



NEW SPRING MENU FOR APRIL, MAY, JUNE, OR JULY 2024

COCKTAIL HOUR

BUTLER STYLE PASSED HORS D'OEUVRES

Spicy Meatballs / BBQ Sausage // Franks in a Blanket
Housemade Pizza 'margharita'
Quesadilla / Sesame Chicken
Antipasto Roll / Tostones 'n' Guac

TUSCAN ANTIPASTO TABLE

HERB GRILLED VEGETABLES: Mushrooms / Artichokes / Roasted Pepper
Olive Medley / Bruschetta
ITALIAN MEATS: Parma Prosciutto / Salami / Soppressata / Mortadella
CHEESE STATION: Cheddar / Fontina / Fresh Mozzarella / Swiss

TUTTA PASTA STATION

Rigatoni Bologonaise
Ground beef, carrot, onion, celery, rigatoni, beef broth, diced tomatoes, tomato paste, garlic

FORTUNE COOKIE STATION

Beef Teriyaki
Sirloin Strips and fresh broccoli florets in a thick soy and brown sugar sauce
Sweet -n- Sour Chicken
Tender Chicken, Pineapple and Bell Peppers

PAGE 1

63-20 Commonwealth Blvd., Douglaston, N.Y 11362
(718) 224-8787 www.thedouglastonmanor.com



4COURSE DINNER

Exotic Salad

An Assortment of Field Greens
Craisins, Shaved Parmigian and Seasonal Vinaigrette

Pasta Course

Penne Ala Vodka

Penne Pasta Tossed with a Creamy Tomato & Vodka Infused Cream Sauce
Fresh Herbs and Parmesan

MAIN COURSE: (select chicken/fish/meat/vegetarian)

TENDER JUICY PORK LOIN

Roasted, Hard Cider, Sage, Polenta

RED WINE BRAISED BEEF

Tender Braised Beef and a Flavorful Mushroom Gravy

CHICKEN BREAST (your choice of:)

Marsala

Golden Pan-Fried Chicken Cutlet And Mushrooms In A Rich Marsala Wine Sauce.

Piccata

Italian Classic Made With Lemon, Butter And Capers

Parmigiana

Extra Crispy Breaded Chicken Breast, Covered In Tomato Sauce And Mozzarella

SEA BASS 'MARECHIARO'

Harmonious Blend Of Tomatoes, Garlic, Olive Oil, White Wine

EGGPLANT PARMIGIANA

Mozzarella, Ricotta, Pomodoro

VEGETABLE NAPOLEON

Assorted Roast Vegetables, Fontina, Balsamic Drizzle

Vegetable Medley & Potato Du Jour With Each Entree

DESSERT

ICE CREAM SUNDAE BAR

Coffee & Tea / HOUSE OPEN BAR INCLUDED

UNLIMITED OPEN BAR: \$98.00 // 100 person minimum // Saturday is an additional cost