

Dinner Menus Exclusive to Walden Ponds 2020

DINNER BUFFETS OPTIONS

All Dinner Buffets include Assorted Rolls, Whipped Herb Butter, Elegant Plastic Plates & Flatware. Minimum of 100 Persons. \$2 Additional Charge for 50-99 Persons. \$3 Additional Charge for 49 & Under. China & Silver available at \$2.50 per person. Single entrée buffet options available. Ask for a quote.

Buffet 1

Select Two Entrees..... \$20.50 per person

Grilled Chicken Montreal with Tomato Chutney Cream Sauce
Sautéed Chicken Breast with Piccata, Hunter, or Herbed Lemon Sauce
Fresh Roasted Turkey Breast
Sliced London Broil w/ Mushroom Sauce
Roast Loin of Pork with Apple Cream Sauce
Carved Steamship Round of Beef with Au Jus
Mediterranean Chicken with Tomato Compote
Carved Marinated Flank Steak with Choice of Sauce
Sliced Top Round with Demi Glace
Vegetable or Meat Lasagna
Beef Tips Diane
Blackened White Fish
Tilapia with Lemon Beurre Blanc
Stuffed Eggplant Parmesan
Quinoa with Roasted Sweet Potato, Kale, and Black Beans
Penne Pasta with Butternut Squash and Edamame

Buffet 2

Select Two Entrees..... \$23.95 per person

Chicken Marsala or Chicken Tuscany
Boneless Braised Short Ribs with Merlot Sauce
Fontina and Sage Stuffed Chicken Breast with Roasted Red Pepper Sauce
Chicken Breast Florentine
Grilled Turkey Chops with Pinot Noir Sauce
Apple Almond Raisin Stuffed Chicken Breast
Chicken St. Jacques with Shrimp and Scallops
Carved Beef Tenderloin with Béarnaise & Horseradish Sauce
Cumin & Chili Rubbed Pork Tenderloin with Raspberry Chipotle
Carved Prime Rib Au Jus & Horseradish
Rosemary Roasted Pork Tenderloin
Grilled Salmon with Pineapple Salsa
Herb Roasted Salmon with Dill Beurre Blanc
Almond and Parmesan Encrusted Orange Roughy
Chickpea Filets with Mediterranean Tomato Compote
Crunchy Parmesan and Pepper Crusted Halibut with Tomato Basil Sauce (Additional \$4 per person)

Buffet 3

Select Two Entrees from Buffet 2 & Three Accompaniments
Served with Complimentary Butler Passed Hor d'oeuvres Below.....\$30.50

Mushrooms Stuffed with Boursin & Spinach
BBQ or Italian Meatballs
Feta Cheese Puffs
Bruschetta

Select Three Accompaniments

RSVP Signature Salad	Grilled Vegetables	Pasta Annabelle
Garden Green Salad	Green Bean Casserole	Au Gratin Potatoes
Caesar Salad	Fresh Vegetable Medley	Garlic Mashed Potatoes
Sunny Salad	Green Beans Almandine	Rosemary Roasted Potatoes
Pasta Salad	Nantucket Vegetable Blend	Buttered Red Skin Potatoes
Fall Salad	Green Beans with Caramelized Onions	Rice Pilaf or Wild & Brown
Tropical Spinach Salad	Brown Rice with Roasted Butternut	Sweet Potato Soufflé
BLT Salad with 1000 Island	Squash and Craisins	Scalloped Potatoes
Grilled Corn and Tomato Salad	Corn O'Brien	Spinach Nut Pesto Pasta
Summer Squash, Corn, Roasted Tomatoes with Fresh Basil	Pasta Marinara	*Asparagus with Lemon Butter (Additional \$.75 per person)
Honey Glazed Carrots	Greek Pasta with Feta Cheese	
	Bow-Tie Pasta with Cajun Cream Sauce	

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ELEGANT SEATED DINNERS

BEEF

Braised Short Rib with Merlot Sauce.....	\$22.75
Herb Roasted Prime Rib with Demi-Glace.....	\$26.25
½ Pound Grilled Filet Mignon with Wild Mushroom Demi-Glace.....	\$27.25
½ Pound Boursin Crusted Filet Mignon.....	\$27.75
Beef Tenderloin Tips Diane.....	\$20.75
London Broil with Creole Sauce.....	\$20.25
Marinated Flank Steak with Bourbon Teriyaki Glace.....	\$20.25

