

The English Manor

*A One Wedding at a Time Estate
With a Blend of Traditions and Trends*



Wedding Reception Menus



The Empress Grand

Cocktail Hour

Choice of 10 Butler Style Hors d'oeuvres

Chef's Gourmet Specialties, Butler Passed with White Glove Service

Shrimp Duo to Include (Shrimp Cocktail & Coconut Shrimp with a Raspberry Mango Salsa)



Bacon Wrapped Duo to Include (Beef Tip & Scallops)

⌘ French Onion Boule ⌘ Maryland Crab Cakes ⌘ Sacchettini ⌘ Chicken & Chorizo Tortilla Cups

⌘ Golden Beet Phyllo with Goat Cheese ⌘ Buffalo Chicken Spring Rolls ⌘ Edamame Pot Stickers ⌘ Quinoa Fritters

⌘ Pork Tacos ⌘ Burger Sliders ⌘ Franks in Pastry ⌘ Mini Grilled Cheese with Apple & Brie ⌘ Sweet Potato Squares

⌘ Chicken Parm Lollipop ⌘ Mini Reuben ⌘ Mac & Cheese Bites ⌘ Sausage & Herb Stuffed Mushroom Caps

⌘ Baby Lambs Chops included in Regal Package ⌘

Gourmet Station

An Artistically Presented Lavish Display of Fresh Seasonal Fruits, Berries and Market Fresh Vegetables With Dip Elegantly Garnished Domestic and Imported Cheese Presentation with Fresh Tomato and Mozzarella highlighted by Our Signature Cheese Fondue and Warm Crab Dip, served with Warm Soft Pretzel Nuggets, Roasted Pepper Hummus, Artichoke & Spinach Dip & Homemade Yucca Chips, Seasoned Tomato Bruschetta with Toast Points and Melon & Prosciutto Skewers

Five Hot Signature Dishes:

Fried Calamari Fra Diavolo ⌘ Pierogies ⌘ Eggplant Rollatini ⌘ Chicken Murphy
Choice of Oriental Stir Fry or a Pasta Selection

Grand Attended Station

Choice of One of the Following

1. Mediterranean Station

Penne a la Vodka Tossed in our Exquisite Parmesan Reggiano Cheese Wheel ⌘ Shrimp & Bay Scallops over Radiatori
Accompanied by

Cherry Peppers Stuffed with Salami & Imported Provolone, Finger Peppers Stuffed with Parma Prosciutto & Provolone, Warm Bread Sticks, Roasted Red Peppers, Stuffed Olives & Imported Italian Meats (Capicola, Salami, & Soppresata)

2. The Asian Station

Our Chef's own Orange Ginger Teriyaki Glazed Chicken, Enhanced with Vegetable Stir Fry and Steamed White Rice
Accompanied by California Rolls and Spicy Tuna Sushi, Alaskan Rolls, Vegetable Spring Rolls & Shrimp Shumai
Served with Ginger, Wasabi, Soy, Sweet Chili, Plum and Hoisan Dipping Sauces

Deluxe Attended Station: Choose One of The Following

1. Carving Station

Select Two

Slow-Roasted Breast of Turkey: Served with Homemade Cornbread Stuffing, Gravy and Cranberry Sauce

Glazed Bone-IN Ham: served with Apple Sauce, Mustards and Rye Bread

N.Y. Style Corned Beef: served with Braised Cabbage, Mustards and Rye Bread

Flank Steak Marinated with Fresh Herbs: served with Seasoned Au Jus, Garlic Butter, & Chimichurri Sauce

Pork Loin: stuffed with Roasted Red Peppers, Prosciutto, and Provolone Cheese, Served with Homemade Gravy & Apple Sauce

Accompanied With Mini Mashed Potato Bar

Served with Gravy, Sour Cream, Cheddar Cheese, Crumbled Bacon, Caramelized Onions, & Mushrooms

2. Fajita Station

Choice of 2 of the following: Chicken  Beef  Pork  Shrimp

Sautéed Peppers, Onions, Fresh Guacamole, Diced Tomatoes, Sour Cream, Cheddar Cheese,



Warm Soft Tortilla Wraps, Pico de Gallo Salsa, Tortilla Chips, and Grilled Pineapple Skewers

3. Tailgate Station

Hamburger Sliders, Chef's Seasoned Pulled Pork, Boneless Buffalo Wings with Bleu Cheese, Chef's Seasoned Tater Tots

