



POCONO MANOR
— RESORT & SPA —

Banquet & Events Menu

WELCOME TO POCONO MANOR RESORT

Thank you for considering Pocono Manor for your meeting. For 115 years, we have welcomed guests with time honored service and exceptional hospitality. We look forward to assisting you in creating a memorable Manor experience.

All menus include coffee, tea, decaf, milk, and soft drinks

If you have a selection in mind that is not listed, please let us know!

Pricing and items are subject to change

Pricing does not include tax and service fee

We can provide Additional Options to Accommodate

Special Dietary Needs & Requests



DINNER

Little Italy

\$35.00 PP ++ Minimum 25 Guests

Includes:

Baskets of Fresh Ciabatta Rolls & Garlic Sticks
Chef's Selection of Seasonal Fresh Vegetables

Starters ~ Select Three

Classic Caesar Salad ~ with shredded parmesan
Grilled Seasonal Vegetables ~ with balsamic drizzle
Caprese Salad
Fiesta Antipasto Salad
Three Cheese Tortellini ~ with roasted confetti peppers
Italian Bean Salad

Pasta ~ Select One

Spaghetti, Linguine or Penne

Sauce ~ Select One

Alfredo, Pesto or Marinara

Entrees ~ Select Two

Vegetable Manicotti ~ with roasted red pepper sauce
Farfalle Pasta ~ with vodka cream sauce
Cheese Tortellini ~ with zesty marinara sauce
Meat Lasagna Bolognese
Ricotta Stuffed Eggplant Parmesan
Chicken Parmesan
Grilled Chicken & Broccoli Scampi
Roast Porketta ~ with Tuscan pan gravy
Medallions of Pork Marsala
Beef Bracciale ~ Chef's family recipe
Meatballs & Sweet Fennel Sausage in Marinara

Italian Pastries and Cookies
Freshly Brewed Coffee, Hot and Iced Teas

Consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Subject to 6% Tax and 20% Service Charge



DINNER

Plated Dinner

Soup ~ Select One \$4

Cream of Broccoli, *Seafood Bisque, *Chicken Noodle

Appetizer ~ Select One \$6

Shrimp Cocktail, Clams Casino, Grilled Lamb Chops, Lobster Ravioli

Salad ~ Select One \$6

Manor Salad, Caesar Salad, Spinach Salad, Caprese Salad

~ Entree Selections ~

Chicken Portofino ~ Parmesan Encrusted Chicken Breast with Butter and Lemon Sauce -\$19

Grilled Chicken Breast -\$19

Cognac Glazed Chicken Breast ~ with Porcini Mushrooms - \$21

Stuffed Chicken Breast ~ with Chorizo and Brie Madeira Wine Glaze -\$23

~ Beef Selections ~

Grilled Filet Mignon ~ topped with bleu cheese butter compound -\$32

Medallions of Beef Tenderloin ~ Sautéed Mushrooms and Burgundy Wine Reduction - \$34

New York Sirloin ~ Served with Mashed Potatoes and Seasonal Vegetables \$32

~ Veal Selections ~

Grilled Veal Chops ~ in a Green Peppercorn Brandy Glaze -\$32

Veal Oscar ~ Sautéed Veal Scaloppini Topped with Asparagus, Lump Crabmeat, Hollandaise Sauce - \$42

~ Pork Selections ~

Roasted Prime Pork Chop ~ Topped with Herb Butter Compound - \$23

Sliced Stuffed Pork Loin ~ Stuffed with Apple & Raisin Traditional Stuffing - \$22

~ Surf & Turf Selections ~

Beef Tenderloin and Lobster Tail - Market Price

Grilled Filet Mignon and Grilled Shrimp - \$38

Grilled Filet Mignon and Baked Salmon - \$38

~ Fish Selections ~

Grilled Tuna Steak - \$27

Red Snapper Maricata ~ with Sautéed Onions, Tomatoes and Clams - \$25

Baked Salmon ~ with Cilantro Oil and Black Bean Salsa

Dessert Selections ~ Select One \$4

Triple Chocolate Cake, Carrot Cake and New York Style Cheesecake

Freshly Brewed Coffee and Hot Teas

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DINNER

Create Your Own Dinner Buffet

~ Manor Salad Bar ~

A medley of greens and fresh vegetables with two homemade dressings

~ Soup Station ~

Chef's Selection of Homemade Soup

Assorted Fresh Rolls & Whipped Butter

~ Poultry ~

Chicken Florentine ~ stuffed with spinach and ricotta cheese with cream sauce

Chicken Portofino ~ parmesan encrusted chicken breast with butter and lemon sauce

