



Junior or Senior Prom Menu

(Sit-Down 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

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.



The Manor

Junior or Senior Prom Menu

- 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)

Parmesan Crusted French Chicken Breast, Dijon Cream Sauce

Chateaubriand ~ Sliced Beef Tenderloin, Burgundy Reduction

Vegetarian Entrées available on request.

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

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

Inscribed Sheet Cake decorated in School Colors

Coffee, Tea and Brewed Decaffeinated Coffee



Music, Flowers and Photography Not Included