

# MASON STREET MANOR

HISTORIC ESTATE & PRIVATE EVENTS

EST 1904

## Catering Service Packages

Includes: Tables and Basic Linen for Food Stations, Buffets and Beverage Stations, Food Displays, Chafing Dishes, Signage & Menu Labels, Candles, Serving Supplies, Napkins, Service Staff, Bussers, Mix-Match Vintage China, Gold Chargers, Gold/Silver Flatware, 16oz Footed Water Goblets, 1 N/A Beverage and Citrus or Cucumber Infused Water station, Set up & Breakdown, Dishwashing & Labor Service

*Priced for up to 100 guests. Service fee of \$50 per each additional 25 guests to cover additional serving staff to ensure all guests are treated like royalty!*

### Dr. J. H. Harris Package

3 Passed Hor D'oeuvres  
(2 Emerald Level & 1 Diamond Level)  
2 Display Stations  
\$21.99 per person plus tax & gratuity

### Great Expectations Package

Dinner Salad  
Dinner Buffet  
(1 Emerald Level Entree, 2 Sides & Dinner Rolls)  
\$29.99 per person plus tax & gratuity

### Wuthering Heights Package

2 Passed Hor D'oeuvres  
(1 Each Emerald Level & Diamond Level)  
Dinner Salad  
Dinner Buffet  
(1 Emerald Level Entree, 2 Sides & Dinner Rolls)  
\$37 per person plus tax & gratuity

### Tail of Two Cities Package

2 Passed Hor D'oeuvres  
(1 Each Emerald Level & Diamond Level)  
2 Display Stations  
Dinner Salad  
Dinner Buffet  
(1 Emerald Level Entree, 2 Sides & Dinner Rolls)  
\$44 per person plus tax & gratuity

### Queen Anne Package

2 Passed Hor D'oeuvres  
(1 Each Emerald Level & Diamond Level)  
2 Display Stations  
Plated Salad Service  
Choice of 2 Preselected Plated Dinners  
starting at \$55 per person plus tax & gratuity

### Queen Victoria Package

3 - 6 Custom Plated Courses  
starting at \$35 - \$55 per person plus tax & gratuity

Below you will find some of our most requested items. If you have a favorite dish or appetizer that you don't see listed - let us know! If you can dream it, we will do our best to create it for you!

In addition to our standard packages, we would love to help you create your very own personalized meal for your special occasion. For all of our custom menus, you and a guest may enjoy a complimentary "date night" at the Mason Street Manor (by appointment) to taste your selected items.

### Emerald Level Passed Hor D'oeuvres

*Add additional items \$1.50 each, per person*

Tortilla & Hearts of Palm Ceviche  
Tangy BBQ Cocktail Meatballs  
Watermelon, Feta & Mint Bites  
Tomato & Mozzarella Caprese Skewers  
Mushroom & Caramelized Onion Quesadilla Bites

Buffalo Cauliflower & Dilly Ranch  
Stuffed Mushroom Caps  
Fresh Bruschetta on Toasted Crostini  
Spinach & Artichoke Dip  
Cucumber Cups with Hummus

### Diamond Level Passed Hor D'oeuvres

*Add additional items \$2.75 each, per person*

Shrimp Cocktail  
Buffalo Jack Jalapeño Poppers  
Chick'n Waffle Sliders  
Crispy Stuffed Spuds with Guacamole

Fresh Summer Rolls & Peanut Sauce  
Carrot Lox & Cream Cheese Crostini  
BBQ Sliders with Slaw

### Display Stations

*Add additional items \$3.75 each, per person*

Seasonal Fresh Fruit Tray  
Assorted Gourmet Cheese & Crackers  
Grilled Seasonal Vegetables with Balsamic Glaze  
Fresh Salsa Sampler & Chips  
Mediterranean Pasta Salad  
Deli Pinwheels  
Pimento Cheese Dip w/ Crackers  
Mac & Cheese with Toppings Bar  
Baked Spuds with Toppings Bar

Hummus & Raw Veggies or Pita  
Antipasto Platter  
Tomato, Onion & Cuke Herb Salad  
Fresh Guacamole & Chips  
Seasonal Flatbreads  
Assorted Veggie Sushi  
Mini Chicken Sammies  
Nachos & Toppings Bar

