



2018 CHRISTMAS PARTIES
Special Inclusive Menu for Parties of 6 or More
\$25 per person includes tax and gratuity



Parties include:

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

APPETIZERS

Hors d'oeuvre Platter (Please add \$4.00 per person)

Served passed or family-style: Shrimp Cocktail, Beef and Mushroom Crostini, 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 for eighteen hours.

The Wild Rose –

Shrimp, scallops, lobster and lump crabmeat served in a fresh herb cream and tossed with
Manor-made tomato rose fettucine.

Tenderloin of Beef –

Pan seared beef tenderloin over a crispy polenta cake with balsamic glazed tomatoes.

Grilled Swordfish –

Grilled fresh Atlantic swordfish with roasted tomatoes, braised spinach and pesto cream sauce.

Roasted Statler Chicken Breast –

Oven roasted statler chicken with sage, cranberry au jus, candied pecans and mixed greens.

Crispy Half Duckling –

Oven roasted half duckling topped with Asian Pear relish.

Grilled Vegetables and Polenta –

Assorted vegetables served over creamy polenta.



DESSERT

Double Chocolate-Kahlua torte with vanilla ice cream.

Beverages

Coffee, Tea, or Brewed Decaffeinated Coffee

