



*Nearly three centuries ago, White Manor was part of a 500 acre tract of land granted to the Evans family by William Penn. The family continued to operate the land as a dairy farm until 1962, when White Manor bought the property and moved into its new home. In an effort to keep a page from the past, as we prepare to launch into the future, our logo represents a piece of both.*

*Nestled in the tall fescue you will find a traditional milk jug, a symbol that embodies an important part of our rich history.*

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## GENERAL INFORMATION

### Menu

Prices are subject to change at the discretion of White Manor Country Club. Quoted prices will be guaranteed for 90 days prior to your event. We request that all menu selections be finalized four (4) weeks prior to your scheduled affair. Food is not permitted to be brought into the Club from outside sources (except specialty cakes, nuts and chocolates). The following banquet suggestions utilizing seasonal bounty are offered to assist in the planning of your event. We welcome your suggestions and personal preferences. Our Catering Director and Chef will assist you in creating a menu and event that is all you imagined it to be. All private parties are subject to a twenty percent (20%) service charge and six percent (6%) sales tax. Non-member events will be charged a room rental fee.

### Guarantees

A preliminary count is due ten (10) business days prior to your function. The final guaranteed number of guests is due five (5) business days prior to your function so that an invoice can be issued for your event. The final amount due is to be brought in no later than seventy-two (72) hours prior to the scheduled event, payable in certified or cashier's check. White Manor will be prepared to accommodate five percent (5%) over the guaranteed amount.

### Alcoholic Beverages

The Pennsylvania Liquor Control Board (PLCB) regulates the sale and service of all alcoholic beverages. As a licensee, White Manor Country Club will dispense all alcoholic beverages in a responsible manner and in accordance with the guidelines set forth by the PLCB. **NO** alcoholic beverages may be brought into the Club. **NO** person under the age of twenty-one (21) years of age will be permitted alcoholic beverages. Therefore, proof of proper identification is required upon request. Guests are prohibited from serving alcoholic beverages to minors. Failure to comply with club policies will result in termination of beverage service. All prices are subject to a twenty percent (20%) service charge. **(White Manor Country Club is a non-smoking facility.)**

### Deposits

To secure your reservation, we require a signed contract and initial deposit, which will be based upon the type of affair. An additional deposit is required six (6) months prior to the event. Affairs greater than 100 guests will require an initial deposit of \$1500.00 and an additional deposit of \$3500.00 six months prior to the event.

### Payments

Members and Non-members will pay the costs of the function (less any applicable deposit(s)) three (3) business days prior to the event. Members may pay by personal check, nonmembers shall pay by certified or cashier's check. Any remaining balance must be paid within five (5) days after the function. Overdue payments will bear interest at the rate of one and one-half percent (1 ½%) per month.

### Security

White Manor Country Club will not assume responsibility for damage or loss of any articles brought into the Club.

## **Deliveries**

On a limited basis, White Manor Country Club is prepared to receive and store packages containing materials to be used for your function. To assure the safe arrival of any package, please notify the Catering Director of the anticipated arrival date and include the following information on each and every package: **Name of host or hostess, date of event, and any special instructions.**

## **Bar and Bat Mitzvahs**

Chaperones are required for all Bar and Bat Mitzvahs, one (1) male and (1) female. Other events with more than fifteen (15) children may also be required to have chaperones. This determination will be at the discretion of club management. Chaperones are furnished by the Club at one hundred and fifty dollars (\$150) per chaperone per event.

Chaperones will report to the Maitre D' any children whose behavior is considered inappropriate. The Maitre D' will inform the host of any child who should be sent home due to such behavior.

## **Gifts, Party Favors and Giveaways**

We ask that common sense and good judgment be exercised when selecting gifts, party favors, and giveaways. Injured guests and employees, property damage along with service interference has necessitated the restrictions of the following items: **NO Inflatables, Glow-Sticks, Confetti, Maracas, Balls, etc.** NOTE: THE MAKING OF "MEMORY GLASSES" IS STRICTLY PROHIBITED!

## **Please – No paint pens for sign-in boards**

White Manor wishes each of our guests to have a pleasant and memorable time. We will be happy to assist with additional gift ideas. Thank you.

## **Function Hours**

Afternoon functions run up to four (4) hours in length while evening affairs may run up to five (5) hours in length. Parties that extend beyond five (5) hours will incur an additional service charge of five dollars (\$5.00) per guest per hour not including liquor consumption. All afternoon functions must conclude by 4:45 pm unless otherwise noted in the contract.

## **Ceremony Set-Up Fee:**

**\$750.00**

## **Other Charges**

Valet (Optional) (1 per 50 guests)	\$150.00 ea.
Restroom Attendant (Optional)	\$125.00 ea.
Coatroom Attendant (October – April)	\$100.00
Chaperones (Male & Female Required)	\$150.00 ea.

# The Evans Package

(Minimum of 100 Guests Required)

Includes the Following:

**Premium Open Bar** (duration of function)  
(4 HOUR AFTERNOON/5 HOUR EVENING)

**Ceremonial Toast**

**Wine Service with Dinner**  
(House selections choice of Cabernet Sauvignon or Chardonnay)

**Hors D'oeuvres – Choice of Five Served Tabled and Butlered  
Unlimited for 1 hour**

**Crudités with Dips Display**

**Three Course Dinner:**

**Choice of Salad**

**Choice of (1) Entrée Selection (Chicken or Fish)**  
(Choice of 2 Entrée Selections Add \$5.00)

**Choice of Dessert**

**Bartenders**

**Chaperone/Restroom Attendant**

**Coatroom Attendant**

**White Floor Length Linens & Napkins**

**Votive Candles**

**Room Charges**

**\$109.00 per person inclusive of tax and service charge**

**NO SUBSTITUTIONS PLEASE!**

## Hot Hors D'oeuvres

- ~ Breaded Cheese Ravioli with Club Marinara
- ~ Sweet and Sour Meatballs
- ~ Cocktail Franks in Puff Pastry
  - ~ Chicken Shao Mai
  - ~ Spanikopita
- ~ Mini Chicken Cordon Bleu
  - ~ Shrimp Spring Roll
  - ~ Vegetable Spring Roll
- ~ Mini Potato Pancake with Caviar Crème Fraiche
- ~ Blackened Swordfish with Roasted Red Pepper Aioli on Spoon Cracker
- ~ Cambozola Cheese with Apricot Preserves on Flatbread
- ~ Parmesan Cheese Stuffed Artichoke with Panko Breadcrumbs
  - ~ Coconut Chicken
- ~ Filo Pouch with Spinach, Feta and Sundried Tomatoes
  - ~ Reuben Bagelette
  - ~ Hibachi Beef Skewers
- ~ Mushroom Caps Stuffed With Sausage
- ~ Mushroom Caps Stuffed with Crabmeat
  - ~ Mini Crab cakes
- ~ Wild Mushroom Ragout with Goat Cheese in Filo Cup

- ~ Andouille Sausage en Croute
  - ~ Shrimp Wonton
- ~ Goat Cheese and Roasted Red Peppers in Filo
  - ~ Philly Cheese steak Puff
  - ~ Coconut Shrimp Skewer
  - ~ Sesame Chicken
- ~ Brie and Raspberry Beggars Purse
  - ~ Scallops Wrapped in Bacon
- ~ Crostini with Wild Mushroom and Asiago Cheese