POULTRY

Chicken Marsala with Mushrooms.....	\$19.25
Grilled Chicken Montreal with Tomato Chutney Cream.....	\$19.25
Chicken Saltimbocca.....	\$20.75
Chicken Portabella with with Basil Cream Sauce.....	\$19.50
Apple Almond Raisin Stuffed Chicken Breast.....	\$20.75
Chicken Tuscany.....	\$19.50
Apple Cider Glazed Chicken.....	\$19.25
Chicken Alouette.....	\$20.25
Chicken Piccata with Capers.....	\$19.25
Sautéed Herb Chicken Breast.....	\$19.25
Artichoke & Sun Dried Tomato Stuffed Chicken Breast.....	\$20.75
Stuffed Chicken Florentine with Pernod Sauce.....	\$20.75
Chicken St. Jacques with Scallops.....	\$21.50
Grilled Turkey Chop with Pinot Noir Sauce.....	\$19.50
Turkey Tenderloin Stuffed with Goat Cheese Spinach & Sun Dried Tomatoes.....	\$20.50

VEGETARIAN

Butternut Squash and Edamame with Penne Pasta.....	\$17.25
Lemon Pepper Baked Tofu.....	\$17.25
Stuffed Peppers with Sweet Potato, Kale and Black Bean Quinoa.....	\$18.70
Chickpea Filet with Mediterranean Tomato Compote.....	\$18.70

PORK

Roasted Pork Loin with Apple Cream Sauce.....	\$18.25
Cumin & Chili Rubbed Pork Tenderloin with Raspberry Chipotle Sauce.....	\$19.50
Sun Dried Tomato Pork Tenderloin.....	\$19.50
Rosemary Roasted Pork Tenderloin.....	\$19.50
Jamaican Jerk Pork with Cucumber Sauce.....	\$19.50

SEAFOOD

Teriyaki & Citrus Glazed Salmon.....	Market
Parmesan Encrusted Halibut with Tomato Basil Sauce.....	Market
Garlic Horseradish Crusted Orange Roughy....	Market
Baked Cod with Sautéed Spinach & Lemon....	Market
Chipotle Grilled Jumbo Shrimp with Mango Habanero Salsa.....	Market
Whole Lobsters with Drawn Butter.....	Market

PASTAS

(Served with Your Choice of Vegetable & Salad)

Penne with Gorgonzola, Peas and Roasted Tomatoes.....	\$17.25
Pasta with Cajun Cream Sauce, Peppers and Black Beans.....	\$17.25
Greek Pasta Vegetarian Style.....	\$17.25
Pasta Annabelle with Chicken.....	\$18.25
Pasta Nouvelle (Chicken and Artichokes).....	\$18.25
Linguine with Italian Sausage Marinara.....	\$18.70
Balsamic Glazed Vegetable Towers with Linguine.....	\$18.70
Lobster Ravioli with Pesto Cream Sauce.....	\$24.25

*These selections include three accompaniments,
assorted rolls, and butter rosettes.*

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MINI BUFFET STATIONS

The Stations on this page are meant to supplement your dinner. If you choose to do an All Station Buffet, we suggest a minimum of 3 stations in order to satisfy your guest's appetites.

GARLIC MASHED POTATO BAR

Served in Martini Glasses
Toppings to Include: Salsa, Cheddar, Bacon
Sour Cream, Chopped Broccoli & Scallions
\$7.50 per person

NACHO BAR

Seasoned Beef, Shredded Chicken
Tortilla Chips, Black Beans, Refried Beans
Tomatoes, Scallions, Chopped Jalapenos
Salsa, White Queso Sauce & Sour Cream
\$10.95 per person
Add Guacamole for \$2 per person

AL DENTE PASTA BAR

Marinara & Alfredo Sauce
Al Dente Pasta, Shredded Parmesan
Fresh Herbs, Sautéed Vegetables
Sliced Chicken or Meatballs
\$9.95 per person

SALAD TRIO

Grilled Vegetable Orzo Salad with Fresh Herbs
Garden Green Salad with Assorted Dressings
Watermelon Blueberry Salad with
Feta & Poppy Seed Dressing
\$9.95 per person

MINI SLIDER BAR

Mini Slider Burgers, Mini Grilled Chicken Breast
Toppings to Include: Cheddar, Swiss, Bacon
Sliced Roma Tomatoes, Sautéed Mushrooms
Pickles, Grilled Onions, Dijon, Mayo, Ketchup
Jalapeno Mayo, Horseradish Sauce
BBQ Sauce & Mini Slider Buns
\$11.50 per person

CONEY BAR

Wieners, Wiener Buns, Cincinnati Chili
Shredded Cheese, Diced Onions
Mustard & Hot Sauce
\$8.95 per person

MAC & CHEESE BAR

Al Dente Macaroni, White Mornay Sauce
Sharp Cheddar Cheese Sauce, Blue Cheese
Diced Tomatoes, Bacon, Buffalo Chicken
Jalapenos, Scallions & Sautéed Mushrooms
\$9.95 per person

