

Menu

DINNER BUFFET

- ☞ = Gluten Free
◆ = Gluten Free Option Available
Gluten Free Pasta \$2-pp
☑ = Vegetarian
Vegan Option Available Upon Request

CHOICE OF TWO \$32.95

CHOICE OF THREE \$35.95

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 & Capers
- ◆ Mediterranean Chicken with Spinach, Diced Tomatoes & Feta Cheese
- ☑ • Oven Roasted Chicken, Herb Seasoned & Quartered
- ◆ Tuscan Chicken & Cheese Tortellini in Homemade Creamy Marinara Sauce

SEAFOOD ☑

- ◆ Baked Haddock with Lemon, White Wine and Butter
- ☑ • Grilled Seasoned Salmon with a Cucumber Dill Sauce
- ☑ • Grilled Salmon with Maple Glaze
- ☑ • Grilled Salmon with Lemon Butter Sauce

ITALIAN

- Cheese or Meat Lasagna
- Ricotta & Mozzarella Cheese Stuffed Shells
- Meatballs in Marinara Sauce
- ☑ ◆ Chicken or Eggplant Parmesan
- ☑ ◆ Cheese Tortellini Primavera with Mixed Vegetables, Parmesan Cheese & Balsamic Glaze

BEEF

- ◆ Marinated Tenderloin Steak Tips with Mushroom Demi Glaze
 - Slow Roasted Braised Beef with Mushroom Demi Glaze
- ◆ Marinated Tenderloin Tips with Bleu Cheese, Roasted Red Peppers & Balsamic Glaze
- ◆ Teriyaki Beef Stir Fry
 - Marinated Tenderloin Tips with Garlic, Onion, Peppers & Bourbon Glaze



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

ACCOMPANIMENTS

Choose Two:

- Roasted Mini Potatoes
- Yukon Gold Mashed Potatoes
- Garlic Mashed Potatoes
- Rice
- Penne Pasta & Sauce
- Vegetable Medley: Roasted Carrots, Brussels Sprouts & Broccolini
- Roasted Honey Carrots
- Roasted Garlic & Herb Green Beans

SALADS

Choose One:

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

DESSERTS

Choose One:

- Cheesecake *With or Without Strawberries*
- Carrot Cake
- Chocolate Cake
- Brownie a la Mode
- Apple Crisp with Whipped Cream

ENHANCERS:

- Bottle of Wine \$30 per bottle
- Bucket of Imported Beer (12) \$51.60
- Bucket of Domestic Beer (12) \$39.60
- Mimosa Bowl \$115
- Sangria Bowl \$130
- Bloody Mary Bar \$175
- Soda Station \$7 per pitcher
- Fruit Punch Bowl \$55

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 2026

