



DOUGLSTON
M A N O R
~ESTATE DINNER MENU~

COCKTAIL HOUR INCLUDES

BUTLER STYLE PASSED HORS D'OEUVRES

-**Spicy Meatballs** / marinara -**BBQ Sausage** / carolina glaze -**Sesame Chicken** / ginger soy glaze
-**Franks in a Blanket** / honey mustard -**Housemade Pizza** 'margharita' -**Tostones** 'n' Guacamole
-Queso **Quesadilla** / salsa glaze

TUSCAN ANTIPASTO TABLE

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper
Parma Prosciutto / Soppressata

Cheese Board: Swiss / Cheddar / Fontina / Fresh Mozzarella & Tomato Salad / Olive Medley / Bruschetta

3 course Dinner

Duet App (select one)

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|------------------------------|---|
| CAPRESE // CAPONATA | fresh mozz, basil, evoo, roast eggplant, baby arugula |
| PROSCIUTTO // MELONE | parma ham, honeydew, grana, greens, balsamic |
| ASPARAGUS // RAVIOLI | asparagus gratin, asiago rav, pesto drizzle |
| MUSHROOM // RISOTTO | roast cremini, shallots, Arborio, pecorino |
| BACON // MAC n CHEESE | crisp hickory smoked, cheddar, herbed panko |

Entrees (select 1 chicken/1 fish/1 meat/1 veg)

TRI TIP STEAK / grilled, chianti-rosemary glaze
PORK LOIN / roasted, hard cider, sage, polenta
RED WINE BRAISED BEEF / slow braised, potato croquette
CHICKEN BREAST all natural// piccata, lemon // classic parm // cacciatore, peppers
SEA BASS 'beurre blanc' / white wine, lemon, butter
SHRIMP SCAMPI / vino bianco, parsley, paprika
CRISP TOFU / mushroom sauté, veggies
EGGPLANT rotolo / mozzarella, ricotta, pomodoro
VEGGIE NAPOLEON / fontina, balsamic drizzle

Veggie Medley & Potato du jour with each entree

ICE CREAM SUNDAE BAR

COFFEE SERVICE / OPEN BAR INCLUDED
Draft Beer, Red & White Wine, Soda & Juices



ADDITIONAL ITEMS

Hot Anti Pasto 16.pp+Tax (Stuffed Mushrooms, Shrimp, Clams, Calamari)

Seafood Bar w/Clams & Oysters Only 25.pp+Tax

Seafood Bar 25.pp+Tax w/Lobster 38.pp+Tax

Sushi Station 25.pp+Tax

Sushi Passed 15.pp+Tax

Chocolate Fountain 1,200.+Tax

Ice Cream Sundae Bar 8.pp+Tax

HOD 12.pp+Tax

Tuscan Table 11. +tax

Carving Station 13.pp+Tax

Bottled Beer 6.pp+Tax

Bottled Wine (Red & White) 12. +Tax

Viennese 18./38.pp+Tax One Hour

Expresso/ Cappuccino per person 5.pp+Tax

Cordial Bar \$9. p/p+ Tax

Candy Table 10.pp+Tax

Pastries/Cookies per Table 80.+Tax

Fruit Platters per Table 70.+Tax

Bridal Suite 400. Per Additional Hour

Ceremony 2,000.+Tax

Overtime: Romantica 3,000.00, Bella Vista & Conservatory 2,000.00, Terrace & Regina 1,000.00.