

Cones

Gorgonzola, Poached Pear, Candied Walnut

Brie, Dried Cherry, Crispy Leeks

Smoked Salmon Mousse

Spoons

Jumbo Lump Crab Meat, Tarragon Peppercorn Vinaigrette

Salt and Pepper Prime Ahi Tuna, Wasabi Aioli, Seaweed Salad

Beef Tips Au Poivre, Tarragon Aioli

Forks

Pretzel Crusted Sea Scallop, Malt Vinegar Aioli

Fried Reuben, 1000 Island Hollandaise

Bacon Wrapped Sea Scallop, Apricot Horseradish Coulis

Beef

Certified Angus Beef Sliders, Seasonal Accompaniments

Mini Beef Wellingtons, Sauce Béarnaise

Philly Cheese Steak Egg Roll

Beef Tenderloin Brochettes

Tabasco & Molasses Marinated Steak on a Stick

Certified Angus Beef Meatballs, Marinara

Chicken

Chicken & Bacon Eggroll, Ranch

Chicken Cordon Bleu, Honey mustard

Smoked Chicken Salad, Mini Phyllo Cup

Chicken Brochettes

Hoisin Glazed Chicken Satays

Seafood

Crab Cake, Lemon Aioli, Mango Pineapple Salsa

Whiskey Smoked Salmon, Blueberry Jam, Wine Cracker

Chilled Mussels, Lemon Dill Vinaigrette, micro beet green

Smoked Salmon Pinwheel, Dill Cream cheese, Pumpernickel Croustade

Seafood Stuffed Mushroom

Escargot Puff

Blue Point Oyster Station “Fresh Shucked”

Pork, Lamb, Game

“BLT” Bacon Jam, Oven Roasted Tomato, Micro Greens, Croustade

Prosciutto Wrapped Asparagus

Lamb Lollipops, Mint Gastrique

Sausage, Roasted Pepper, Fingerling Potato Skewer

Seared Duck Breast, Pear Butter, Huckleberry Jam, Zucchini Bread

Wild Boar Sausage, Fig Butter, Croustade

Vegetarian

Tomato Basil Bruschetta, Mini Phyllo Cups

Wild Mushroom Arancini, Romesco Sauce

Gorgonzola, Walnut, Spinach Croustades

Mascarpone Stuffed Cherry Tomato, Basil Pesto Aioli

Arancini, Grana Parmesan, English Pea Pesto

Fig with Mascarpone, Almond, Crisp Local Bacon

Caprese Skewers, Balsamic Reduction, Extra Virgin Olive Oil

Spanakopita

Asian Slaw & Hydro Bibb Lettuce Rice Paper Wrap

Baked Brie en Croute, Raspberry Chutney

Platters

Beef Carpaccio, Arugula, Pickled Red Onion, Extra Virgin Olive Oil, Black Pepper

Mediterranean Grilled Vegetable Display, Feta, Balsamic Reduction

Imported & Domestic Cheese Display, Dried Fruit & Nuts, Assorted Jams & Honey

Pistachio Crusted Brie Wheel, French Toast Rounds, Jam, Honey, Pickled Red Onion

Garden Vegetable Display, Ranch

Anti-Pasta Display, Cappicolla, Sopressetta, Genoa Salami, Kalamata Olives, Peppercini

Bruschetta Bar, Tomato Basil, Olive Tapenade, Hummus, Fire Roasted Croustades

Dips & Fondues

Fontina, Spinach, & Sun-dried Tomato Fondue, House made Ciabatta Croustades

Gruyere Cheese Fondue, Granny Smith Apples, House made Ciabatta Croustades

Buffalo Chicken Dip- Blue Corn Tortilla Chips

Tuna & Avocado Dip- Blue Corn Tortilla Chips

Spinach & Artichoke Dip- House made French Loaf Croustades

Turnovers

BBQ Pulled Pork

Wild Mushroom & Goat Cheese

Melted Leek, Pancetta, White Cheddar

Butternut Squash, Sage, Hazelnut

Fontina Raspberry Puff

Soup Shooters

Tomato Basil Soup, Mini Brioche Grilled Cheese

Lobster Bisque

New England Clam Chowder

Chilled Cantaloupe Consommé

Chilled Watermelon Consommé

Salads

Mixed Field Greens, Cucumber, Tomato, Carrot, Crouton, Choice Dressing

Steakhouse Wedge Salad, Iceberg, Egg, Red Onion, Bacon, Maytag Blue Cheese Dressing

Caprese Salad, Beef Steak Tomatoes, Buffalo Mozzarella, Pickled Red Onion, Basil, Balsamic Vinaigrette

Traditional Caesar Salad

Artesian Greens & Poached Pear Salad, Candied Walnuts, Maytag Blue Cheese, Red Wine Vinaigrette