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## Cold Hor D'oeuvres

- ~ Cherry Tomato Stuffed with Boursin Cheese
- ~ Asparagus Wrapped in Sirloin
  - ~ Crab Remoulade Salad on Belgium Endive
- ~ Cucumber Disk With Smoked Salmon Mousse with Dill
- ~ Smoked Chicken Bouchee with Raspberry Preserves
- ~ Carved Sirloin en Croute with Smokey Horseradish
  - ~ Tomato Basil Bruschetta
- ~ Seared Tuna on Wonton with Wasabi Aioli
- ~ Petite Smoked Salmon on Rye with Dill
- ~ Crostini with Pesto and Proscuitto
  - ~ Blini with Caviar
  - ~ Curried Chicken and Mango Pinwheel
- ~ Avocado & Goat Cheese Brochette with Asparagus Tip
- ~ Chipotle Chicken Tostaditas
- ~ Ham & Alpine Lace Crepe Roll

# *Salads*

## *Manor Salad*

Mixed Garden Greens Accompanied with Grape Tomatoes, Shredded Carrots and Sliced Cucumber with a Balsamic Vinaigrette

## *Club Caesar Salad*

Crisp Romaine Tossed with Our Caesar Dressing, Garlic Croutons and Topped with Aged Parmesan Cheese

## *Napa Valley Salad*

Mesclun Greens Topped with Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds, Crumbled Bleu Cheese~Served with a Champagne Vinaigrette

## *Sonoma Salad*

Gathered Field Greens with Fire Roasted Red Bell Peppers, Dried Cranberries, Spicy Pecans, Goat Cheese Drizzled with a Rosemary Vinaigrette

## Entrée Selections

### Poultry

#### Chicken Picatta

Medallions of Boneless, Skinless Breasts of Chicken, Sautéed and Topped with a Lemon-Caper-Butter Sauce.

#### Porcini Crusted Chicken

Statler Chicken Breast Pan Roasted with a Wild Mushroom Veloute

#### Stuffed Statler Chicken Breast with:

~Proscuitto, Fontina Cheese, & Roasted Tomatoes

~Spinach and Boursin Cheese

~Ham, Swiss Cheese and Dijon Mustard

~Cornbread & Dried Fruit Stuffing

#### Chicken Reuben

Chicken Breast Stuffed with Shaved Deli Corned Beef, Sauerkraut and Aged Swiss Cheese With Rye Seeded Panko Breadcrumbs and a Dijon Mustard Sauce

#### Chicken Tuscan

Sautéed Stuffed Chicken Breast with Fire Roasted Red and Yellow Peppers, Baby Spinach and Melted Bel Paese Cheese with a Grana Padana-Garlic Cream Sauce

#### French Cut Chicken Breast

Served with a Madeira Sauce

#### Stuffed Chicken Breast

Stuffed with Wild Rice and Mushrooms. Accompanied With a Chardonnay Sauce

### Fish

#### Oven Roasted Pretzel Crusted Tilapia

With a Honey Mustard Beurre Blanc

#### Herb Crusted Atlantic Salmon

With a Dijon-White Wine Sauce

#### Teriyaki Maple Glazed Atlantic Salmon

#### Potato & Leek Crusted Salmon

Atlantic Salmon Pan Fried with a Potato-Leek Crust. Accompanied with Dijon-Chive Butter

#### Filet of Red Snapper

Served with a Lemon Caper Sauce

# Desserts

## New York Style Cheesecake:

- ~Chocolate Sauce & Toasted Almonds
- ~Cherry Topping
- ~Strawberry Sauce
- ~Marinated Trio of Berries
- ~White Chocolate & Raspberry Sauce
- ~Caramel-Chocolate-Pecan Turtle Topping

## Chocolate, Chocolate Chambord or Mango Mousse

Served with a Crispy Rolled Cookie, Fresh Raspberries and Raspberry Sauce in a Wineglass

## Ice Cream

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip or Peanut Butter Swirl or Assorted Sorbets

## White Manor Fresh Fruit Cobbler:

Apple  
Blueberry  
Peach  
Cherry  
Mango

## Trio of Mini Pastries (Choice of 3)

Chocolate Cream Puffs, Mini Éclairs, Mini Cannoli, Fresh Baked Cookies or Petit Fours. (Chocolate Strawberries add \$1.50 per person)

## Brownie Fudge Sundae

Delicious fudge brownie with Bassetts Vanilla Ice Cream and Topped with Chocolate Fudge Sauce

## Strawberry Shortcake

## Mixed Berry Trifle Parfait

## Mud Pie with Chocolate Sauce and Caramel

# Premier Open Bar

## Mixers & Beer

Sodas  
Juices  
Mixers  
Garnishes  
Six Draft Beers  
Imported, Domestic & Microbrew

## Vodka\*

Absolut  
Finlandia  
Kettle One  
Stolichnaya  
Flavored Absolut  
Flavored Stoli  
Skyy

## Rum

Bacardi's  
Captain Morgan  
Malibu  
Meyer's Dark Rum

## Whiskey

Seagram's 7  
Canadian Club  
Seagram's VO  
Crown Royal  
Jameson Irish Whiskey

## Specialty Liquors

Southern Comfort  
Amaretto  
Kahlua  
Bailey's Irish Cream  
Frangelica  
Chambord  
Cointreau

## Wine

Chardonnay  
White Zinfandel  
Domestic Champagne  
Merlot  
Cabernet Sauvignon  
Pinot Grigio

## Scotch\*

Dewar's  
Johnnie Walker Red  
Chivas Regal

## Tequila

Jose Cuervo

## Bourbon\*

Jim Beam  
Jack Daniels

## Gin\*

Beefeater  
Tanqueray  
Bombay

## \*Top Shelf Brands Available on Consumption\*

Belvedere  
Grey Goose  
Ciroc  
Glenfiddich  
Johnnie Walker Black  
Makers Mark  
Bombay Sapphire

# *The Penn Package*

(Minimum of 100 Guests Required)

## *Includes the Following:*

**Premium Open Bar** *(duration of function)*  
(4 HOUR AFTERNOON/5 HOUR EVENING)

**Ceremonial Toast**

**Wine Service with Dinner**  
*(House selections choice of Cabernet Sauvignon or Chardonnay)*

**Hors D'oeuvres – Choice of Seven Served Tabled and Butlered  
Unlimited for 1 hour**

**Choose Any 3 Stations**

**Crudités with Dips Display**

### *Three Course Dinner:*

**Choice of Salad**

**Choice of (1) Entrée Selection**  
*(Additional choice Add \$5.00)*

**Choice of Upgraded Dessert**

**Bartenders**

**Chaperone/Restroom Attendant**

**Coatroom Attendant**

**White Floor Length Linens & Napkins**

**Votive Candles**

**Room Charges**

**\$149.00 per person inclusive of tax and service charge**

**NO SUBSTITUTIONS PLEASE!**

## Hot Hors D'oeuvres

- ~ Breaded Cheese Ravioli with Club Marinara
- ~ Sweet and Sour Meatballs
- ~ Cocktail Franks in Puff Pastry
  - ~ Chicken Shao Mai
  - ~ Spanikopita
- ~ Mini Chicken Cordon Bleu
  - ~ Shrimp Spring Roll
  - ~ Vegetable Spring Roll
- ~ Mini Potato Pancake with Caviar Crème Fraiche
- ~ Blackened Swordfish with Roasted Red Pepper Aioli on Spoon Cracker
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  - ~ Philly Cheese steak Puff
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  - ~ Sesame Chicken
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  - ~ Scallops Wrapped in Bacon
- ~ Crostini with Wild Mushroom and Asiago Cheese

