

Dijon Mustard Roasted Chicken Breast with wild mushroom risotto, sauteed brussel sprouts with dried plums and dijon mustard with a dried plum demi \$83.31

Chicken Coq Au Vin an eight ounce frenched chicken breast simmered with mushrooms, onions, bacon, fresh herbs and red wine served over herbed rice \$83.31

Nutty Asian Salmon with wasabi mashed potatoes and Asian cabbage salad \$86.05

Apricot & Grain Mustard Glazed Roasted Salmon served over herbed polenta
with a balsamic roasted grape tomato and charred asparagus salad \$86.05

Braised Lamb Shank garlic whipped potatoes, pickled currant
and red cabbage, guinness reduction \$92.81

Pork Osso Buco with creamy herb polenta, roasted broccoli rabe and demi glaze \$87.38

“Surf & Turf” tender 6 oz. filet served over lobster mashed potatoes
then topped with shrimp scampi \$105.84

Bacon Wrapped Pheasant frenched pheasant breast wrapped in apple wood smoked bacon, wild rice
with wild mushrooms, asparagus bundle and lingonberry sauce \$94.90

Oven Roasted Branzino served on leek bread pudding topped with a
fennel, olive, grapefruit salad \$90.65

Seafood Paella scallops, chorizo sausage and shrimp saffron rice topped
with a butter poached lobster tail 102.58

Braised Short Rib served over garlic mashed potatoes, roasted root vegetables and veal demi \$89.70

Seared Rare Tuna Steak with purple sticky rice and sauteed baby bok choy \$87.70

Spinach Ricotta Gnocchi with artichokes, roasted red peppers, kale
and marinara cream sauce \$81.62

Portobello Mushroom Wellington with balsamic grilled mushroom, exotic mushrooms and
Gruyère cheese wrapped in puff pastry and served over sherry cream sauce \$78.02

DESSERT & COFFEE

Wedding Cake from Classic Cakes by Carol Murdock

or

Wedding Cake from Creative Cakes by Donna

Butlered Chocolate Mousse Cups

DAYTIME WEDDING BUFFET MENU

\$85.11 per person

BUTLERED HORS D'OEUVRES

Please select eight:

Sesame Chicken Skewer *with peanut dipping sauce*

Chicken & Waffle *with bacon, bourbon maple aioli*

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Jerk Chicken Nacho *with pineapple salsa*

Chicken Liver Pâte Crostini**

Escargot Spoon *with garlic butter, parsley and shallots**

Sweet Potato & Shrimp Cakes

Peking Duck *on scallion pancake*

Crab Cakes *with house made lemon grass aioli*

Lobster Mac & Cheese *served in mini tart shell*

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

Curry Chicken Salad Perfiterole

Seasonal Flatbread Pizza**

Potato Skins *with mixed cheese, bacon and sour cream**

Petite Reuben Biscuit

Beef Pinwheel

Meatloaf Wellington

Fish & Chips *with tartar sauce*

Dates in a Blanket *stuffed date with a spiced almond and 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*

Pulled Short Rib & Smoked Cheddar Popover

Pork Rib Lollipop *with BBQ dipping sauce*

Assorted Filo Rolls

Goat Cheese Bruschetta *with bacon jam*

Chicken Arepa *with pico de gallo and guacamole*

Puff Doggie *with grain mustard sauce*

Eggplant Parmesan *with mozzarella, tomato and pesto*

Sweet Potato Fries *with spicy ketchup*

Tempura Asparagus *with sweet chili ginger lime dipping sauce*

Truffle Risotto Balls *served with sun dried tomato aioli*

Vegetarian Mushrooms*

Roasted Garlic & Brie Crostini**

House Cured Salmon Crostini *on potato pancake with cucumber caper salsa*

Deviled Egg *topped with shrimp salad*

Portobello Burger *with mozzarella cheese, tomato jam and pesto aioli*

Corn & Roasted Red Pepper Quesadilla

Chicken & Caramelized Onion Quesadilla

Cajun Fried Oyster on Spoon *with remoulade sauce*

Ricotta, Spinach & Parmesan Quiche

Prosciutto Wrapped Scallop

Asian Meatball

Joe's Meatball *with fontina cheese and marinara*

**gluten free **can be served on spoons to become gluten free*

S A L A D

Please select two:

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 baby kale tossed with focaccia croutons, sun dried tomatoes, chopped bacon shaved Parmesan cheese and our house made Caesar dressing topped with brussel sprout chips

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

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, carrot and shaved fennel, olive, grapefruit, Prosciutto and extra virgin olive oil and lemon juice.

Mexican Salad Romaine, assorted peppers, grilled corn, tomatoes, red onion, mixed cheese, avocado and nacho chips with a chipotle citrus vinaigrette

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

Thai Salad Romaine, spinach and nappa cabbage with carrots, cashews, assorted peppers, red onion and edamame beans with sesame ginger vinaigrette topped with fried wonton stripes

P A S T A

Please select one:

Orecchiette Maremana roasted peppers, roasted garlic cloves, toasted fennel seed, sun dried tomato and escarole in a sauce of extra virgin olive oil, Chablis and Parmesan

Rigatoni Salsa Rosa tossed with house made chunky tomato sauce and topped with fresh grated Parmesan cheese (add meatballs for an additional \$0.60 per person)

Indian Rice basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, bell peppers, sweet curry, paprika and sweet cream butter

Penne Mushroom Bolognese penne pasta with a rich and thick mushroom ragu topped with fresh grated Parmesan cheese

Penne à la Pond House onion, sweet potato, bacon, and spinach in a sherry cream sauce

