

**MANOR MENU**

***COCKTAIL HOUR INCLUDES:***

**BUTLER STYLE PASSED HORS D’OEUVRES**Arancini Rice Balls / Mini Meatballs marinara / Caprese Skewers / Mini Cocktail Franks  
Sesame Chicken / BBQ Beef Crostini / Antipasto Roll / Tostones ‘n’ Guac

**TUSCAN ANTIPASTO TABLE**

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper  
Parma Prosciutto / Salami / Soppressata / Mortadella  
Cheese Board: Swiss / Cheddar / Fontina

Fusilli Salad / Fresh Mozzarella / Olive Medley / Bruschetta

**Cocktail Hour Stations- SELECT \_\_\_\_**

**The Carvery /** choose 2

Slow Roasted **Turkey** Breast

Smoked Country **Ham**

Italian **Roast Beef** // Grilled **Pork** Loin

New York Style **Corned Beef**

Rosemary roasted **Leg of Lamb**

gravies // sauces // accompaniments //

**all American Picnic**

**Hot Dog Cart** / onions/sauerkraut/relish

**Mac ‘n’ cheese** /cheddar /bacon

Bbq **Pulled Pork** / cole slaw

Grilled **Corn on the Cob**

**Italianissimo**

**Calamari ‘fra diavolo’** marinara/chilies/parsley

**Baked Eggplant ‘rotolo’** ricotta/mozzarella/pomodoro

**Sausage ‘n’ Peppers**

carmelized onions/tomato/basil

**Mashed potato Bar**

**Sweet Onion Mashed** /in a martini glass

**Fixins’** / cheese/bacon/chives/sour cream/corn

**Tutta Pasta**

**Fusilli ‘puttanesca’**

olives, capers, spicy marinara

**Tortellini ‘panna’**

prosciutto, peas, alfredo

Both pastas prepared tableside

**South Of The Border**

Blackened **Steak & Chicken** ‘fajitas’

Guacamole / salsa/ sour cream / queso

Crisp **Plaintains** & Beef **Empanadas**

**Fortune Cookie**

**Sweet ‘n’ Sour Chicken**

**Ginger Beef teriyaki**

**shanghai Sesame noodles**

**SEAFOOD RAW BAR- + $9.p/p+tax**

**An extravagant display of iced shellfish, shrimp cocktail, seafood salad, little neck clams & oysters on the ½ shell served with all necessary accompaniments**