Chicken Picatta ~ with capers and lemon butter sauce

Chicken Saltimbocca ~ served with prosciutto ham, wilted baby spinach and wine sauce

~ Pork ~

Roasted Stuffed Pork Loin ~ stuffed with apples, raisins and pineapple glaze

Braised Pork Shoulder ~ with herbs, garlic and roasted vegetables

Boneless Pork Chops ~ with baked apples

~ Beef ~

Sliced Rib Eye ~ served with sautéed mushrooms, au Jus

Sliced Flank Steak ~ served with caramelized onions

Sauté Beef Tips ~ with brandy cream mushroom sauce

~ Fish ~

Baked Stuffed Flounder ~ stuffed with crabmeat

Baked Tilapia ~ with diced tomatoes, capers and black sliced olives

Baked Salmon ~ in lemon butter sauce

Herb Potato Encrusted Cod ~ with roasted onion garlic and olive oil

*Chef's Choice of Starch and Fresh Seasonal Steamed Vegetables

~ Pasta ~

*Baked Meat Lasagna

Baked Stuffed Manicotti ~ with marinara sauce

Penne Pasta ~ in a vodka cream sauce

Linguine Primavera ~ in garlic and oil

Tortellini Alfredo ~ peas and Asiago cheese

~ Dessert ~

Triple Chocolate Cake, Carrot Cake, New York Style Cheesecake

Freshly Brewed Coffee, Hot and Iced teas

\$32.00 Per Person – Choice of (2) Entrees

\$36.00 Per Person – Choice of (3) Entrees

\$40.00 Per Person – Choice of (4) Entrees

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WORKING DINNER

Duo Plate

~ Salad ~

Manor Salad with dried fruit & glazed pecans
and Champagne Vinaigrette

~ Entree ~

Filet Mignon and Crab Encrusted Sea Bass served with
Grilled Asparagus and Celery Root

Assorted Fresh Breads & Rolls with Whipped Butter

~ Dessert ~

Chocolate Decadence Torte with Creme Anglaise & Raspberry Sauce
Freshly Brewed Coffee, Teas and Iced Teas

\$80.00 PP ++

Minimum 25 Guests

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VEGETARIAN OPTIONS

Vegetarian & Vegan Entrée Selections

~ Vegetarian Options ~

Eggplant Roulade

Sliced eggplant stuffed with ricotta cheese, served with fresh market roasted vegetables and red pepper pesto sauce

Chef's Pasta Sauté

Homemade fettuccine tossed in four cheese garlic cream with fresh baby spinach, artichoke hearts, oyster mushrooms and roasted Roma tomatoes

Spinach Strudel

Fresh baby spinach, wild mushrooms and feta cheese baked in flakey French pastry and laced with citrus dill coulis

~ Vegan Options ~

Thai Style Stir Fry

Seasonal fresh vegetables and tofu, wok seared on the spicy side, served over lentil saffron basmati rice

Balsamic Grilled Vegetable Cascade

Marinated grilled eggplant, peppers, squash and mushrooms, served over whole wheat pasta

Vegetable Jambalaya

Cajun style seasonal vegetables, stewed with tomatoes, paired with vegan red beans & rice

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LUNCH

Deli Lunch Buffet

~ Soup Station ~

Chef's Selection of Homemade Soup

~ Deli Station ~

Roast Beef, Roast Turkey Breast and Virginia Ham

A Variety of Cheeses

With stone ground mustard, Dijon mustard,
mayonnaise and horseradish

Assorted Fresh Breads and Kaiser Rolls

Cold Salads ~ Select Two

Potato Salad, Pasta Salad, Tossed Salad or Bean Salad

~ **Homemade Desserts** ~

Cookies, Brownies and Whole Fresh Fruit

Freshly Brewed Coffee, Hot and Iced Teas

\$22.00 PP ++

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LUNCH

Create Your Own Lunch Buffet

Manor Salad Bar

A medley of greens and fresh vegetables with two homemade dressings
Assorted Fresh Rolls & Whipped Butter

Poultry

Grilled Chicken, BBQ Bone-in Chicken, Herb Roasted Bone-in Chicken
Chicken and Broccoli Scampi, Chicken Marsala ~ in a mushroom marsala sauce
Roasted Sliced Turkey ~ served with pan gravy and homemade stuffing

Pork

Roasted Pork Loin ~ in pan gravy
Sliced Ham ~ in a pineapple glaze
BBQ Pork Ribs

Beef

Sliced Roasted Beef ~ with mushroom sauce
Beef Tips ~ with onion and mushroom brandy glaze

