



# MANOR HOUSE Event Center

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# BREAKFAST

Start your day off right with one of our fabulous Breakfast Buffets, Stations or Plated options!  
All Breakfast Buffets are provided for one hour and refreshes for thirty minutes.

## MANOR HOUSE CONTINENTAL

with mid-morning refresh also available

An assortment of Breakfast Pastries, Sticky Buns, Fresh Seasonal Fruit *GF*, Muffins, Croissants and Bagels with Cream Butter, Fruit Preserves and Cream Cheese, Coffee & Hot Tea

## PREMIUM CONTINENTAL

with mid-morning refresh also available

The Manor House Continental with the addition of assorted Cold and Hot Cereals with Toppings, Yogurt and Chilled Fruit Juices

## A LA CARTE OFFERINGS

- ♦ Omelet Station
- ♦ Build Your Own Waffle Bar
- ♦ Chilled Fruit Juices & Milk
- ♦ Seasonal Fresh Fruit *GF*
- ♦ Muffins, Bagels or Pastries priced per dozen, minimum one dozen each

## CARRIAGE PLATED BREAKFAST

*Your choice of any of four items:*

Scrambled Eggs *GF*, Ham and Cheddar Quiche, Home Fries, Pancakes, Freshly Baked Muffin, Bacon, Ham or Sausage *GF*, Southern-Style Biscuits, Seasonal Fruit Garnish *GF*

Includes Coffee & Hot Tea

## BREAKFAST BUFFETS

Available for service before 11:30am

## CARRIAGE BREAKFAST BUFFET

with mid-morning refresh also available

Scrambled Eggs *GF*, Home Fries, Southern-Style Biscuits, Bacon, Ham or Sausage *GF*, Coffee & Tea

## TERRACE BREAKFAST BUFFET

Fluffy Scrambled Eggs *GF*, Home Fries Lyonnaise, Pancakes with Maple Syrup, Crispy Bacon & Sausage *GF*, Assortment of Breakfast Pastries, Muffins, Warm Sticky Buns, Bagels & Croissants (with Butter, Fruit Preserves & Cream Cheese), Seasonal Fresh Fruit *GF*, Chilled Fruit Juices, Milk, Coffee & Hot Tea

## VERANDA BREAKFAST BUFFET

Fluffy Scrambled Eggs *GF*, Home Fries Lyonnaise, Pancakes with Maple Syrup, Crispy Bacon & Sausage *GF*, Assortment of Breakfast Pastries, Muffins, Warm Sticky Buns, Bagels & Croissants (with Butter, Fruit Preserves & Cream Cheese), Seasonal Fresh Fruit *GF*, Chilled Fruit Juices, Milk, Coffee & Hot Tea

Chef Attended Omelet Station

Attended Belgian Waffle or Pancake Station



*GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Breakfast items.*

# LET'S DO BRUNCH!

Who doesn't love a great weekend brunch?  
The Manor House does brunch better than anyone  
else with a tantalizing array of everyone's  
favorite brunch selections!

Weekend brunch selections are available on Saturday  
and Sunday for events ending by 4pm.

## WEEKEND BRUNCH

The Weekend Brunch includes an elegant Smoked Salmon Display with Mini-Bagels, Herb Cream Cheese and classic Garnishes, Seasonal Sliced Fresh Fruit and Berries, Tossed Salad with choice of Dressing, Tortellini Roma Tomato Salad tossed with Balsamic Vinaigrette, Manor House Homestyle Potatoes, Fresh Baked Bread and Breakfast Pastries with Jams, Jellies, Cream Cheese & Sweet Butter, and Coffee & Hot Tea

### *Plus, select 5 additional options...*

Poached Eggs Benedict or Scrambled Eggs

Bacon and Sausage *GF*

Pancakes with Maple Syrup, Fruit Topping and Whipped Cream

Rosemary Garlic Roasted Chicken with Sauteed Wild Mushrooms

Certified Angus Beef Tenderloin Tips Stroganoff over Buttered Noodles

Grilled Norwegian Salmon Medallions with Tomato Mint Salsa

Chef Attended Omelet Station *GF*

Carved Glazed Virginia Baked Ham with Honey-Dijon Mustard Sauce *GF*

Belgian Waffle Station with Maple Syrup, Fruit Topping and Whipped Cream

## ADDITIONS

- ◆ Salad includes one dressing.
- ◆ Ice Tea and Soft Drinks are additional
- ◆ Milk and Chilled Juices also available
- ◆ Add our famous Mini Dessert Assortment

*GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Brunch items.*





# INTERMISSIONS

Cure those afternoon munchies and keep your energy up between meetings with an afternoon snack. Your team will be glad you did! All Intermissions are provided for a thirty minute period.

## SWEETS SPREE

Assorted Cookies, Brownies & Mini-Cupcakes, Manor House Chocolate Fondue with assorted goodies perfect for dipping, Freshly Popped Popcorn, and a variety of Soft Drinks, Iced Tea, Bottled Water, and Coffee & Tea

## WHOLESOME TREATS

International and Domestic Cheese Display, Whole Fresh Seasonal Fruit, an assortment of Low-fat Yogurt, Sweet Trail Mix, Freshly Popped Popcorn, Granola Bars, and a variety of Soft Drinks, Iced Tea, Bottled Water, and Coffee & Tea

## SWEETS SPREE & WHOLESOME TREATS COMBINATION

The best of both worlds! Assorted Cookies, Fruit Cobbler, Mini-Cupcakes, International and Domestic Cheese Display, Whole Fresh Seasonal Fruit, an assortment of Low-fat Yogurt, Granola Bars, Sweet Trail Mix & Dried Fruits, Freshly Popped Popcorn, and a variety of Soft Drinks, Iced Tea, Bottled Water, and Coffee & Tea