**Whole lobster available at market price**.

**3 course Dinner**

**Duet App (select one)**

**CAPRESE // CAPONATA** fresh mozz, basil, evoo, roast eggplant, baby arugula

**PROSCIUTTO // MELONE**  parma ham, honeydew, grana, greens, balsamic

**ASPARAGUS // RAVIOLI** asparagus gratin, asiago rav, pesto drizzle

**MUSHROOM // RISOTTO** roast cremini, shallots, Arborio, pecorino

**BACON // MAC n CHEESE** crisp hickory smoked, cheddar, herbed panko

* **Hot Antipasto Individually Served + 8. p/p+tax**

Eggplant rollatini, Shrimp, Stuffed Mushrooms, Fried calamari

**Entrees (select beef/chicken/fish/veg)**

**CHATEAUBRIAND / sliced filet mignon /** chianti-rosemary glaze

**PRIME RIB / slow roasted /** ‘au jus’ bordelaise

**NY STEAK** **/ grilled** / peppercorn sauce

**BEEF SHORT RIB** **/ slow braised /** sage, cabernet sauce

**CHICKEN BREAST** all natural

**FIORENTINA**  stuffed/ spinach / fontina / marsala-mushroom sauce

**AL MATTONE** roasted Cornish hen / spice rubbed / natural ‘jus’

**AVELLINO**  prosciutto / mozzarella / spinach /

**STUFFED SEA BASS** / shrimp & crab filling / citrus-thyme sauce

**SHRIMP SCAMPI** / vino bianco, parsley, garlic, paprika

**CRISP TOFU** / mushroom sauté, veggies

**EGGPLANT rotolo /**  mozzarella, ricotta, pomodoro

**VEGGIE NAPOLEON** / fontina, balsamic drizzle

**Veggie Medley & Potato du jour with each entree**

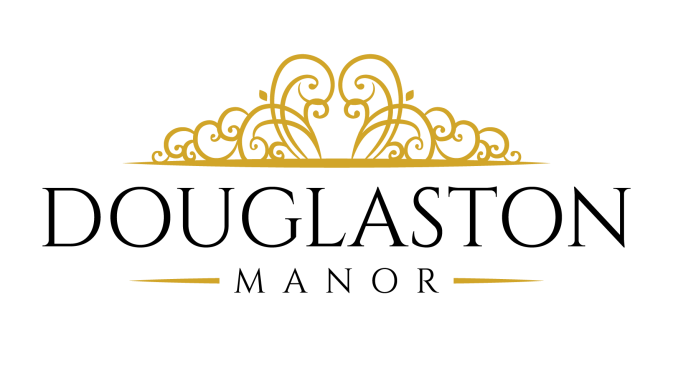
**THE FINAL TOUCH**

**Wedding Cake**

**gourmet tiered wedding cake crafted for you**

**Dessert Trio**

**cake served along with chocolate dipped fruit & cannoli**



Liquor Selections

Absolut Vodka Jack Daniels whiskey Amaretto

Grey Goose Vodka Dewars Scotch Peach Liquor

Bacardi Rum Seagram’s 7 Whiskey Coffee Liquor

Malibu Coconut Rum Jose Cuervo Tequila Sour Apple Liquor

Captain Morgan Rum Tanqueray Gin

Draft Beer

Samuel Adams Coors light

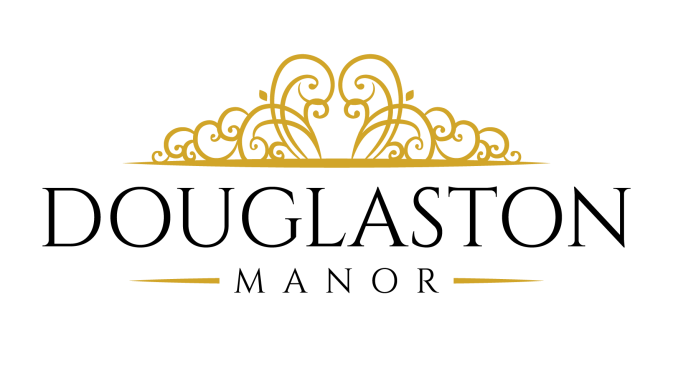
Wines

Chardonnay White Zinfandel Merlot   
 Pinot Grigio Cabernet Sauvignon

Upgraded Liquor Package (add $15.00 pp)

Jameson Irish whiskey Hennessy Cognac Wild Turkey

Patron Tequila Bombay Sapphire Gin Johnny Walker Black



Distinctive Touches

~Personal Bridal Suite

~Bridal Attendant

~Maitra D’

~Captain

~White Glove Service

~Elegant Linens

~Personalized Menu

~Signature Cocktail

~Lobby Hostess

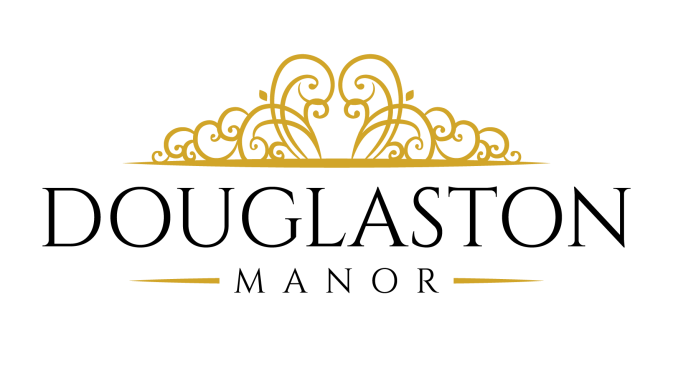
~Coat Check

~Handicap Access

~Fresh Flowers in Lobby

Valet Service Is Included for Weddings over 100 guests.

