



PARK MANOR HOTEL

Banquet Catering Menu

Continental Breakfast

\$10 per person

*Chef's Choice of assorted breakfast breads, bagels, butter, cream cheese and seasonal fruit.
Freshly brewed coffee, assorted hot teas, orange & cranberry juice*

Park Manor Breakfast

\$14 per person

*Chef's choice of assorted breakfast breads, bagels, butter, cream cheese and seasonal fruit
Fresh scrambled eggs, smoked bacon or sausage & Homestyle potatoes. Freshly brewed coffee,
assorted teas, orange and cranberry juice*

Chef Attended Breakfast Enhancements

\$30 Chef fee if applicable & \$3 per person

Omelet Station

Freshly cracked eggs accompanied with assorted garnishes

Waffle Station

*Build your own fresh waffle with assorted fruit and garnishes
Accompanied with warm maple syrup, butter and whipped cream*

Pancake Station

*Cooked to order pancakes with assorted garnishes
Accompanied with warm maple syrup, butter and whipped cream*

Brunch Buffet

\$18 per person

*House salad, rolls with butter, coffee, tea, and juice included
Chef's choice of assorted breakfast breads, bagels, butter, cream cheese and seasonal fruit
Fresh scrambled eggs, smoked bacon or sausage & Homestyle potatoes.*

Choose two Entrees:

Roasted Turkey, Honey Glazed Ham , Lemon Herb Chicken , Sliced roasted sirloin, Chicken parm, Chicken Cordon Blu , Broiled salmon

Choose one side:

Pasta with marinara, mashed potato's, rice pilaf, roasted potato's, candied sweet potato's, wild rice, Cous cous, Baked mac & cheese

Gourmet Homemade Soups

Feeds 20-25 people

\$125

Choose from:

Minestrone Chicken or beef, Italian wedding soup with mini meatballs, Lentil, Cream of Tomato, Seafood Chowder (\$2 per person)

Cold Display

Feeds 20-25 people

Choose from:

Seasonal Selection of assorted gourmet cheeses- \$125

Fresh Fruit Display- \$100

Fresh Vegetable Tray- \$75

Tomato Mozzarella- \$100

Tomato Bruschetta- \$75

Hors D'oeuvres

Feeds 20-25 people

Choose from:

Spinach Artichoke Dip- \$60

Chicken Satay- \$65

Puff pastry wrapped mini hotdog- \$65

Meatballs Swedish or Italian- \$ 65

Quesadillas, beef, chicken or cheese- \$65

Saratoga Chips with cheese, bacon & scallions- \$65

Mozzarella Sticks- \$75

Chicken Wings boneless or bone in- \$75

Mushroom Strudel-\$75

Bacon Wrapped Asparagus- \$75

Breaded Chicken filets- \$80

Sesame Chicken- \$80

Coconut Chicken- \$80

Mini Quiche- \$90

Spanakopita- \$90

Ahi Tuna- \$100

Mini beef wellington- \$125

Popcorn Shrimp- \$125

Bacon Wrapped Scallops-\$135

Jumbo Shrimp Cocktail- \$135

Deli Buffet

\$16 per person

House salad, chips, coffee, tea, and soda included

Assortment of baked breads & fresh sliced deli meats. Accompanied by a variety of cheeses & condiments.

Add a side:

Egg salad, macaroni salad, potato salad or coleslaw

(\$2 per person)

Tuna salad, shrimp salad or chicken salad

(\$3 per person)

Lunch Buffet

\$21 per person

Includes house salad, rolls with butter, coffee, tea and soda

Choose one entree:

Sliced roasted sirloin with a brown demi glaze, BBQ roasted chicken thighs, Lemon broiled salmon, Roasted pork loin with apple cranberry glaze, Chicken parmigiana

Choose one side:

Pasta with marinara, mashed potato's, rice pilaf, roasted potato's, candied sweet potato's, wild rice, Cous cous

Choose one Vegetable:

Seasonal medley, green beans, French ratatouille, grilled vegetables, broccoli & cauliflower

Dinner Buffet

\$26 per person

Includes house salad, rolls with butter, coffee, tea and soda

Choose two entrées:

Additional entrees \$4 per person

Beef and wild mushrooms served with spätzle, Parmesan Encrusted chicken, Roasted stuffed pork loin stuffed with apples and dried cherries, Boneless chicken sausage peppers & onions topped with fried potato's, Veal with wild mushrooms & a light demi-cream sauce , Roasted chicken marinated in orange and thyme

Choose one side:

Pasta with marinara, mashed potato's, rice pilaf, roasted potato's, candied sweet potato's, wild rice, Cous cous, 5 Cheese baked mac & cheese

Choose one Vegetable:

Seasonal medley, green beans, French ratatouille, grilled vegetables, broccoli & cauliflower

Chef Attended Stations and Bars

\$30 Chef fee if applicable and \$4 per person if accompanied by buffet

Carving Station

Includes warm rolls with butter

Choose one:

Oven roasted turkey, Honey Glazed ham, roasted pork loin, roasted tenderloin

Pasta Station

Your choice of two pastas:

Penne, linguine, bowtie, angel hair, elbow, cheese tortellini

Your choice of two sauces:

Marinara, Garlic & oil, Vodka cream, Pesto, alfredo

Your choice of two meats:

Sausage, chicken, meatballs, shrimp

Potato Tini Bar

Your choice of baked mashed or sweet potatoes accompanied with:

Broccoli, chives, bacon, cheddar cheese, butter, brown sugar, mushrooms

Taco Bar

Hard and soft shells with your choice of chicken, beef, or shredded pork

Accompanied with Salsa, sour cream, shredded cheese, onions, tomatoes, jalapenos

Plated Dinner

\$35 per person

Includes Rolls with butter, salad, vegetables, one side, dessert, coffee, tea and soda

Choose two entrees:

Chicken Cordon Blue

Chicken stuffed with Swiss cheese and ham, hand rolled the breaded and lightly fried

Chicken Saltimbocca

Pan seared chicken breast with spinach, prosciutto and topped with asiago cheese

Baked Salmon

Fresh salmon topped with a brioche and crab, served over sautéed garlic spinach

Broiled whitefish

Cooked in lemon and white wine with fresh herbs

*Roasted Sirloin
Crusted with fresh herbs and bread crumbs*

*Prime Rib
Marinated and seasoned prime rib
(\$5 per person)*

*Dessert
Choose one:*

Rice pudding with seasonal fruits

Cookie Plates

Chocolate Strawberries

Assorted Mini Pasties

Warm bread pudding stuffed with cream cheese and bananas served with Carmel sauce

Chocolate Mousse served with whip cream and a cookie

All food and beverage packages are subject to a 20% gratuity charge and 7% sales tax,

25 person minimum for all food and beverage packages

Food choices are required 2 weeks prior to event as well as final guest count

No outside food or drink allowed for banquet or restaurant functions

Dinner and lunch buffets are replenished for 1 hour

All events are 4 hour room blocks, \$100 for each additional hour

Deposit of half the total bill is required to hold date and time

Full payment is due day before the event

Full refund if cancelled 14 days prior to event

\$400 room rental fee required

Room fee waived if food totals \$2500 or more