## ENERGY BURST

Assorted Energy Bars, Chocolate Covered Peanuts, Trail Mix, Whole Fresh Fruit, Assorted Juices, Teas and Energy Drinks

## ICE CREAM SOCIAL

We all scream for ice cream! Delight your guests with a build your own ice cream bar. Includes Creamy French Vanilla and Rich Double Chocolate Ice Cream, Hot Fudge Topping and Warm Caramel Sauce, and a variety of ice cream toppings like Chopped Nuts, Oreo Cookie Crumbs, Confetti Sprinkles, Sweet Whipped Cream, Chocolate Curls and Cherries

## BEVERAGE SERVICE & ADD ONS...

- ♦ Energy Drinks & Energy Bars
- ♦ Half Day Beverage\* (up to 4 hours)
- ♦ All Day Beverage\*
- ♦ Coffee Service and includes Coffee, Decaf Coffee, Hot Tea and Iced Tea

\*Beverage Service includes a variety of Soft Drinks, Coffee, Decaf Coffee, Bottled Water, Iced Tea & Tea

*A service charge and sales tax will be added to Intermission items.*

# LATE NIGHT BITES

No more late night snack attacks...we have you covered! Whether you need a little extra energy after showing off your best moves on the dance floor or just want to treat your guests to a little something extra, we have selected the perfect late night bites.

## HUMMUS WITH GRILLED PITA BREAD

Roasted Pepper Hummus made with a blend of fresh Chickpeas, Roasted Red Peppers, and imported Sesame Tahini. Served with Grilled Greek-style Pita Bread. Traditional Hummus also available.

## BAVARIAN PRETZEL STICKS AND CHEESE

Serves 50 people.

Served with an assortment of gourmet mustards and cheese.

## SOUTHERN HOT WINGS

Priced per 50 pieces

Classic Southern-style Hot Wings served with Celery and Blue Cheese.

## MANOR HOUSE SIGNATURE PIZZA

Hand-tossed Pizza with Marinara Sauce and the toppings of your choice. Eight slices per pizza.

## SARATOGA CHIPS

Housemade Saratoga Potato Chips with Montgomery Inn BBQ Sauce...another Cincinnati favorite!

## SLIDERS

Serves 50 people

Everyone loves a great slider! Choose either a Pulled Pork, Hamburger, Cheeseburger or Chicken Terriyaki with Grilled Pineapple served on Brioche buns.

Can't decide? Get a variety of sliders!

## SUSHI STATION

Tackle those late night cravings with a healthy snack! Priced per 50 pieces.

- ♦ Kawasaki - Spicy Tuna & California Rolls
- ♦ Osaka - Spicy Tuna, California Rolls, Fire & Ice Roll, Fusion Roll and Nigari
- ♦ Tokyo - Rainbow Roll, Spicy Tuna, Dragon Roll and Sashimi

## SKYLINE CHEESE CONEY

Serves 50 people

Treat your guests to a Cincinnati original favorite! Made from a family recipe, Skyline Cheese Conneys have been an iconic Cincinnati food favorite since 1949.

*A service charge and sales tax will be added to Late Night Bites items.*



# HOT LUNCH ENTREES



All Hot Lunch Entrees include a Manor House Signature Salad with 1 Salad Dressing, Choice of Accompaniment (please see Selections page for choices), Choice of Vegetable, Bread, Coffee and Hot Tea.

Luncheon Entrees are priced for daytime events ending by 4pm.

## BEEF

### Certified Angus Beef Broiled New York Strip

A juicy New York Strip topped with sauteed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter *GF*

### Tenderloin Tips Stroganoff

Served over Buttered Noodles, topped with Pearl Onions & Sauteed Mushrooms

### Certified Angus Beef Filet Mignon

A 6 oz. Filet topped with sauteed Wild Mushrooms and a Peppercorn, Cognac Sauce

### Red Wine Braised Short Ribs

Served over our Homestyle Mashed Potatoes

## CHICKEN

### Herb Roasted Chicken Breast

Boneless Chicken Breast, herbed and roasted to perfection

### Grilled Balsamic Chicken Breast

Herbed marinated and topped with a Plum Tomato Basil Pesto Concasse *GF*

### Lemon Chicken Picata

Sauteed Chicken Breast topped with a White Wine Lemon Caper Butter Sauce

### Chicken Marsala

Sauteed with a Marsala Wine and topped with a Wild Mushroom Glaze

## SEAFOOD

### Oven Poached Halibut

Topped with Gulf Shrimp and Lobster Chive Brandy Cream *GF*

### Steamed Fillet of Norwegian Salmon

Salmon Fillet topped with Pesto Mushroom and Scallop Butter

## PASTA

### Shrimp with Lemon Pepper Linguini

Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce, topped with Grilled Shrimp

### Bowtie Pasta

A Bowtie Pasta with Green Onion, Chopped Parsley, Basil, Sundried Tomatoes and shredded Parmesan, tossed with a creamy Basil Sauce. Add Chicken or Shrimp

### Pasta Primavera

Bowtie Pasta and fresh Roma Tomato Basil Sauce tossed with Artichoke Hearts, Yellow & Orange Pepper Julienne, Mushrooms, topped with shredded Smoked Mozzarella

### Vegetable Napoleon

Marinated grilled Vegetables stacked over a bed of Wild Rice and Spicy Marinara. Tofu option available.