Roasted Beet & Arugula Salad, Granny Smith Apples, Spiced Almonds, Bacon Apple Cider Vinaigrette

Entrée Selections

Carving

Rosemary Roasted Beef Tenderloin
Lemon & Mint Marinated Roasted Rack of Lamb
Fine Herb Roasted Prime Rib
Apple Bourbon Glazed Pork Tenderloin
Apple and Sage Brined Turkey Breast

Protein

Filet
Delmonico Ribeye
New York Strip Steak
Rack of Lamb
Pork Chop
Salmon
Seasonal Catch
Shrimp Brochette
Airline Chicken Breast

Starch

Baked Potato
Aromatic Rice Pilaf
Wild Rice Pilaf
Au gratin Potatoes
Roasted Fingerling Potatoes
Wild Mushroom Risotto
Twice Baked Potato
Truffle Whipped Potatoes

Vegetables

Asparagus
Baby Carrot
Oven Roasted Tomato
Green Beans
Broccoli
Seasonal Vegetable Medley

Sauce

Béarnaise
Horseradish Cream, Au Jus
Bordelaise
Mint Demi-Glace
Bacon Demi-Glace
Dill Hollandaise
Tomato Herb Beurre Blanc
Chive Beurre Blanc
Port Wine Green Peppercorn Demi-Glace

Vegetarian Options

Marinated Portabella Stack, Vegetable Medley, Roasted Red Pepper Coulis
Dried Cherry Couscous Roasted Vidalia Onion, Vegetable Medley, Roasted Red Pepper Coulis
Saffron Rice Strudel, Oven Roasted Tomatoes, Vegetable Medley, Cucumber Yogurt
Mascarpone Polenta Cake, Vegetable Medley Romesco Sauce

Dessert:

Plated

Vanilla Crème Brulee

Sac Du Bon Bon, Whipped Cream, Fresh Raspberries

New York Style Cheesecake, Raspberry Coulis

Chocolate Mousse, Raspberry Sauce, Whipped Cream

Displayed Shooters

S'more Panna Cotta

Wild Berry & Vanilla Yogurt Parfait

Caramelized Apple Strudel

Kahlua Chocolate Mousse & Candied Hazelnuts

New York Style Cheesecake

Breakfast

Continental Breakfast

Chilled Juices, Sliced Fruit Display, Selections of Healthy Muffins and Fruit, Breads, Preserves, and Butter, Coffee & Tea

Health Break

Chilled Juices and Gatorade, Sliced fruit Display, Selection of Individual Yogurts with Toppings of Granola, Raisins and Dried Fruits, Assorted Cold Cereals with Skim Milk, Baskets of Healthy Muffins, Honey, Low-Fat Margarine and Preserves, Coffee and Tea

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Lemonade, Iced Tea, Fruit Juices, Canned Soda, Bottled Water

Bakery

Choose from an assortment of Freshly Bake Muffins, Danishes, Soft Bagels, Fresh Donuts, Chocolate Brownies, or Assorted Cookies

Breakfast Menu:

All Breakfast Entrees are served with Chilled Fruit Juice, Fresh Baked Muffins and Croissants, Chefs Selection of Meat and Potatoes, Fruit Garnish, 100% Columbian Coffee, Decaffeinated Coffee, and an Assortment of Herbal Teas

Breakfast Burrito

Flour Tortilla, Scrambled Eggs, Diced Tomato, Scallions and Mushrooms

All American Egg Toss

Scrambled Eggs with Wisconsin Cheddar Cheese

The Scandinavian Scramble Fresh Scrambled Eggs with Cream Cheese and Smoked Salmon

Texas Style French Toast

Thick Cut, Batter Dipped Cinnamon Raisin Bread

Steak and Eggs

4oz. Filet Mignon with Mushroom Gravy

Scrambled Eggs and O'Brien Potatoes

Omelets, Scrambled or Fried Eggs (Toppings Available Upon Request)

Mancy's To Go **Sandwiches**

All Sandwiches are accompanied with Home Cut Kettle Style Chips, Pickle Spear, and Cookie

Mancy's Club

Whole Boneless Ham, Smoked Turkey, Crisp Bacon, Swiss, Homemade Roll

Sliced Ribeye Sandwich

Sliced Ribeye served on homemade Ciabatta Bread, Fontina Cheese, Horseradish Sauce

Roasted Chicken Panini

Roasted Chicken and Tomato, Arugula, Balsamic Aioli, Fontina, Ciabatta Bun

Portabella Sandwich

Grilled Portabella, Roasted Red Peppers, Spinach, Tomato, Basil Aioli, Ciabatta Bun

Salads

House:

Mixed Field Greens, Tomato, Cucumber, Carrot, Croutons, Choice of Dressing

Traditional Caesar

Chopped Greek

Cucumber, Tomato, Green pepper, Red Onion, kalamata olives, peppercini, feta, champagne oregano vinaigrette