



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.

TABLE OF CONTENTS

GENERAL INFORMATION	3
THE EVANS PACKAGE	5
THE PENN PACKAGE	11
THE MANOR PACKAGE	20
A LA CARTE MENUS	30
HORS D'OEUVRES	31
UPGRADED HORS D'OEUVRES	33
ACTION STATIONS	34
SALADS	37
UPGRADED SALADS	38
INTERMEZZO	38
CHICKEN ENTREES	39
FISH ENTREES	40
VEAL ENTREES	41
BEEF ENTREES	41
COMBINATION PLATTERS	41
DESSERTS	42
UPGRADED DESSERTS	43
CHOCOLATE FOUNTAIN	44
PREMIUM BAR	45

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

\$99.00 per person inclusive of tax and service charge

NO SUBSTITUTIONS PERMITTED!

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

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 2 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

\$129.00 per person inclusive of tax and service charge

NO SUBSTITUTIONS PERMITTED!

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

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 Piccata

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 Proscuitto, 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

\$169.00 per person inclusive of tax and service charge

NO SUBSTITUTIONS PERMITTED!

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 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

Butlered Shrimp Cocktail (3 per person)

Served with Cocktail Sauce and Fresh Lemon Wedges

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

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

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