

Bar and Bat Mitzvah Reception

Premium Open Bar Throughout Your Affair

Cocktail Hour

Butler Service of Hors d'oeuvres

Passed on Antique Silver Trays

Potato Pancakes

Spinach Quiche

Asian Spiced Chicken Satay

Miniature Beef Wellington, Mushroom Duxelle

Pepperjack Quesadilla with Mexican Tomato Salsa

Crisp Wonton filled with Stir Fried Vegetables with Plum Sauce

Poached Salmon Medallion

Stuffed Mushroom with Chicken Liver Mousse

Cold Buffet

Adorned with a selection of our Chef Garde Manger's artistic food showpieces.

Bruschetta al Pomodoro-Chopped Tomatoes, Garlic & Olive Oil served on Grilled Italian Bread

Smoked Whitefish

Herring in Wine Sauce

Homemade Chopped Chicken Liver

Miniature Bagels with Cream Cheese and Lox

Whole Smoked Trout

Gefilte Fish with Horseradish

International Cheeses with French Bread

Assorted Fresh Cut Fruit and Berries

Seasonal Raw Vegetables with Assorted Dressings

Mozzarella with Tomato and Basil

Marinated Wild Mushrooms

California Sushi Rolls with Wasabi and Soy Sauces

Smoked Salmon with Capers and Onion

Cocktail Hour

(Continued)

Hot Buffet

Presented in Silver Chafing Dishes

(Choice of Five)

Milk Fed Veal in a Marsala Wine and Mushroom Sauce

Cheese Blintzes

Boneless Chicken Filet with a Champagne Mustard Sauce

Noodle Pudding

Chicken Français Sautéed in Lemon Beurre Blanc

Stuffed Cabbage

Tenderloin Tips served with Crushed Black & Green Peppercorns

Veal Meatballs in a Cream and Caper Sauce

Eggplant Rollatini

Roasted Breast of Long Island Duck a l'orange

Pasta Station

Fresh Pastas Served in our Traditional Homemade Sauces

Ziti with Fresh Tomato & Basil Sauce

Tri-Color Cheese Tortellini in a Delicate Alfredo Sauce

Orecchiette tossed in a Classic Pink Vodka Sauce

Carving Station

Select Prime Meats Sliced to Order

(Choice of One)

Tequila Lime Marinated Flank Steak

Roast Vermont Turkey Breast

New York Style Pastrami or Corned Beef

Children's Hors d'oeuvres

Mini Hot Dogs, Mini Pizzas

Mozzarella Sticks, French Fries

*All of our menu selections are offered on an unlimited basis
and are prepared fresh at The Manor.*

Customized menu substitutions are available.

Dinner

*Rolling Bar Service Featuring
Table Service of Cocktails, Wine by the Glass, Beer and Soft Drinks*

House Red and White Wine Service

Champagne Toast

Appetizer

(Choice of One)

Fresh Seasonal Fruits and Berries

Cream of Wild Mushroom Soup

Potato Truffle Soup with a Pastry Crust

Asian Beef Carpaccio, Soy Bean Salad and Ginger Sesame Sauce

Veal Ravioli with Mushroom Sauce and Shaved Parmesan Cheese

Cavatelle with Roasted Garlic, Broccoli and Olive Oil

Penne with Fresh Tomato, Spinach and Pecorino Romano Cheese

Salad

(Choice of One)

Mesclun

*(A Delicate Variety of Freshly Picked Field Greens,
Tossed in a Balsamic Vinaigrette)*

Caesar

*(Crisp Romaine Tossed with our Classic Homemade Dressing,
Croutons and Parmesan Cheese)*

Tri-Color

(Arugula, Endive and Radicchio, Vinaigrette)

Arugula

*(Red Onion, Mandarin Orange and Sliced Almonds,
Red Wine Vinaigrette)*

Roasted Beet and Goat Cheese, Balsamic Reduction

(Field Greens and Raspberry Vinaigrette)