


BANQUET MENUS





GENERAL INFORMATION



GREEN POND IS A NON-SMOKING FACILITY

GUARANTEES: A minimum sale of \$10,000.00 (ten thousand) is required for all Saturday functions.

Exact number of persons to be in attendance is due 14 days prior to date of function. This number is not subject to reduction and is considered a financial commitment. Menu selection is due at least 3 weeks prior to function date.

DEPOSIT: A \$1000 deposit is required for weddings.
A \$200 deposit is required for all other functions.
All weddings are required to make a second deposit of half the estimated total six months prior to the wedding date.
FEES AND DEPOSITS ARE NOT REFUNDABLE OR TRANSFERABLE.
FINAL PAYMENT DUE DAY BEFORE WEDDING.
All other functions payment is due the day of function.
CURRENT PRICES ARE SUBJECT TO CHANGE (prices are updated each June)

ENTERTAINMENT: Prior to function, all entertainment must contact management for set-up approval. Certain restrictions will apply due to limited space.

Any party favors entertainment plans to bring in must be approved by management.

DECORATIONS: CONFETTI AND GLITTER ARE NOT PERMITTED.
Candles are permitted if secured in an enclosed container.
Decorations and displays for any function are not permitted without permission of management.

FOOD & BEVERAGE: No outside food may be brought in without permission of management.
Baked goods brought in must be trayed and table ready.
Green Pond, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the PA Liquor Control Board. Therefore, all beer, wine and liquor must be supplied and controlled by Green Pond. Any alcoholic beverages brought in will be confiscated.

LIABILITIES: Green Pond reserves the right to inspect and control all functions.
The patron must assume responsibility for the conduct of all guests in attendance and any damages that occur as a result of their conduct. Green Pond does not assume responsibility for personal property or equipment brought into the facility.



SPECIAL OCCASION PACKAGES



PRICES INCLUDE TAX, GRATUITY, WEDDING CAKE,
TABLE-LENGTH LINENS, and CHAIR COVERS

Package #1

5 Hours of Open Bar (Bar Brands)
With Draft Beer, Wine, & Soda
Champagne Toast
Cheese Display with Crackers
Vegetable Crudit  with Dip

Package #2

5 Hours of Draft Beer,
Wine, & Soda
Champagne Toast
Cheese Display with Crackers
Vegetable Crudit  with Dip

Choice of Italian, Swedish, BBQ, or Sweet & Sour Meatballs

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Choice of 5 Butlered Hors D'oeuvres

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ENTREES (choose 2 or 3 selections)

	#1	#2
Broiled Filet of Mignon with Amaretto Demi Glace	\$119.95	\$114.95
Sliced Tenderloin of Beef w/ B�arnaise Sauce	\$112.95	\$107.95
Seasoned Grilled Sirloin Steak	\$104.95	\$99.95
Eye Round of Beef with Cabernet Sauce	\$102.95	\$97.95
Chicken Wellington	\$102.95	\$97.95
Chicken Cordon Bleu with B�chamel Sauce	\$101.95	\$96.95
Breast of Chicken with Bread Stuffing	\$95.95	\$90.95
Chicken Marsala	\$95.95	\$90.95
Orange Glazed Crispy Duck Breast	\$102.95	\$97.95
Veal Marsala	\$101.95	\$96.95
Marinated Pork Tenderloin	\$102.95	\$97.95
Grilled Marinated Salmon with Dill Sauce	\$102.95	\$97.95
Stuffed Flounder with Crabmeat	\$103.95	\$98.95
Shrimp and Scallops Scampi	\$105.95	\$100.95
Garden Vegetable Lasagna	\$93.95	\$88.95
Penne w/Vodka Sauce and Chicken	\$94.95	\$89.95
Tenderloin of Beef and Shrimp Scampi Combo	\$113.95	\$108.95
Tenderloin of Beef and Chicken Cordon Bleu Combo	\$110.95	\$105.95
Surf and Turf (Filet Mignon and Lobster Tail)	Mkt Price	Mkt Price
Children's Platter (Chicken Fingers, French Fries, and Applesauce) (12 and under)	\$24.95	\$24.95
Grilled Butternut Squash w/Risotto and Vegetables	\$91.95	\$86.95