SHRIMP & GRITS STATION

Sautéed Jumbo Shrimp, Stone Ground Grits
Tasso Gravy, Shredded Parmesan
Chopped Bacon & Scallions
\$15.50 per person

WILD WEST BBQ

Pulled Pork with Canyon Ranch BBQ Sauce
Mini Slider Buns, Homemade Cole Slaw
Sweet Potato Soufflé
\$10.50 per person

MEDITERRANEAN BAR

Buffalo or Plain Hummus, Crackers, Pita Chips
Edamame, Green Olives, Black Olives
Red Pepper Strips, Carrot Slices, Celery
Feta Cheese & Pesto
\$8.95 per person

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HORS D'OEUVRES

HOT DELUXE HORS D'OEUVRES

(Minimum Order 50 Pieces of Each Item)

- BBQ or Italian Meatballs \$1.00
- Boneless Wings w/ Honey Mustard Ginger Sauce \$1.25
- Cajun Chicken Fingers \$1.50
- Chicken Cordon Bleu Bites \$1.75
- Chicken Quesadillas \$1.75
- Chipotle Grilled Shrimp w/ Cilantro Aioli \$2.00
- Corn & Black Bean Fritters \$1.75
- Crabmeat Stuffed Mushrooms \$1.75
- Feta Cheese Puffs \$1.50
- Franks in Pastry \$1.25
- Gruyere Cheese Toast \$1.75
- Maple Bacon Bowties w/ Pecans \$1.75
- Mini Crab Cakes w/ Jalapeño Mayonnaise \$2.25
- Mini Stuffed New Potatoes \$1.25
- Mushrooms Stuffed w/ Boursin & Bacon \$1.75
- Mushrooms Stuffed w/ Boursin & Spinach \$1.75
- Miniature Reubens \$1.50
- Peanut Chicken Satay \$2.00
- Pot Stickers w/ Ginger Soy Sauce \$1.75
- Roasted Red Pepper Mushrooms \$1.25
- Spanakopita \$1.75
- Scallops Wrapped in Bacon \$2.25
- Stuffed Artichoke Hearts \$1.50
- Spring Rolls \$1.50
- Sausage Stuffed Mushrooms \$1.50
- Spicy Chicken Wings \$1.25
- Stuffed Mushrooms \$1.25
- Teriyaki Skewered Salmon w/ Black Sesame Seed \$2.25
- Tomato Bisque or Butternut Squash & Pear Soup Shooters \$2
- Vegetable Quesadilla \$1.50
- Water Chestnuts Wrapped in Bacon \$1.50

COLD DELUXE HORS D'OEUVRES

(Minimum Order 50 Pieces of Each Item)

- Asparagus Roulades \$1.50
- Bruschetta \$1.25
- Beef & Brie Mini Croissants \$1.95
- Caprese Skewers \$1.75
- Croustades w/ Gorgonzola & Honey \$1.50
- Deviled Eggs \$1.25
- Fiesta Tortilla Roll-Ups \$1.25
- Fresh Mozzarella & Roma Tomato Croustades \$1.50
- Individual Veg & Dip in Bamboo Cups \$2.00
- Mini Bun Sandwiches \$1.75
- Mini Croissant Sandwiches \$2.00
- Olive & Artichoke Tapenade \$1.50
- Prosciutto Wrapped Asparagus \$1.75
- Phyllo Cup w/ Asiago, Basil, & Red Peppers \$1.50
- Shrimp on Croustade w/ Spicy Pineapple Sauce \$1.75
- Smoked Salmon on Toast w/ Shallot Cream \$2.00
- Steak au Poivre Crostini w/ Gorgonzola Cream \$2.00
- Salami Cornucopia \$1.25
- Zucchini Rounds w/ Roma Tomato & Gorgonzola \$1.75

CARVED SPECIALS

- Fresh Roasted Turkey Breast \$150
- Rosemary & Tarragon Roasted Tenderloin of Beef \$26 per lb
- Sun Dried Tomato Marinated Flank Steak \$16 per lb
- Cumin & Chili Rubbed Pork Tenderloin \$18 per lb
- Whole Honey Baked Ham \$175

All Carved Meats Served w/ Mini Rolls & Choice of 3 Sauces
From the Following: Béarnaise, Horseradish Sauce, Dijon
Mustard, Tarragon Mayo, Honey Mustard, Mano Chutney,
Roasted Red Pepper Sauce, Raspberry Chipotle

SEAFOOD ITEMS AT MARKET PRICE

- Whole Nova Scotia Salmon
- Served with Dill Sauce and Party Rye
- Sliced Smoked Salmon on Mini Bagels & Party Rye
- Jumbo Iced Gulf Shrimp with Cocktail Sauce