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## Cold Hor D'oeuvres

- ~ Cherry Tomato Stuffed with Boursin Cheese
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  - ~ Tomato Basil Bruschetta
- ~ Seared Tuna on Wonton with Wasabi Aioli
- ~ Petite Smoked Salmon on Rye with Dill
- ~ Crostini with Pesto and Proscuitto
  - ~ Blini with Caviar
  - ~ Curried Chicken and Mango Pinwheel
- ~ Avocado & Goat Cheese Brochette with Asparagus Tip
  - ~ Chipotle Chicken Tostaditas
  - ~ Ham & Alpine Lace Crepe Roll

# Action Stations

(1 Hour)

## Dim Sum Station

Choice of 3: Vegetable, Pork or Turkey Pot stickers or Chicken. Shrimp or Pork Shao Mai. Accompanied by Thai Sweet Chili Sauce, Soy Sauce, Teriyaki Glaze and Sweet and Sour Sauce

## Peking Duck Station

Whole Roasted White Peking Duck with Crispy Skin, Soft Moo Shu Wraps, Hoisin Sauce and Fresh Scallions. Accompanied by Chilled Asian Lo-Mein Noodle Salad.

## Mediterranean Station

Grilled Vegetable Platter, Assorted Hummus, Baba Ganoush and Goat Cheese Spread. Served with Assorted Flatbreads and Pita Triangles

## Oriental Stir Fry Station

Choice of 2: Grilled Chicken Breast, Hibachi Beef, or Steamed Shrimp. Accompanied by Steamed Basmati Rice or Club Fried Rice (peas, carrots, onions and egg) and Teriyaki Sauce, Soy Sauce, Thai Sweet Chili Sauce and Mini Crispy Vegetable Spring Rolls.

## Pasta Station (With Attendant)

Your choice of 3 Pastas: Tri-color Tortellini, Penne, Spinach Fettuccini, Bowtie Pasta or Gemelli with Your Selection of 3 Sauces: Club Marinara, Roast Garlic Alfredo, Tomato Vodka Blush, Pesto, or Roasted Red Pepper Cream. Served with Warm Soft Breadsticks and Aged Parmesan and Shredded Mozzarella Cheeses. Toppings to include: Grilled Chicken, Artichokes, Olives, Mushrooms, Green Peppers and Chopped Clams.

## Fajita Station

Choice of 2: Grilled Mojo Steak, Grilled Chicken Breast or Steamed Shrimp, Tossed with trio of bell peppers and onions. Accompanied by Warm Soft Tortillas, Guacamole, Sour Cream, Cheddar-Jack Cheese, Sliced Greens, Chopped Tomatoes, Salsa and Pico de Gallo. Served with Mexican Red Rice and Black Beans.

### *Mashed Potato Station*

Choice of 2: Yukon Gold, Red Bliss, Sweet Potatoes or Idaho White Potatoes, Piped into Martini Glasses. Served with Caramelized Vidalia Onions, Sautéed Mushrooms, Chives, Sour Cream, Cheddar Cheese, Bacon, Parmesan Cheese, Cinnamon Butter and Mapled Nuts

### *Philly Mini Cheese steak Station*

Your Choice of Sautéed Shaved beef or Chicken served with Mini Soft Rolls and Philadelphia “Wiz”

### *Bruschetta Station*

Tomato Basil, Chopped Liver, Smoked Salmon Salad, Smoked Chicken Salad, and Grilled Vegetables on Toasted Croutons

### *Hibachi Grilled Beef and Chicken Sate Station*

Served with Cucumber Salad, Cellophane Noodles and Marinated in a Teriyaki Glaze

### *Risotto Station*

Freshly made Creamy Risotto Served in a Parmesan Wheel With a Wild Mushroom Ragout

### *Domestic and Imported Cheese Station*

An Assortment of the Richest Cheeses to Include Danish Bleu, New Jersey Smoked Mozzarella, Vermont Aged Cheddar, French Brie, and Chevre Goat Cheese.  
Served with Pencil Breadsticks, Flatbreads and Assorted Crackers

### *Carnegie Deli*

Choose Two: Honey Glazed Corned Beef, NY Pastrami, Roast Breast of Turkey, Simmered Beef Tongue. Served with Petite Rolls, Breads and Appropriate Condiments

# *Salads*

## *Manor Salad*

Mixed Garden Greens Accompanied with Grape Tomatoes, Shredded Carrots and Sliced Cucumber with a Balsamic Vinaigrette

## *Club Caesar Salad*

Crisp Romaine Tossed with Our Caesar Dressing, Garlic Croutons and Topped with Aged Parmesan Cheese

## *Napa Valley Salad*

Mesclun Greens Topped with Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds, Crumbled Bleu Cheese~Served with a Champagne Vinaigrette

## *Sonoma Salad*

Gathered Field Greens with Fire Roasted Red Bell Peppers, Dried Cranberries, Spicy Pecans, Goat Cheese Drizzled with a Rosemary Vinaigrette

## Entrée Selections

### Poultry

#### Chicken Picatta

Medallions of Boneless, Skinless Breasts of Chicken, Sautéed and Topped with a Lemon-Caper-Butter Sauce.

#### Porcini Crusted Chicken

Statler Chicken Breast Pan Roasted with a Wild Mushroom Veloute

#### Stuffed Statler Chicken Breast with:

~Proscuitto, Fontina Cheese, & Roasted Tomatoes

~Spinach and Boursin Cheese

~Ham, Swiss Cheese and Dijon Mustard

~Cornbread & Dried Fruit Stuffing

#### Chicken Reuben

Chicken Breast Stuffed with Shaved Deli Corned Beef, Sauerkraut and Aged Swiss Cheese With Rye Seeded Panko Breadcrumbs and a Dijon Mustard Sauce

#### Chicken Tuscan

Sautéed Stuffed Chicken Breast with Fire Roasted Red and Yellow Peppers, Baby Spinach and Melted Bel Paese Cheese with a Grana Padana-Garlic Cream Sauce

#### French Cut Chicken Breast

Served with a Madeira Sauce

#### Stuffed Chicken Breast

Stuffed with Wild Rice and Mushrooms. Accompanied with a Chardonnay Sauce

### Fish

#### Oven Roasted Pretzel Crusted Tilapia

With a Honey Mustard Beurre Blanc

#### Herb Crusted Atlantic Salmon

With a Dijon-White Wine Sauce

#### Teriyaki Maple Glazed Atlantic Salmon

#### Potato & Leek Crusted Salmon

Atlantic Salmon Pan Fried with a Potato-Leek Crust . Accompanied with Dijon-Chive Butter

#### Filet of Red Snapper

Served with a Lemon Caper Sauce

## Veal

### Veal Piccatta

Thin Cutlets of Veal Sautéed and Topped with a Lemon-Caper Parsley Sauce

### Veal Marsala

Medallions of Veal with a Roast Garlic-Scented Marsala Sauce

### Veal Saltimbocca

With Prosciutto, Baby Spinach, Sage and Provolone Cheese

## Beef

### Grilled Filet Mignon

Served with a Club Cabernet Demi-Glace

### New York Strip Steak

Served with an au Poivre Vert Sauce

### Individual Beef Wellington

Served with a Shitake Mushroom Ragout Wrapped in Puff Pastry

### Roast Prime Rib of Beef

Served with a Rosemary Scented Au Jus & Creamy Horseradish Sauce

## Combination Plates

All Served with Your Choice of Sauces

*Petite Filet Mignon and a Medallion of Salmon*

*Petite Filet Mignon and Chilean Sea Bass*

*Petite Filet Mignon and Crab Cake*

# Upgraded Desserts

## Chocolate Cup With :

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip, Peanut Butter Swirl or Trio of Sorbet Featuring Mango, Raspberry and Lemon Sorbet

## Warmed Apple Tart

Fresh Apples Baked in a 4" Tart Shell, Served with a Spiced Caramel Sauce with Bassett's Vanilla Bean Ice Cream.

