



CATERING MENU

BUFFET OPTIONS

SIGNATURE BUFFET

2 ENTREES - \$30 PER PERSON

3 ENTREES - \$33 PER PERSON

INCLUDES SIGNATURE ENTREES*,
3 SIGNATURE SIDES*, 1 SALAD, ROLLS & BUTTER,
WATER, ICED TEA OR LEMONADE, & COFFEE
(CUPS, SUGAR, STRAWS, STIRRERS, AND ICE INCLUDED)

UPGRADES AVAILABLE FOR ADDITIONAL COST

STATION BUFFET - \$23 PER PERSON

INCLUDES LISTED ITEMS PER STATION,
WATER, ICED TEA OR LEMONADE, & COFFEE
(CUPS, SUGAR, STRAWS, STIRRERS, AND ICE INCLUDED)

DROP OFF SERVICE DOES NOT INCLUDE BEVERAGES

DETAILED BUFFET SELECTIONS ON SEPARATE PAGE



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APPETIZERS

IMPORTED AND DOMESTIC CHEESE BOARD
W/ CRACKERS INCLUDED - \$3.50 PER PERSON

FRUIT DISPLAY W/ CREAM CHEESE DIP - \$3.50 PER PERSON

CRUDITE PLATTER- FRESH VEGETABLES
W/ CHOICE OF RANCH OR HUMMUS - \$3.50 PER PERSON

CHARCUTERIE BOARD- A VARIETY OF CURED MEATS & CHEESES
W/ DRIED FRUIT, NUTS & OLIVES.
INCLUDES ARTISAN CRACKERS - \$5 PER PERSON

FRUIT KEBABS - \$3 PER PIECE

ANTIPASTO SKEWERS - \$3 PER PIECE

SHRIMP COCKTAIL SHOOTERS - \$4 PER PIECE

PROSCUITTO WRAPPED MELON - \$3 PER PIECE

PROSCUITTO WRAPPED ASPARAGUS
W/ PARMESAN CHEESE - \$3 PER PIECE

BACON WRAPPED SCALLOPS - \$4 PER PIECE

BRUSCHETTA - \$3 PER PIECE

BAKED RASPBERRY BRIE IN PHYLLO - \$3 PER PIECE

SESAME CHICKEN SKEWERS - \$3 PER PIECE

COCONUT SHRIMP W/ ORANGE CHUTNEY - \$4 PER PIECE

KIWI BBQ MEATBALLS (\$3 PER PIECE)



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SIGNATURE BUFFET ENTREES

RED WINE BRAISED SHORT RIBS SERVED WITH MASHED POTATOES
(MASHED POTATOES COUNT AS SIDE SELECTION)

BEEF STROGANOFF SERVED OVER BUTTERED EGG NOODLES

HERB ROASTED BONELESS BREAST OF CHICKEN IN JUS LIE SAUCE - GF/DF

GRILLED MARINATED BALSAMIC CHICKEN SERVED WITH
A PLUM TOMATO BASIL PESTO CONCASSE SAUCE - GF/DF

LEMON CHICKEN PICCATA

CHICKEN MARSALA

GRILLED PORTABELLA ARTICHOKE CHICKEN
SERVED IN A PESTO BASIL CREAM SAUCE

CARVED ROASTED BREAST OF TOM TURKEY WITH GRAVY -
GF/DF WITHOUT GRAVY

CARVED HONEY GLAZED VIRGINIA BAKED HAM
WITH HONEY DIJON MUSTARD SAUCE - GF/DF

CARVED ROASTED PORK LOIN WITH PEPPERCORN DEMI-GLACE - DF

BAKED ICELANDIC COD WITH LEMON CAPER SAUCE - GF

SEAFOOD NEWBURG - LOBSTER, SHRIMP, SCALLOPS, & CRAB
IN CREAM SHERRY WINE SAUCE SERVED OVER STEAMED WHITE RICE - GF

MARINATED AND GRILLED SHRIMP SERVED
OVER LEMON PEPPER LINGUINI - DF

GRILLED CAULIFLOWER STEAK-GLAZED AND GRILLED
WITH HISPANIC SPICES OVER A BED OF BLACK BEAN AND
JASMINE RICE TOPPED WITH CHIMICHURRI SAUCE - VEGAN/DF

