



The Manor

Bar & Bat Mitzvah Dinner Reception Menu

Champagne Toast

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

Appetizer

(Choice of One)

Assorted Fresh Seasonal Fruits and Berries

Fresh Mozzarella, Tear Drop Tomatoes,

Grilled Radicchio and Arugula drizzled with Extra Virgin Olive Oil

Roasted Tomato Bisque

Potato Truffle Soup with a Pastry Crust

Carpaccio - Paper Thin Raw Beef Tenderloin
with Olive Oil, Garlic and Parmesan Cheese

Mushroom Ravioli, Madeira Cream Sauce

Penne with Fresh Tomato, Spinach and Pecorino Romano Cheese

Roasted Beet and Goat Cheese, Balsamic Reduction
with Field Greens, Raspberry Vinaigrette

Mesclun Salad - A Delicate Variety of Freshly Picked Field Greens,
tossed in a Balsamic Vinaigrette

Caesar Salad - Crisp Romaine tossed with our Classic Homemade Dressing,
Croutons and Parmesan Cheese

Tri-Color Salad - Arugula, Endive and Radicchio, Vinaigrette

Arugula Salad - Red Onion, Mandarin Orange and Sliced Almonds,
Red Wine Vinaigrette

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Freshly Baked French Dinner Rolls from our own Bake Shoppe

Entrées

(Choice of Four, One from Each Category)

(Tableside Entrée Selection)

- Poultry -

Roasted Chicken Breast on Sautéed Spinach with Market Mushrooms
Parmesan Crusted French Chicken Breast, Dijon Cream Sauce
Pan Seared Five Spice Marinated Duck Breast, Port Wine and Dried Cherry Jus

- Fish -

Seared Mahi Mahi, Papaya Mango Salsa
Broiled Striped Bass, Citrus Beurre Blanc
Red Snapper, Lemon Garlic and Thyme Butter Sauce
Grilled Salmon, Sundried Tomato Beurre Blanc

- Beef -

Chateaubriand - Sliced Beef Tenderloin, Burgundy Reduction
8 oz. Filet Mignon, Béarnaise Sauce (additional price)

(All Entrees above served with the Chef's Vegetables and Potato)

- Vegetarian/Vegan -

Grilled Vegetable and Mushroom Risotto, Red Pepper Coulis and Balsamic Reduction

Customized Served or Buffet Style Children's Menus 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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Dessert

(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
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
Flambé Station offering Bananas Foster Prepared to Order
(additional price)

Children's Sundae Bar
Assorted Ice Creams, Toppings and Sauces to create your favorite treat

Bible 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



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

Music, Flowers and Photography Not Included