## Fresh Fruit Tart

4" Tart Shell Filled with Pastry Cream, with Slices of Fresh Strawberries, Kiwi, Pineapple & Blueberries, Garnished with Mango Sauce

## Chocolate Molten Cake

Served with Vanilla Sauce

## Caramel Lace Florentine Cup with:

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip, Peanut Butter Swirl or Trio of Sorbet Featuring Mango, Raspberry and Lemon Sorbet

## Flavored Crème Brule

Vanilla Bean, Chocolate, Lemon Blueberry, Key Lime, Pumpkin, Orange, Maple-Walnut or Eggnog

# Premier Open Bar

## Mixers & Beer

Sodas  
Juices  
Mixers  
Garnishes  
Six Draft Beers  
Imported, Domestic & Microbrew

## Vodka\*

Absolut  
Finlandia  
Kettle One  
Stolichnaya  
Flavored Absolut  
Flavored Stoli  
Skyy

## Rum

Bacardi's  
Captain Morgan  
Malibu  
Meyer's Dark Rum

## Whiskey

Seagram's 7  
Canadian Club  
Seagram's VO  
Crown Royal  
Jameson Irish Whiskey

## Specialty Liquors

Southern Comfort  
Amaretto  
Kahlua  
Bailey's Irish Cream  
Frangelica  
Chambord  
Cointreau

## Wine

Chardonnay  
White Zinfandel  
Domestic Champagne  
Merlot  
Cabernet Sauvignon  
Pinot Grigio

## Scotch\*

Dewar's  
Johnnie Walker Red  
Chivas Regal

## Tequila

Jose Cuervo

## Bourbon\*

Jim Beam  
Jack Daniels

## Gin\*

Beefeater  
Tanqueray  
Bombay

## \*Top Shelf Brands Available on Consumption\*

Belvedere  
Grey Goose  
Ciroc  
Glenfiddich  
Johnnie Walker Black  
Makers Mark  
Bombay Sapphire

# *The Manor Package*

(Minimum of 100 Guests Required)

## *Includes the Following:*

**Premium Open Bar** *(duration of function)*  
(4 HOUR AFTERNOON/5 HOUR EVENING)

***Martini Bar with Ice Sculpture***

***Ceremonial Toast***

***Wine Service with Dinner***

*(House selections choice of Cabernet Sauvignon or Chardonnay)*

***Hors D'oeuvres – Choice of Eight Served Tabled and Butlered  
Unlimited for 1 hour***

***Choose Any 4 Stations***

***Crudités with Dips Display***

***Three Course Dinner:***

***Choice of Upgraded Salad***

***Intermezzo***

***Choice of (1) Entrée Selection***

*(Additional choice Add \$5.00)*

***Choice of Upgraded Dessert***

***Bartenders***

***Chaperone/Restroom Attendant***

***Coatroom Attendant***

***White Floor Length Linens & Napkins***

***Votive Candles***

***Room Charges***

**\$189.00 per person inclusive of tax and service charge**

**NO SUBSTITUTIONS PLEASE!**

## Hot Hors D'oeuvres

- ~ Breaded Cheese Ravioli with Club Marinara
- ~ Sweet and Sour Meatballs
- ~ Cocktail Franks in Puff Pastry
  - ~ Chicken Shao Mai
  - ~ Spanikopita
- ~ Mini Chicken Cordon Bleu
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  - ~ Vegetable Spring Roll
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- ~ Wild Mushroom Ragout with Goat Cheese in Filo Cup

- ~ Andouille Sausage en Croute
  - ~ Shrimp Wonton
- ~ Goat Cheese and Roasted Red Peppers in Filo
  - ~ Philly Cheese steak Puff
  - ~ Coconut Shrimp Skewer
  - ~ Sesame Chicken
- ~ Brie and Raspberry Beggars Purse
  - ~ Scallops Wrapped in Bacon
- ~ Crostini with Wild Mushroom and Asiago Cheese

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## Cold Hors D'oeuvres

- ~ Cherry Tomato Stuffed with Boursin Cheese
- ~ Asparagus Wrapped in Sirloin
  - ~ Crab Remoulade Salad on Belgium Endive
- ~ Cucumber Disk With Smoked Salmon Mousse with Dill
- ~ Smoked Chicken Bouchee with Raspberry Preserves
- ~ Carved Sirloin en Croute with Smokey Horseradish
  - ~ Tomato Basil Bruschetta
- ~ Seared Tuna on Wonton with Wasabi Aioli
- ~ Petite Smoked Salmon on Rye with Dill
- ~ Crostini with Pesto and Proscuitto
  - ~ Blini with Caviar
  - ~ Curried Chicken and Mango Pinwheel
- ~ Avocado & Goat Cheese Brochette with Asparagus Tip
- ~ Chipotle Chicken Tostaditas
- ~ Ham & Alpine Lace Crepe Roll

# Action Stations

(1 Hour)

## Dim Sum Station

Choice of 3: Vegetable, Pork or Turkey Pot stickers or Chicken. Shrimp or Pork Shao Mai. Accompanied by Thai Sweet Chili Sauce, Soy Sauce, Teriyaki Glaze and Sweet and Sour Sauce

## Peking Duck Station

Whole Roasted White Peking Duck with Crispy Skin, Soft Moo Shu Wraps, Hoisin Sauce and Fresh Scallions. Accompanied by Chilled Asian Lo-Mein Noodle Salad.

## Maryland Crab Cakes

Our Lump Crab Cakes Cooked to Order. Accompanied by Pineapple Salsa, Smoked Tomato Mustard, Cajun Remoulade and fresh lemon wedges.

## Mediterranean Station

Grilled Vegetable Platter, Assorted Hummus, Baba Ganoush and Goat Cheese Spread. Served with Assorted Flatbreads and Pita Triangles

## Oriental Stir Fry Station

Choice of 2: Grilled Chicken Breast, Hibachi Beef, or Steamed Shrimp. Accompanied by Steamed Basmati Rice or Club Fried Rice (peas, carrots, onions and egg) and Teriyaki Sauce, Soy Sauce, Thai Sweet Chili Sauce and Mini Crispy Vegetable Spring Rolls.

## Pasta Station (With Attendant)

Your choice of 3 Pastas: Tri-color Tortellini, Penne, Spinach Fettuccini, Bowtie Pasta or Gemelli with Your Selection of 3 Sauces: Club Marinara, Roast Garlic Alfredo, Tomato Vodka Blush, Pesto, or Roasted Red Pepper Cream. Served with Warm Soft Breadsticks and Aged Parmesan and Shredded Mozzarella Cheeses. Toppings to include: Grilled Chicken, Artichokes, Olives, Mushrooms, Green Peppers and Chopped Clams.

