



The
MANOR

THE

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Menu

303 East Main Street, Patchogue, New York 11772

631.289.5857

www.medmanor.com



The Manor Menu



Valet Parking For Your Guests

Chilled Champagne Served Upon Guests Arrival

Cocktail Hour Set in Our Glass Enclosed Atrium

Five Hour Top Shelf Open Bar Service

Stunning Hand Carved Ice Sculpture Centerpiece



Services and Amenities



Private Bridal Suite with Personal Bathroom

Bridal Attendant who is Responsible for the Needs of the Bride and Groom

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

Fresh Floral Bud vases and Votive Candles at your Cocktail Reception

Host's Choice of Ivory, Black, or Chocolate Table Overlays

Chiavari Ballroom Chairs

Directional Cards and Guest's Table Seating Cards

Manicured Grounds for Photographs Featuring Fountains, Waterfalls

and Footbridge Leading to a Custom Cascading Water Feature



Cocktail Hour



Butler Service of Hot & Cold Hors D'Oeuvres

Such As:

Spinach and Feta Cheese Triangle

Sesame Chicken

Ham and Cheese Crescents

Assorted Crostini with a Salsa Trio

Foccocia Pizza

Fritto Mozzarella

Pommes en Croute

Mushroom Caps with Crabmeat Stuffing

Grilled Chicken Kebob Brochettes

Rice Balls

Baby Franks en Croute

Tomato Bruschetta

Artistically Decorated Cold Food Display

All Displays Accompanied By Hand Carved Fruit & Vegetable Carving

Personalized Hand Carved Watermelon for Bride & Groom

Stunning Hand Carved Ice Sculpture Centerpiece

Farmer's Basket of Chilled, Fresh Sliced Fruit Display

Seasonal Fruit Beautifully Displayed with Hand Carved Melons

Mirror Display of Imported and Domestic Cheeses

Imported Provolone, Mozzarella, and Cheddar Cheese Displayed with Breadsticks

Antipasto Meat Display

Sopresatta, Proscuitto, Salami, Ham, & Turkey

Fresh Mozzarella and Tomato Display

Sliced Beefsteak Tomatoes and Fresh Mozzarella Cheese with Roasted Red Peppers

Cascading Display of Crudités and Dip

Assortment of Julienne Farm Fresh Vegetables Served with Fresh Baked Supremo Bread

Assortment of Freshly Prepared Seasonal Salads

Tomato and Cucumber Vinaigrette • Mediterranean Orzo Salad with Feta Cheese

Marinated Baby Mushrooms • Three Bean Salad • Tri Color Italian Style Pasta

Farfalle & Broccoli Salad • Chick Pea Salad



Italian Style Pasta Bistro Table

Cheese Tortellini or Penne Pasta with Your Guest's Choice of Alla Vodka,
Garlic and Olive Oil, Marinara or Bolognaise
Accompanied by Grated Parmesan Cheese, Crushed Red Pepper, Parsley,
and Homemade Garlic Bread
Gluten-Free Pasta Choice Also Available

Butcher Block Carving Board

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

Oriental Wok Stir Fry

Beef, Chicken, Shrimp, and Assorted Oriental Vegetables
Stir Fried to Order in Teriyaki Ginger Sauce and Accompanied with Authentic
Hunan Rice and Spring Rolls

Mash - A - Tini Station

Fresh Mashed Idaho Potatoes and Mashed Sweet Yams Served in Martini Glasses
Assortment of Toppings Include: Scallions, Panko Crusted Chicken Bites,
Sour Cream, Butter, Cheddar Cheese, Bacon,
Ham, Beef Stew, Mushrooms, Sautéed Onions, Marshmallows, Honey, and Cinnamon

The Authentic Taco Bar

Hard and Soft Corn Tortillas with Seasoned Ground Beef
Assortment of Toppings Include: Pico De Gallo, Lettuce, Tomato, Guacamole, Sour Cream,
Sharp Grated Cheddar Cheese, Jalapeño Peppers, Onions, Salsa

Macaroni and Cheese Bar

Our Freshly Prepared Creamy Cheddar Macaroni and Cheese
Assortment of Toppings Include: Green Peas, Deep Fried Crispy Onions, Broccoli Rosettes, Garlic Croutons,
Crispy Bacon Bites, Smoked Ham, Popcorn Shrimp, Parmesan Cheese,
Red & Green Peppers, Scallions, Panko Crusted Chicken Bites
(Lobster Macaroni and Cheese Available for an Additional Cost)





Silver Chafing Dish Selection



(Select Six)

Mussels Marinara or Vin Blanc -

Prince Edward Island Mussels in a Zesty Marinara or a Butter, Lemon and White Wine Sauce

