



The Manor

Bar & Bat Mitzvah Cocktail Reception Menu

Premium Open Bar Throughout Your Affair
Including Cocktails, Red and White Wine, Domestic and Imported Beers,
Soft Drinks and a variety of Flavored Martinis.

Cocktail Hour



Butler Service of Hors d'Oeuvres

White Glove Service
(All Included)

Sliced Tenderloin with Caramelized Shallot, Horseradish Cream on a Crostini

Spanikopita - Phyllo Pastry Triangles filled with Feta Cheese

Grilled Reuben Tapas - Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing

Asian Spiced Chicken Satay, Hoisin Sesame Glaze

Potato Pancakes with Sour Cream and Caviar

Pepper Jack Quesadilla, Tomato and Serrano Chili Salsa

Spinach and Mushroom Quiche

Crisp Wonton filled with Stir Fried Vegetables, Plum Dipping Sauce

Portabella Mushroom, Mozzarella, Roasted Red Pepper and Tomato on a Toasted Baguette

Salmon Tartar with Caviar, Sour Cream in Crispy Coronets

Tuscan Station

Traditional Antipasti
(All Included)

Mozzarella with Tomato and Red Roasted Peppers, Virgin Olive Oil and Balsamic Vinegar

Marinated Wild Mushrooms with Italian Herbs

Marinated Artichoke Hearts, Vinaigrette

Assorted Imported Olives

Bruschetta al Pomodoro - Chopped Tomatoes, Garlic, Olive Oil and Herbs
served with Grilled Italian Bread

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Cold Buffet Stations

Decorated with a display of our Chef Garde Manger's Artistic Culinary Showpieces.
(All Included)

Smoked Nova Scotia Salmon with Lemon, Capers and Onions

Portuguese Cod and Potato Cakes

Stuffed Grape Leaves with Feta Cheese

Baba Ghanoush

Garlic Hummus with Pita Triangles

Smoked Trout with Horseradish Cream

International Cheeses - Wisconsin Cheddar, Swiss, Italian Fontina and Gouda
offered with Freshly Baked French Baguettes

Assorted Fresh Cut Fruits and Berries

Crudités - Seasonal Raw Vegetables with House Dressing

Grilled Vegetables - Eggplant, Yellow Squash, Zucchini, and Portabella Mushrooms

Seasonal Sushi Platter

offered with Wasabi and Soy Sauces

Examples include California Rolls, Alaska Rolls,
Inside Out Tuna Rolls, and Philadelphia Rolls

Carving Stations

Select Prime Meats sliced to order.

(Choice of Two)

Tequila Lime Marinated Flank Steak

Roasted Leg of Lamb with Garlic and Rosemary

Roast Vermont Turkey Breast

New York Style Pastrami

Corned Beef with Brown Mustard

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Hot Buffet Stations

Presented in Silver Chafing Dishes
(Choice of Six)

Veal Chasseur - Wine and Mushroom Sauce
Spicy Szechuan Chicken and Vegetable Stir Fry
Boneless Chicken Filet, Champagne Mustard Sauce
Grilled Portabella Mushrooms, Natural Jus
Chicken Français sautéed in White Wine, Butter and Lemon
Stuffed Cabbage, Traditional Holubky Tomato Sauce
Steak Diane - Shallot, Cream and Brandy Sauce
Ratatouille, French Provencal Style
Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses
Roasted Breast of Long Island Duck a l'orange
Perogies sautéed in Drawn Butter and Caramelized Onions
Pad Thai Rice Noodles with Spicy Beef Sirloin Strips
Cavatelle with Roasted Garlic, Broccoli and Extra Virgin Olive Oil
Gnocchi, Sundried Tomato, Roasted Garlic Cream Sauce
Orecchiette tossed in a Classic Pink Vodka Sauce with Fresh Peas

Children's Hors d'Oeuvres Station

(All Included)

Mini Hot Dogs in Puff Pastry
Homemade Pizza
Mozzarella Sticks with Marinara Sauce
Potato Skins with Cheddar Cheese
Macaroni and Cheese
Taquitos with Salsa
Vegetable Egg Rolls with Duck Sauce



All of our menu selections are offered on an unlimited basis
and are prepared fresh at The Manor.

Customized menu substitutions are available.

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Cocktail Hour Upgrades

Crepe Station

Individual Crepes folded with your guests' choice of:
Mushroom or Chicken

Mashed Potato Bar

Garlic Mashed Yukon Gold and Mashed Sweet Potato
served in Martini Glasses and offered with your guests' choice of:

Braised Beef Short Ribs or Duck Confit
Herbed Butter, Chives, Grated Cheddar Cheese, Sour Cream,
Brown Gravy, Mini Marshmallows and Chopped Pecans

Asian Wok Station

Lo Mein Noodles and Stir Fry Vegetables with:
(choice of one)

Sirloin Strips or Chicken

Dim Sum Steamed Pot Stickers

Vegetable Fried Rice

Hoisin, Soy and Teriyaki Sauces

Served in traditional Chinese food take out boxes with Chop Sticks and Fortune Cookies

Additional Carving Stations

Baby Rack of Lamb

Marinated Skirt Steak

Classic Beef Wellington