

Plated Lunch

In Addition to the prices listed below, a 20% taxable service charge and Sales Tax will be added to each item.

Plated Lunches will come with (1) item from the following categories

Salad:

Garden Salad:

Mixed Salad Greens, Cherry Tomato, Cucumber, Carrot

Classic Caesar:

Fresh Romaine, Parmesan & Crispy Croutons

Harvest Salad:

Mixed Greens, Dried Cranberry, Toasted Almonds, Crumbled Feta

Vegetable:

California Blend (Broccoli, Cauliflower, Carrot)

Garlic Broccoli Spears

Southern Style Green Beans

Glazed Baby Carrots

Chef's Choice Seasonal Vegetable

Upgrade: Sautéed Garlic Asparagus (\$1.50 extra per person)

Starch:

Roasted Red Skin Potatoes

Au Gratin Potatoes

Garlic Whipped Potatoes

Wild Rice Pilaf

Chef's Choice Seasonal Starch

Upgrade: Mushroom Risotto (\$1.50 extra per person)

Dessert:

Chocolate or Strawberry Mousse

N.Y Style Cheesecake (with Chocolate or Strawberry Sauce)

Pomegranate Cheesecake

Lemon Italian Crème Cake

Chocolate Mousse Cake

Chef's Seasonal Dessert

***All Lunches also served with Warm Yeast Rolls, Freshly Brewed Regular & Decaf Coffee, Iced Tea & Water**



Plated Lunch

Poultry:

Herb Roasted Turkey Breast: \$17.00

Served with Pan Gravy & Cranberry Sauce

Manor Signature Fried Chicken: \$17.00

8oz. Chicken Breast: \$18.00

Your Choice Preparation:

Garlic Lemon Sauce

Honey Butter Glaze

Dijon Cream Sauce



Pork:

Honey Baked Ham: \$17.00

6oz. Pork Loin: \$19.00

Your Choice Preparation:

Citrus Cranberry Glaze

Honey Mustard Sauce

Seafood:

6oz. Tilapia: \$17.00

Herbed Panko Crust. Served w/Sweet Sautéed Shallots

6oz. Cajun Catfish: \$18.00

James River Catfish. Served Fried w/Cajun Remoulade

6oz. Salmon Filet: \$19.00

Atlantic Salmon Broiled & Topped w/ Dill Caper Crème Fraiche

Beef:

Beef Tips: \$18.00

Famous Manor Meatloaf: \$17.00

6oz. Sliced London Broil: \$20.00

Your Choice Preparation:

Red Onion Gastrique

Cremini Mushroom

Pasta:

Homemade Lasagna: \$16.00

Grilled Chicken Broccoli Pasta: \$18.00



Light Fare Plated Lunch

In Addition to the prices listed below, a 20% taxable service charge and Sales Tax will be added to each item.

Light Fare Plated Lunches come with Chef's Choice Dessert, Freshly Brewed Regular & Decaf Coffee, Iced Tea & Water

Soup & Salad: \$15.00

Your Choice 1 Soup

EM Chili
Chicken Noodle
Clam Chowder
Loaded Potato
Tomato Basil

Your Choice 1 Salad

Garden Salad:

Mixed Salad Greens, Cherry Tomato, Cucumber, Carrot

Classic Caesar:

Fresh Romaine, Parmesan & Crispy Croutons

Harvest Salad:

Mixed Greens, Dried Cranberry, Toasted Almonds, Crumbled Feta

Soup & Sandwich: \$16.00

Your Choice 1 Soup

EM Chili
Chicken Noodle
Clam Chowder
Loaded Potato
Tomato Basil

Your Choice 1 Sandwich

Chicken Salad
Tuna Salad
BLT
Cold Cut (Turkey, Ham or Roast Beef)



Boxed Lunch: \$14.00

Boxed Lunches served with Individual Bag of Potato Chips, House Baked Cookie & Choice of Bottled Water or Soda

Choice of Ham, Turkey or Roast Beef served on a Kaiser Roll with Lettuce & Tomato. Choice of American or Cheddar Cheese.

Condiments included

Lunch Buffets

In Addition to the prices listed, a 20% taxable service charge and Sales Tax will be added to each item.

The Manor Lunch Buffet:

Select 2 Entrees..... \$23.00

Select 3 Entrees..... \$27.00

Manor Buffet Served with Choice of Salad, Vegetable, Starch, Warm Yeast Rolls & Chef's Sweet Table

Entrees:

Herb Roasted Turkey

Fried Chicken

Garlic Lemon Chicken

Dijon Crème Chicken

Honey Baked Ham

London Broil w/ Cremini Mushroom Sauce

Manor Meatloaf

Herbed Panko Crusted Tilapia

Cook-Out: \$17.00

Potato Salad

Baked Beans

Hot Dogs

Hamburgers

Appropriate Buns & Condiments

Cookies & Brownies



BBQ Buffet: \$20.00

- Garden Salad
- Fresh Fruit Salad
- Coleslaw
- Baked Beans
- Carolina Style Pulled Pork
- Mesquite Grilled Chicken
- Appropriate Buns & Condiments
- Chef's Choice Seasonal Dessert



The New Yorker: \$27.00

- Garden Salad
- Fresh Fruit Salad
- Warm Yeast Rolls
- Chef's Choice Starch
- Chef's Choice Vegetable
- Italian Chicken Breast
- Ribeye Steak
- Chef's Sweet Table



***All Buffets served with Freshly Brewed Regular & Decaf Coffee, Iced Tea & Water**