

Dinner at the Manor

Presented on Buffet or Plated

First Course

Please select one

Grilled Gazpacho "Martini" with Shrimp
Classic Fresh Mozzarella Caprese with Ripe Tomato, Pepper Bruschetta and Capers
Spinach, Sundried Tomato and Feta Tart
Wild Mushroom Ravioli, Roasted Garlic Parmesan Cream

Salad

Please select one

Manor House Salad
Fresh Mesclun Greens,
Bermuda Onions, Cherry
Tomatoes & Cucumbers

Classic Caesar Salad
Crisp Romaine, Shredded
Parmesan, Tangy Anchovy
Dressing & Ciabatta Croutons




Entrées

Please select two or pair two for a combination entree

Ricotta Rigatoni - Roasted Vegetable & Red Pepper Pesto Sauce
Roasted Garlic & Spinach Ravioli - Sun Dried Tomato-Basil Cream
Rainbow Cheese Tortellini - Creamy Vodka sauce with shaved Romano cheese
Roast Breast of Turkey - Herb Stuffing, Pan Gravy & Cranberry Sauce
Chicken Breast Iorio - Sautéed in light egg batter, Lemon-Caper beurre blanc
Woodland Chicken - Applejack glaze with caramelized walnuts
Caramelized Filet of Salmon with Mango-Cilantro Salsa
Russet Potato Encrusted Cod - Chive Butter
Chef's Select Seasonal Fish Fillet - Herbed Hollandaise
Herb Crusted Pork Loin with Granny Smith Apples and Maple Mustard Cream
Roast Glazed Ham - Grilled Fresh Pineapple, Bourbon Pecan Glaze
Peppered Top Round of Beef - Horseradish Crème fraîche
Horseradish Crusted Eye Round of Beef - Frizzled Onions & Cabernet Jus
Accompanied by Chef's Selection of Appropriate Side Dish & Fresh Vegetable
Our Fresh Rolls & Butter, Starbucks Coffee, Tea and Iced Tea
Select and Additional Entrée Choice for \$5. per person additional

Dessert

Espresso Chantilly Mousse Torte
Classic Raspberry Gateau
Apple Brown Betty with Vanilla Bean Ice Cream
Triple Chocolate Mousse Cake
Seasonal Berries with Grand Marnier Cream



\$32. Per Person
Minimum of 50 People
Plus Tax and Gratuity

One Manor Drive
Pocono Manor, PA 18349
800.233.8150 Ext. 7670
theinnatpoconomanor.com

Manor Mixer

Dinner Stations



The Farmer's Market

Manor House Salad

A Medley of Iceberg & Romaine

Lettuces,

Cucumbers, Onions, Tomatoes

your choice of two dressings

Our Classic Caesar Salad

Crisp Romaine Tossed with

Lemon, Anchovy Dressing

Ciabatta Croutons

and Aged Parmesan

Mashtini Or

Risotto Martini Bar

Steaming Tureens of Herbed

Mashed Potatoes or Risotto in

Stemmed Glasses

Assorted Mix-Ins and Toppings

Frizzled Vidalia Onions, Caviar

Sour Cream, Three Cheese

Blend, Roasted Garlic and

Pancetta,

Wild Mushroom Ragout,

Gorgonzola and Roasted Tomato

Relish,

Sun dried Tomato-Leek...OR

Create your own!

Chef's Venetian Sunset

Antipasto

Fresh Mozzarella Caprese: Red &

Yellow Tomatoes, Red Wine

Marinated Onions, Fresh Basil

An Array of Imported Italian

Sausages, Cheeses and Cured Meats,

Pesto Goat Cheese Spread,

Kalamata Olive Tapenade

Baskets Overflowing with Marinated

Artichokes, Roasted Peppers,

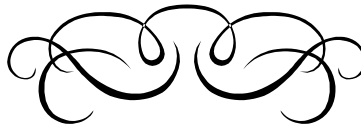
Oil Steeped Tomatoes,

Imported Olives, Capers Berries and

Anchovies

Our Own Roasted Garlic Focaccia,

Parmesan Toasts



The Carving Board

Peppered Baron of Beef,

Steamship Round of Pork,

Sorghum Glazed Roast Turkey

An Array of Mustards,

Mayonnaise, Horseradish and

Relishes,

Fresh Half sized Rolls

and Biscuits

Pasta La Vista

Three distinctly different shapes

and four sauces

prepared at the table,

to create a festive effect.

A variety of toppings include:

Tuscan Cheese Blend,

Smoked Chicken Breast,

Zesty Italian Sausage,

Wild Mushroom Sauté,

Olive and Artichokes,

Roasted Vegetable Tapenade,

Pesto Bay Shrimp, Pancetta and

Peas

Starbucks Coffee, Tea and Iced Tea

\$48. Per Person

Plus Tax and 18% Gratuity - Minimum of 100 Guests

Prices subject to change

Chef's International Pastry Display

A variety of favorites

from around the world.

Presented with Fresh Fruits and Berry Puree

\$6. Per Person Additional

Plus Tax and 18% Gratuity



THE
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AT POCONO MANOR

11/20/08

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The Best of the Manor

Presented on Buffet or Plated

First Course

A Trio of Seafoods

Chilled Gulf Shrimp, Alaskan Crab Claws and Norwegian Smoked Salmon Mousse

Peppered Fresh Mozzarella and Shaved Prosciutto,

Teardrop Tomato and Ripe Melon Bruschetta

Spinach and Wild Mushroom Strudel

Fresh Lobster Ravioli,

Tarragon-Champagne Cream and Shaved Asiago Cheese

Salad

Avocado and Mango Salad with Passion Fruit Vinaigrette

Bibb Lettuce Salad with Candied Walnuts, Oranges, and Feta

Baby Arugula and Radicchio - Parmigiano with Aged Balsamic Vinaigrette

Roasted Asparagus with Crabmeat and Pommerey Honey Vinaigrette

Fig and Stilton Salad with Port Wine Dressing

Entrée

Please select two or pair two for a combination entree

Apple Wood Tournedos of Pork

English Cut Prime Rib of Beef

Veal Rollentine

Vidalia Encrusted Tenderloin of Beef

Chicken Breast a la Maison

Chicken Bianco Vino

Smoked Long Island Duck Breast

Sesame-Encrusted Tuna

Atlantic Salmon En Croute

Classic Spanish Paella

with Chef's Selection of Appropriate Side Dishes to Compliment the Meal,

Our Fresh Rolls & Whipped Butter, Starbucks Coffee, Tea, Iced Tea

Dessert

Espresso Chantilly Mousse Torte

Classic Raspberry Gateau

Apple Brown Betty with Vanilla Bean Ice Cream

Triple Chocolate Mousse Cake

Seasonal Berries with Grand Marnier Cream



\$48. Per Person

Plus Tax and 18% Gratuity - Minimum of 50 Guests

Additional Entrée Selection or

Combine Two Entrees - \$5. Per Person



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