

Ann Howard @ The Bond Ballroom

THE BOND BALLROOM SEATED DINNERS

*All dinner selections are served with a choice of Salad and Dessert.
Chefs choice of accompaniments, Breads and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas*

SALAD SELECTIONS

Please select one from the following

Garden Greens with Chopped Vegetables
Classic Caesar Salad with Shaved Asiago Cheese and Cheese Croutons
Baby Spinach Salad with Sliced Strawberries
Mesclun Field Greens with Grapefruit and Candied Walnuts
Wedge Salad with Bacon, Cherry Tomatoes, Shaved Red Onion, Crumbled Bleu Cheese
Arugula Greens with Red Wine Poached Pear, Feta Cheese and Balsamic Vinaigrette
Served with Appropriate Gourmet Dressings

ENTRE SELECTIONS

BEEF ENTRÉES

SLICED FLAT IRON STEAK with a Wild Mushroom Sauce \$30.00
BLACK ANGUS SIRLOIN STEAK with a Roasted Shallot Demi \$38.00
10 OZ GRILLED FILET MIGNON with a Classic Bernaise \$45.00
SLICED ROAST TENDERLOIN OF BEEF with a Red Wine Reduction \$41.00
RACK OF LAMB with Minted Demi Glaze \$40.00

POULTRY ENTRÉES

DUXELLES STUFFED CHICKEN BREAST with a Light Cream sauce \$30.00
BUTTERNUT SQUASH STUFFED CHICKEN BREAST – Sherry Cream Sauce \$30.00
CHICKEN MARSALA with a Marsala Wine and Mushroom Sauce \$28.00
ARTICHOKE CHICKEN with Lemon, Butter, Garlic, Wine, Capers and Artichoke Hearts \$28.00

SEAFOOD ENTRÉES

ROASTED SALMON FILET with a Citrus Salsa \$35.00
ROASTED SEA BASS with Tomato Buerre Blanc \$42.00
OVEN BAKED COD with a Seafood Cream Sauce \$30.00
BAKED STUFFED SHRIMP, with Drawn Butter and Lemon Market Price
STUFFED LOBSTER TAIL with Drawn Butter and Lemon Market Price

VEGETARIAN AND/OR VEGAN MEALS

\$28.00

Ann Howard @ The Bond
338 Asylum Avenue, Hartford, CT 06106
BondBallroom.com
860.278.0105

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DESSERT SELECTIONS

Please select one from the following

Chocolate Mousse Cake

Chocolate Marquis with Chocolate Mousse and Raspberry Sauce

Warm Apple Beggars Purses with Toffee Sauce

Tiramisu Triangle

Individual Seasonal Fruit Crisps

Chocolate Molten Lava Cake with Vanilla Custard Sauce

Individual Cheese Cake with Cherries and Fresh Whipped Cream

Individual Chocolate Cheese Cake with Cookie Crumble and Fresh Whipped Cream

Triple Mousse Tower in a pool of Cappuccino Custard Sauce

Miniature Chocolate Ganache Tortes

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THE BOND BALLROOM CORPORATE DINNER BUFFETS

DINNER BUFFET SALAD SELECTIONS

Mesclun Field Greens with Grapefruit Segments, Candied Walnuts and Balsamic Vinaigrette
Caesar Salad with Shaved Asiago Cheese and Cheese Croutons
Garden Salad with Crisp Vegetables and Balsamic Vinaigrette
Arugula Greens with Grilled Red Onion, Gorgonzola Cheese and Sesame Soy Vinaigrette
Baby Spinach and Sliced Strawberry Salad with Raspberry Vinaigrette
Romaine Greens with Sliced Roma Tomatoes, Fresh Mozzarella and Pesto Vinaigrette

EXECUTIVE 1

Select a Salad from above
(Choice of Two)
*Chicken Picatta
*Sliced Stuffed Roast Pork with Creamy Sherry Sauce
*Sliced Black Angus Sirloin with Bordelaise Sauce
Accompanied by Rice Orzo Pilaf or Roasted Red Bliss Potatoes and Seasonal Vegetable
Select a Dessert from above
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas
35.00 per person

EXECUTIVE 2

Select a Salad from above
(Choice of Two)
*Roasted Sea Bass with a Tomato Buerre Blanc
*Roasted Salmon Saki Yaki
*Sliced Roast Tenderloin of Beef with a Roasted Shallot Demi
*Sliced Roast Lamb
Accompanied by Rice Orzo Pilaf, Garlic Mashed Potatoes, Roasted Red Bliss Potatoes or
Potatoes Au Gratin and Seasonal Vegetable
Select a Dessert from above
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas
\$42.00 per person

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DECADENT BUFFET DESSERTS BOND STYLE

VIENNESE STATION

(minimum of 75 guests)

Elegant Display of Freshly Baked Sumptuous Desserts.

(Select 3)

NEW YORK CHEESE CAKE
CHOCOLATE MOUSSE CAKE
RASPBERRY DREAM LAYER CAKE
LEMON SUNSHINE CAKE
WHITE CHOCOLATE HAZELNUT DACQUISE
CARROT CAKE
TIRAMISU
FRESH FRUIT TART
OREO CAKE
CHOCOLATE PEANUT BUTTER CAKE
FRESH SLICED FRUIT AND BERRY PLATTER

ALL SERVED WITH A VANILLA CUSTARD SAUCE AND RASPBERRY COULIS SAUCE

Served with Deluxe Coffee Station of Freshly Brewed Decaf. Coffee and Assorted Hot Herbal Teas
\$10.00 per person

DESSERT POPPER STATION

(Select 4)

MINIATURE POTS DE CRÈME

Choose from chocolate, caramel, vanilla or cappuccino

CHERRY CHEESE CAKE POPPERS

COCONUT CREAM PIE POPPERS

(we can also do custom flavors)

PEANUT BUTTER, COCONUT, OREO TRUFFLES

KENTUCKY BOURBAN BALLS

CHOCOLATE DIPPED STRAWBERRIES

FUDGE BROWNIE BITES

CARAMELITA BITES

DOUBLE FUDGE GLUTEN FREE COOKIES

Served with Deluxe Coffee Station of Freshly Brewed Decaf. Coffee and Hot Herbal Teas
\$8.00 per person

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CHOCOLATE FOUNTAIN

With assorted dippers to include:

RICE KRISPIE TREATS

PRETZELS

MARSHMALLOWS

BROWNIE BITES

FRESH STRAWBERRIES

PINEAPPLE CHUNKS

\$8.00 per person

CHOCOLATE FONDUE STATION

With assorted dippers to include:

FRESH STRAWBERRIES

PINEAPPLE CHUNKS

SUGAR COOKIES

WAVY POTATO CHIPS

PRETZELS

MARSHMALLOWS

\$10.00 per person

CAPPUCCINO STATION

With an Authentic Italian Cappuccino Machine

CAPPUCCINO, ESPRESSO & LATTES

Made to order

\$6.00 per person

CORDIAL SERVICE - \$8.00 per person

FRUIT WITH YOUR CHAMPAGNE TOAST – Raspberry or a Strawberry - \$1.00 each

ICE SCULPTURES – starting at \$350.00

PERSONALIZED MENU CARDS - \$1.00 each

CANDY STATION JARS AND SCOOPS - \$100.00

HOTEL GUEST WELCOME BAGS - \$10.00 each

*Menu items and prices are subject to change without notice. Please contact us to verify pricing and availability.
Prices do not include 20% gratuity or 6.35% CT sales tax.*

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