PASTA PRIMAVERA-PENNE PASTA IN A MEDLEY OF FRESH
VEGETABLES IN A ROMA TOMATO BASIL SAUCE - VEGAN

MANOR HOUSE TUXEDO PASTA IN A CREAM BASIL SAUCE WITH
GREEN ONION, SUN-DRIED TOMATOES, AND PARMESAN CHEESE

RATATOUILLE-SLICED AND MARINATED GRILLED
VEGETABLES BAKED IN A ROMA TOMATO SAUCE - VEGAN/GF

VEGETABLE STIR FRY - DF



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UPGRADED BUFFET ENTREES

*ITEM COUNTS AS ONE OF YOUR ENTREE SELECTIONS
COST INDICATES AN UPGRADE, NOT AN ADD-ON*

CARVED PRIME RIB SERVED WITH AU JUS & HORSERADISH SAUCE
- GF WITHOUT SAUCE
(ADD \$4 PER PERSON)

CARVED BEEF TENDERLOIN SERVED WITH BERNAISE
OR BORDELAISE SAUCE - GF/DF WITHOUT SAUCE
(ADD \$6 PER PERSON)

ROASTED CHICKEN STUFFED WITH BACON, BROCCOLI
CHEDDAR AND PINE NUTS TOPPED WITH A SUN-DRIED
TOMATO CREAM SAUCE - GF
(ADD \$2 PER PERSON)

GRILLED SOY GLAZED PORK TENDERLOIN MEDALLIONS
WITH ASIAN SLAW
(ADD \$2 PER PERSON)

GRILLED NORWEGIAN SALMON
WITH LOBSTER SHERRY CREAM SAUCE - GF
(ADD \$2 PER PERSON)

GRILLED SEA BASS WITH TOMATO BASIL CONCASSE - GF
(ADD \$6 PER PERSON)

BLACKENED MAHI MAHI
WITH MANGO, BLACK BEAN, CORN RELISH - GF
(ADD \$2 PER PERSON)

MANOR HOUSE TUXEDO PASTA IN A CREAM BASIL SAUCE WITH
GREEN ONION, SUN-DRIED TOMATOES, AND PARMESAN CHEESE
(ADD GRILLED SLICED CHICKEN \$2PP, ADD GRILLED SHRIMP \$3PP)

VEGETABLE STIR FRY - DF
(ADD CHICKEN OR BEEF \$2PP, ADD SHRIMP \$3PP)



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SIGNATURE BUFFET SIDES - STARCHES

*** INDICATES UPGRADED ITEM*

GARLIC AND HERB TINY ROASTED REDSKIN POTATOES - GF/DF

SCALLOPED POTATOES- POTATOES BAKED IN
CREAMY SMOKED MOZZARELLA CHEESE SAUCE

HOMESTYLE SMASHED POTATOES - GF

****** TWICE BAKED REDSKIN POTATO CUPS -
REDSKIN MASHED POTATOES WITH SOUR CREAM, CHEDDAR,
BACON PIPED INTO POTATO CUPS AND BAKED WITH
MORE CHEDDAR CHEESE - GF (ADD \$1.50 PER PERSON)

****** GORGONZOLA ROSEMARY WHIPPED POTATO CUPS - GF
(ADD \$1.50 PER PERSON)

FIVE CHEESE MACARONI-GRUYERE, FONTINA,
SMOKED GOUDA, AGED CHEDDAR,
AND PARMESAN CHEESE (ADD FRIED PANCETTA \$1/PP)

PASTA ALFREDO - ALFREDO SAUCE SERVED OVER
PENNE NOODLES AND TOPPED WITH PARMESAN CHEESE

LEMON PEPPER LINGUINI IN A
LIGHT GARLIC AND OLIVE OIL SAUCE - DF

MOROCCAN SPICED COUSCOUS
WITH FIRE ROASTED PEPPERS AND CHICKPEAS - DF

STEAMED JASMINE RICE - GF/DF

WILD RICE BLEND - GF/DF

MANDARIN RICE - WHITE RICE WITH MANDARIN ORANGES,
RAISINS, AND SWEET PEPPERS - GF/DF



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SIGNATURE BUFFET SIDES - VEGETABLES

*** INDICATES UPGRADED ITEM*

FRESH BABY CARROTS SERVE WITH
A GRAND MARNIER
AND BROWN SUGAR GLAZE - GF/DF

STEAMED ASSORTMENT OF
VEGETABLE MEDLEY - GF/DF

BRUSSELS SPROUTS WITH
CARMELIZED ONION, BACON
AND A BALSAMIC DRIZZLE - GF/DF

FRESH GREEN BEANS WITH
SLICED FRESH PEPPERS - GF/DF

SOUTHERN STYLE GREEN BEANS
WITH BACON AND ONIONS - GF/DF

**** GRILLED ASPARAGUS WITH FRESH LEMONS**
- GF/DF (ADD \$1 PER PERSON)

**** BROCCOLINI WITH FRESH LEMONS**
- GF/DF (ADD \$1 PER PERSON)



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DESSERTS

ASSORTED MINI DESSERTS
\$3 PER PIECE

BROWNIES
\$3 PER PIECE

ASSORTED COOKIES
\$3 PER PIECE

CHOCOLATE DIPPED STRAWBERRIES - GF/DF
\$2 PER PIECE

SHEET CAKE
\$4 PER PERSON

BEVERAGES - \$5 PER PERSON

INCLUDES ICE, ASSORTED CANNED SOFT DRINKS,
BOTTLED WATER, TONIC, CLUB SODA, SOUR MIX, CRANBERRY
& ORANGE JUICE, BEVERAGE NAPKINS,
9 & 12 OZ. CUPS, OLIVES, CHERRIES, LEMONS, LIMES.