Fish

Baked Tilapia ~ in a lemon butter sauce
Stuffed Flounder Florentine ~ with lemon sauce
Cornmeal Fried Catfish
Cajun Spice Tilapia ~ with black bean salsa
Baked Catfish ~ with tomato and caper sauce
Chef's Choice of Starch and Fresh Seasonal Steamed Vegetables

Pasta

Baked Meat Lasagna, Baked Ziti
Tortellini Alfredo ~ peas and Asiago cheese
Bowtie Pasta ~ in vodka cream sauce

Dessert

Assorted pies, fresh baked cookies and chocolate brownies
Freshly Brewed Coffee, Hot and Iced Teas

\$21.00 Per Person – Choice of (2) Entrees

\$25.00 Per Person – Choice of (3) Entrees

\$29.00 Per Person – Choice of (4) Entrees

Minimum 25 Guests

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LUNCH

Plated Lunch

~ First Course ~

Soup du Jour or Manor Salad

A medley of Greens and fresh seasonal vegetables with champagne

~ Entree Selections ~

Grilled Chicken Caesar Salad

with homemade Caesar dressing and croutons

Pasta Primavera

linguine with fresh vegetables

Penne A'la Vodka

Baked Stuffed Shells

stuffed with ricotta cheese and topped with marinara sauce & mozzarella

Grilled Chicken Breast

served with rice and fresh vegetables

Chicken Parmesan

served with linguini, marinara sauce & mozzarella

Baked Flounder

with a lemon butter sauce with rice and fresh vegetables

Cornmeal Fried Catfish

with rice and black bean salsa

Dessert Selections ~ Select One \$4

Apple Pie, Cherry Pie, Chocolate Brownies
Freshly Brewed Coffee, Hot and Iced Teas

\$27.00 Per Person

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BBQ EVENTS

All American Picnic

~ Salads ~

A Medley of Greens and Fresh Vegetables with Two Homemade Dressings
Chef's Selection of Two Fresh Seasonal Salads

~ Main Courses ~

Grilled 8 oz. Angus Burgers
All Beef Frankfurters
Sausage Grillers with Hearth Rolls
Buttermilk Battered Fried Chicken
Baked Beans with Pork

**Fresh Rolls, Sauerkraut, Chili, Cheese Sauce,
Chopped Onions and Relish Tray**

~ Desserts ~

Assorted Fresh Cookies and Sliced Watermelon
Freshly Brewed Coffee, Hot and Iced Teas

\$29.00 PP ++
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BBQ EVENTS

Country & Western

~ Salads ~

Country Style Cucumber and Tomato Salad
Chef's Selection of Two Fresh Seasonal Salads

~ Main Courses ~

Fresh Baked Corn Bread
Barbeque Chicken
Baby Back Ribs
Sausage Grillers with Hearth Rolls
Western Style Hash Browned Potatoes
Baked Beans with Pork
Buttered Corn on the Cob

Fresh Baked Corn Bread

~ Desserts ~

Fudge Brownies, Fresh Fruit Basket and Sliced Watermelon
Freshly Brewed Coffee, Hot and Iced Teas

\$35.00 PP ++

Minimum 25 Guests

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BBQ EVENTS

New England Lobster Bake

~ Salads ~

Manor Salad Bar- A Medley of Greens and Fresh Seasonal Vegetables
with Two Homemade Dressings
Chef's Selection of Two Fresh Seasonal Salads
Fresh Baked Rolls with Whipped Butter

~ Main Courses ~

Garlic Steamed Little Neck Clams & Mussels
Whole Maine one pound Lobster- (1 per person)
Drawn Lemon Butter
Parsley Boiled Red Bliss Potatoes
Buttered Corn on the Cob

~ Desserts ~

Strawberry Shortcake, Fresh Fruit Basket and Sliced Watermelon
Freshly Brewed Coffee, Hot and Iced Teas

\$Market Price PP ++

Minimum 25 Guests

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BBQ EVENTS

The Original Steak Fry

~ Salads ~

Classic Caesar Salad
Chef's Selection of Two Fresh Seasonal Salads
Fresh Baked Rolls and Whipped Butter

~ Main Courses ~

Grilled 12 oz. New York Strip Steak
(1 per person)
Complimented by Bourbon Glazed Onions
Herbed Baked Chicken
Baked Beans with Pork
Buttered Corn on the Cob
Baked Potato

~ Desserts ~

Strawberry Shortcake, Fresh Fruit Basket and Sliced Watermelon
Freshly Brewed Coffee, Hot and Iced Teas

