



# *The Manor*

## *Gourmet Cocktail Hour & Dinner*

### **Five Hours**

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**

Guests are greeted with a glass of champagne upon arrival.

### **Butler Service of Hors d'Oeuvres**

White Glove Service.  
(All Included)

Roasted Garlic and Artichoke Quenelle on Grilled Pita  
Spicy Tuna and Crispy Sushi Rice Cake Canapé  
Tequila Glazed Shrimp and Avocado Crostini  
Lobster Nuggets Tempura with Citrus Emulsion  
Tomato and Mozzarella Caprese Skewers  
Rumaki - Scallop wrapped in Applewood-Smoked Bacon  
Grilled Ruben Tapas, Corned Beef, Sauerkraut, Swiss Cheese & Russian Dressing  
Portabella Mushroom, Mozzarella, Roasted Red Pepper and Tomato on a Toasted Baguette  
Miniature Crab and Lobster Cakes, Dijonnaise Sauce  
Salmon Tartare with Caviar, Sour Cream in Crispy Coronets

### **Seafood Bar**

Accompanied by Cocktail Sauce and Lemon Wedges.  
(All Included)

Extra Large Gulf Coast Shrimp

Citrus Marinated Seafood Salad of Mussels, Calamari, Scallops and Shrimp



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*(Cocktail Hour Continued)*

### **Cold Buffet Stations**

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

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

Assorted Fresh Cut Fruits and Berries

Crudites - Seasonal Raw Vegetables with House Dressing

Garlic Hummus with Pita Triangles

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

### **Tuscan Station**

Traditional Antipasti

(All Included)

Salumeria Platter - Thinly Sliced Prosciutto, Sopressata,  
Mortadella, Salami and Provolone Cheese

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



## *Gourmet Cocktail Hour & Dinner*

*(Cocktail Hour Continued)*

### **Pasta Station**

Prepared to order by our staff.  
(Choice of Two)

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 Peas and Pancetta  
Bow Ties Carbonara - Alfredo Sauce with Bacon, Garlic and Parmesan Cheese  
Penne Filetto di Pomodoro - Tomato, Basil and Prosciutto

### **Hot Buffet Stations**

Presented in Silver Chafing Dishes.  
(Choice of Four)

Paella - Lobster Claws, Shrimp, Clams and Scallops in Saffron Rice  
Stuffed Chicken Caprese, Roasted Tomato Coulis  
Boneless Chicken Filet, Champagne Mustard Sauce  
Chicken Français sautéed in White Wine, Butter and Lemon  
Fried Gulf Coast Butterflied Shrimp, Tartar and Cocktail Sauces  
Savory Ginger Marinated Beef Tips with Charred Bok Choy  
Prince Edward Island Mussels Fra Diavolo  
Shrimp and Scallop Scampi  
Alsation Escargot, Garlic Herb Butter  
Sweet Italian Sausage with Bell Peppers, Onions and Tomatoes  
Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses  
Bacon Wrapped Pork Roulade with Bing Cherry Stuffing  
Pad Thai Rice Noodles with Spicy Beef Sirloin Strips



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*(Cocktail Hour Continued)*

### **Carving Stations**

Select Prime Meats sliced to order.  
(Choice of Two)

Tequila Lime Marinated Flank Steak  
Roasted Leg of Lamb with Garlic and Rosemary  
Pork Tenderloin, Mushroom Duxelle en Croute

Roast Vermont Turkey Breast  
Corn Fed Baked Virginia Ham  
New York Style Pastrami or Corned Beef

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**

**Mashed Potato Bar**

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

Herbed Butter, Chives, Bacon Bits, Grated Cheddar Cheese, Sour Cream,  
Brown Gravy, Mini Marshmallows and Chopped Pecans  
And your choice of Braised Short Ribs or Duck Confit

**Asian Wok Station**

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

Sirloin Strips, Chicken or Shrimp

Vegetable Fried Rice

Dim Sum Steamed Pot Stickers

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

Whole Suckling Pig



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*(Cocktail Hour Upgrades Continued)*

### **Sushi and Sashimi Station**

A Professional Sushi Chef will prepare a large variety of Maki Rolls, Sashimi and Nigiri to order served with Pickled Ginger, Soy Sauce, Fresh Wasabi and Chop Sticks

### **Additional Seafood Bar Selections**

Clams on the Half Shell

Oysters on the Half Shell

Split Crab Legs

Maine Lobster Tails, Continental Sauce



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### DINNER RECEPTION

#### Champagne Toast

House Red and White Wine Served at the Tables  
in addition to the Premium Open Bar.

