



The Manor

Gourmet Cocktail Reception

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)

Roasted Garlic and Artichoke Quenelle on Grilled Pita
Spicy Tuna and Crispy Sushi Rice Cake Canapé
Tequila Glazed Shrimp and Avocado Crostini
Lobster Nuggets Tempura with Citrus Emulsion
Tomato and Mozzarella Caprese Skewers
Rumaki - Scallop wrapped in Applewood-Smoked Bacon
Grilled Ruben Tapas, Corned Beef, Sauerkraut, Swiss Cheese & Russian Dressing
Portabella Mushroom, Mozzarella, Roasted Red Pepper and Tomato on a Toasted Baguette
Miniature Crab and Lobster Cakes, Dijonnaise Sauce
Salmon Tartare with Caviar, Sour Cream in Crispy Coronets

Seafood Bar

Accompanied by Cocktail Sauce and Lemon Wedges.
(All Included)

Extra Large Gulf Coast Shrimp
Citrus Marinated Seafood Salad of Mussels, Calamari, Scallops and Shrimp



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(Cocktail Hour Continued)

Cold Buffet Stations

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

International Cheeses - 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

Garlic Hummus with Pita Triangles

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

Seasonal Sushi Platter

Offered with Wasabi and Soy Sauces

Examples include California Rolls, Alaska Rolls,

Inside Out Tuna Rolls and Philadelphia Rolls

Tuscan Station

Traditional Antipasti

(All Included)

Salumeria Platter - Thinly Sliced Prosciutto, Sopressata,

Mortadella, Salami and Provolone Cheese

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

Marinated Wild Mushrooms with Italian Herbs

Marinated Artichoke Hearts, Vinaigrette

Assorted Imported Olives

Bruschetta al Pomodoro - Chopped Tomatoes, Garlic, Olive Oil and Herbs

Served with Grilled Italian Bread



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DINNER STATIONS

Champagne Toast

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

Salad Station

Freshly-Picked Crisp Greens with Homemade Dressings.
(Choice of Two)

Mesclun

A Delicate Variety of Freshly-Picked Field Greens with Balsamic Vinaigrette

Caesar

Crisp Romaine Tossed with Our Classic Dressing, Croutons and Parmesan Cheese

Tri-Color

Arugula, Endive and Radicchio, Vinaigrette

Spinach

Fresh Spinach Leaves with Bacon, Hard-Boiled Egg, Mushrooms
And a Classic Creamy Mustard Dressing

Soup Station

Hot and Savory
(Choice of One)

Cream of Wild Mushroom

Maine Lobster Bisque

Potato Truffle Soup

Chilled Gazpacho (Seasonal)

Broccoli and Cheddar

French Onion

Roasted Tomato Bisque

Cream of Butternut Squash (Seasonal)



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(Dinner Stations Continued)

Carving Stations

Select Prime Meats sliced to order.

(Choice of Three)

Roasted Beef Tenderloin
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
Corned Beef with Brown Mustard

Pasta Station

Prepared to order by our staff.

(Choice of Two)

Cavatelle with Roasted Garlic, Broccoli and Extra Virgin Olive Oil
Gnocchi, Sundried Tomato, Roasted Garlic Cream Sauce
Orecchiette tossed in a Classic Pink Vodka Sauce with Peas and Pancetta
Bow Ties Carbonara - Alfredo Sauce with Bacon, Garlic and Parmesan Cheese
Penne Filetto di Pomodoro - Tomato, Basil and Prosciutto



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Hot Buffet Stations

Presented in Silver Chafing Dishes.
(Choice of Four)

Paella ~ Lobster Claws, Shrimp, Clams and Scallops in Saffron Rice
Stuffed Chicken Caprese, Roasted Tomato Coulis
Boneless Chicken Filet, Champagne Mustard Sauce
Chicken Français sautéed in White Wine, Butter and Lemon
Fried Gulf Coast Butterflied Shrimp, Tartar and Cocktail Sauces
Savory Ginger Marinated Beef Tips with Charred Bok Choy
Prince Edward Island Mussels Fra Diavolo
Shrimp and Scallop Scampi
Alsation Escargot, Garlic Herb Butter
Sweet Italian Sausage with Bell Peppers, Onions and Tomatoes
Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses
Bacon Wrapped Pork Roulade with Bing Cherry Stuffing
Pad Thai Rice Noodles with Spicy Beef Sirloin Strips

Chef's selection of Mixed Vegetables and Potato

All of our menu selection are offered on an unlimited basis
And are prepared fresh at The Manor.
Customized menu substitutions are available.

