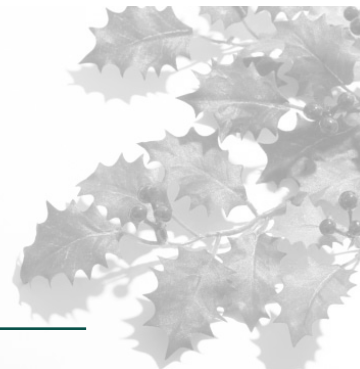




2019 CHRISTMAS PARTIES
Special Inclusive Menu for Parties of 6 or More
\$29 per person includes tax and gratuity



Parties include:

Caesar Salad, Wood Oven-baked Signature Sourdough Bread,
Choice of Entrées, Dessert, Coffee or Tea

APPETIZERS

Hors d'oeuvre Platter (Please add \$5.00 per person)

Served passed or family-style: Shrimp Cocktail, Sweet Chili Meatballs,
Scallops Wrapped in Bacon, and Vegetable Egg Rolls



SALAD

Caesar Salad -

The Classic! Crisp romaine, romano and wood-fired croutons dressed in our house made dressing.



ENTRÉES (Your choice of one)

Smoked Aged Prime Rib of Beef –

The Ultimate! Aged and slow roasted with oak for eighteen hours.

Crab Crusted Atlantic Cod –

Fresh North Atlantic cod pan blackened and finished with orange butter
and cranberry-orange compote.

Crispy Half Duckling –

Served with Asian pear relish

The Wild Rose –

Shrimp, scallops, lobster and lump crabmeat served with a mornay sauce
and tossed with Manor-made tomato rose fettuccine.

Roasted Statler Chicken Breast –

Oven roasted statler chicken breast topped with fine herb au jus and micro greens.

Tenderloin of Beef –

Pan seared 7 ounce beef tenderloin topped with roasted shallot demi glace and garlic-herb butter..

Grilled Vegetables and Polenta –

Assorted vegetables, grilled and served over creamy polenta
and topped with a balsamic reduction.



DESSERT

Chocolate mousse topped with crushed peppermint and chocolate crisppearls

Beverages

Coffee, Tea, or Brewed Decaffeinated Coffee