## ADDITIONS

- ◆ Substitute Salad for Soup
- ◆ Add Soup along with Salad
- ◆ Additional Salad Dressing
- ◆ For each additional entree selected there is an additional charge
- ◆ Additional charge will be added for Saturday & Sunday events ending by 4pm
- ◆ Please ask for Duet pricing

*A service charge and sales tax will be added to Hot Luncheon Entree items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# LUNCHEON BUFFETS

All Luncheon Buffets are for events ending by 4pm. If your event is under 50 people, there is an additional charge.

## LEXINGTON LUNCHEON BUFFET

### *Your Choice of 3 Salads:*

Tossed Salad, Cucumber Salad *GF*, Bowtie Pasta Vegetable Salad, Redskin Potato Salad *GF*, Coleslaw *GF*, or Green Bean Salad *GF*

### *Plus:*

Roast Turkey Breast, Virginia Baked Ham, Roast Sirloin of Beef, Assorted Cheeses, various Breads and Rolls, Soup du Jour, and Coffee & Hot Tea

## AUGUSTA LUNCHEON BUFFET

Your choice of 2 Entrees or 3 Entrees

The Augusta Luncheon Buffet includes a Tossed Salad and 1 Salad Dressing, Rolls, Coffee, Hot Tea, and your choice of an Accompaniment as well as your choice of Vegetable (please see Selections page for choices)

### *Select Your Choice of Entrees (2 or 3):*

Carved Honey Glazed Virginia Baked Ham with Honey Dijon Mustard Sauce *GF*

Baked Fillet of Sole with Almond Cream Sauce *GF*

Herb Roasted Boneless Chicken Breast *GF*

Grilled Balsamic Boneless Chicken Breast *GF*

Chicken Marsala

Lemon Chicken Picata

Carved Roasted Prime Rib *GF*

Carved Roasted Center Cut Pork Loin *GF*

Carved Roasted Breast of Turkey *GF*

Fillet of Norwegian Salmon with Lobster Brandy Cream sauce *GF*

## ADDITIONS

- ♦ Additional Carvers
- ♦ Salad includes one Dressing with additional Dressings available
- ♦ Ice Tea and Soft Drinks are additional
- ♦ Add our famous Mini Dessert Assortment

*A service charge and sales tax will be added to Luncheon Buffets.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# COLD LUNCH ENTREES

Don't let the name fool you...these are not your typical cold lunches! We've crafted artisanal salads, hearty soups, and craveable sandwiches perfect for any lunch.

Luncheon entrees are available only for events ending by 4pm. Lunches include Coffee and Hot Tea. There is an additional charge for each additional entree selected.

## SANDWICHES

### Manor House Club

Our special version! Ham and Turkey with Cheddar and Swiss Cheeses on a Croissant, accompanied with your choice of Pasta Salad or Fruit Medley

### Chicken or Shrimp Salad

Served on your choice of Bagel, Croissant, Roll or Bread. Choice of one salad with your choice of Pasta Salad or Fruit Medley

### Traditional Tuscan Chicken

Ciabatta Bread filled with marinated, grilled Chicken Breast topped with Smoked Mozzarella and Sun-Dried Tomato Pesto Dressing, garnished with a Plum Tomato. Accompanied with your choice of Pasta Salad or Fruit Medley

### Manor House Wraps

Your choice of either a Black Forest Ham and Swiss Cheese Wrap filled with Lettuce and Tomatoes dressed in a Honey Mustard Sauce, Smoked Turkey and Cheddar Cheese Wrap with Lettuce, Tomatoes and Ranch Dressing, BLT Wrap (Bacon, Lettuce, Tomato) with gourmet Mayonnaise, or a Grilled Veggie Wrap with Lettuce and Tomatoes drizzled with Ranch Dressing (Vegan option without Ranch Dressing) Accompanied by your choice of Pasta Salad or Fruit Medley

### Boxed Lunch To Go

Choice of Turkey, Ham or Roast Beef on choice of Croissant, Ciabatta, Pretzel Bread (a favorite!) or Focaccia. Includes a Bag of Chips, an Apple, Cookie, and a utensil packet with condiments.

## SOUPS

Creamy Chicken Tortellini

Shrimp Tortilla with Sour Cream, Avocado & Cilantro

Creamed Baked Potato Soup with Cheddar Cheese

Hearty Vegetable *GF*

Cream of Broccoli and Cheddar

Tomato Bisque *GF*

Chicken with Rice

Shrimp or Lobster Bisque

## ARTISANAL SALADS

### Caesar Salad *GF*

Upgrade your salad with Chicken, Salmon, or Steak

### Cobb Salad *GF*

Strips of marinated Herb Chicken Breast on a bed of Mixed Greens with Egg, Avocado, Bacon, Scallions, Cheddar Cheese and Crumbled Blue Cheese

### Grilled Chicken or Shrimp Salad *GF*

Sliced Chicken Breast or Grilled Shrimp served over Spring Mix with Mandarin Oranges, Strawberries, Red and Green Seedless Grapes and Smoked Mozzarella with Coconut Cream Dressing on the side

### Certified Angus Beef Tenderloin Salad *GF*

Feta Cheese, Cucumbers and Bell Peppers tossed with Spring Mix in a Tomato Vinaigrette Dressing, topped with thickly sliced Beef Tenderloin

### Southwest Chicken Salad *GF*

Tequila Lime-marinated Chicken grilled with Banana Peppers, Black Beans, Sundried Tomatoes, Cilantro and Avocado with Spring Mix tossed in a tangy Tomato Fennel Vinaigrette

### Chicken or Shrimp Salad *GF*

Choose one or half portions of both, served on Lettuce Leaves, accompanied by a Fruit Medley

*GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Lunch Entrees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*





# SELECTIONS...

Add your personal flair to your Buffet or Plated Dinner Entrees with any of these wonderful entree selections. A Manor House Signature Salad is included with any dinner buffet or dinner entree selection.

