



THE *Garden*
Menu

The
MANOR

303 East Main Street, Patchogue, New York 11772

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www.medmanor.com

 *The Garden Reception Menu* 

A First-Class, Five Hour Elegant Reception Like No Other

Featuring Extended Cocktail Hour

Followed by a True Chef's Sit Down Dinner

Professional Uniformed Valet Parking Attendants Welcoming Your Guests

Chilled Champagne With Fresh Berries Served Upon Your Guest's Arrival

Mediterranean Mezze Cocktail Hour and Half in a Jaw Dropping, Outdoor European

Garden Oasis With Cascading Streams, Water Walls, and Lounge Seating

This is the Ultimate, Superlative Setting for any Celebration



Services and Amenities

Includes All:

Private Luxurious Bridal Suite with Personal Restroom

Personal Bridal Attendant

Professional Uniformed Valet Attendants

Tuxedoed Banquet Staff that is Trained and Educated on Flawless Banquet Service Etiquette

Complimentary Champagne with Fresh Berries upon Guests Arrival

Five Hour Top Shelf Open Bar

Host's Choice of Napkin Color from Available Selection

Floor Length Ivory, Black, or Chocolate Table Overlays

Chiavari Ballroom Chairs

Directional Cards

Table Seating Cards

Manicured Grounds for Photographs

All menu items are freshly prepared under the watchful, seasoned eye of our

Award Winning, Executive Chef Zoli Festinger



Mezze Service of Cocktail Selections

**Our accomplished Mediterranean Manor chefs use the freshest ingredients
to hand prepare our mezze selections**

Such As:

Spanakopita	Jamon Croquette
Bruschetta Caprese	Sesame Chicken
Chicken Satay Mediterranean	Parmesan Cheese Twists
Fritto Mozzarella	Pomme en Croute
Chicken Waldorf Salad with Endive Boats	Ham and Cheese Crescents
Grilled Asparagus with Proscuitto	Baby Franks en Croute
Mushroom Caps with Fresh Crabmeat Stuffing	

Delectable Edible Presentations

Shrimp Cocktail Tower

Succulent Poached Shrimp Served on a Hand Carved Ice Tower Served with
Lemon and Citrus Infused Cocktail Sauce

Magnificent Fruit Masterpiece

Chilled, Fresh Sliced Fruits & Berries Displayed in Classic Cruise Ship Style

Country Style Farmers Basket of Crudites and Dip

Assortment of Farm Fresh Vegetables Served with Creamy Ranch Dressing

Mediterranean Market Table

Fresh Pita breads accompanied by Mediterranean Eggplant Salad,
Hummus, Feta Cheese, Tzatziki, Kalamata Olives, Dolmades & Taramosalata

Fresh Pasta Salads

Mediterranean Orzo Salad with Crumbled Feta, Tomato & Cucumber Vinaigrette
Chickpea Salad, Farfalle & Broccoli Salad

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

 *Chefs Specialty Stations* 

Included in your Package

Italian Style Pasta Bistro Table

Penne Pasta with Your Guest's Choice of Alla Vodka,
Garlic and Olive Oil, Marinara or Bolognese
Accompanied by Grated Parmesan Cheese, Crushed Red Pepper, Parsley,
and Homemade Garlic Bread

Choose Two Additional Stations:

Butcher Block Carving Board

Served with Steak Fries

Select One Carving:

Chef's Special Slow Cooked Honey Glazed Smoked Ham Served with Dijon
18-22 lb. Roasted Vermont Turkey Served with Cranberry Relish
Marinated London Broil Served with Natural Au Jus
Roasted Center Cut Loin of Pork, Sliced to Order with Cinnamon Apple Chutney

Gourmet All-American Grilling Station

Served with Roasted Corn, Coleslaw, Fresh Potato Salad, and Toppings

Select Three Grillers

Gourmet Hamburger Sliders
Mini Pulled Pork Sliders
Sausage, Pepper, and Onion Skewers
Baby Back Ribs

Authentic Greek Gyro Cart

Fresh Pita breads accompanied by Chicken and Beef Gyros,
Hummus, Feta Cheese, Tzatziki, Tomatoes, Onions, and Lettuce

Kebab Station

Select Three Kebabs

Grilled Spice Rubbed Chicken & Tomato Kebabs with Creamy Cilantro Pesto
Tender Seasoned Beef & Onion Kebabs with Tzatziki Sauce
Seasoned Shrimp Kebabs with Spicy Chipotle Dressing
Italian Sausage, Pepper, & Onion Kebab
Traditional Seafood Kebab
Marinated Grilled Vegetable Kebab



 *White Glove Dinner Reception* 
Three and a Half Hours

Chilled Champagne Toast to The Newlyweds

Appetizer & Salad Duet Plate

Beefsteak Tomato & Fresh Mozzarella served with
Mixed Field Greens dressed with a Balsamic Glaze & Toasted Focaccia

Or

Fresh Pineapple Cup filled with Fruit Salad served with
Mixed Field Greens dressed with Raspberry Vinaigrette

Entree Course

*All Entrees Served with Fresh Seasonal Vegetables and Oven Roasted Red Bliss Potatoes
(Vegetarian and Gluten Free Choices Available)*

Select One:

Sliced Chateaubriand
Aged Prime Rib of Beef Au Jus
Medallion of Veal Sorrentino

Select One:

Shrimp Scampi Served Over Rice
Tilapia Oreganata
Norwegian Salmon with Dill Sauce

Select One:

Stuffed Chicken Florentine
Breast of Chicken Francaise
Chicken Sorrentino

Select One:

Penne Alla Vodka
Spinach & Ricotta Ravioli Alfredo
Eggplant Rollatini

Dessert Course

An Elegant Four Tiered Wedding Cake
Ice Cream Sundae Bar
Coffee and Tea Served

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