ADDED TOUCHES

- Antipasto Loaf & Crackers \$60
- Bruschetta Spread & Croustades \$40
- Bacon and Tomato Dip w/ Crackers \$40
- Baked Raspberry Brie w/ Crackers \$70
- Black Bean Dip w/ Crackers \$40
- Bourbon Peach Chutney Brie w/ Crackers \$60
- Boxes of Potato Chips, Pretzels, Goldfish \$15 ea box
- Cajun Shrimp Spread w/ Crackers \$50
- Carmel Pecan Brie w/ Crackers \$55
- Chef's Charcuterie Board w/ Sliced Baguette & Crackers \$150
- Curry Almond Spread w/ Pita Chips \$40
- Crabmeat Spread w/ Cocktail Sauce & Crackers \$45
- Cranberry Amaretto Chutney w/ Crackers \$40
- Creole Crap Dip w/ Chips \$75
- Dark Rye w/ Spinach Dip \$40
- Dark Rye w/ Beer Cheese \$45
- Eggplant Dip w/ Pita Chips \$40
- Fresh Vegetable and Dip Tray \$50 (Large \$75)
- Fresh Fruit Tray \$60 (Large \$90)
- Fresh Bail & Artichoke Dip with Corn Chips \$60
- Grilled Minted Pineapple w/ Honey Lime Dip \$75 (Large \$120)
- Grilled Vegetable Tray \$65 (Large \$95)
- Goat Cheese Spread w/ Sour Cherry Preserves,
Chopped Pistachios & Crackers \$60
- Gourmet Cheese Tray w/ Spread & Crackers
- Mexican Taco Dip w/ Chips \$40
- Olive & Artichoke Tapenade w/ Croustades \$45
- Pesto Torta w/ Crostini \$50
- Roasted Garlic & Herb Brie w/ Crackers \$55
- Roasted Red Pepper Torta w/ Crostini \$50
- Tomato Crabmeat Mold w/ Crackers \$45
- Vegetable Hummus w/ Pita Chips \$45

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SPECIALTY DESSERTS

Homemade Mini's

(Minimum 25 of each type)
Pineapple-Carrot Cake \$1.75 each
Assorted Cheesecakes \$1.75 each
Chocolate Bourbon Truffles \$1.50 ea
Rum Cakes with Crème Anglaise &
Seasonal Berries \$1.95 each
Strawberry Poppers \$1.50 each
French Toast & Strawberry Kabobs w/
Chocolate Drizzle \$2.50 each

Bars & Cookies

Mini Kahlua Brownies \$1.50 each
Mini Lemon Bars \$1.25 each
Chocolate-Walnut
Toffee Squares \$1.50
Pecan Blondies \$1.50 each
Cherry Almond Squares \$1.50 each
Chocolate Dipped Cookies \$1.50 each
Customized Iced
Cookies (3.5") \$2.50 & Up

Shooters

\$1.95 each (Minimum 25 per flavor)
Chocolate Mousse w. Salted Caramel
Apple Crisp with Crème Anglaise
Crème Brulee with Fresh Berries
Chocolate-Peanut Butter Parfait
Pineapple Upside-Down Cake
Strawberry Shortcake
Key Lime Pie

Macarons

\$2 each or \$20 per dozen
Cappuccino, Salted Caramel,
Pistachio
Raspberry, Vanilla, Orange Crème

Tarts

\$2 each (Minimum 25 of each flavor)
Lemon Meringue, Peach, Key Lime
Strawberry, Chocolate Silk, Derby Pie
Pastry Cream with Berries

Cakes & Cupcakes

(Minimum 25 of each flavor)
Cake Pops \$3 each
Chocolate, Vanilla, Red Velvet,
M & M, Oreo, Carrot Cake,
Mint Chocolate

Mini Cupcakes \$1.75 each
Key Lime, Red Velvet
Vanilla with Strawberry Buttercream
Chocolate w/Dark Chocolate Ganache
S'mores, Peanut Butter Cup

Decorated Half-Sheet Cake \$40
Decorated Full-Sheet Cake \$80
Round or Square Cakes – Ask for
Quote

RENTAL ITEMS AND BEVERAGE MENU

CHINA / SILVERWARE / GLASSWARE

China and Silverware (Buffet)	\$2.50
China and Silverware (Seated Dinner)	\$2.75
Champagne Flute	\$.60
Water Glass, Beverage Glass, Wine Glass, or Rocks Glass	\$.50
Coffee Cup Saucer	\$.30
Salad Plate, Dessert Plate, Bread & Butter Plate, or Cocktail Plate	\$.35 per piece
Silverware	\$.30 per piece
Grill Rental	\$75
Linen Napkins	\$.65

BEVERAGES

Coffee & Decaf	\$16 per gallon (minimum 3 gals.)
Lemonade, Iced Tea, Fruit Punch or Apple Cider	\$16 per gallon