## SALADS

**Manor House Signature Salad:** Mixed Field Greens topped with Dried Cranberries, Toasted Sunflower Seeds & Shredded Parmesan Cheese nestled in a Cucumber Wrap accompanied by our Vinaigrette House Dressing

**Grilled Pear Salad:** Mixed Field Greens topped with Grilled Pears, Toasted Walnuts, Feta Cheese accompanied by a Raspberry Vinaigrette Dressing

Additional salad dressings are available.



## ACCOMPANIMENTS

**Garlic & Herb Tiny Redskin Potatoes** *GF* - Roasted Redskin Potatoes with a Garlic, Thyme, Basil & Olive Oil Sauce

**Manor House Scalloped Potatoes** - Sliced White Potatoes baked in a creamy Smoked Mozzarella Cheese Sauce

**Homestyle Smashed Potatoes** *GF* - Redskin Potatoes mashed with Sweet Butter and Cream

**Baked Potato** *GF* - A steaming Idaho Baked Potato served with Sour Cream and Sweet Cream Butter

**Gorgonzola Rosemary Whipped Potato Cups** *GF* - Russett Potatoes whipped and flavored with Roasted Garlic, Rosemary and Italian Gorgonzola piped into Potato Cups

**Twice Mashed Redskin Potato Cups** *GF* - Redskin Potatoes mashed with Sour Cream, Cheddar Cheese, Chopped Bacon & Horseradish piped into Potato Cups

**Five Cheese Macaroni and Cheese** - With golden brown Pancetta blended with Asiago, Fontina, Smoked Gouda, Aged Cheddar and Parmesan Cheeses

**Moroccan Spiced Couscous** - With fire roasted Peppers and Chickpeas

**Wild Rice Blend** *GF* - A savory blend of Long Grain Wild, Jasmine and White Rices

**Mandarin Rice** *GF* - White Rice tossed with Mandarin Oranges, Raisins and Sweet Peppers

**Manor House Tuxedo Pasta** - Bowtie Pasta with Green Onion, Chopped Parsley, Basil, Sundried Tomatoes and Parmesan tossed with a creamy Basil Sauce

**Fettucini Alfredo** - Fettuccini tossed with a rich Alfredo Sauce

**Lemon Pepper Linguini** - Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

## SOUPS

**Creamy Chicken Tortellini**

**Shrimp Tortilla with Sour Cream, Avocado & Cilantro**

**Creamed Baked Potato Soup with Cheddar Cheese**

**Hearty Vegetable** *GF*

**Cream of Broccoli and Cheddar**

**Tomato Bisque** *GF*

**Chicken with Rice**

**Shrimp or Lobster Bisque**

## VEGETABLES - All *GF*

**Fresh Baby Carrots with Grande Marnier Butter Glaze**

**Steamed Assortment of Seasonal Fresh Vegetables**

**Brussel Sprouts shaved with Caramelized Onion & Bacon**

**Oven Roasted Corn**

**Sugar Snap Peas with Mushrooms & Red Peppers**

**Fresh Green Beans Almondine**

**Fresh Broccoli Hollandaise**

**Fresh Asparagus Spears with Sweet Pepper Medley**

# HORS D'OEUVRES

Appetizers, Tapas, Lite Bites...or whatever you call them are the perfect bite sized bundles sure to please any crowd! Hors d'Oeuvres are priced per 50 pieces and don't forget to ask about our seasonal appetizers.

## HOT & CHILLED HORS D'OEUVRES

Scallops Wrapped in Bacon *GF*  
Cajun Shrimp with Creole Barbeque Sauce  
Petite Spinach Quiche  
Meatballs in Kiwi Barbeque Sauce  
Southern Hot Wings with Bleu Cheese Dip *GF*  
Mini Crab Cakes with Remoulade Sauce  
Sesame Chicken with Orange & Plum Sauce  
Cheddar Cheese Puffs  
Water Chestnuts Wrapped in Bacon *GF*  
Spanakopita  
Ravioli Espanol with Marinara Sauce  
Steamed Pot Stickers with Ginger Teriyaki Glaze  
Mini Vegetable Spring Rolls with Sweet Thai Chili Sauce  
Mini Baked Raspberry Brie in Phyllo  
Smoked Gouda Mac & Cheese  
Beer Battered Coconut Shrimp with Seville Orange Chutney  
Smoked Chicken Quesadilla Coronets with Chipotle Ranch Dressing  
Jumbo Gulf Shrimp (Passed or Displayed) *GF*  
Olive Tapenade  
Finger Sandwiches  
Fruit Kabobs *GF*  
Salami Coronets *GF*  
Brushetta topped with Roma Tomato, Fresh Mozzarella and Balsamic Reduction

## MANOR HOUSE DISPLAYS

### CHEESE DISPLAY

Imported and Domestic Cheeses and your choice of Seasonal Raw Vegetables or Seasonal Fruit with Crackers and an assortment of Dips

All 3 Selections are available as well as a refresher for an additional charge per hour.

### SUSHI STATION (Priced per 50 pieces)

- ♦ Kawasaki - Spicy Tuna & California Rolls
- ♦ Osaka - Spicy Tuna, California Rolls, Fire & Ice Roll, Fusion Roll and Nigari
- ♦ Tokyo - Rainbow Roll, Spicy Tuna, Dragon Roll and Sashimi

### BAKED BRIE DISPLAY

A Wheel of Baked Brie topped with your choice of Fresh Sliced Strawberries and Toasted Almonds or Caramelized Apples and Sliced Pecans.