Lettuce, Tomato, Onions, Pickles, & Condiments

4. Kabob Grilling Station

Choice of 2 of the following Kabobs: Chicken  Beef  Shrimp

Vegetable Kabobs, Rice, our Chef's Sauces, and a Tropical Fresh Seasonal Fruit Display

5. The Jersey Boardwalk

Original Cheesesteaks & Chicken Cheesesteaks

Crispy Waffle Fries, Mini Hot Dogs, Boardwalk Butterly Chips

Fried Onions, Pickles, Peppers, & Condiments


6. Slider & Mac & Cheese Bar

Mini Hamburger Sliders, Cheeseburger Sliders,

Accompanied with Plain Mac & Cheese  Lobster Mac & Cheese  Buffalo Chicken Mac & Cheese

Lettuce, Tomato, Onion, Pickles, & Condiments

The Empress Reception Dinner

Wine Service Throughout Dinner  Champagne Toast

Salitizer

Vegetarian Salitizer:

Mixed Greens, Dried Cranberries, Caramelized Walnuts

Accompanied with Manchego Cheese with Fig Jam and sliced Pears

Accompanied with Raspberry Vinaigrette

Entrees Selections:

Choice of Three offered Tableside & Additional Portions served French Style

Champagne Chicken: Chicken Breast Medallions in a Champagne Sauce
with Shiitake Mushrooms & Roasted Red Peppers

Chicken Isabella: Boneless Breast of Chicken, Topped with Sautéed Fresh Spinach,
Roasted Red Pepper, and Fresh Mozzarella, Served with a Brandy Demi-glaze

Chicken Juliette: Oven baked French Chicken Breast Seasoned with fresh herbs.
Served with a classic French Brown Sauce with Roasted diced Red Pepper and Shiitake Mushrooms,
Accompanied by Wild Rice & Sautéed Spinach

Boneless Breast of Capon: Petite Breast Stuffed with Chef's Homemade Cornbread Stuffing

Yellowtail Flounder: Stuffed with Lump Crabmeat and Served with Lemon Beurre Blanc

Norwegian Salmon: Almond Encrusted and Served in a Sherri Wine Reduction

Prime Rib au Jus: Slow-Roasted and Served with Savory Pan Juices

The EM Duet : 8oz Grilled-Roasted Filet Mignon with a Cabernet Demi-glaze,
Accompanied with Two Shrimp Stuffed with Lump Crabmeat

All Entrees Served with Chef's Selection of Fresh Vegetables & Your Choice of Rice Pilaf, Duchess, or Roasted New Potatoes

*Our Chef is able to Address any Vegetarian or Special Dietary Needs

Empress Grand Dessert

Miniature Chocolate & Vanilla Ice Cream Cones

Dipped in Rainbow Sprinkles, Butler Passed on Silver Platters

Assortment of Miniature Pastries and Cookie Platters

Presented at Each Table

Custom Tiered Wedding Cake

served with

a Belgium Chocolate Covered Strawberry

Coffee, Tea & Decaf

Espresso and After Dinner Cordial Cart



The Majestic Cocktail Hour

Chef's 10 Butler Style Hors d'oeuvres

Chef's Gourmet Specialties, Butler Passed with White Glove Service

Shrimp Duo to Include (Shrimp Cocktail & Coconut Shrimp with a Raspberry Mango Salsa)

☞ Bacon Wrapped Duo to Include (Beef Tips & Scallops)

☞ Sausage & Mushroom Caps ☞ Golden Beet Phyllo with Goat Cheese ☞ Sacchetti ☞ Franks in Pastry

☞ Chicken Parm Lollipop ☞ Chicken & Chorizo Tortilla Cups ☞ Pork Tacos ☞ Sweet Potato Squares

Gourmet Station

An Artistically Presented Lavish Display of Fresh Seasonal Fruits, Berries and Market Fresh Vegetables Elegantly Garnished Domestic and Imported Cheese Presentation with fresh Tomato and Mozzarella,

Our Signature Cheese Fondue and Warm Crab Dip served with Warm Soft Pretzel Nuggets,

Roasted Pepper Hummus, Artichoke & Spinach Dip, & Homemade Yucca Chips,

Seasoned Tomato Bruschetta with Toast Points and Melon & Prosciutto Skewers

Four Hot Signature Dishes:

