



Dinner Buffet Table

Includes: Chef's Choice Starch, Vegetable and Dessert, rolls, coffee/hot tea
Prices are per person and are subject to change without notice
18% Server Gratuity, 2% Service Charge and Applicable Taxes will apply
We accept cash, check, or money orders. Credit Cards subject to a 3% fee
Minimum of 25 Guests Please

The Manor House \$38 Two Entrée Choices

(Choice of One Salad)

Mixed Greens Salad

House Greens tossed with choice of two dressing

Entrées

Honey-Herb Roasted Chicken

Bone-In Chicken Baked in Herbs and Natural Honey

Chicken Marsala

Lightly Breaded and Sautéed with Wild Mushrooms and a Marsala Wine Reduction

Chicken Francais

Lightly Breaded with rice Flour and Sautéed in White wine Lemon Butter Sauce

Herb Crusted Pork Loin

with Pork Gravy

Baked Haddock Filet

with a Buttery Parmesan Cracker Topping

Seared Salmon Filet

with Creamy Dill Sauce

Encrusted Sole

Parmesan Encrusted Filet with Fire Roasted Tomatoes, Scallions and a White Wine Sauce

Beef Bourguignon

Sautéed Beef Tips in a Rich Brown Sauce

Sliced Angus Beef

Seared Beef Tips with Sautéed Mushrooms, Onions and Garlic in a Red Wine Rich Brown Sauce

Stuffed Shells

with Spicy Marinara and Shaved Parmesan

Pasta Primavera

Penne Pasta and Seasonal Vegetables in a Garlic Sauce

\$46 Three Entrée Choices

Classic Caesar Salad

with Croutons and Shaved Parmesan

Prime Rib Buffet \$43

Chopped Salad

with Chopped Tomatoes, Onions, Hard Boiled Eggs and Hickory Smoked Bacon

Warm Rolls & Butter

Potatoes Au Gratin

Mixed Garden Vegetables

Stuffed Shells

with Spicy Marinara and Shaved Parmesan

Citrus Grilled Chicken Breast

Citrus Marinated and Open Flame Grilled

Chef Carved Prime Rib of Beef

with Natural Au Jus, Creamy Horseradish Sauce and split rolls

3/2022