Served with sliced French Baguette  
Serves 50 guests

### SNACKS

Priced per Pound (Minimum 3 pounds per item)  
Tortilla Chips with Salsa - *GF*, Peanuts - *GF*, Goldfish Crackers, Pretzels, Salty Southern Snack Mix

*A service charge and sales tax will be added to Hors d'Oeuvres, Displays & Snacks.*



# HORS D'OEUVRES & STATION RECEPTIONS

Want a more relaxed event atmosphere, but still have plenty of fabulous food? A heavy Hors d'Oeuvres or Station Reception is the perfect solution! Guests can mingle, while sampling a variety of tastes and treats.

## HORS D'OEUVRES RECEPTION

### CARVING STATION - SELECT 2

Roasted Certified Angus Prime Rib  
Roasted Turkey Breast  
Honey Glazed Virginia Baked Ham  
*Attended and served with appropriate condiments  
and mini buns to be open for 1.5 hours*

### ELEGANT MANOR HOUSE DISPLAY

Featuring Imported and Domestic Cheeses, Seasonal Raw Vegetables, Seasonal and Tropical Fruits served with an assortment of Dips and Crackers

### CHAFER STATION - SELECT 2

An elegant display of Manor House Chafers featuring Meatballs in Kiwi Barbeque Sauce, Sesame Chicken served with Orange & Plum Sauce, and Manor House Tuxedo Bowtie Pasta  
*Chafter Station open for 1.5 hours*

### PASSED HORS D'OEUVRES

Select 7 items from our Hot and Chilled Hors d'Oeuvres Offerings.

### ADD SUSHI

Tuna Rolls and California Rolls also available.

*The number of Hors d'Oeuvres prepared is based on the number of guests attending and a set amount will be passed.*

## STATION ADDITIONS

Add any to the fun by adding any of these popular stations!

### MANOR HOUSE BBQ STATION

Your Choice of 2 Meats: Pulled Pork, Brisket or Pulled Chicken. Includes Buns, two flavors of Barbeque Sauce, Baked Beans, Coleslaw, Corn Bread and Saratoga Chips

### PASTA STATION

Your Choice of 2 Pastas: Penne, Bowtie or Spaghetti. Includes Marinara and Alfredo Sauce, Meatballs, Grilled Chicken, Shredded Parmesan, Hot Pepper Flakes and Garlic Rolls  
*Action Station upgrade available!*

### SALAD STATION

Your Choice of 2 Greens: Fresh Spinach, Spring Mix or Romaine Lettuce. Includes Grilled Chicken and Shrimp, Onions, Tomatoes, Cucumbers, Olives, Shredded Cheese, Hard Boiled Eggs, Croutons, Rolls and 2 Salad Dressings

### FAJITA & TACO BAR

Includes Grilled Chicken and Thinly Sliced Grilled Steak, Rice, Black Beans, Shredded Cheese, Lettuce, Sour Cream, Guacamole, Tortilla Chips & Salsa  
*Add our Made-To-Order Fresh Guacamole Action Station for a one of a kind experience!*

### MASHED POTATO BAR

Create your own Mashed Potato masterpiece with our Home-style Smashed Potatoes in a martini glass with Cheddar Cheese, Sour Cream, Bacon Bits, Mushrooms, Steamed Broccoli and Scallion toppings

*A service charge and sales tax will be added to Hors d'Oeuvres Receptions and Station Additions.*



*Dinner  
is served...*

**ALASKAN HALIBUT**

Topped with Gulf Shrimp and Lobster  
Chive Brandy Cream served with  
Manor House Scalloped Potatoes and  
Steamed Seasonal Vegetables

# SIT DOWN DINNERS

For the last three decades, The Manor House has become known for its exceptional cuisine and elegant dinner service.

All of our dinner entrees on this page include a Manor House Signature Salad with one Dressing, Vegetable, Choice of Accompaniment, Dinner Rolls, Coffee and Hot Tea.

See the 'Selections' page for Vegetable and Accompaniment options.

You can also customize your dinner selection by substituting Soup for Salad, adding Soup, or by including additional Salad Dressings for an additional charge.

There is an additional charge for each additional entree selected.

Children's Dinner available for ages 3-10 years: Chicken Fingers and French Fries

## BEEF

### Certified Angus Beef Filet Mignon *GF*

Char-broiled, brushed with Garlic Butter and served with Housemade Bernaise Sauce

### Certified Angus Beef Tenderloin Boursin *GF*

A tender filet stuffed with Boursin Cheese, topped with Canadian Snow Crab and served with a Roasted Garlic Plum Tomato Rosemary Hollandaise

### Broiled Certified Angus Beef New York Strip *GF*

A juicy New York Strip served with Sautéed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter

### Certified Angus Prime Rib

Hand-cut and slowly roasted to seal in all the natural juices, served with Au Jus - *GF* without sauce.

### Red Wine Braised Short Ribs

Served over our Homestyle Smashed Potatoes

## SEAFOOD

### Steamed Fillet of Norwegian Salmon

Salmon Fillet served with Pest Mushrooms topped with Scallop Butter

### Oven Poached Alaskan Halibut *GF*

Topped with Gulf Shrimp and Lobster Chive Brandy Cream

### Grilled Fillet of Sea Bass *GF*

Served with a Basil Pesto Plum Tomato Concasse

### Grilled Mahi Mahi *GF*

With Mango Salsa over Black Bean Corn Relish. Can also be served Blackened.