Entrees Freshly Prepared by our Executive Chef

Fried Calamari ☞ Pierogis ☞ Eggplant Rollatini ☞ Choice of Oriental Stir Fry or a Pasta

Deluxe Attended Station:

Choose One of The Following

1. Mediterranean Station

Penne a la Vodka & Bow Tie Pasta with Fresh Tomato, Olive Oil, and Wine Sauce

Cherry Peppers Stuffed with Salami & Imported Provolone, Finger Peppers Stuffed with Parma Prosciutto & Provolone,

Warm Bread Sticks, Roasted Red Peppers, Stuffed Olives & Imported Italian Meats (Capicola, Salami, & Soppresata)

2. The Asian Wok Station

Our Chef's own Teriyaki Glazed Chicken, Enhanced with Vegetable Stir Fry and Steamed White Rice

California Rolls and Spicy Tuna Sushi, Vegetable Spring Rolls & Shrimp Shumai

3. Carving Station (Choose Two of the Following:)

Slow-Roasted Breast of Turkey: Served with Homemade Cornbread Stuffing, Gravy and Cranberry Sauce

Glazed Bone-IN Ham: Served with Apple Sauce, Mustards and Rye Bread

N.Y. Style Corned Beef: Served with Braised Cabbage, Mustards and Rye Bread

4. Slider & Mac & Cheese Bar

Mini Hamburger Sliders, Cheeseburger Sliders

Accompanied with Plain Mac & Cheese ☞ Lobster Mac & Cheese ☞ Buffalo Chicken Mac & Cheese

Lettuce, Tomato, Onion, Pickles, & Condiments



Majestic Reception Dinner



Wine Service Throughout Dinner ☛ Champagne Toast

Salitizer:

Vegetarian Salitizer:

Mixed Greens, Dried Cranberries, Caramelized Walnuts

Accompanied with Manchego Cheese with Fig Jam and sliced Pears

Accompanied with Raspberry Vinaigrette

Entrees Selections:

Choice of Two, Offered Tableside ☛ Additional Portions Served French Style

Champagne Chicken: Chicken Breast Medallions in a Champagne Sauce with Shiitake Mushrooms & Roasted Red Peppers

Chicken Isabella: Boneless Breast of Chicken, Topped with Sautéed Fresh Spinach, Roasted Red Pepper, and Fresh Mozzarella, Served with a Brandy Demi-glaze

Chicken Juliette: Oven baked French Chicken Breast Seasoned with fresh herbs. Served with a classic French Brown Sauce with Roasted diced Red Pepper and Shiitake Mushrooms, Accompanied by Wild Rice & Sautéed Spinach

Boneless Breast of Capon: Petite Breast with Chef's Special Homemade Cornbread Stuffing

Yellowtail Flounder: Stuffed with Lump Crabmeat and Served with Lemon Beurre Blanc

Norwegian Salmon: Almond Encrusted and Served Over a Sherri Wine Reduction

Prime Rib au Jus: Slow-Roasted and Served with Savory Pan Juices

8oz Filet Mignon: Grilled & Roasted with a Cabernet Demi-glaze

All Entrees Served with Chef's Selection of Fresh Vegetables & Your Choice of Rice Pilaf, Duchess, or Roasted New Potatoes

*Our Chef is able to Address any Vegetarian or Special Dietary Needs

Dessert:

Miniature Ice Cream Cones

Custom Tiered Wedding Cake Served with Chocolate Covered Strawberry & Pastry

Coffee, Tea & Decaf, Espresso and After Dinner Cordial Cart

Your Wedding Reception Will Include:

The Welcome Station

Fruit, Cheese, & Crackers
Champagne Greeting for your guests

Our Goodbye Station

A fun display of
Coffee, Tea, Bottled Water, and Cookies
to Ensure your Guests have a Comfortable Trip Home

5 hour Premium Open Bar

A Professional Maitre D' Who Will Attend To All The Details Of Your Day

Use Of Private Wedding Suites

Direction Cards, Seating Cards, & Menu Cards

Use Of Our Custom Floral Arrangements and Silver Candelabras

Ivory Linen & Choice of Napkin Color

Full Room Set-Up, Including Favors, Gift Table, Pictures

Customized Color Uplighting

Our Hope is for our Couples to Remember
Every Special Moment they had at The English Manor
for a Lifetime!

