



DOUGLASTON
— M A N O R —

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

THE CARVERY / CHOOSE 2

SLOW ROASTED **TURKEY BREAST**
SMOKED COUNTRY **HAM**
ITALIAN **ROAST BEEF** // GRILLED **PORK LOIN**
NEW YORK STYLE **CORNERED BEEF**
ROSEMARY ROASTED **LEG OF LAMB**
GRAVIES // SAUCES // ACCOMPANIMENTS //

ALL AMERICAN PICNIC

HOT DOG / 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 PLAINAINS & BEEF EMPANADAS

FORTUNE COOKIE

SWEET 'N' SOUR CHICKEN
GINGER BEEF TERIYAKI
SHANGHAI SESAME NOODLES

SEAFOOD RAW BAR + \$23 P/P+TAX
AN EXTRAVAGANT DISPLAY OF ICED SHELLFISH,
SHRIMP COCKTAIL, SEAFOOD SALAD, LITTLE NECK
CLAMS & OYSTERS ON THE 1/2 SHELL SERVED WITH
ALL NECESSARY ACCOMPANIMENTS

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 + 15. 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

ATLANTIC SALMON / DIJON MUSTARD SAUCE

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

DESSERT TRIO

YOUR CAKE SERVED ALONG WITH CHOCOLATE DIPPED FRUIT & CANNOLI

TEA AND COFFEE



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

~Coat Check

~Handicap Access



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 month prior to your wedding

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

Three weeks prior

*will need a final count in this breakdown
Adults / Kids 12 and under 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 Cocktail Hour food tasting \$10.00 per person

Arrival Time

Bride & Groom One Hour Prior