## PORK AND VEAL

*Available upon request.*

*GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Dinner Entrees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## DUETS

### Certified Angus Beef Filet Mignon & Boneless Chicken Breast

Petite Filet topped with Wild Mushrooms & Bordelaise paired with a Boneless Chicken Breast topped with Champagne Cream Sauce - Alternate Chicken Choice available

Certified Angus Beef Filet Mignon & Shrimp  
Petite Filet accompanied by two Shrimp stuffed with Crabmeat

### Boneless Chicken Breast & Shrimp with Lemon Pepper Linguini

Roasted Chicken Breast topped with Champagne Cream Sauce paired with Grilled Shrimp atop a bed of Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

### Certified Angus Beef Filet Mignon & Norwegian Salmon

Petite Filet topped with Wild Mushrooms & Bordelaise accompanied by Grilled Salmon topped with Gulf Shrimp and Champagne Saffron Basil Sauce

*For your dining pleasure, consider adding served Hors d'Oeuvres before your dinner. See a complete listing on the Hors d'Oeuvres page. Bon appetite!*





**STUFFED CHICKEN BREAST**  
 With Garlic & Herb Redskin Potatoes  
 and Baby Carrot with Grande  
 Marnier Butter Glaze

## ❧ SIT DOWN DINNERS CONT. ❧

You can also customize your dinner selection by substituting Soup for Salad, adding Soup, or by including additional Salad Dressings for an additional charge. There is an additional charge for each additional entree selected.

Children's Dinner available for ages 3-10 years: Chicken Fingers and French Fries

### CHICKEN

Chicken Entrees include a Manor House Signature Salad with 1 Salad Dressing, Vegetable, Choice of Accompaniment, Dinner Rolls, Coffee & Hot Tea. See the 'Selections' page for Vegetable and Accompaniment options.

#### Chicken Marsala

Sauteed with a Marsala Wine and topped with a Wild Mushroom Glaze

#### Portabella Chicken Breast

Sauteed and topped with Portabella Mushrooms, Artichoke Hearts and a Cream Basil Sauce

#### Stuffed Chicken Breast *GF*

Roasted Chicken Breast stuffed with Broccoli, Cheddar Cheese, Bacon and Pine Nuts topped with a Sundried Tomato Cream Sauce

#### Herb Roasted Chicken Breast *GF*

Boneless Chicken Breast herbed and roasted to perfection

#### Lemon Chicken Picata *GF*

Sauteed Chicken Breast topped with a White Wine Lemon Caper Butter Sauce

#### Grilled Balsamic Chicken Breast *GF*

Herb marinated and topped with a Plum Tomato Basil Pesto Concasse

### PASTA AND VEGETARIAN

These Entrees include a Manor House Signature Salad with 1 Salad Dressing, Dinner Rolls, Coffee & Hot Tea.

#### Manor House Tuxedo Pasta with Chicken

A Bowtie Pasta with Green Onion, chopped Parsley, Basil, Sundried Tomatoes and shredded Parmesan, tossed with a creamy Basil Sauce. *Vegetarian without the Chicken.*

#### Pasta Primavera -V

Bowtie Pasta and fresh Roma Tomato Basil Sauce tossed with Artichoke Hearts, Yellow & Orange Pepper Juilienne and Mushrooms, topped with shredded Smoked Mozzarella

#### Shrimp with Lemon Pepper Linguini

Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce, topped with Grilled Shrimp. Upgrade by adding Scallops and Crab

#### Seafood Trio Alfredo

Shrimp, Crab and Scallops served on a bed of Fettuccine tossed with Alfredo Sauce

#### Vegetable Napoleon -V

Marinated grilled Vegetables stacked over a bed of Wild Rice and Spicy Marinara. Tofu option available

*A service charge and sales tax will be added to Dinner Entrees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# DINNER BUFFET

## THE CRYSTAL DINNER BUFFET

Includes your choice of 2 Entrees or you can upgrade to 3 Entrees  
Children ages 3-10 are half price

The Crystal Dinner Buffet includes a Manor House Salad and 1 Salad Dressing, Rolls, Coffee, Hot Tea, and your choice of an Two Accompaniment as well as your choice of Vegetable. (Please see Selections page for options)

*Select Your Choice of Entrees (2 or 3):*

### BEEF

Carved Certified Angus Roasted Prime Rib *GF*  
Carved Certified Angus Roasted Prime Rib with  
Peppercorn Bernaise Sauce *GF*

### PORK

Carved Roasted Center Cut Pork Loin *GF*  
Carved Honey Glazed Virginia Baked Ham with  
Honey Dijon Mustard Sauce *GF*

### CHICKEN & TURKEY

Carved Roasted Breast of Turkey *GF*  
Chicken Marsala  
Lemon Chicken Picata  
Herb Roasted Boneless Chicken Breast *GF*  
Grilled Balsamic Boneless Chicken Breast *GF*  
Roasted Chicken Breast with Artichoke Hearts,  
Portabella Mushrooms & Pesto Cream Sauce

### SEAFOOD

Baked Icelandic Cod with Lemon Caper Butter *GF*  
Fillet of Norwegian Salmon with Lobster  
Brandy Cream Sauce *GF*  
Oven Poached Lemon Sole Almondine *GF*  
Seafood Newburg with Lobster, Shrimp, Scallops  
& Crab in a Cream Sherry Wine Sauce  
Grilled Mahi Mahi with Mango Salsa over Black Bean  
Corn Relish *GF* (can also be blackened)  
Grilled Sea Bass with Tomato Basil  
Concasse *GF* - Additional charge

