

Standard Wedding Package

Congratulations... Manor Country Club is honored to host your special day. We will provide you with peace of mind and assurance that your wedding event will exceed all of your dreams and expectations.

Our Standard Wedding Packages includes: Two Reception Displays, Three Selections of Butler Passed Hors d' Oeuvres, Plated Dinner including; Salad Maison with choice of Dressing, Starch and Vegetables, Freshly Baked Dinner Rolls, Freshly Brewed 100% Colombian Regular and Decaffeinated Coffee& Variety of Specialty Teas Service and Four Hour Call Open Bar

One Hour Reception

International Cheese Display & Vegetable Crudités Display

Three Selections of Passed Hors d' Oeuvres

*Asparagus Wrapped in Prosciutto
Goat Cheese Stuffed Mushroom
Assorted Miniature Quiche
BBQ Meatballs
Cranberry Walnut Brie in Phyllo
Endive Stuffed with Boursin Cheese*

*Monte Cristo Sandwiches
Vegetarian Spring Roll
Pot Stickers with Plum Sauce
Spanikopita
Sun Dried Tomato Canapé
Swedish Meatballs*

*Italian Sausage Wrapped in Puff Pastry
Melon Wrapped in Prosciutto Ham
Mini Ham Stromboli
Mini Pepperoni Calzone
Tomato Bruschetta
Wild Mushrooms in Phyllo*

Salad Maison with choice of Dressing & Freshly Baked Dinner Rolls

Select Two

Poultry

*Chicken Picatta with Chardonnay-Lemon Caper Sauce
Roasted Turkey Breast with Turkey Gravy
Chicken Marsala with Mushrooms and Marsala Wine Sauce*

Vegetarian

*Wild Mushroom & Artichoke Risotto with Seasonal Roasted Vegetables
Vegetable Skewers with Rice and Tomato Basil Sauce
Pasta Pomodoro with Roasted Tomatoes, Chiffonade of Basil over Penne
Grilled Vegetables Wrapped in Phyllo & Grilled with Roasted Pepper Sauce*

Vegetable Selections

*Vegetable Medley
Snow Peas or Sugar Snap Peas
Fresh Green Beans Almandine
Garlic Broccolini
Steamed Broccoli Florets
Sautéed Asparagus
Glazed Baby Carrots
Peas with Pearl Onions and Dill
Grilled Seasonal Vegetables
Charred Cherry Tomatoes*

Seafood

*Pan Seared Salmon with Dill Beurre Blanc
Blackened Sea Scallops with Mustard Sauce
Herb Encrusted Talapia with Dijon Cream Sauce*

Beef & Pork

*Roast Pork Loin with Pear and Apple Chutney
Roasted London Broil with Cabernet Demi Glace'
Prime Rib of Beef with Au Jus
Rib Eye Steak with Charred Red Onions*

Starch Selections

*Baby Red Bliss Potatoes Towers
Twice Baked Potatoes with Cheese
Roasted Yukon Gold Potatoes
Vegetable Rice Pilaf
Dauphinoise Potatoes
O'Brien Potatoes
Roasted Garlic Mashed Potatoes
Wild Rice Blend
Duchess Potatoes
Grilled Polenta*

Served Host Wedding Cake

Freshly Brewed 100% Colombian Regular and Decaffeinated Coffee& Variety of Specialty Teas

Four Hour Call Open Bar

Call Brands: Smirnoff Vodka, Beefeaters Gin, Bacardi Light Rum, Cutty Sark Scotch, Seagram's 7 Blended Whiskey, Jim Beam Bourbon, Cuervo Gold Tequila, Budweiser, Coors Light, Miller Light & O'Doul's NA, BV Chardonnay, Cabernet & Merlot Wines, Assorted Juices and Soda.