Adult Macaroni & Cheese fusilli pasta with our special rich, creamy cheese sauce, diced tomato, peas, and bacon topped with herbed bread crumbs and baked golden brown

Rigatoni Roman rigatoni pasta with escarole, Italian sausage, tomatoes and white beans

Clam Penne penne tossed in a traditional white clam sauce

Fusilli Aglio baby kale, garlic, white wine, fresh mozzarella, fresh herbs and extra virgin olive oil

Seasonal - Tortelloni with fresh tomatoes, basil, olive oil, white wine and fresh mozzarella

ENTRÉES

Accompanied by seasonal vegetables and starch

Please select two:

Nut Encrusted, Oven Roasted Canadian Salmon

a blend of nuts mixed with sweet hoisin, soy and ginger

Chicken Stompanada *with onions, garlic, olives, cherry peppers in a sherry wine sauce*

Cornmeal Encrusted Catfish *served over red beans and rice with tartar sauce*

Apricot & Grain Mustard Glazed Roasted Salmon

served over herbed polenta with a balsamic roasted grape tomato and charred asparagus salad

Chicken Piccata *egg battered chicken cutlets over fresh spinach*

and roasted red peppers rice with a lemon butter caper sauce

Hunter Chicken Breast *topped with mushrooms, onions, peppers and tomatoes served over soft polenta*

Moroccan Pork *with dates, apricots, dried plums and almond served over herbed couscous*

Jambalaya *traditional rice dish with chicken, shrimp, chorizo sausage and vegetables*

Chicken Marsala *served over wild mushroom infused rice with marsala sauce & mushroom medley*

Rosemary Grilled Chicken Breast *served over shallot and herb roasted potatoes topped with sweet charred red onions, Stilton and bacon marmalade*

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

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

Stuffed Sole *crab stuffed sole served over citrus rice topped with buttery herbed bread crumbs and a saffron tomato bisque*

Vegetarian entrées available upon request

CARVED ITEMS

Please select one:

Grilled Asian Flank Steak *with Asian marinade and jicama slaw*

Rosemary Peach Glazed Roasted Turkey Breast

with cranberry orange chutney

Herb and Pepper Roast Sirloin *with bordelaise sauce*

Honey Orange Glazed Baked Ham

Top Round of Lamb

Cider Braised Pork Loin *with house made applesauce and onion marmalade*

Tenderloin of Beef with *mushroom ragout and horseradish cream*
(*\$5.30 additional per person*)

Seared Ahi Tuna *with wasabi aioli*
(*\$4.24 additional per person*)

Rack of Lamb *with cilantro aioli*
(*\$5.50 additional per person*)

D E S S E R T & C O F F E E
S E R V I C E

Wedding Cake from Classic Cakes by Carol Murdock

or

Wedding Cake from Creative Cakes by Donna

DAYTIME DELUXE WEDDING BUFFET

\$98.48 per person

H A N D P A S S E D S H R I M P & S U S H I

B U T L E R E D H O R S D ' O E U V R E S

Choice of eight:

Sesame Chicken Skewer *with peanut dipping sauce*

Chicken & Waffle *with bacon, bourbon maple aioli*

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Jerk Chicken Nacho *with pineapple salsa*

Chicken Liver Pâte Crostini**

Escargot Spoon *with garlic butter, parsley and shallots**

Sweet Potato & Shrimp Cakes

Peking Duck *on scallion pancake*

Crab Cakes *with house made lemon grass aioli*

Lobster Mac & Cheese *served in mini tart shell*

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

Curry Chicken Salad Perfiterole

Seasonal Flatbread Pizza**

Potato Skins *with mixed cheese, bacon and sour cream**

Petite Reuben Biscuit

Beef Pinwheel

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Fish & Chips *with tartar sauce*

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Seasonal - Tortelloni with fresh tomatoes, basil, olive oil, white wine and fresh mozzarella

ENTRÉES

Please select one:

Pond House Crab Cakes *served over Indian rice with tandoori aioli*

Red Wine Braised Short Ribs *served over parsnip and potato mashed, seasonal root vegetables, demi*

Duck Confit, Sausage & White Bean Cassoulet

Bouillabaisse *seafood stew with fish, shrimp, scallops, mussels, clams with tomatoes, onions, white wine, garlic and herbs*

Chicken Coq Au Vin *an eight ounce frenched chicken breast simmered with mushrooms, onions, bacon, fresh herbs then served with roasted potatoes and root vegetables*

Veal Oscar *pounded veal cutlet topped with asparagus, lump crabmeat and Béarnaise sauce*

Vegetarian entrées available upon request

CARVING STATION

Please select three:

Herb Roasted Lamb Top Round *with a mint cilantro sauce*

Roasted Black Angus Strip Loin *with wild mushroom ragout and horseradish-grain mustard aioli*

Chorizo Stuffed Pork Loin *with applesauce and house made sauerkraut*

Salmon Wellington *poached salmon layered with sautéed mushrooms and leeks baked in a puff pastry, served with béarnaise sauce.*

Rosemary Peach Glazed Roast Turkey Breast
with stuffing, giblet gravy and cranberry orange relish

Grilled Tenderloin of Beef *with mushroom ragout and horseradish cream sauce*

Grilled Ahi Tuna *sesame encrusted rare tuna served with wasabi sauce*

VEGETABLES & STARCH

Seasonal Potato Hash

Grilled Vegetables

asparagus, mushrooms, peppers and artichoke with rosemary oil and aged balsamic vinegar

Smoky Bacon Lentils & Middle Eastern Couscous Pearls

DESSERT & COFFEE SERVICE

Wedding Cake from Classic Cakes
by Carol Murdock

or

Wedding Cake
from Creative Cakes by Donna

Butlered Chocolate Mousse Cups