

Ann Howard @ The Bond Ballroom

THE BOND BALLROOM LUNCHES

EXECUTIVE COLD BUFFETS

DIRECTOR I

Gourmet Pre-made Sandwiches

(select 3 from the following)

Sliced Roasted Turkey; Roast Beef; Black Forest Ham, Chicken Salad, Tuna Salad

On House Made Breads, Rolls and Wraps

Lettuce, Tomato and Pickles

Cheese

(select 2 from the following)

Swiss, American, Aged Provolone and Cheddar

Condiments

(select 2 from the following)

Mayonnaise, Horse Radish Mayonnaise, Dijonnaise, Cranberry Chutney

Pesto Mayonnaise, and Red Onion Marmalade

Garden Salad

(see selections below)

Pasta Salad or Country Potato Salad

Assorted Gourmet Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$18.95 per person

Ann Howard @ The Bond Ballroom

EXECUTIVE HOT BUFFETS

DIRECTOR II

Choice of Salad from below

Choice of Two:

**Baked Apricot Chicken*

**Wild Mushroom Lasagna*

**Fresh Pork Loin with Cider Reduction*

Accompanied by Orzo Pilaf and Seasonal Vegetables

Choice of Dessert from below

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$24.00 per person

DIRECTOR II

Choice of Salad from below

Choice of Two:

**Seafood Newburg*

**Chicken Picatta*

**Roast Sliced Boneless Prime Rib with Horseradish Sauce*

Accompanied by Orzo Pilaf and Seasonal Vegetable

Choice of Dessert from below

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$28.00 per person

Ann Howard @ The Bond Ballroom

SALAD SELECTIONS

Garden Green Salad with Crisp Vegetables

Caesar Salad with Shaved Asiago Cheese and Cheese Croutons

Baby Spinach and Sliced Strawberry Salad with Raspberry Vinaigrette

Mesclun Greens with Grapefruit Segments, Candied Walnuts & Balsamic Vinaigrette

Baby Arugula with Grilled Red Onion, Crumbled Bleu Cheese & Balsamic Vinaigrette

DESSERT SELECTIONS

Custard (or mousse), Filled Cream Puffs with Chocolate Glaze

Chocolate Mousse Cake

Individual Miniature Cheese Cakes with Cherries and Fresh Whipped Cream

Individual Miniature Chocolate Cheese Cakes with Fresh Whipped Cream & Raspberry Sauce

Seasonal Fruit Beggars Purse with an appropriate Sauce

Miniature Pineapple Upside Down Cake

Ann Howard @ The Bond Ballroom

THE BOND BALLROOM PLATED LUNCHES

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

Please select a Salad and Dessert from above

ENTRÉE SELECTIONS

*SLICED FLAT IRON STEAK with a Wild Mushroom Sauce
\$30.00*

*ROASTED SALMON with a Lemon Buerre Blanc
\$30.00*

*CHICKEN CORDON BLEU with a Sherry Cream Sauce
\$26.00*

*CHICKEN PICATTA with a Lemon, Butter, Garlic, Wine and Caper Sauce
\$26.00*

*APRICOT CHICKEN an Orange Curry Sauce, Raisins and Vegetables
\$26.00*

*EGGPLANT PARMESAN Marinara Sauce and Freshly Grated Parmesan Cheese
\$25.00*

*TOMATO ALFREDO CHEESE TORTELLINI with Freshly Grated Parmesan Cheese
\$24.00*

****Customized menus available – pre-ordered***

****Special dietary plates also available – pre-ordered***

*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.*

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