



## *Junior or Senior Prom Menu*

(Buffet-Style Prom Menu)

Available Tuesday through Thursday

Unlimited Soft Drinks Throughout the Affair

### *- Promenade Hour -*

#### **Butler Service of Hors d'Oeuvres**

(All Included)

Sliced Tenderloin with Caramelized Shallot, Horseradish Cream on a Crostini  
Shrimp Tempura, Sweet Chili Aioli  
Grilled Reuben Tapas ~ Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing  
Asian Spiced Chicken Satay, Hoisin Sesame Glaze  
Pepper Jack Quesadilla, Tomato and Serrano Chili Salsa  
Rumaki ~ Scallop wrapped in Applewood-Smoked Bacon  
Crisp Wonton filled with Stir Fried Vegetables, Plum Dipping Sauce  
Portabella Mushroom, Mozzarella, Roasted Red Pepper and Tomato on a Toasted Baguette  
Miniature Crab and Lobster Cakes, Dijon Mayonnaise  
Salmon Tartare with Caviar, Sour Cream in Crispy Coronets

#### **Seafood Bar**

Extra Large Gulf Coast Shrimp

Accompanied by Cocktail Sauce, Lemon Wedges and Tabasco Sauce.

#### **Cold Buffet**

(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



# *The Manor*

## *Junior or Senior Prom Menu*

### *- Promenade Hour -*

(continued)

#### **Tuscan Station**

(All Included)

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

### *- Dinner Buffet -*



#### **Salad Station**

Freshly-picked crisp greens with homemade dressings.  
(Choice of Two)

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*

Spinach

*Fresh Spinach Leaves with Bacon, Hard Boiled Egg, Mushrooms  
and a Classic Creamy Mustard Dressing*



# *The Manor*

## *Junior or Senior Prom Menu*

### *- Dinner Buffet -*

(continued)

#### **Soup Station**

Hot and Savory.  
(Choice of One)

Cream of Wild Mushroom

Maine Lobster Bisque

Potato Truffle Soup

Broccoli and Cheddar

French Onion

Roasted Tomato Bisque

Chilled Gazpacho

#### **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 & Rosemary

Pork Tenderloin en Crouete, Mushroom Duxelle

Roast Vermont Turkey Breast

Corn Fed Baked Virginia Ham

New York Style Pastrami

Corned Beef with Brown Mustard



## *Junior or Senior Prom Menu*

### *- Dinner Buffet -*

(continued)

#### **Hot Buffet**

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 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

Chef's selection of Mixed Vegetables and Potato



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

Customized menu substitutions are available.



*The Manor*

## *Junior or Senior Prom Menu*

### Dessert

(Choice of One)

Inscribed Sheet Cake decorated in School Colors

Our Pastry Chef's Individual Sampling Plate, Served at the Table

*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*

Freshly Brewed Coffee and Tea



*Music, Flowers and Photography Not Included*