### PASTA

Chicken Bowtie Pasta  
Manor House Primavera  
Creamy Fettuccini Alfredo with Shredded Parmesan Cheese  
Shrimp with Lemon Pepper Linguini  
Fettuccini Trio Seafood Alfredo with Gulf Shrimp,  
Crab & Scallops

### ADDITIONS

Additional Carvers | Additional Salad Dressings | Mini Dessert Assortment

*A service charge and sales tax will be added to Dinner Buffet items.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



GRILLED MAHI MAHI  
With Mango Salsa over Black Bean  
Corn Relish with Five Cheese Macaroni  
and Cheese & Brussel Sprouts

# BEVERAGE SERVICE

## NON-ALCOHOLIC OPEN BAR\*

Includes assorted Soft Drinks and Juices  
Open for 4 Hours | Additional Hour(s)\*\* Available

## LIMITED OPEN BAR\*

Includes House Bottled Beer & Manor House Wines with no substitutions. Assorted Soft Drinks and Juices  
Open for 4 Hours | Additional Hour(s)\*\* Available

## PREMIUM LIMITED BAR\*

Includes House and Premium Craft Bottled Beer, White Claw in assorted flavors & Manor House Premium Wines with no substitutions, and assorted Soft Drinks and Juices  
Open for 4 Hours | Additional Hour(s)\*\* Available

## HOUSE OPEN BAR\*

Includes House Bottled Beer, Manor House Wines, Mixed Drinks, and assorted Soft Drinks and Juices  
Call Brand Liquors listed below with no substitutions  
Open for 4 Hours | Additional Hour(s)\*\* Available  
Upgrade available to Manor House Premium Brands

## PREMIUM OPEN BAR\*

Includes House Bottled Beer, Craft Beer, White Claw in assorted flavors & Manor Premium Wines, Mixed Drinks, and assorted Soft Drinks and Juices. Premium Brands in addition to Call Brands listed below with no substitutions  
Open for 4 Hours | Additional Hour(s)\*\* Available

## SIGNATURE DRINKS

Signature Drinks can be added to House or Premium Open Bar for an additional charge. Please ask for a quote.

### HOUSE, CALL AND PREMIUM LIQUOUR SELECTION

HOUSE BEER	HOUSE WINE	CALL BRANDS	PREMIUM CRAFT BEER	PREMIUM WINE	PREMIUM BRANDS
Budweiser	Trinity Oaks Brand	Smirnoff Vodka	Rhinegeist Truth	Clos Du Bois Brand	Titos Vodka
Bud Lite	Chardonnay	Beefeaters Gin	Mad Tree Lift	Chardonnay	Stoli Vodka
Miller Lite	Pinot Grigio	Dewars Scotch	Sonder You Betcha	Sauvignon Blanc	Tanqueray Gin
Corona	Cabernet Sauvignon	Jim Beam		Cabernet Sauvignon	Makers Mark Bourbon
Stella Artois	Pinot Noir	Bacardi Rum	White Claw in Assorted Flavors	Pinot Noir	Jack Daniel
Yuengling	Moscato	Captain Morgan Rum		Moscato	Chivas Regal Scotch
O'Doul's		Canadian Club			Crown Royal
Non-alcoholic Beer		Jameson Irish Whiskey			Cuervo Gold Tequila
		El Jimador Tequila			

CORDIALS: Kahlua, Frangelico, Grand Marnier, Baileys | Add Cordials to House or Premium Open Bar for an additional charge



*\*Guests under 21 will be charged for Non-alcoholic Open Bar - all Alcoholic Bars include Soft Drinks and Juices*

*State Law Requires us to check identification for Alcoholic Beverage Service*

*\*\*Beverage extension charges must meet minimum extension fees*

*In the best interest of our patrons (your guests) and others on the road, it is a Manor House Policy not to serve, 'shots' at the bar. Please do not put our bartenders in an uncomfortable position by asking them to stray from this policy.*

*A service charge and sales tax will be added to Beverages.*



# BEVERAGE SERVICE

## HOST OR TICKETED BAR

Drinks are purchased 'per ticket' compliments of the event host. Reserved for Corporate Events only. Call Brands or Premium Brands can be used, and there is a charge per bartender for Host or Ticketed Bar Service.

## CASH BAR

Drinks are purchased 'per drink.' Guests pay for their own drinks. See individual drink prices are available. There is a charge per bartender for Cash Bar Service

House Beer	Cordials	Call Mixed Drinks
Non-alcoholic Beer	Soft Drinks	Manor House Wine
Premium & Craft Beer	Bottled Water	Premium Mixed Drinks
White Claw		

## PORTABLE BAR

Without a Purchased Beverage Package (Ticketed or Cash Bars). Additional Bartender fee applies per bar. Bar is open and priced per hour.

## GOURMET COFFEE BAR

Truly a special treat for your guests! After dinner, an attended Gourmet Coffee Bar will be set up with your choice of two brewed Specialty Coffees, Rock Candy and Cinnamon Stirs, Kahlua Whipped Cream, Chocolate Shavings and Orange Zest. Specialty Hot Teas are also included. Liquor and Alcohol Free options are available.

## PUNCH BOWL DISPLAY

Priced Per Gallon - Minimum purchase of 3 Gallons

Mimosa	Champagne Punch	Eggnog
Lemonade	Manor House Punch	Hot Cider

## WINE TASTING STATION

Delight your wine-loving guests with an attended Wine Tasting Station! You can choose whatever bottled Wines and Champagnes from our list that you wish. Your guests are free to try as many varieties as they select. This station will be attended and information regarding each of the selected wines will be available to your guests.