All dinners above include: appetizer or salad, potato or rice, vegetable, rolls & butter, coffee, tea, & decaf

Family Style

\$98.95 \$93.95

Includes: Appetizer or salad, and choice of 3 Accompaniments
Choose 2 Meats: Roast Turkey, Baked Ham, Stuffed Pork Loin, Beef Tips, Veal & Peppers
Breast of Chicken (Marsala or Lemon), Apricot Glazed Chicken, or Chicken Cacciatore
TENDERLOIN OF BEEF, ADD \$8.50 per person
Rolls & Butter, Coffee, Tea, & Decaf

GOLD PACKAGE: Package #1 w/upgrade of bar and Chef's cookie tableadd \$7.00
PLATINUM PACKAGE: Gold Package plus the Ceremony add \$10.00

Ceremony (per chair fee).....\$6.00
Coffee Station after Dinner\$2.00 /person
Chef's Cookie Table.....\$5.00 /person

An assortment of cookies, mini  clairs, cr me puffs and coffee station



SPECIAL OCCASION PACKAGES



Hors D'oeuvres

(Choose 5)

Fresh Fruit Display with Dip	Mini Potato Cakes	Fried Ravioli
Ricotta Bruschetta	Parmesan Artichoke Hearts	Mozzarella Sticks
Breaded Shrimp	Spanikopita	Pepper Jack Cheese Puffs
Chicken Quesadillas	Shrimp & Crab Spring Rolls	Mini Crab Cakes
Chicken Nuggets	Franks in Puff Pastry	Breaded Scallops
Stuffed Mushroom with Sausage or Crab	Marinated Asparagus wrapped in Prosciutto	Sausage & Peppers
Caprese Kabobs	Dates with Chorizo Sausage wrapped in Bacon	Water Chestnuts wrapped in Bacon
Fig and Marscapone Crackers		Tex-Mex Egg Rolls

Appetizers/Salads

(choose 1)

Fresh Fruit Cup
Melon In Season
Homemade Soup
Tossed Garden Salad (choice of 2 dressings)
Caesar Salad

Accompaniments

Green Beans	Buttered Noodles
Parsley Potatoes	Buttered Corn
Homemade Bread Stuffing	Baked Potatoes
Green Beans with Almonds	Whole Baby Carrots
Scalloped Potatoes	Broccoli, Cauliflower, & Carrots
Rice Pilaf	Glazed Baby Carrots
Broccoli Spears	Country Mixed Vegetables
Roasted Red Potatoes	Cauliflower Rice
Wild Rice	Broccoli Au Gratin
Roasted Vegetables	Penne w/Vodka Sauce
Whipped Potatoes	



DINNER



Dinner Entrees

Seasoned Grilled Sirloin Steak	\$30.95	Baked Flounder	\$26.95
Eye Round of Beef w/Cabernet Sauce	\$28.95	Flounder Florentine	\$27.95
Sliced Tenderloin of Beef w/Béarnaise	\$33.95	Shrimp & Scallops Scampi	\$32.95
Chicken Wellington	\$31.95	Stuffed Flounder w/Crab	\$31.95
Chicken Cordon Bleu	\$29.95	Grilled Marinated Salmon	\$30.95
Chicken Marsala	\$27.95	Veal Marsala	\$31.95
Chicken Parmigiana	\$27.95	Veal Parmigiana	\$29.95
Chicken Kiev	\$27.95	Marinated Pork Tenderloin	\$29.95
Breast of Chicken w/ Bread Stuffing	\$27.95	Garden Vegetable Lasagna	\$26.95
Chicken Divan	\$27.95	Grilled Butternut Squash w/Risotto	\$25.95
Tarragon Mustard Chicken	\$27.95		

