

Gourmet Cocktail Hour and Dinner



Five Hours

*Premium Open Bar Throughout Your Affair
Including Cocktails, Red and White Wine, Domestic and Imported Beers,
Soft Drinks and a variety of Flavored Martinis.*

Cocktail Hour



Guests are greeted with a glass of champagne upon arrival.

Butler Service of Hors d'oeuvres

*White Glove Service.
(All Included)*

*Miniature Beef Wellington, Mushroom Duxelle
Saffron Crusted Sea Scallops Tempura on a Sugar Cane Skewer
Extra Large Shrimp wrapped in Puff Pastry
Asian Spiced Chicken Satay, Hoisin Sesame Glaze
Pepperjack Quesadilla with Mexican Tomato and Serano Chili Salsa
Rumaki ~ Scallop wrapped in Applewood Bacon
Crisp Wonton filled with Stir Fried Vegetables with Plum Dipping Sauce
Miniature Maryland Crab Cakes, Red Pepper Mayonnaise
Herbed Crostini with Spinach and Artichoke*

Seafood Bar

*Bountifully presented on a large bed of crushed ice.
(All Included)*

*Gulf Coast Shrimp, Blue Point Oysters and Little Neck Clams on the Half Shell,
accompanied by cocktail sauce and lemon wedges
Citrus Marinated Seafood Salad of Mussels, Calamari, Scallops and Shrimp*

Fresh Split Maine Lobster Tails @ \$10 p.p. additional

Cocktail Hour

(Continued)



Cold Buffet Stations

*Decorated with a display of our Chef Garde Manger's Artistic Culinary Showpieces.
(All Included)*

*Bruschetta al Pomodoro ~ Chopped Tomatoes, Garlic, Olive Oil and Herbs
served with Grilled Italian Bread*

*International Cheeses including Wisconsin Cheddar, Swiss, Italian Fontina and Gouda
offered with Freshly Baked French Baguettes*

Assorted Fresh Cut Fruits and Berries

Crudités ~ Seasonal Raw Vegetables with House Dressing

Mozzarella with Tomato and Red Roasted Peppers, Virgin Olive Oil and Balsamic Vinegar

Italian Herb Marinated Wild Mushrooms

Garlic Hummus with Pita Triangles

Grilled Vegetables ~ Eggplant, Yellow Squash, Zucchini, and Portabella Mushrooms

Marinated Artichoke Hearts, Vinaigrette

California Sushi Rolls, Wasabi and Soy Sauces

Smoked Nova Scotia Salmon with Lemon, Capers and Onions

Carving Station

*Select Prime Meats sliced to order.
(Choice of Two)*

Tequila Lime Marinated Flank Steak

Roasted Leg of Lamb with Garlic and Rosemary

Pork Tenderloin, Mushroom Duxelle en Croute

Roast Vermont Turkey Breast

Corn Fed Baked Virginia Ham

New York Style Pastrami or Corned Beef

Roast Suckling Pig (Market Price)

Rack of Lamb @ \$4 p.p. additional

Cocktail Hour

(Continued)



Hot Buffet Stations

Presented in Silver Chafing Dishes.

(Choice of Six)

Paella prepared with Lobster Claws, Shrimp, Clams and Scallops served in Saffron Rice

Milk Fed Veal, Marsala Wine and Mushroom Sauce

Boneless Chicken Filet, Champagne Mustard Sauce

Chicken Franais sauted in White Wine, Butter and Lemon

Fried Calamari offered with a Spicy Marinara Sauce

Tenderloin Tips served with Crushed Black and Green Peppercorns

Prince Edward Island Mussels Fra Diavolo

Shrimp and Scallop Newburg

Alsatian Escargot, Garlic Herb Butter

Sweet Italian Sausage with Bell Peppers, Onions and Tomatoes

Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses

Roasted Breast of Long Island Duck  l'orange

Pad Thai Rice Noodles with Spicy Beef Sirloin Strips

Cavatelle with Roasted Garlic, Broccoli and Extra Virgin Olive Oil

Tri-Color Cheese Tortellini in a Delicate Alfredo Sauce

Orecchiette tossed in a Classic Pink Vodka Sauce with Peas and Pancetta



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

Customized menu substitutions are available.