Fried Calamari -

Golden, Crispy Calamari Accompanied by Picante Tomato Sauce

Seafood Scampi -

A Variety of Fresh Seafood Served Over Al Dente Linguine Tossed in a Scampi Sauce

Sausage and Peppers Neopolitan-

Sweet Italian Sausage in a Delicate Sliced Pepper, Onion, and Tomato Basil Sauce

Roasted Loin of Pork -

Sliced Roasted Loin of Pork Topped with a Port Wine and Balsamic Reduction

Louisiana Style B.B.Q. Baby Back Ribs -

Tender Baby Back Ribs Seasoned with Our Special Cajun Barbecue Sauce

Sliced Steak Teriyaki -

Marinated London Broil Served with Teriyaki Glaze over Seasoned White Rice

Chicken Piccata -

Boneless Breast of Chicken Sautéed in a Lemon, Butter, and White Wine Reduction Topped with Capers

Grilled Chicken Alfredo -

Grilled Chicken and Penne Pasta Tossed in a Creamy Alfredo Sauce

Breast of Chicken Marsala -

Sautéed Chicken with Sliced Mushrooms in a Marsala Wine Reduction

Chicken Caruso -

Sautéed Breast of Chicken with Fresh Cream, Basil, Onions, Prosciutto, and Mushrooms,
Baked with Melted Mozzarella and Parmesan Cheeses

Chicken Scarpariello -

Chicken on the Bone Sautéed with Sweet Italian Sausage, Pickled Cherry Peppers,
Onions, and Mushrooms in a Chardonnay Wine Reduction

Mediterranean Chicken -

Chicken on the Bone with Feta Cheese, Broccoli Florets, and Pitted Greek Olives,
Seasoned with Oregano in a Red Wine Reduction

Eggplant Rollatini -

Thinly Sliced Eggplant Rolled with a Ricotta Stuffing, Topped with a Delicate Tomato Sauce and Mozzarella

Stuffed Shells Carbonara -

Hand Stuffed Shells with a Trio of Cheeses, Fresh Herbs and Spices, with a Creamy Carbonara Sauce

Seasoned Rice Pilaf -

Steamed Long Grain White Rice Finished with Petite Peas, Carrots, Mushrooms with Butter and Herbs



 *White Glove Dinner Reception* 

Four Hours

Hosts Choice of Appetizer

(Select One)

Filetto Di Pomodoro

Pasta with Tomato

Chicken Crepe Veloute

Sautéed Chicken, Mushroom, and Rice,
wrapped in a Delicate Crepe

Montage of Layered Fresh Fruits and Berries

With Raspberry Coulis and Shredded Coconut

Melon and Prosciutto

Cantaloupe wrapped in Aged Prosciutto

&

Salad

(Select One)

Garden Greens Tossed with Balsamic Vinaigrette, Traditional Greek Salad or Classic Caesar *

Served with Freshly Baked Rolls with Butter

(OR)

Duet Plate

Fresh Buffalo Mozzarella and Beefsteak Tomatoes Layered on a Bed of Fresh Field Greens

Topped with a Drizzle of Balsamic Vinaigrette Glaze

Served with Crispy Garlic Focaccia Toast

Entrees

All Entrees Served with Fresh Seasonal Vegetables and Oven Roasted Red Bliss Potatoes

(Vegetarian and Gluten Free Choices Available)

Carne

Select One:

Chateaubriand

Sliced, Roasted Filet Mignon with Bearnaise or Bordelaise Sauce

Aged Prime Rib of Beef Au Jus

Oven Roasted, Aged Prime Rib of Beef with Natural Juices

Medallion of Veal Sorrentino

Medallions of Veal topped with Eggplant, Prosciutto,

Mozzarella, Parmesan in Marinara Sauce.

Poultry

Select One:

Stuffed Chicken Florentine

Chicken Breast Stuffed with Spinach, Prosciutto,

Mozzarella with Creamy Sauce Mornay

Breast of Chicken Francaise

Sautéed Egg Battered Breast of Chicken

with Lemon Butter Wine Sauce

Chicken Sorrentino

Breast of Chicken Cutlet, topped with Eggplant, Prosciutto,

Mozzarella, Parmesan in Marinara Sauce.

Pesce

Select One:

Shrimp Scampi Served Over Rice

Broiled Succulent Shrimp Garlic, Lemon Butter Sauce

Sole Oreganata

Fresh Filet of Sole with Oregano, Bread Crumbs, Garlic and Olive Oil

Norwegian Salmon with Dill Sauce

Baked Wild Caught Salmon in a Creamy Dill Sauce

Vegetarian

Select One:

Penne Alla Vodka

Pasta Primavera

Eggplant Rollatini

Dessert

An Elegant Four Tiered Wedding Cake with Choice of Filling and Decoration

International Gourmet Coffee and Cordial Bar Featuring International Liquors with Espresso

Ice Cream Sundae Bar

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