Combination Dinners

Tenderloin of Beef and Marinated Chicken Breast	\$33.95
Tenderloin of Beef and Chicken Cordon Bleu	\$34.95
Tenderloin of Beef and Shrimp Scampi	\$36.95
Eye Round of Beef and Marinated Chicken Breast	\$28.95
Eye Round of Beef and Shrimp Scampi	\$31.95
Surf and Turf	Mkt Price

All dinners include: Appetizer or Fresh Salad, Choice of 2 Accompaniments, Rolls & Butter, Coffee, Tea, & Decaf, & Ice Cream or Sherbet

Family Style - \$26.95 /person

(Groups of 25 or more)

Includes: Appetizer or Fresh Salad, Choice of 3 Accompaniments, Rolls & Butter, Coffee, Tea, & Decaf, & Ice Cream or Sherbet

Choose 2 Meats: Roast Turkey, Baked Ham, Stuffed Pork Loin, Beef Tips, Veal & Peppers, Buffalo Chicken Pasta, Breast of Chicken (Marsala, Lemon, Apricot, or Cacciatore)

With Tenderloin of Beef: ... Add \$7.50 p.p.

Choice of 2 Dressings: ... Add \$1.00 p.p.

Children's Meal - \$14.95 /person

(ages 12 & under)

Appetizer or Fresh Salad, Chicken Fingers, French Fries, & Applesauce

*Prices are subject to 6% sales tax & 20% gratuity
Current prices are subject to change*

APPETIZERS • SALAD

ACCOMPANIMENTS • DESSERTS

Appetizers/Salads

(choose 1)

Fresh Fruit Cup
Melon In Season
Homemade Soup
Tossed Garden Salad
Prosciutto with Melon \$5.50
Shrimp Cocktail \$9.50
Stuffed Mushrooms with Crab \$8.50
Caesar Salad \$3.00
Antipasto Salad \$4.25
Spinach Salad w/Mushrooms & Bacon \$2.50

Accompaniments

Green Beans (Plain or w/Almonds)
Parsley Potatoes
Homemade Bread Stuffing
Country Mixed Vegetables
Scalloped Potatoes
Rice Pilaf
Broccoli Spears
Roasted Red Potatoes
Wild Rice
Roasted Vegetables
Whipped Potatoes

Buttered Noodles
Buttered Corn
Baked Potatoes
Dill Butter Carrots
Broccoli, Cauliflower, & Carrots
Red Skin Garlic Mashed Potatoes
Glazed Baby Carrots
Peanut Butter Pasta
Penne w/Vodka Sauce
Broccoli Au Gratin

Desserts

Ice Cream
Sherbet
Cheesecake \$4.50
Jello
Pudding (Vanilla, Chocolate, or Rice)
Cheesecake w/Fruit \$5.00
Ice Cream w/Strawberries \$1.75

Fruit Pies \$4.25
Carrot Cake \$4.50
Ice Cream Parfaits \$2.50
Cookies (per plate) \$18.00
Viennese Table \$7.50 p.p.
Éclairs \$2.00

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HORS D'OEUVRES



House Brands - \$225.00

(price per 100 pieces)

Fig and Marscapone Crackers
 Cocktail Franks in Puff Pastry
 Mozzarella Sticks
 Chicken Quesadillas
 Mini Potato Cakes
 Chicken Nuggets
 Mini Crab Cakes

Water Chestnuts wrapped in Bacon
 Stuffed Mushrooms w/Sausage
 Italian Meatballs in Marinara
 Sausage & Peppers
 Swedish Meatballs
 Fried Ravioli
 Shrimp/Crab Springrolls

Premium Brands

(price per 50 pieces)

Breaded Shrimp	\$125.00	Parmesan Artichoke Hearts	\$125.00
Scallops in Bacon	\$175.00	Brie w/Raspberry	\$125.00
Shrimp Bowl (75 pcs)	\$175.00	Stuffed Mushrooms w/Crab	\$125.00
Melon wrapped in Prosciutto	\$125.00	Clams Casino	\$125.00
Spanikopita	\$125.00	Marinated Asparagus wrapped in Prosciutto	\$125.00

Hors D'oeuvres Packages

(minimum 40 guests)

House Package

(select 6 choices from House Brands)

1 hour reception	\$21.95 p.p.
2 hour reception	\$24.95 p.p.