## Sushi Station

An assortment of Sushi and Rolls featuring: California Rolls, Shrimp Tempura Rolls, Salmon Rolls, Eel Rolls, Tuna Rolls, Philly Rolls. Accompanied by Pickled Ginger, Wasabi, Soy Sauce and Chopsticks.

## Fajita Station

Choice of 2: Grilled Mojo Steak, Grilled Chicken Breast or Steamed Shrimp, Tossed with trio of bell peppers and onions. Accompanied by Warm Soft Tortillas, Guacamole, Sour Cream, Cheddar-Jack Cheese, Sliced Greens, Chopped Tomatoes, Salsa and Pico de Gallo. Served with Mexican Red Rice and Black Beans.

### *Mashed Potato Station*

Choice of 2: Yukon Gold, Red Bliss, Sweet Potatoes or Idaho White Potatoes, Piped into Martini Glasses. Served with Caramelized Vidalia Onions, Sautéed Mushrooms, Chives, Sour Cream, Cheddar Cheese, Bacon, Parmesan Cheese, Cinnamon Butter and Mapled Nuts

### *Philly Mini Cheese steak Station*

Your Choice of Sautéed Shaved beef or Chicken served with Mini Soft Rolls and Philadelphia “Wiz”

### *Shrimp and Scallop Scampi*

Gemilli Pasta Sautéed in a Garlic-White Wine Sauce With Shrimp and Scallops.  
Cooked to Order

### *Smoked Fish Station*

Hand Carved Smoked Salmon, Pastrami Cured Salmon and Smoked Whitefish Spread.  
Served with Cocktail Rye Bread, Mini Bagels, Whipped “Philly” Cream Cheese,  
Sliced Roma Tomatoes, Capers and Sliced Red Onion

### *Bruschetta Station*

Tomato Basil, Chopped Liver, Smoked Salmon Salad, Smoked Chicken Salad,  
and Grilled Vegetables on Toasted Croutons

### *Hibachi Grilled Beef and Chicken Sate Station*

Served with Cucumber Salad, Cellophane Noodles and Marinated in a Teriyaki Glaze

### *Risotto Station*

Freshly made Creamy Risotto Served in a Parmesan Wheel With a  
Wild Mushroom Ragout

### *Domestic and Imported Cheese Station*

An Assortment of the Richest Cheeses to Include Danish Bleu, New Jersey Smoked  
Mozzarella, Vermont Aged Cheddar, French Brie, and Chevre Goat Cheese.  
Served with Pencil Breadsticks, Flatbreads and Assorted Crackers

# *Carving Stations*

## *Carved Filet Mignon*

Slow Roasted Beef Tenderloin carved to Order. Accompanied by Dijon and Brown Mustard, Creamy Horseradish Sauce and Challah Knot Rolls

## *Carnegie Deli*

Choose Two: Honey Glazed Corned Beef, NY Pastrami, Roast Breast of Turkey, Simmered Beef Tongue, served with Petite Rolls, Breads and Appropriate Condiments

## *New Zealand Lamb Chops*

Served with Mint Jelly, Curried Vegetable Couscous Salad and Mango Chutney

# *Upgraded Salads*

## *Mixed Baby Spinach & Frisse Salad*

Served with Crispy Baked Brie en Croute, Fresh Strawberry Slices, Toasted Pecans and Served with Raspberry-Balsamic Vinaigrette Dressing

## *Baby Red Oak and Cucumber Salad*

English Cucumber Wrapped Baby Red Oak Leaves, Carrot Ribbons, Yellow Tear-drop Tomatoes and Served with White Balsamic-Pommery Dressing

## *Harvest Leaf Salad*

Leaves of Boston Bibb, Red Leaf and Radicchio, with Enoki Mushrooms, Candied Walnuts, Julienne Carrots and Served with a Zinfandel Chive Dressing

## *Mizuna and Romaine Salad*

Marinated "Ciligene" Mozzarella, Crispy Pancetta, Shaved Ricotta Salata, Roasted Yellow Peppers with a Roasted Olive Dressing

# *Intermezzo*

*Refreshing Sorbet to Cleanse the Palate Before the Entrée*

## *Flavors Available:*

Raspberry

Mango

Lemon

Champagne

## Entrée Selections

### Poultry

#### Chicken Picatta

Medallions of Boneless, Skinless Breasts of Chicken, Sautéed and Topped with a Lemon-Caper-Butter Sauce.

#### Porcini Crusted Chicken

Statler Chicken Breast Pan Roasted with a Wild Mushroom Veloute

#### Stuffed Statler Chicken Breast with:

- ~Proscuitto, Fontina Cheese, & Roasted Tomatoes
- ~Spinach and Boursin Cheese
- ~Ham, Swiss Cheese and Dijon Mustard
- ~Cornbread & Dried Fruit Stuffing

#### Chicken Reuben

Chicken Breast Stuffed with Shaved Deli Corned Beef, Sauerkraut and Aged Swiss Cheese With Rye Seeded Panko Breadcrumbs and a Dijon Mustard Sauce

#### Chicken Tuscan

Sautéed Stuffed Chicken Breast with Fire Roasted Red and Yellow Peppers, Baby Spinach and Melted Bel Paese Cheese with a Grana Padana-Garlic Cream Sauce

#### French Cut Chicken Breast

Served with a Madeira Sauce

#### Stuffed Chicken Breast

Stuffed with Wild Rice and Mushrooms. Accompanied with a Chardonnay Sauce

### Fish

#### Oven Roasted Pretzel Crusted Tilapia

With a Honey Mustard Beurre Blanc

#### Herb Crusted Atlantic Salmon

With a Dijon-White Wine Sauce

#### Teriyaki Maple Glazed Atlantic Salmon

#### Potato & Leek Crusted Salmon

Atlantic Salmon Pan Fried with a Potato-Leek Crust. Accompanied with Dijon-Chive Butter

#### Filet of Red Snapper

Served with a Lemon Caper Sauce

## Veal

### Veal Piccatta

Thin Cutlets of Veal Sautéed and Topped with a Lemon-Caper Parsley Sauce

### Veal Marsala

Medallions of Veal with a Roast Garlic-Scented Marsala Sauce

### Veal Saltimbocca

Served with Prosciutto, Baby Spinach, Sage and Provolone Cheese

## Beef

### Grilled Filet Mignon

Served with a Club Cabernet Demi-Glace

### New York Strip Steak

Served with an au Poivre Vert Sauce

### Individual Beef Wellington

Served with a Shitake Mushroom Ragout Wrapped in Puff Pastry

### Roast Prime Rib of Beef

Served with a Rosemary Scented Au Jus & Creamy Horseradish Sauce

## Combination Plates

All Served with Your Choice of Sauces

*Petite Filet Mignon and a Medallion of Salmon*

*Petite Filet Mignon and Chilean Sea Bass*

*Petite Filet Mignon and Crab Cake*

# Upgraded Desserts

## Chocolate Cup With :

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip , Peanut Butter Swirl OR Trio of Sorbet Featuring Mango, Raspberry and Lemon Sorbet

## Warmed Apple Tart

Fresh Apples Baked in a 4" Tart Shell, Served with a Spiced Caramel Sauce with Bassett's Vanilla Bean Ice Cream.