~For events under 100 guests Valet Charge is $300.00



***The******Party Time line***

***Payments***

*Can be mailed in with a regular check, follow your payment schedule listed on your contract. List in the memo section your contract number and date of the party.* ***No credit cards as payments*** *okay as an initial deposit*

***Menu****A menu appointment will be done 1 months prior to your wedding*

*1) Menu   
2) Wedding cake   
3) Floor Plan and Linens  
4) Details of the day  
5) Timing*

***Three weeks prior*** *Will need a final count in this breakdown   
Adults / Kids 3-10 60% / vendors 60%*

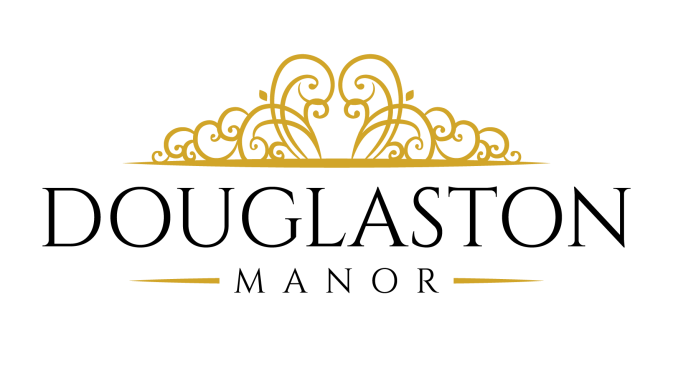
***Two weeks prior****Final payment* ***certified funds only****Final* ***floor plan must match final count***

***Drop off****Thursday prior to you wedding  
Place cards, toasting flutes, card box, Favors, etc.*

***Wedding Rehearsal****Conducted during the week*

***Tasting****Conducted at Showcase*

***Arrival Time****Bride & Groom One Hour Prior*



***Recommended Vendor List***

**TLC Entertainment:**

**(Total entertainment Packages) Ultimate Sound DJ’S:**

(516) 414-0914 Adrian Zerla (516)350-8735 (718)204-1938

[www.tlceventstudio.com](http://www.tlceventstudio.com) [www.UltimateSoundDJs.com](http://www.UltimateSoundDJs.com)

**PHOTOGRAPHY**

**GUY HEART PHOTOGRAPHY**

* + 630 Ninth Avenue, Suite 1012, The Film Center Building,   
     New York, NY 10036 **Phone:** (646) 338-2878

**www.guyheart.net**

**FLORISTS**

**Cress Florist:** (718)423-6255

[**www.cressweddingflowers.com**](http://www.cressweddingflowers.com)

**Florist Hills:** (718)459-8442

[**www.floristhills.com**](http://www.floristhills.com)

**OVERNIGHT ACCOMMODATIONS**

**Adria Hotel: (718) 631-5900 / Best Western Hotel: (718) 631-4900 / Andrew Hotel: (516) 482-2900**[**www.adriahotelny.com**](http://www.adriahotelny.com) **www.andrewhotel.com**

**LIMOS**

**Camelot Limousine: Diamond Limo NY:**

(516)731-5466 (516)-243-7731

[www.camelotlimo.com](http://www.camelotlimo.com) [www.diamondlimony.com](http://www.diamondlimony.com)

**Foxes Gifts:** Barbara **Chevieux Spa & Salon:** Roseanna

917-887-5157 (516)374-1060 [www.chevieuxspa.com](http://www.chevieuxspa.com)

**Buttercooky Bakery:** (516)354-3831 [www.buttercookybakery.com](http://www.buttercookybakery.com)