Premium Package

(select 6 choices from Premium and/or House Brands)

1 hour reception	\$24.95 p.p.
2 hour reception	\$29.95 p.p.

Stationary Displays

Cheese Display - \$2.95 p.p.

A chosen variety of special cheeses accompanied by an assortment of fresh crackers and a stoneground mustard dipping sauce.

Fresh Fruit Display - \$3.25 p.p.

Seasonal fresh fruits sliced for your convenience, accompanied by a whipped fruit dip presented in a hollow melon.

Vegetable Crudite with Dip - \$2.75 p.p.

An assemblance of fresh garden vegetables neatly presented with a seasoned French Onion Dip by its side.

Prices are subject to 6% sales tax & 20% gratuity
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BAR ARRANGEMENTS

A \$100.00 fee (per bartender) will be applied when using a Cash Bar

One hour open bar (Bar Brands)	\$10.00 /person
For each additional hour	add \$5.00 /person
One hour open bar (Call Brands).....	\$11.25 /person
For each additional hour.....	add \$5.50 /person
One hour w/Draft Beer, wine, and soda	\$7.50 /person
For each additional hour.....	add \$4.00 /person
One hour of Draft Beer and soda	\$6.00 /person
For each additional hour.....	add \$3.00 /person

Bottled Beer

Domestic	\$4.00
Imported.....	\$5.00
Non-Alcoholic.....	\$3.00

Liquor

Wine by the glass.....	\$6.25 & up
Wine - Large Carafe	\$30.00 & up
Mixed Drinks.....	\$5.00 & up
Wine or Champagne Toast.....	\$2.00 & up
Alcoholic Punch.....	\$75.00 /gallon
Non-Alcoholic Punch.....	\$35.00 /gallon

Soda & Juice

Soda

Glass	\$1.50
Pitcher	\$7.50

Juice

Glass	\$2.00
Carafe	\$10.00

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BREAKS/BREAKFAST/BRUNCH



Continental Breakfast - \$5.95 p.p.

Fruit Juice
Assorted Bagels, Danish, & Muffins
Coffee, Tea, & Decaf

Midday Break - \$4.95 p.p.

Cookies
Chips & Pretzels
Beverages

Breakfast Buffets

Buffet #1- \$16.95 p.p.

Fruit Juice
Scrambled Eggs
Breakfast Potatoes
Choose 1 - Bacon, Ham, or Sausage
Assorted Rolls & Muffins
Coffee, Tea, & Decaf

Buffet #2 - \$18.95 p.p.

Fruit Juice
Fresh Fruit Display
Scrambled Eggs
Breakfast Potatoes
Choose 2 - Bacon, Ham, or Sausage
Pancakes or French Toast
Assorted Rolls & Muffins
Coffee, Tea, & Decaf

Omelette StationAdd \$6.00 p.p.
Waffles w/ToppingsAdd \$5.25 p.p.

Brunch Buffet - \$28.95 p.p.

(minimum 40 guests)

Fruit Juice
Fresh Fruit Bowl
Omelette Station or Assorted Quiche
Choose 1 - Red, Scalloped, or Oven-Browned Potatoes
Choose 1 - Pancakes, French Toast, or Waffles w/ Toppings
Bacon or Sausage
Choose 1 - Carved Baked Ham, Smoked Turkey, or Eye Round of Beef

Baked Haddock or Stuffed Flounder w/ Crab
Pasta Marinara or Alfredo
Vegetable of the Day
Fresh Garden Salad
Assorted Rolls, Muffins, & Danish
Coffee, Tea, & Decaf

LUNCHEON ENTREES

(All prices include tax & gratuity)

Baked Ziti with Meat sauce	\$25.00
Pasta Primavera	\$25.00
Beef Tips Burgundy over Noodles or Rice	\$26.00
Swedish Meatballs over Noodles or Rice	\$25.00
Chicken Ala King over pastry shell.....	\$26.00
Roast Turkey with filling	\$26.00

