

Dinner Reception



Champagne Toast

*House Red and White Wine Served at the Tables
in addition to the Premium Open Bar.*

Appetizer

(Choice of One)

Fresh Melon and Imported Prosciutto

Cream of Wild Mushroom Soup

Maine Lobster Bisque

Potato Truffle Soup with a Pastry Crust

Traditional Italian Beef Carpaccio with Olive Oil, Garlic and Parmesan Cheese

Gnocchi Dumplings in a Fresh Pesto Sauce

Veal Ravioli with Mushroom Sauce and Shaved Parmesan Cheese

Penne with Fresh Tomato, Spinach and Pecorino Romano Cheese

Lobster Ravioli in a Brandy Cream Sauce @ \$3 p.p. additional

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)*

Dinner Reception

(continued)



Intermezzo

@ \$4 p.p. additional

Lemon Sorbet served with a Fresh Mint Leaf

Entrées

(Choice of Three)

(Tableside Entrée Selection)

French Chicken Breast on Sautéed Spinach with Market Mushrooms and Pancetta
Glazed French Chicken Breast, Balsamic Honey Beurre Blanc
Oven Roasted French Chicken Breast, Marsala Wine Jus

Mahi Mahi, Hoisin Barbeque Sauce and Crushed Macadamia Nuts
Miso Marinated Striped Bass, Citrus Beurre Blanc
Broiled Red Snapper, Lemon Garlic Butter Sauce
Grilled Salmon with Tuscan Beans and Roasted Garlic, Red Pepper Coulis

Chateaubriand ~ Sliced Beef Tenderloin, Burgundy Reduction
Prime Ribs of Beef, au jus
8 oz. Filet Mignon, Béarnaise Sauce @\$5 p.p. additional

Vegetarian Entrées are always available as a fourth choice for your guests.

All Entrées are served with the Chef's Vegetables and Potato.

Dinner Reception

(continued)



Dessert

(Choice of One)

*Our Pastry Chef's Individual Sampling Plate featuring
Chocolate Mousse with Bavarian Chocolate Shavings,
Fresh Berries with Grand Marnier Sauce and Cheesecake with Raspberry Sauce*

Baked Alaska

Individual Layered Ice Cream Cakes topped with Meringue

*The Manor's Viennese Table, prepared in our own Bakery featuring
Assorted French and Italian Pastries, Chocolate Dipped Fruits,
Fresh Cakes, Pies and Tortes, Assorted Mousses, Ice Cream, Sorbets, Fresh Fruit
and International Coffees Flamed To Order
@10 p.p. additional*

Custom Wedding or Occasion Cake

*Baked on Premise in The Manor's Pastry Shoppe.
(Plated with the Dessert chosen above)*

*Freshly Brewed Coffee or Tea
Espresso and Cappuccino available on request*

A Selection of After Dinner Liquors and Cognac



*Private Bridal Salon for Dressing
with Champagne and Light Hors d'oeuvres.*

*Place Cards and Direction Cards Included.
Valet Parking and Coat Check Services Provided.*

Music, Flowers and Photography Not Included.

New Jersey State Sales Tax and 20% Service Charge Not Included.