### Salads

Organic Garden Salad with Tomatoes, Red Onions, Cucumbers & Dilly Ranch or Italian Dressing

Creamy Caesar with Tomatoes, Red Onion & Croutons  
Kale Caesar with Lemon Zest, Red Pepper Flakes & Parmesan  
Fattoush with Mediterranean Vinaigrette & Pita Croutons  
Strawberries, Field Greens, Cucumber, Onion & Candied Pecans with Citrus

*Champagne Vinaigrette*

## Emerald Level Entrees

*Add additional items \$3 each, per person*

- |   |                                       |
|---|---------------------------------------|
| Carnitas Pulled Chicken (tacos)                     | Ground Seasoned Beef (tacos)          |
| Baked Garlic & Herb Chicken                         | Slow Cooked Barbacoa Steak (tacos)    |
| Baked Breaded Ranch Chicken                         | Beef Stroganoff                       |
| Baked BBQ Chicken                                   | Beef Tips in Red Wine Sauce           |
| Marinated Grilled Steak & Chimichurri (+2 pp)       | Chicken Piccata                       |
| Pulled BBQ Chicken                                  | Veggie Lasagna (meat lovers +1.75 pp) |
| Baked Penne (meat lovers +1.75 pp)                  | Jackfruit BBQ (GF)                    |
| Spaghetti with Marinara (meat lovers +1.75 pp)      | Eggplant Parmesan                     |
| Fettuccine Alfredo (add shrimp or chicken +1.75 pp) | Soy Pulled BBQ                        |
| MSM Signature Kimchee Mac                           | Pad Thai                              |
| Japanese Eggplant & Tofu Curry                      | Beef & Broccoli                       |
| Mediterranean Kabab                                 | Crispy Mandarin Chicken               |
| Rigatoni Blistered Tomatoes, Capers & Garlic        |                                       |

## Diamond Level Entrees (+4.50 pp)

*Add additional items \$4.5 each, per person*

- Slow Roasted Prime Rib with Creamy Horseradish Sauce
- Herb Crusted Salmon with Cream Sauce
- Crab Cakes with Zesty Remoulade
- Gourmet Burger and Toppings Bar (Angus/Impossible or Beyond)
- Beef Wellington
- Portobello Wellington
- Seitan Roast Veg with Mushroom Gravy

## Sides

*Add additional items \$1.75 each, per person*

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| Spanish Rice                          | Smashed Rustic Herbed Potatoes      |
| Roasted Rosemary Potatoes             | Lemon Butter Steamed Asparagus      |
| Roasted Garlic Herbed Seasonal Veg    | Haricot Vert with Shallots          |
| Rice Pilaf                            | Mac & Cheese                        |
| Buttered Corn                         | Fiesta Black Beans or Refried Beans |
| Green Bean Casserole                  | Brunswick Stew (+1 pp)              |
| Honey Balsamic Rosemary Roasted Roots | Quinoa Pilaf                        |
| Roasted or Mashed Sweet Potatoes      | Pineapple Fried Rice                |
| Thai Papaya Salad                     | Caprese                             |
| Garlic Roasted Broccoli               | Roasted Brussel Sprouts             |
| Creamy Slaw                           |                                     |

## Sides

*Add additional items \$1.75 each, per person*

- |                    |             |
|--------------------|-------------|
| Southern Sweet Tea | Unsweet Tea |
| Lemonade           | Limeade     |

## Add a la carte to any Package

### Sweet Treats

*\$2.75 per person, + \$2 per additional treat  
includes dessert plates, napkins, forks*

Chocolate Covered Strawberries  
Fresh Fruit Phyllo Cups topped with Coconut Whip  
Banana Pudding  
Salted Caramel Chocolate Pretzel Bars  
Chocolate Chip Cookies  
Cranberry-Apple Pecan Crisp

### Coffee Station (+2.25 pp)

*Includes all of the following:*

Locally Roasted Organic Fair Trade Coffee  
Creamer  
Pure Cane Sugar  
Mix Match Vintage China Tea Cups & Saucers  
Compostable Stirrers