#### Appetizer (Choice of One)

Fresh Melon and Imported Prosciutto

Fresh Mozzarella, Tear Drop Tomatoes,  
Grilled Radicchio and Arugula drizzled with Extra Virgin Olive Oil

Maine Lobster Bisque

Potato Truffle Soup with a Pastry Crust

Carpaccio - Paper Thin Raw Beef Tenderloin  
with Olive Oil, Garlic and Parmesan Cheese

Mushroom Ravioli, Madeira Cream Sauce

Penne with Fresh Tomato, Spinach and Pecorino Romano Cheese

Roasted Beet and Goat Cheese, Balsamic Reduction  
with Field Greens, Raspberry Vinaigrette

Mesclun Salad - A Delicate Variety of Freshly Picked Field Greens,  
tossed in a Balsamic Vinaigrette

Caesar Salad - Crisp Romaine tossed with our Classic Homemade Dressing,  
Croutons and Parmesan Cheese

Tri-Color Salad - Arugula, Endive and Radicchio, Vinaigrette

Arugula Salad - Red Onion, Mandarin Orange and Sliced Almonds,  
Red Wine Vinaigrette



## *Gourmet Cocktail Hour & Dinner*

*(Dinner Reception Continued)*

Freshly Baked French Dinner Rolls from Our Own Bake Shoppe

### **Entrées**

(Choice of Four, One from Each Category)  
(Tableside Entrée Selection)

#### *- Poultry -*

Roasted Chicken Breast on Sautéed Spinach with Market Mushrooms and Pancetta  
Parmesan Crusted French Chicken Breast, Dijon Cream Sauce  
Five Spice Marinated Duck Breast, Port & Dried Cherry jus @ \$5 per person additional

#### *- Fish -*

Seared Mahi Mahi, Papaya Mango Salsa  
Broiled Striped Bass, Citrus Beurre Blanc  
Lobster Stuffed Red Snapper, Lemon Garlic and Thyme Butter Sauce  
Grilled Salmon, Sundried Tomato Beurre Blanc

#### *- Beef -*

Chateaubriand - Sliced Beef Tenderloin, Burgundy Reduction  
8 oz. Filet Mignon, Béarnaise Sauce (additional price)

*(All Entrees above served with the Chef's Vegetables and Potato)*

#### *- Vegetarian/Vegan -*

Grilled Vegetable and Mushroom Risotto, Red Pepper Coulis and Balsamic Reduction



Our classically trained Chefs use only the finest ingredients and freshest produce to create a truly memorable gourmet dining experience. When in season, we endeavor to use a variety of vegetables and herbs picked daily from our farm and greenhouse at Pleasantdale Château or from many of New Jersey's local farms.





## *Gourmet Cocktail Hour & Dinner*

*(Dinner Reception Continued)*

### **Dessert**

*(Choice of One)*

#### **Our Pastry Chef's Individual Sampling Plate**

featuring his selection of three of the following Confections:

Chocolate Mousse with Bavarian Chocolate Shavings,  
Key Lime Tart, Crème Brûlée, Panna Cotta, Crème Caramel  
Fresh Berries with Grand Marnier Sauce or Cheesecake with Raspberry Sauce

#### **Baked Alaska**

Individual Layered Ice Cream Cakes topped with Meringue

#### **The Manor's Viennese Table**

prepared in our own Pastry Shoppe featuring:

Assorted French and Italian Pastries, Chocolate Dipped Fruits,

Fresh Cakes, Tortes, Assorted Mousses, Fresh Fruit,

Ice Cream with Sundae Toppings,

Crepe Station with Assorted Fruit and Cream Fillings,

International Coffee Station Flamed to Order and

Flambé Station offering Bananas Foster

@\$10 per person additional

### **Custom Wedding or Occasion Cake**

Baked on Premise in The Manor's Pastry Shoppe.

Freshly Brewed Coffee or Tea

Espresso and Cappuccino available on request

A Selection of After Dinner Liquors and Brandy



Private Bridal Salon for Dressing  
with Champagne and Light Hors d'Oeuvres.

Place Cards and Direction Cards Included.  
Valet Parking and Coat Check Services Included.

*Music, Flowers and Photography Not Included.*



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### **EDIBLE FAVORS**

Make a Lasting Impression at The Manor

#### **French Fry Station**

French Fries, Sweet Potato Fries, Waffle Fries, Truffle Fries  
Ketchup and Mustard

#### **Popcorn Bar**

Fresh Popped Popcorn  
Served in To Go Boxes and offered with your guests' choice of Flavor:  
White Cheddar, Ranch, Jalapeño, Apple Cinnamon and Caramel  
Chocolate Chips and Peanut Butter Chips

#### **The Perfect Mix**

Your Guests will create their own Trail Mix from:  
Pretzels, Peanuts, Walnuts, Sesame Sticks, Chocolate Chips, M&Ms, Raisins & Coconut,

#### **Pretzel Station**

Hot Jumbo Soft Pretzels  
Offered with your Guests choice of  
Cheddar Cheese, Mustard or Hot Salsa Cheese Dip

#### **International Flavored Coffee & Hot Chocolate Bar**

Regular or Decaf Coffee, Hot Chocolate  
Served in To Go Cups  
French Vanilla, Hazelnut, Milk, Half & Half  
Accompanied by  
Peppermint, Chocolate Chips, Sugar Rock Candy, Marshmallows and Whipped Cream