You are charged by the bottle with an Attendant Fee

## ADDITIONAL WINE OFFERINGS

In addition to our Open Bar wines, you have the option of offering: Open Bar wines poured at the table with a corkage fee per bottle...or...personalized bottled wine selections at the bar for your guests at an additional cost. Approximately 6 glass per bottle. Request a quote for special bottled wines of your choice



### MANOR HOUSE WINE BY THE BOTTLE SELECTION

WHITES	Honig Sauvignon	REDS	En Route Russian Red River Valley Pinot Noir
	Chalk Hill Sauvignon Blanc		Nickel & Nickel Merlot
	Stags' Leap Chardonnay		Mount Veeder Cabernet Sauvignon
	Far Niente Chardonnay		Prisoner Saldo Zinfandel
	Prisoner Blindfold White Blend		Robert Mondavi Maestro Red Blend

*The Manor House and renter shall at all times comply with the Ohio Liquor Control Laws. Manor House cannot be held responsible to abide by Renter's requests that do not comply with the laws and the State of Ohio regarding liquor sales, serving and consumption. The Manor House will check guest identification in accordance with Ohio Law if guests are requesting alcohol service. At no time shall Renter, Renter's vendors nor Renter's guests bring alcohol onto Manor House premises.*

*This policy applies to all Parties on Manor House Property prior to and during the event.*



# DESSERTS

We saved the best for last...our vast selection of sweets and treats sure to delight any sweet cravings! Be sure to check out our New Manor House Bread Pudding made from a family recipe.

## SIGNATURE DESSERT

### Manor House Bread Pudding

Everything you would want from a family recipe handed down for generations! This classic Bread Pudding is served right from the oven and is the very definition of comfort food at its best. *Serving dish style may vary.*

## CAKES

### Triple-Chocolate Cake

Three layers of deliciously moist Chocolate Cake, filled and iced with a delectable Chocolate Frosting and garnished with even more Chocolate

### Carrot Cake

Moist Carrot Cake covered with Cream Cheese Buttercream Icing, garnished with chopped Walnuts

### White Raspberry Cake

Rich Raspberry Puree and Mascarpone Cheese Mousse set off three layers of fluffy White Cake, real Whipped Cream and a White Chocolate Raspberry on top of each slice

### Lemon Twist Cake

A Butter Cake layered with loads of luscious Lemon Cream and a hint of Lemon Filling, iced with Lemon Cream and finished with White Chocolate Chips



## PIES

### Key Lime Pie

A tender Graham Cracker Crust filled with a light, refreshing Key Lime Mousse made with authentic Key Lime Juice

### Double Apple Caramel Pie

Deep dish Graham Cracker Crust with two kinds of Apples, mixed with a Sour Cream Filling, topped with Cinnamon Streusel and Caramel

### Decadent Chocolate Pie

A silky, Semi-sweet Chocolate Mousse atop a tasty Chocolate Cookie Crust, topped with Sweet Cream and adorned with a crown of Chocolate Curls

## CHEESECAKES

### Vanilla Bean Cheesecake

A Graham Cracker Crust layered with a Vanilla Bean Cheesecake and a Vanilla Bean Mousse topped with a Vanilla Bean Whipped Cream

### Turtle Cheesecake

Oreo Cookie Crust, creamy Cheesecake Filling with Semi-sweet Chocolate swirled throughout, topped with creamy Caramel, fresh chopped Pecan pieces and Semi-Sweet Chocolate

### New York Style Cheesecake

A Graham Cracker Crust with creamy Cheesecake Filling, served plain or with your choice of Topping or Plate Paintings  
Strawberry, Blueberry or Raspberry Topping also available

*A service charge and sales tax will be added to Dessert items.*

# DESSERTS

## MANOR HOUSE VIENNESE TABLE

Assortment of Manor House Mini-Desserts  
Triple Chocolate Cake  
Vanilla Bean Cheesecake  
Lemon Twist Cake  
Decadent Chocolate Pie  
Turtle Cheesecake  
Key Lime Pie

Manor House Chocolate Swans filled with Belgian White Chocolate Mousse  
Additional Chef Choice Desserts

## OTHER SWEET CHOICES

### Mini Dessert Assortment

A tiered varied assortment of our delicious Mini-Desserts

### Chocolate Mousse *GF*

Rich Chocolate Mousse served in a wine glass topped with real Whip Cream and garnished with Fresh Fruit

### Sheet Cake

Your choice of cake and icing flavors. Can be customized with your logo or design for an additional charge. Minimum of 50 people

### Cupcakes

Ask your Sales Manager about cupcake options. Minimum of 50 people

### Cookies

Assortment of freshly baked Cookies

### Brownies

Housemade Brownies

### Fresh Fruit Sorbet

Your choice of Orange, Lemon or Raspberry

### Fresh Strawberries with Grand Marnier Sauce

Fresh marinated Strawberries topped with a chilled Grand Marnier Cream Sauce

### Strawberry Shortcake

Traditional Southern-style Strawberry Shortcake

### Ice Cream Social

A Manor House favorite! Delight your guests with a build your own ice cream bar. Includes Creamy French Vanilla and Rich Double Chocolate

Ice Cream, Hot Fudge Topping and Warm Caramel Sauce, and a variety of ice cream toppings like Chopped Nuts, Oreo Cookie Crumbs, Confetti Sprinkles, Sweet Whipped Cream, Chocolate Curls and Cherries

### Dessert Additions

Chocolate Dipped Strawberry Garnish  
Any Dessert with Raspberry or Chocolate Plate Painting

*A service charge and sales tax will be added to Dessert items.*