## Fresh Fruit Tart

4" Tart Shell Filled with Pastry Cream, with Slices of Fresh Strawberries, Kiwi, Pineapple & Blueberries, Garnished with Mango Sauce

## Chocolate Molten Cake

Served with Vanilla Sauce

## Caramel Lace Florentine Cup with:

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip , Peanut Butter Swirl OR Trio of Sorbet Featuring Mango, Raspberry and Lemon Sorbet

## Flavored Crème Brule

Vanilla Bean, Chocolate, Lemon Blueberry, Key Lime, Pumpkin, Orange, Maple-Walnut or Eggnog

# Premier Open Bar

## Mixers & Beer

Sodas  
Juices  
Mixers  
Garnishes  
Six Draft Beers  
Imported, Domestic & Microbrew

## Vodka\*

Absolut  
Finlandia  
Kettle One  
Stolichnaya  
Flavored Absolut  
Flavored Stoli  
Skyy

## Rum

Bacardi's  
Captain Morgan  
Malibu  
Meyer's Dark Rum

## Whiskey

Seagram's 7  
Canadian Club  
Seagram's VO  
Crown Royal  
Jameson Irish Whiskey

## Specialty Liquors

Southern Comfort  
Amaretto  
Kahlua  
Bailey's Irish Cream  
Frangelica  
Chambord  
Cointreau

## Wine

Chardonnay  
White Zinfandel  
Domestic Champagne  
Merlot  
Cabernet Sauvignon  
Pinot Grigio

## Scotch\*

Dewar's  
Johnnie Walker Red  
Chivas Regal

## Tequila

Jose Cuervo

## Bourbon\*

Jim Beam  
Jack Daniels

## Gin\*

Beefeater  
Tanqueray  
Bombay

## \*Top Shelf Brands

### Available on Consumption\*

Belvedere  
Grey Goose  
Ciroc  
Glenfiddich  
Johnnie Walker Black  
Makers Mark  
Bombay Sapphire

*A LA CARTE*  
*MENUS*

**Hors D'oeuvres**  
**Tabled & Butlered**

<b><u>Any 5 Hors D'oeuvres</u></b>	<b>\$15.95</b>
<b><u>Any 6 Hors D'oeuvres</u></b>	<b>\$16.95</b>
<b><u>Any 7 Hors D'oeuvres</u></b>	<b>\$17.95</b>
<b><u>Any 8 Hors D'oeuvres</u></b>	<b>\$18.95</b>
<b><u>Less Than 5 Choices</u></b>	<b>\$4.00 Ea</b>

## Hot Hors D'oeuvres

- ~ Breaded Cheese Ravioli with Club Marinara
- ~ Sweet and Sour Meatballs
- ~ Cocktail Franks in Puff Pastry
  - ~ Chicken Shao Mai
  - ~ Spanikopita
- ~ Mini Chicken Cordon Bleu
  - ~ Shrimp Spring Roll
  - ~ Vegetable Spring Roll
- ~ Mini Potato Pancake with Caviar Crème Fraiche
- ~ Blackened Swordfish with Roasted Red Pepper Aioli on Spoon Cracker
- ~ Cambozola Cheese with Apricot Preserves on Flatbread
- ~ Parmesan Cheese Stuffed Artichoke with Panko Breadcrumbs
  - ~ Coconut Chicken
- ~ Filo Pouch with Spinach, Feta and Sundried Tomatoes
  - ~ Reuben Bagelette
  - ~ Hibachi Beef Skewers
- ~ Mushroom Caps Stuffed With Sausage
- ~ Mushroom Caps Stuffed with Crabmeat
  - ~ Mini Crab cakes
- ~ Wild Mushroom Ragout with Goat Cheese in Filo Cup

- ~ Andouille Sausage en Croute
  - ~ Shrimp Wonton
- ~ Goat Cheese and Roasted Red Peppers in Filo
  - ~ Philly Cheese steak Puff
  - ~ Coconut Shrimp Skewer
  - ~ Sesame Chicken
- ~ Brie and Raspberry Beggars Purse
  - ~ Scallops Wrapped in Bacon
- ~ Crostini with Wild Mushroom and Asiago Cheese

## Cold Hor D'oeuvres

- ~ Cherry Tomato Stuffed with Boursin Cheese
- ~ Asparagus Wrapped in Sirloin
  - ~ Crab Remoulade Salad on Belgium Endive
- ~ Cucumber Disk With Smoked Salmon Mousse with Dill
- ~ Smoked Chicken Bouchee with Raspberry Preserves
- ~ Carved Sirloin en Croute with Smokey Horseradish
  - ~ Tomato Basil Bruschetta
- ~ Seared Tuna on Wonton with Wasabi Aioli
- ~ Petite Smoked Salmon on Rye with Dill
- ~ Crostini with Pesto and Proscuitto
  - ~ Blini with Caviar
  - ~ Curried Chicken and Mango Pinwheel
- ~ Avocado & Goat Cheese Brochette with Asparagus Tip
- ~ Chipotle Chicken Tostaditas
- ~ Ham & Alpine Lace Crepe Roll

**Upgraded Hors D'oeuvres**  
**Priced Per Piece—Minimum of 72 Pieces**

**Mini Cones with: (Choice of 2) \$1.95**  
~Bleu Cheese Mousse and Toasted Maple Pecan  
~Chicken and Roasted Corn Fajita  
~Smoked Salmon Tartar with Chive Cream Fraiche  
~Old Bay Lobster Salad

**Goat Cheese and Pistachio Lollipops \$1.95**  
With Hot Pepper Jam

**Chilled Lobster Medallions \$2.95**  
With Cucumber Disk Wrap in a Louie Sauce @ MARKET PRICE

**Mini Beef Wellington \$2.95**

**Smoked Duck “BLT” \$2.95**

**Lobster-Deviled Egg \$3.95**

**Thai Chicken & Vegetable Vietnamese Spring Roll \$1.95**

**Seashell Cracker with Bay Scallop & Roasted Corn Salad \$1.95**

**Shrimp Corn Dog~Smoked Tomato-Horseradish Mustard \$1.95**

**Lobster “Hush Puppies”~Old-Fashioned Louis Sauce \$3.95**

**Raw Bar**

**U15 SHRIMP \$2.25**

**U12 SHRIMP \$2.95**

**CLAMS ON THE HALF SHELL \$1.95**

**BLUE POINT OYSTERS \$1.95**

**Cocktail Crab Claws ~ Market Price**

# Action Stations

(1 Hour)

## Dim Sum Station \$7.95

Choice of 3: Vegetable, Pork or Turkey Pot stickers or Chicken. Shrimp or Pork Shao Mai. Accompanied by Thai Sweet Chili Sauce, Soy Sauce, Teriyaki Glaze and Sweet and Sour Sauce

## Peking Duck Station \$9.95

Whole Roasted White Peking Duck with Crispy Skin, Soft Moo Shu Wraps, Hoisin Sauce and Fresh Scallions. Accompanied by Chilled Asian Lo-Mein Noodle Salad.

## Maryland Crab Cakes \$12.95\*\*

Our Lump Crab Cakes Cooked to Order. Accompanied by Pineapple Salsa, Smoked Tomato Mustard, Cajun Remoulade and fresh lemon wedges.

## Mediterranean Station \$6.95

Grilled Vegetable Platter, Assorted Hummus, Baba Ganoush and Goat Cheese Spread. Served with Assorted Flatbreads and Pita Triangles

## Oriental Stir Fry Station \$7.95

Choice of 2: Grilled Chicken Breast, Hibachi Beef, or Steamed Shrimp. Accompanied by Steamed Basmati Rice or Club Fried Rice (peas, carrots, onions and egg) and Teriyaki Sauce, Soy Sauce, Thai Sweet Chili Sauce and Mini Crispy Vegetable Spring Rolls.

