

Pond View Fine Dining & Inn

On & Off the Menu Hors d'oeuvres

Ahi Tuna Tartare ~ with Hoisin sauce served in baked sesame wontons

Beef Loin in Mushroom Sauce ~ Seared Beef loin with rosemary demi-glace & Portobello mushroom Duxelle

Chilled Beef Tapenade ~ Roasted beef filet with marinated Roma tomato, olive tapenade atop a rosemary crisp

Beef Spring Rolls ~ Beef with Portabella & Olive tapenade in a spring roll & flash baked just before plating

Chicken Spring Rolls in a lemon cream sauce ~ Chicken with wild rice & Gorgonzola cheese in a spring roll & flash baked just before plating, then served with a scallion wrapper all in a lemon cream sauce

Curried Duck ~ Szechuan curried duck with sweet Vidalia onion butter sauce

Gorgonzola Crab Cakes ~ Our handmade blue crab & Gorgonzola cheese crab cakes topped with a Dijon remoulade

Lamb Filled Spring Rolls ~ Lamb, wild rice & Newfoundland goat cheese spring rolls served with a savory garlic & sage infused oil

Lamb Lollipops ~ Seared Parmesan roasted Lamb Chops with a Cabernet Reduction topped with a blueberry compote

Salmon & Cream Cheese Mousse ~ on a rosemary crisp

Smoked Salmon ~ with roasted garlic & roasted red peppers on seeded flatbread

Mousse Salmon Tart ~ A smoked salmon mousse tart in a caramelized shallot & mushroom Au Jus

Shrimp Wrap ~ a chilled shrimp with pancetta & sun dried tomato wrapped in zucchini strips

Shrimp Kabob ~ grilled marinated shrimp with mushrooms

Shrimp in Lemon Dill ~ Grilled Jumbo Shrimp with a fresh lemon & dill topping

Bacon Wrapped Shrimp ~ Tossed with horseradish & fresh herbs, wrapped with bacon & broiled in sweet cream butter

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Cantaloupe Wrapped Prosciutto ~ Spears of cantaloupe wrapped in savory prosciutto slices balanced with a bed of six pepper blend

Chèvre on Crisps ~ Newfoundland goats milk cheese served atop a rosemary crisp with a roasted red pepper coolie & our own Genovese pesto.

Classic Crudite ~ A platter of assorted fresh vegetables, all served atop crisp flowering kale with a choice of dressings for dipping

Roma Crustini ~ a crustini with a Roma tomato fresh basil leaf asiago cheese & a drizzle of balsamic vinegar

Sausage Stuffed Mushrooms ~ Spiced Italian sausage stuffed Portobello mushrooms with mushroom and garlic Au Jus

Stuffed Mushrooms ~ breaded & filled with cheese, stems, seasonings & other goodies

Pastries ~ Sweet sausage & Parmesan pinwheels

~ Gorgonzola & Pancetta tarts

~ Crab & Feta Cheese Pinch Pockets