*CLIENT SUPPLIES ALL BEER, WINE, LIQUOR
BARTENDER QUOTED SEPARATELY*



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SALADS

SIGNATURE FIELD GREEN SALAD

MIXED FIELD GREENS WITH DRIED CRANBERRIES,
TOASTED SUNFLOWER SEEDS, ENGLISH CUCUMBERS,
AND PARMESAN CHEESE. ACCOMPANIED
WITH A BALSAMIC VINAIGRETTE.

GRILLED PEAR SALAD

MIXED FIELD GREENS WITH GRILLED PEARS
TOASTED WALNUTS, FETA CHEESE. ACCOMPANIED
WITH A RASPBERRY VINAIGRETTE

TOSSED GARDEN SALAD

CHOPPED ROMAINE AND ICEBERG LETTUCE
WITH CARROTS, CUCUMBER, TOMATO, RED ONIONS,
AND CROUTONS. YOUR CHOICE OF BALSAMIC VINAIGRETTE,
RANCH, GOLDEN ITALIAN, OR FRENCH DRESSING.

CLASSIC CAESAR SALAD

CHOPPED ROMAINE, PARMESAN CHEESE, AND
CROUTONS TOSSED IN A CAESAR DRESSING.

ADDITIONAL DRESSINGS ARE \$1/PP



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STATIONS

STIR FRY BAR

CHOICE OF 2 STIR FRYs: VEGETABLE,
CHICKEN, BEEF, OR SHRIMP (ADD \$2PP)

INCLUDES STEAMED WHITE RICE, LO MEIN NOODLES, AND
TOPPINGS OF SCALLIONS, SESAME SEEDS, SOY SAUCE,
CRISPY NOODLES, AND SRIRACHA HOT SAUCE.

BBQ STATION

YOUR CHOICE OF 2 MEATS: PULLED PORK,
BRISKET, OR PULLED CHICKEN

INCLUDES BUNS, 2 FLAVORS OF BBQ SAUCE, FIVE
CHEESE MACARONI, BAKED BEANS, CORN BREAD,
COLESLAW, AND KETTLE CHIPS

FAJITA/TACO STATION

CHOICE OF 2 PROTEINS: GRILLED CHICKEN WITH ONIONS AND
PEPPERS, GRILLED STEAK WITH ONIONS AND PEPPERS, GRILLED
SHRIMP WITH ONIONS AND PEPPERS (ADD \$2PP), SEASONED
GROUND BEEF, OR PORK CARNITAS.

INCLUDES CILANTRO LIME RICE,
BLACK BEANS, FLOUR TORTILLAS, CHIPS, AND TOPPINGS
(SHREDDED LETTUCE, SHREDDED CHEESE, CREMA, SALSA,
CILANTRO, AND LIMES)

ADD QUESO (\$2.50PP) ADD GUACAMOLE (\$2.50PP)



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STATIONS CONTINUED

ITALIAN STATION

CHOICE OF 2 ITALIAN ENTREES,
1 VEGETABLE, AND 1 SALAD:

ENTREE OPTIONS(2):

GRILLED CHICKEN ALFREDO WITH PENNE NOODLES
SPAGHETTI WITH MEATBALLS AND MARINARA

MANOR HOUSE TUXEDO PASTA IN A CREAM BASIL SAUCE WITH
GREEN ONION, SUN-DRIED TOMATOES, AND PARMESAN CHEESE

SPICY SAUSAGE CAVATAPPI- CAVATAPPI NOODLES WITH ITALIAN
SAUSAGE TOSSED IN A CREAM TOMATO SAUCE TOPPED WITH
PARMESAN CHEESE AND MOZZARELLA.

PASTA PRIMAVERA-PENNE PASTA IN A MEDLEY OF FRESH
VEGETABLES IN A ROMA TOMATO BASIL SAUCE

VEGETABLE OPTIONS(1): GRILLED ASPARAGUS, BROCCOLINI, OR
FRESH GREEN BEANS

SALAD OPTIONS(1): GARDEN, CAESAR,
SIGNATURE, OR PEAR

GARLIC ROLLS AND BUTTER INCLUDED