

Ultra Premium 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 Ultra Premium Wedding Packages includes: Two Reception Displays, Three Selections of Butler Passed Hors d' Oeuvres, Plated Dinner including; Salad Maison, Caesar Salad or Pear & Berry Salad with Appropriate Dressing, Starch and Fresh Vegetables, Freshly Baked Rolls, Freshly Brewed 100% Colombian Regular and Decaffeinated Coffee & Variety of Specialty Teas Service and Fresh Seasonal Strawberries Dipped in Milk and White Chocolate to accompany your wedding cake.

Four Hour Ultra Premium Open Bar & Champagne Toast



One Hour Reception

International Cheese Display with Assorted Crackers & Grain Mustard Sauce

Seasonal Fresh Fruit Display with Yogurt Dipping Sauce

Vegetable Crudites Display with Ranch Dipping Sauce

Four Selections of Passed Hors d' Oeuvres

<i>Bacon Wrapped Sea Scallops</i>	<i>Gulf Shrimp with Cocktail Sauce</i>	<i>Mini Blinis w/ Sour Cream & Caviar</i>	<i>Spanikopita</i>
<i>Beef Wellington</i>	<i>Lobster & Shrimp Rolls</i>	<i>Mini Rueben Sandwiches</i>	<i>Buffalo Chicken Rolls</i>
<i>Coconut Shrimp with Orange Sauce</i>	<i>Lobster Cobbler</i>	<i>Sausage Stuffed Mushroom</i>	<i>Chicken Cashew Spring Rolls</i>
<i>Coconut Lobster Tails</i>	<i>Mini Crab Cakes with Cocktail Sauce</i>	<i>Endive Stuffed with Boursin Cheese</i>	<i>Sesame Chicken with Sweet & Sour Sauce</i>
<i>Crab Bruschetta</i>	<i>Chicken Cordon Bleu</i>	<i>Shaved Beef Carpaccio Crostini</i>	<i>Grilled & Chilled Shrimp Pico di Gallo</i>
<i>Crab Stuffed Mushrooms</i>	<i>Oysters Rockefeller</i>	<i>Shrimp Toast</i>	<i>Chicken Satay w/ Peanut Dipping Sauce</i>
<i>Cranberry Walnut Brie in Phyllo</i>	<i>Seared Rare Ahi Tuna with Wasabi</i>	<i>Smoked Salmon & Cream Cheese Rolls</i>	<i>Crab Rangoon</i>
<i>Grilled Lamb Chops with Mint Sauce</i>	<i>Shrimp Tempura with Soy Aioli</i>	<i>Vegetarian Spring Roll</i>	<i>Asparagus Wrapped in Prosciutto</i>

Your choice of Salad Maison with choice of Dressing, Caesar Salad with Classic Parmesan Cheese Dressing & Croutons or Pear & Berry with Cranberry Vinaigrette Dressing
Select Two Entrees

Poultry

Chicken Picatta with Chardonnay-Lemon Caper Sauce
Prosciutto Stuffed Chicken Breast with Boursin Cheese & Chicken Veloute' Sauce
Chicken Marsala with Mushrooms and Marsala Wine Sauce
Chesapeake Chicken Breast Stuffed with Crab Imperial
Chicken Oscar with Crab, Asparagus Tips & Hollandaise Sauce
Breasts of Duck with Apricot Glaze

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

Seafood

Onion Crusted Rockfish with Balsamic Glaze
Pan Seared Salmon with Dill Beurre Blanc
Blackened Sea Scallops with Mustard Sauce
Jumbo Lump Crab Cakes with Cocktail & Tartar Sauce
Blackened Yellow Fin Tuna with Red Onion Marmalade
Chilean Sea Bass with Brandied Hoisin Sauce

Beef, Pork & Lamb

Veal Medallions with Roasted Shallots and Shiitake Mushrooms
8 oz. Filet Mignon with Port Wine Reduction
New York Strip 14 oz Certified Angus Beef
Rack of Lamb with Apricot Demi Glace'
Beef Wellington with Truffle Glace'

Duet Plates

Grilled Petite Filet Mignon & Broiled Lobster Tail
Grilled Petit Filet Mignon & Grilled Petite Salmon
Petit Filet Mignon & Jumbo Lump Crab Cake

Vegetable Selections

Vegetable Medley
Snow Peas or Sugar Snap Peas
Steamed Broccoli Florets
Sautéed Asparagus
Charred Cherry Tomatoes

Fresh Green Beans Almandine
Garlic Broccolini
Glazed Baby Carrots
Peas with Pearl Onions and Dill
Grilled Seasonal Vegetables

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

Spinach Stuffed Chicken Breast & Crab Cake
Petit Filet & Grilled Shrimp Skewer
Grilled Chicken and Pan Seared Salmon

Starch Selections

Served Host Wedding Cake

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

Four Hour Open Bar

Ultra Premium Brands: Absolute Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Glenfiddish Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila, Corona, Heineken, Amstel Light, O'Douls NA, BV Chardonnay, Cabernet & Merlot Wines Assorted Juices and Soda, and all selections from Premium