Our classically trained Chefs use only the finest ingredients and freshest produce to create a truly memorable gourmet dining experience.

When in season, we endeavor to use a variety of vegetables and herbs picked daily from our farm and greenhouse at Pleasantdale Château or from many of New Jersey's local farms.



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DINNER STATION UPGRADES

Mashed Potato Bar

Garlic Mashed Yukon Gold and Mashed Sweet Potato
served in Martini Glasses and offered with your guests' choice of:

Herbed Butter, Chives, Bacon Bits, Grated Cheddar Cheese, Sour Cream,
Brown Gravy, Mini Marshmallows and Chopped Pecans
And your choice of Braised Short Ribs or Duck Confit

Asian Wok Station

Lo Mein Noodles and Stir Fry Vegetables with:
(choice of one)

Sirloin Strips, Chicken or Shrimp

Vegetable Fried Rice

Dim Sum Steamed Pot Stickers

Hoisin, Soy and Teriyaki Sauces

Served in traditional Chinese food take-out boxes with Chop Sticks and Fortune Cookies

Additional Carving Stations

Baby Rack of Lamb

Marinated Skirt Steak

Whole Suckling Pig



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(Cocktail Hour Upgrades Continued)

Sushi and Sashimi Station

A Professional Sushi Chef will prepare a large variety of Maki Rolls, Sashimi and Nigiri to order served with Pickled Ginger, Soy Sauce, Fresh Wasabi and Chop Sticks

Additional Seafood Bar Selections

Clams on the Half Shell

Oysters on the Half Shell

Split Crab Legs

Maine Lobster Tails, Continental Sauce



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PRE-PLATED DESSERTS

(Choice of One)

Our Pastry Chef's Individual Sampling Plate

featuring his selection of three of the following Confections:

Chocolate Mousse with Bavarian Chocolate Shavings,
Key Lime Tart, Crème Brûlée, Panna Cotta, Crème Caramel
Fresh Berries with Grand Marnier Sauce or Cheesecake with Raspberry Sauce

Baked Alaska

Individual Layered Ice Cream Cakes topped with Meringue

The Manor's Viennese Table

(Buffet-Style)

Prepared in our own Pastry Shoppe featuring:
Assorted French and Italian Pastries, Chocolate Dipped Fruits,
Fresh Cakes, Tortes, Assorted Mousses, Ice Cream, Sorbets, Fresh Fruit,
International Coffees Flamed to Order and
Flambe Station offering Bananas Foster Prepared to Order
@10 per person additional

CUSTOM WEDDING OR OCCASION CAKE

Baked On-Premise in The Manor's Pastry Shoppe

Freshly-Brewed Coffee or Tea

Espresso and Cappuccino Available on Request

A Selection of After-Dinner Liquors and Brandy



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

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

Music, Flowers and Photography Not Included.



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EDIBLE FAVORS

Make a Lasting Impression at The Manor

French Fry Station

French Fries, Sweet Potato Fries, Waffle Fries, Truffle Fries
Ketchup and Mustard

Popcorn Bar

Fresh Popped Popcorn
Served in To Go Boxes and offered with your guests' choice of Flavor:
White Cheddar, Ranch, Jalapeño, Apple Cinnamon and Caramel
Chocolate Chips and Peanut Butter Chips

The Perfect Mix

Your Guests will create their own Trail Mix from:
Pretzels, Peanuts, Walnuts, Sesame Sticks, Chocolate Chips, M&Ms, Raisins & Coconut,

Pretzel Station

Hot Jumbo Soft Pretzels
Offered with your Guests choice of
Cheddar Cheese, Mustard or Hot Salsa Cheese Dip

International Flavored Coffee & Hot Chocolate Bar

Regular or Decaf Coffee, Hot Chocolate
Served in To Go Cups
French Vanilla, Hazelnut, Milk, Half & Half
Accompanied by
Peppermint, Chocolate Chips, Sugar Rock Candy, Marshmallows and Whipped Cream