

Menu

DINNER BUFFET

CHOICE OF TWO \$29.95

CHOICE OF THREE \$32.95

POULTRY

Chicken Marsala with sliced mushrooms, marsala wine
Chicken, Broccoli & Rigatoni with garlic butter & parmesan cheese
Chicken Supreme with seasoned bread stuffing & supreme sauce
Chicken Piccata with lemon, butter, white wine and capers
Mediterranean Chicken with spinach, diced tomatoes & feta cheese
Chicken Bruschetta with tomatoes, garlic, basil and scallions
Oven Roasted Chicken, herb seasoned and quartered
Sliced Turkey and stuffing

SEAFOOD

Baked Haddock with Lemon, White Wine and Butter
Baked Salmon with a Cucumber Dill Sauce
Seafood Newburg with Scallops, Salmon, Shrimp & Mussels
Salmon or Haddock Oscar with crabmeat, asparagus & Hollandaise Sauce
Shrimp Scampi

ITALIAN

Cheese, Meat or Vegetable Lasagna
Ricotta & Mozzarella Cheese Stuffed Shells Meatballs in Marinara Sauce
Chicken or Eggplant Parmesan
Manicotti
Chicken & Pesto Gnocchi

BEEF

Yankee Pot Roast with Jardinière Sauce
Teriyaki Beef Stir Fry
Marinated Tenderloin Steak Tips with Mushroom Demi Glaze



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All Buffets are served with a Salad, Two Side Accompaniments, Rolls & Butter, Dessert, Coffee & Tea

ACCOMPANIMENTS

- Roasted Red Potatoes
- Yukon Gold Mashed Potatoes
- Rice
- Penne Pasta & Sauce
- Vegetable Medley
- Honey Carrots
- Green Beans
- Green Bean Almandine

SALADS

- Garden
- Caesar
- Greek* +\$1 pp
- The Manor Salad* +\$1 pp
Mixed greens with dried cranberries, candied walnuts & gorgonzola cheese

DESSERTS

- Cheesecake
- Chocolate Mousse
- Carrot Cake
- Chocolate Cake
- Seasonal Pies
- Brownie Ala Mode
- Apple Crisp with Whipped Cream
- Tiramisu* +\$2 pp

*All food and beverages are subject to a 7% sales tax, an 18 % gratuity and a 4% administrative fee.
Prices are subject to change. Revised July 2023*