## Pasta Station (With Attendant) \$6.95

Your choice of 3 Pastas: Tri-color Tortellini, Penne, Spinach Fettuccini, Bowtie Pasta or Gemelli with Your Selection of 3 Sauces: Club Marinara, Roast Garlic Alfredo, Tomato Vodka Blush, Pesto, or Roasted Red Pepper Cream. Served with Warm Soft Breadsticks and Aged Parmesan and Shredded Mozzarella Cheeses. Toppings to include: Grilled Chicken, Artichokes, Olives, Mushrooms, Green Peppers and Chopped Clams.

## Sushi Station \$14.95\*\*

An assortment of Sushi and Rolls featuring: California Rolls, Shrimp Tempura Rolls, Salmon Rolls, Eel Rolls, Tuna Rolls, Philly Rolls. Accompanied by Pickled Ginger, Wasabi, Soy Sauce and Chopsticks.

## Fajita Station \$8.95

Choice of 2: Grilled Mojo Steak, Grilled Chicken Breast or Steamed Shrimp, Tossed with trio of bell peppers and onions. Accompanied by Warm Soft Tortillas, Guacamole, Sour Cream, Cheddar-Jack Cheese, Sliced Greens, Chopped Tomatoes, Salsa and Pico de Gallo. Served with Mexican Red Rice and Black Beans.

**Caviar Station (Accompaniments at \$3.95)**

Salmon Caviar, Red Tobiko, Farm Raised American Sturgeon **On Consumption**  
Accompanied by Chopped Egg, Minced Red Onion, Crème Fraiche, Warm Potato Pancakes  
and Blinis.

**BELUGA – SEVRUGA – OSCETRA @ MARKET PRICE ON CONSUMPTION**

**Mashed Potato Station \$7.95**

Choice of 2: Yukon Gold, Red Bliss, Sweet Potatoes or Idaho White Potatoes, Piped into  
Martini Glasses. Served with Caramelized Vidalia Onions, Sautéed Mushrooms, Chives,  
Sour Cream, Cheddar Cheese, Bacon, Parmesan Cheese, Cinnamon Butter and Mapled Nuts

**Philly Mini Cheese steak Station \$8.95**

Your Choice of Sautéed Shaved beef or Chicken served with Mini Soft Rolls and  
Philadelphia “Wiz”

**Shrimp and Scallop Scampi \$12.95\*\***

Gemilli Pasta Sautéed in a Garlic-White Wine Sauce With Shrimp and Scallops.  
Cooked to Order

**Smoked Fish Station \$11.95\*\***

Hand Carved Smoked Salmon, Pastrami Cured Salmon and Smoked Whitefish Spread.  
Served with Cocktail Rye Bread, Mini Bagels, Whipped “Philly” Cream Cheese,  
Sliced Roma Tomatoes, Capers and Sliced Red Onion

**Bruschetta Station \$6.95**

Tomato Basil, Chopped Liver, Smoked Salmon Salad, Smoked Chicken Salad,  
And Grilled Vegetables on Toasted Croutons

**Hibachi Grilled Beef and Chicken Sate Station \$8.95**

Served with Cucumber Salad, Cellophane Noodles and Marinated in a Teriyaki Glaze

**Risotto Station \$7.95**

Freshly Made Creamy Risotto Served in a Parmesan Wheel With a Wild  
Mushroom Ragout

**Domestic and Imported Cheese Station \$4.95**

An Assortment of the Richest Cheeses to Include Danish Bleu, New Jersey Smoked  
Mozzarella, Vermont Aged Cheddar, French Brie, and Chevre Goat Cheese.  
Served with Pencil Breadsticks, Flatbreads and Assorted Crackers

## *Carving Stations*

### *Carved Filet Mignon* \$9.95\*\*

Slow Roasted Beef Tenderloin carved to Order. Accompanied by Dijon and Brown Mustard, Creamy Horseradish Sauce and Challah Knot Rolls

### *Carnegie Deli* \$8.95

Choose Two: Honey Glazed Corned Beef, NY Pastrami, Roast Breast of Turkey, Simmered Beef Tongue. Served with Petite Rolls, Breads and Appropriate Condiments

### *New Zealand Lamb Chops* \$13.95\*\*

Served with Mint Jelly, Curried Vegetable Couscous Salad and Mango Chutney

**\*\*These stations require a minimum selection of 3 stations for your event.**

# *Salads*

**(Included in Entrée Price)**

## *Manor Salad*

Mixed Garden Greens Accompanied with Grape Tomatoes, Shredded Carrots and Sliced Cucumber with a Balsamic Vinaigrette

## *Club Caesar Salad*

Crisp Romaine Tossed with Our Caesar Dressing, Garlic Croutons and Topped with Aged Parmesan Cheese

## *Napa Valley Salad*

Mesclun Greens Topped with Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds, Crumbled Bleu Cheese and Served with a Champagne Vinaigrette

## *Sonoma Salad*

Gathered Field Greens with Fire Roasted Red Bell Peppers, Dried Cranberries, Spicy Pecans, Goat Cheese Drizzled With a Rosemary Vinaigrette

## Upgraded Salads

(Add to Entrée Price)

### Mixed Baby Spinach & Frisse Salad \$2.95

Served with Crispy Baked Brie en Croute, Fresh Strawberry Slices, Toasted Pecans and a Raspberry-Balsamic Vinaigrette Dressing

### Baby Red Oak and Cucumber Salad \$2.95

English Cucumber Wrapped Baby Red Oak Leaves, Carrot Ribbons, Yellow Tear-drop Tomatoes, Served with White Balsamic-Pommery Dressing

### Harvest Leaf Salad \$2.95

Leaves of Boston Bibb, Red Leaf and Radicchio, with Enoki Mushrooms, Candied Walnuts, Julienne Carrots and Served with a Zinfandel Chive Dressing

### Mizuna and Romaine Salad \$3.95

Marinated "Ciligene" Mozzarella, Crispy Pancetta, Shaved Ricotta Salata, Roasted Yellow Peppers with a Roasted Olive Dressing

## Intermezzo

(\$2.95 Per Person)

***Refreshing Sorbet to Cleanse the Palate Before the Entrée***

### Flavors Available:

*Raspberry*

*Mango*

*Lemon*

*Champagne*

# Entrée Selections

## Poultry

### Chicken Picatta \$39.00

Medallions of Boneless, Skinless Breasts of Chicken, Sautéed and Topped with a Lemon-Caper-Butter Sauce.