*Above items served with fruit cup, soup, or salad, vegetable of the day,
rolls & butter, coffee, tea, & decaf, & ice cream or sherbet.*

Blackened Chicken w/Avocado Cream Sauce	\$26.00
Breast of Chicken with Bread Filling	\$26.00
Baked Homemade Meat Loaf.....	\$25.00
Grilled Chicken Bruschetta.....	\$26.00
Baked Haddock	\$26.00
Breaded Scallops	\$26.00
Baked Flounder	\$26.00
Eye Round of Beef.....	\$26.00

*Above items served with fruit cup, soup, or salad, potato, vegetable,
rolls & butter, coffee, tea, & decaf, & ice cream or sherbet.*

Grilled Chicken Caesar Salad.....	\$25.00
Quiche and Fruit Platter	\$25.00
Chef Salad.....	\$25.00
Vegetable Stir Fry over Rice with Chicken or Shrimp	\$26.00

*Above items served with fruit cup, soup, or salad, rolls & butter,
coffee, tea, & decaf, & ice cream or sherbet.*

Family Style - \$27.00

(Groups of 25 or more)

Includes:

Fruit Cup or Soup, or Salad

Choose 2 - Baked Ham, Beef Tips, Turkey, or Chicken (Marsala or Lemon)

Potato, Vegetable, Rolls & Butter

Coffee, Tea, & Decaf

Ice Cream or Sherbet

*Homemade Filling - Add \$1.00 p.p.



BANQUET BUFFETS



(Minimum 30 guests for buffet)

Buffet #1 - \$27.95 p.p.

Includes - 2 Entrees, 3 Accompaniments, & 1 Salad

Buffet #2 - \$19.95 p.p.

Includes - Deli Tray, Cheese Tray, Relish Tray,
Choice of 2 Salads, & Potato Chips
With Soup - Add \$4.95 p.p.

Entrees

Roast Turkey
Chicken Cacciatore
Buffalo Chicken Pasta
Baked Ziti w/Meat Sauce
Beef Tips Burgundy
Sausage & Peppers
Veal & Peppers

Baked Ham
Swedish Meatballs
Italian Meatballs
Seafood Primavera
Chicken Marsala
Sweet & Sour Pork

Accompaniments

Whipped Potatoes
Penne Pasta
(Marinara, Alfredo, or Vodka)
Roasted Red Potatoes
Scalloped Potatoes
Buttered Noodles
Rice Pilaf

Country Mix Vegetables
Green Beans
Homemade Filling
Buttered Corn
Carrots
Broccoli, Cauliflower, & Carrots

Salads

Tossed Salad
Fruit Bowl
Cole Slaw
Pierogie Salad

Pasta Salad
Broccoli & Bacon Salad
Red Potato Salad

All buffets include rolls, butter, coffee, tea, & decaf

Each additional entrée item..... add \$4.00 /person
Each additional accompaniment or salad..... add \$2.00 /person

Specialty Stations Package

(Minimum 50 guests)

Package #1 - \$26.95 per person

Pasta Station:

Choice of 2 sauces: Marinara, Alfredo, Pesto, or Meat

Choice of 2 pastas: Rigatoni, Penne, Fettuccine, or Cheese Tortellini

Includes Garlic Bread Sticks, Parmesan Cheese, and Red Pepper Flakes

Carving Station:

Choose 1: Smoked Turkey, Stuffed Pork Loin, or Baked Ham
Includes Roasted Red Potatoes, Assorted Rolls, and Condiments

Salad Station: Mixed Greens, assorted Vegetables, Croutons, and choice of 2 dressings

Package #2 - \$32.95 per person

Pasta Station: SAME AS PACKAGE #1

Carving Station: Choose 1: Prime Rib or Tenderloin of Beef
Includes Roasted Red Potatoes, Assorted Rolls, and Condiments

Salad Station: Mixed Greens, assorted Vegetables, Croutons, and choice of 2 dressings