

2026



2027

**PRIVATE ROOM \$160. p/p +tax 100 PERSON MINIMUM
(PRICING NEGOTIABLE DEPENDING ON AMOUNT OF GUESTS)**

Unlimited Open Bar/Champagne Toast

COCKTAIL HOUR INCLUDES

TUSCAN ANTIPASTO TABLE

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper

Parma Prosciutto / Salami / Soppressata / Mortadella

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

HOT BUFFET TO INCLUDE:

Salmon Croquettes, Celery Root Slaw, Crispy Capers, Lemon Aioli

Roasted Berkshire Pork Loin, Dijon Mustard Glaze

Wild Mushroom Ravioli,, Black Truffle Cream

Eggplant Parmigiana

SIT DOWN THREE COURSE DINNER

WINTER SALAD / Blood Oranges / Hazelnuts / Endive / White Balsamic

PASTA Cheese Ravioli / Basil Crema / Pesto Drizzle

ENTRÉE : SURF -n- TURF

**Jumbo Shrimp with Crabmeat Stuffing
& Filet Mignon**

Tied Asparagus & Potato Croquettes

DESSERT

THE DOUGLASTON MANOR

PLEASE CALL FOR RESERVATION (718) 224-8787, 63-20 COMMONWEALTHBLVD, DOUGLASTON

*** Some Menu Items Subject to Change without Notice**