### Porcini Crusted Chicken \$39.00

Statler Chicken Breast Pan Roasted with a Wild Mushroom Veloute

### Stuffed Statler Chicken Breast with: \$39.00

- ~Proscuitto, Fontina Cheese, & Roasted Tomatoes
- ~Spinach and Boursin Cheese
- ~Ham, Swiss Cheese and Dijon Mustard
- ~Cornbread & Dried Fruit Stuffing

### Chicken Reuben \$39.00

Chicken Breast Stuffed with Shaved Deli Corned Beef, Sauerkraut and Aged Swiss Cheese~With Rye Seeded Panko Breadcrumbs and a Dijon Mustard Sauce

### Chicken Tuscan \$39.00

Sautéed Stuffed Chicken Breast with Fire Roasted Red and Yellow Peppers, Baby Spinach and Melted Bel Paese Cheese with a Grana Padana-Garlic Cream Sauce

### French Cut Chicken Breast \$39.00

Served with a Madeira Sauce

### Stuffed Chicken Breast \$39.00

Stuffed with Wild Rice and Mushrooms. Accompanied with a Chardonnay Sauce

# Fish

Oven Roasted Pretzel Crusted Tilapia \$39.00

With a Honey Mustard Beurre Blanc

Herb Crusted Atlantic Salmon \$39.00

With a Dijon-White Wine Sauce

Teriyaki Maple Glazed Atlantic Salmon \$39.00

Potato & Leek Crusted Salmon \$42.00

Atlantic Salmon Pan Fried with a Potato-Leek Crust . Served with  
Dijon-Chive Butter

Filet of Red Snapper \$42.00

With a Lemon Caper Sauce

Grilled Chilean Sea Bass \$44.00

With a Grape Tomato Salsa **or**  
With a Citrus Beurre Blanc

White Manor Crab Cakes \$55.00

With a Champagne Pommery Vin Blanc **or**  
With a Pineapple-Mango Relish **or**  
With a Pomegranate-Mandarin Orange Salsa

Halibut Oscar \$42.00

Sautéed Halibut topped with Grilled Asparagus, Lump Crabmeat and Topped  
with a Tarragon Vin Blanc

Baked Stuffed Shrimp \$43.00

U-8 Crab Stuffed Shrimp with Caper Lemon Butter Sauce

2 – Sesame Baked Barramundi \$44.00

Black and White Sesame Seeds, Edible Orchids, Marinated Shitake Mushrooms.  
Served with a Soy-Cilantro Vinaigrette

## Veal

### Veal Piccata \$44.00

Thin Cutlets of Veal Sautéed and Topped with a Lemon-Caper Parsley Sauce

### Veal Marsala \$44.00

Medallions of Veal With a Roast Garlic-Scented Marsala Sauce

### Veal Saltimbocca \$45.00

With Prosciutto, Baby Spinach, Sage and Provolone Cheese

## Beef

### Grilled Filet Mignon \$52.00

Served with a Club Cabernet Demi-Glace

### New York Strip Steak \$52.00

Served with an au Poivre Vert Sauce

### Individual Beef Wellington \$54.00

Served with a Shitake Mushroom Ragout Wrapped in Puff Pastry

### Roast Prime Rib of Beef \$49.00

Served with a Rosemary Scented Au Jus & Creamy Horseradish Sauce

## Combination Plates

All Served with Your Choice of Sauces

*Petite Filet Mignon and a Medallion of Salmon* \$52.00

*Petite Filet Mignon and Chilean Sea Bass* \$52.00

*Petite Filet Mignon and Crab Cake* \$59.00

# Desserts

**(Included in Entrée Price)**

## *New York Style Cheesecake:*

- ~Chocolate Sauce & Toasted Almonds
- ~Cherry Topping
- ~Strawberry Sauce
- ~Marinated Trio of Berries
- ~White Chocolate & Raspberry Sauce
- ~Caramel-Chocolate-Pecan Turtle Topping

## *Chocolate, Chocolate Chambord or Mango Mousse*

Served with a Crispy Rolled Cookie, Fresh Raspberries  
and Raspberry Sauce in a Wineglass

## *Ice Cream*

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip  
or Peanut Butter Swirl or Assorted Sorbets

## *White Manor Fresh Fruit Cobbler:*

Apple  
Blueberry  
Peach  
Cherry  
Mango

## *Trio of Mini Pastries (Choice of 3)*

Chocolate Cream Puffs, Mini Éclairs, Mini Cannoli, Fresh Baked Cookies  
or Petit Fours. (Chocolate Strawberries add \$1.50 per person)

## *Brownie Fudge Sundae*

Delicious fudge brownie with Bassetts Vanilla Ice Cream and  
Topped with Chocolate Fudge Sauce

## *Strawberry Shortcake*

## *Mixed Berry Trifle Parfait*

## *Mud Pie with Chocolate Sauce and Caramel*

# Upgraded Desserts

(Add to Entrée Price)

## Chocolate Cup With: \$2.95

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip, Peanut Butter Swirl OR Trio of Sorbet Featuring Mango, Raspberry and Lemon Sorbet

## Warmed Apple Tart \$5.95

Fresh Apples Baked in a 4" Tart Shell, Served with a Spiced Caramel Sauce with Bassett's Vanilla Bean Ice Cream.

## Fresh Fruit Tart \$5.95

4" Tart Shell Filled with Pastry Cream, with Slices of Fresh Strawberries, Kiwi, Pineapple & Blueberries, Garnished with Mango Sauce

## Chocolate Molten Cake \$5.95

Served with Vanilla Sauce

## Caramel Lace Florentine Cup with: \$5.95

Bassett's Premium Ice Cream: Vanilla Bean, Chocolate, Mint Chocolate Chip, Peanut Butter Swirl OR Trio of Sorbet Featuring Mango, Raspberry and Lemon Sorbet

## Flavored Crème Brule \$2.95

Vanilla Bean, Chocolate, Lemon Blueberry, Key Lime, Pumpkin, Orange, Maple- Walnut or Eggnog

## Viennese Table

(\$13.95 Per Person)

## Tabled Petite Desserts

Chocolate Dipped Strawberries, Cheesecake Lollipops, Mini Chocolate Cannolis, Petit Fours, Fresh Baked Cookies

## Crepes Suzette

Sweet Cream Cheese Filled Crepes, Topped with Flaming Orange~Vanilla Sauce

## Bananas Foster

Wine Glasses Filled with Vanilla Ice Cream, Topped with Warm Bananas, Cinnamon and Dark Rum

# Chocolate Fountain

(\$9.95 Per Adult/\$4.95 Per Child)

**Please Choose 5 Items From the Following List:**

*Oreo Cookies*

*Graham Crackers*

*Pretzel Rods*

*Shortbread Biscuits*

*Chocolate Chip Cookies*

*Sugar Cookies*

*Peanut Butter Spoons*

*Cheesecake Spoons*

*Marshmallows*

*Rice Krispie Treats*

*Dried Apricots*

*Dried Pineapple*

*Fresh Strawberries*

*Pound Cake*

# Premier Open Bar

**(\$30.00 Per Person and 20% Service Charge)**

## Mixers & Beer

Sodas  
Juices  
Mixers  
Garnishes  
Six Draft Beers  
Imported, Domestic & Microbrew

## Vodka\*

Absolut  
Finlandia  
Kettle One  
Stolichnaya  
Flavored Absolut  
Flavored Stoli  
Skyy

## Rum

Bacardi's  
Captain Morgan  
Malibu  
Meyer's Dark Rum

## Whiskey

Seagram's 7  
Canadian Club  
Seagram's VO  
Crown Royal  
Jameson Irish Whiskey

## Specialty Liquors

Southern Comfort  
Amaretto  
Kahlua  
Bailey's Irish Cream  
Frangelica  
Chambord  
Cointreau

## Wine

Chardonnay  
White Zinfandel  
Domestic Champagne  
Merlot  
Cabernet Sauvignon  
Pinot Grigio

## Scotch\*

Dewar's  
Johnnie Walker Red  
Chivas Regal

## Tequila

Jose Cuervo

## Bourbon\*

Jim Beam  
Jack Daniels

## Gin\*

Beefeater  
Tanqueray  
Bombay

## \*Top Shelf Brands Available on Consumption\*

Belvedere  
Grey Goose  
Ciroc  
Glenfiddich  
Johnnie Walker Black  
Makers Mark  
Bombay Sapphire