

Junior or Senior Prom



Available Tuesday thru Thursday

Unlimited Soft Drinks Throughout Affair

Promenade Hour



Butler Service of Hors d'oeuvres

Passed on Antique Silver Trays

*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

A Seafood Bar of Shrimp bountifully presented on a large bed of crushed ice, accompanied by cocktail sauce and lemon wedges.

Cold Buffet

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

*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*

Promenade Hour

(continued)



Hot Buffet

Presented in Silver Chafing Dishes

(Choice of Five)

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 Français sautéed 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
Sweet Italian Sausage with Bell Peppers, Onions and Tomatoes
Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses
Roasted Breast of Long Island Duck à 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.

Dinner



Salad

(Choice of One)

Mesclun

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

Caesar

*Crisp Romaine Tossed with our House Dressing,
Croutons and Parmesan Cheese*

Tri-Color

Arugula, Endive and Radicchio, Vinaigrette

Entrée

(Choice of One)

*Oven Roasted French Chicken Breast with Marsala Wine Jus
Chateaubriand ~ Sliced Beef Tenderloin, Burgundy Reduction*

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

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*

Inscribed Sheet Cake decorated in School Colors

Coffee, Tea and Brewed Decaffeinated Coffee



Price per Person \$59

New Jersey State Sales Tax, 20% Service Charge Additional

Charges for Security

Up to 200 guests \$325

More than 200 guests \$650

Music, Flowers and Photography Not Included

