



Creating the Best. Day. Ever.

Tasting Event 11/23/2025
The Manor House Wedding and Event Venue 4pm-6pm

Menu:

Hors d'oeuvres:

Shrimp Cocktail Shooter
Triple Berry Mascarpone Crostini
Antipasto Skewers
Whipped Feta&Pear Crostini
Pulled Pork&Smoked Gouda Crostini
Charcuterie Display

Salads: Garden, Signature, Caesar

Mains:

Herb Encrusted Prime Rib
Sliced Top Round Roast Beef
Herb Chicken Breast- Sauces on side: Pesto Parmesan, Marsala, Chardonnay
Roast Pork Shoulder
Thai Basil Cod
Butternut Squash Ravioli

Sides:

Roasted Rosemary Potatoes
Maple Glazed Carrots
Roasted Red Pepper Risotto
Herb Stuffing
Grilled Parmesan Asparagus
Gourmet Macaroni and Cheese

Sweet Endings:

Coconut Blueberry Cake Shooter
Pumpkin Roll
Key Lime Pie Squares
Triple Chocolate Desert Shooter
Blackberry Lemon Dessert Shooter

Meet and greet with head chef and owner- Lyndsey
Taste different appetizers, entrees, sides, sauces, salads, and dessert selections
\$50 per Guest (\$35 for Guests booked at The Manor House) Not limited to couples only-
family and friends welcome

