



## ***TASTE OF SPRING CELEBRATION MENU***

***~Four Hour Event~***

**Monday thru Thursday & Sunday \$ 80.00 per person**

**Friday & Saturday \$ 90.00 per person \*No Administration Fee**

**Must be a minimum of 75 people**

**\*Maitre d' Gratuity & Tax Not Included in Pricing**

## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

(Chef's Assorted Selection)

~OR~

### TUSCAN ANTIPASTO TABLE

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper

Parma Prosciutto / Soppressata

Swiss / Cheddar / Fontina / Parmesan

Served with Champagne Grapes & Bruschetta

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### SALAD STATION

Farfalle Salad Bowtie Pasta with a Light Pesto Sauce over Field Greens

Tomato & & Onion Salad Vine Ripe Tomatoes & Sweet Red Onion

Caprese Salad /Fresh Mozzarella & Plum Tomato

Dressed in Basil with Extra Virgin Olive Oil

### HOT CHAFING DISHES

#### **BEEF BOURGUIGON**

Slow Cooked Cubes of Beef with Burgundy Wine Demi Glace

#### **MASHED POTATOE BAR**

**Sweet Onion Mashed / In Martini Glass**

**Fixins': Cheese / Bacon / Chives / Sour Cream / Corn**

#### **PENNE ALA VODKA**

Penne Tossed in Creamy San Marzano Tomato & Vodka Infused Sauce  
Seasoned with Fresh Herbs & Parmesan

## DINNER

### EXOTIC SALAD

An Assortment of Field Greens

*Craisins, Shaved Parmigian and Seasonal Vinaigrette*

### ENTREES

#### **RED WINE BRAISED BEEF**

*Tender Beef Braised & Marinated in a Merlot Reduction*

*Flavorful Mushroom Gravy*

#### **CHICKEN MARSALA**

*Pan Seared Chicken Cutlet with Wild Mushrooms, Garlic & Shallots*

*With A Marsala Wine Pan Sauce*

#### **SEA BASS ‘BEURRE BLANC’**

*Harmonious Blend of White Wine, Lemon and Butter Sauce*

#### **VEGETABLE NAPOLEON**

*Assorted Roast Vegetables, Fontina, Balsamic Drizzle*

*Vegetable Medley & Potato Du Jour with Each Entrée*

### DESSERT

#### **ICE CREAM SUNDAE BAR**

**Coffee & Tea**

**OPEN BAR**

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**THE DOUGLASTON MANOR**  
**63-20 Commonwealth Blvd. N.Y 11362**  
**[thedouglastonmanor.com](http://thedouglastonmanor.com)**  
**(718)224-8787**