\$45 PP ++

Minimum 25 Guests

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BBQ EVENTS

19th Hole Barbeque

~ Buffet Items ~

Hamburgers
Hotdogs
Grilled Chicken
Corn on the Cob
Pasta Salad

**Fresh Rolls, Sauerkraut, Chili, Cheese Sauce,
Chopped Onions and Relish Tray**

**\$19 PP ++
Minimum 25 Guests**

Keg of Beer \$240

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MANOR BRUNCH

The Manor Brunch

~ Fresh Start ~

Assorted Fruit & Vegetable Juice Bar
Fresh Sliced Seasonal Fruits
Danish, Muffins and Quickbreads

~ Manor Salad Bar ~

A Medley of Greens and Fresh Seasonal Vegetables with Homemade Dressings

~ Buffet Items ~

Fluffy Scrambled Eggs
Breakfast Potatoes
Apple Wood Smoked Bacon or Turkey Sausage or Pork Sausage
French Toast or Buttermilk Pancakes with Warm Syrup
Grilled Marinated Chicken Breast & Tomato Bruschetta
Cheese Tortellini in Creamy Vodka Sauce
Potato Encrusted Cod with Horseradish & Chive Beurre Blanc
Seasonal Vegetable Medley

**Fresh Rolls, Sauerkraut, Chili, Cheese Sauce,
Chopped Onions and Relish Tray**

**Add Champagne & Mimosa's -Add \$5.00 Per Person
Add a Carving Station – Add \$15.00 Per Person
Additional stations will be in addition to menu pricing**

\$27 OR \$32 PP ++???
Minimum 25 Guests

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LUNCH

Healthy Lunch Buffet

~ Salad Station ~

Grilled Chicken and Shrimp, seasonal vegetables, croutons,
Balsamic Vinaigrette, Ranch, and Oil and Vinaigrette
Roast Beef, Roast Turkey Breast, Virginia ham, and Grilled Vegetables
A Variety of Cheeses
Stone Ground Mustard, Hummus, Mayonnaise, and Sliced Avocado

Assorted Fresh Bread, Wraps, Pita

~ Desserts ~

Cookies, Brownies and Whole Fresh Fruit
Assorted Sodas, Bottled Water and Ice Tea
Freshly Brewed Coffee, Hot and Iced Teas

\$24 PP ++

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Morning Refreshment Breaks

~ Wake Up Call ~

Selection of fresh-baked breakfast breads, danish, pastry and bagels served with fruit preserves, honey, sweet butter and cream cheese. Assorted, chilled fruit juices, freshly brewed coffee and tea.

13 PP++

~ Mountain Sunrise ~

Create your own morning parfait with assorted yogurts, granola with fresh berries, fresh fruit basket, bagels, assorted Danish. Assorted juices; bottled water and freshly brewed coffee and tea, and assorted sodas.

14 PP++

~ Rise & Shine ~

Fresh fruit basket, assorted bagels, breakfast breads served with fruit preserves, honey, sweet butter and cream cheese. Assorted cereals with whole, 2% and almond milk. Bottled water and freshly brewed coffee and tea, and assorted juices.

15 PP++

~ Crack of Dawn ~

Seasonal sliced fresh fruit and berries. Assorted bagels, breakfast breads served with fruit preserves, honey, sweet butter and cream cheese. Sliced, smoked salmon, chopped hard-boiled egg, capers, red onion and lemon wedges. Assorted cereals with whole, 2% and almond milk. Assorted lowfat and fruit yogurts. Bottled water and freshly brewed coffee and tea, and assorted juices.

20 PP++



REFRESHMENT BREAKS

Afternoon Refreshment Breaks

~ Afternoon High Tea ~

Assorted fresh cookies and freshly brewed coffee and tea.

6 PP++

~ In Harmony ~

Domestic cheeses, fresh fruit and vegetable crudité, gourmet crackers and ranch dip, fresh baked cookies, fudge brownies and granola bars along with bottled water and assorted sodas.

14 PP++

~ Mexican Siesta ~

Crisp tortilla chips, nacho spiced beef, sour cream, salsa, guacamole and cheese along with Pocono Manor bottled water and assorted sodas.

15 PP++

~ Sandwich Break ~

Assorted ham, turkey and roast beef sandwiches with mayonnaise and mustard. Bagged chips, pretzels, Fritos, Doritos and assorted cookies. Bottled water and assorted sodas.

16 PP++

~ Wrap Break ~

Assorted Buffalo Chicken, turkey, veggie and roast beef wraps with mayonnaise and mustard. Bagged chips, pretzels, Fritos, Doritos and assorted cookies. Bottled water and assorted sodas.

16 PP++

~ Sandwich & Wrap Break ~

Assorted ham, turkey and roast beef sandwiches and assorted Buffalo chicken, turkey, veggie and roast beef wrap with mayonnaise and mustard. Bagged chips, pretzels, Fritos, Doritos and assorted cookies. Bottled water and assorted sodas.

20 PP++

