

Plated & Buffet Dinners

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

All Plated Dinners 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:

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

Pomegranate Cheesecake

Lemon Italian Crème Cake

Chocolate Mousse Cake

Chef's Seasonal Dessert



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

Plated Dinners

Poultry:

Manor Signature Fried Chicken: \$20.00

Herb Roasted Turkey Breast: \$20.00

Served with Pan Gravy & Cranberry Sauce

8oz. Chicken Breast: \$23.00

Your Choice Preparation:

Garlic Lemon Sauce

Honey Butter Glaze

Dijon Cream Sauce

Blackened with Cucumber Wasabi Aioli

Marinated, Breaded & Pan Fried. Served w/Honey Cream Sauce

8oz. Airline Chicken (Bone-In): \$24.00

Your Choice Preparation:

Creamy Mushroom Marsala Wine Sauce

Ham & Swiss Stuffed. Dijon Mustard Sauce

Dressing Stuffed. Cranberry Glaze.

Pork:

BBQ (Carolina Style): \$20.00

Honey Baked Ham: \$20.00

6oz. Sliced Pork Loin: \$24.00

Your Choice Preparation:

Mustard Crusted. Cinnamon Apple Topping

Grilled. Southern Pecan Bourbon Cream Sauce

8oz. Chops (Bone In): \$26.00

Beef:

Beef Tips: \$22.00

10oz. Prime Rib: \$34.00

Slow Roasted w/Garlic & Fresh Herbs. Served w/ Au Jus

8oz. Filet Mignon: \$36.00

Grilled to Your Liking. Topped w/Veal Demi-Glace

10oz. Flat Iron Steak: \$28.00

Your Choice Preparation:

Horseradish Cream

Herb Butter

Caramelized Mushrooms & Onions



Seafood:

8oz. Tilapia: \$20.00

Herbed Panko Crusted. Served w/Sweet Sautéed Shallots

8oz. Cajun Catfish: \$21.00

James River Catfish. Served Fried w/Cajun Remoulade

8oz. Salmon Filet: \$22.00

Atlantic Salmon Broiled and Topped with Dill Caper Crème Fraiche

8oz. Mahi: \$23.00

Blackened. Served with Mango Pico de Gallo

Stuffed Shrimp: \$25.00

3 Jumbo U12 Shrimp. Butterflied & Stuffed w/Crab Mix

Chesapeake Crab Cakes: \$27.00

2 Jumbo Lump Crab Cakes (Fried or Broiled). Served w/House Sauce



Chef's Specialties:

Shrimp & Andouille: \$22.00

Sautéed. Served over Stone Ground Grits w/Bacon Cream Sauce

Veal Parmesan: \$24.00

Breaded & Pan Fried. Topped w/Marinara & Fresh Mozzarella

Lamb Chops: \$35.00

4 New Zealand Chops. Grilled w/Mint Cherry Melange

Bison Ribeye: \$40.00

Marinated & Grilled. Served w/Wild Shitake & Crimini Mushroom Sauce

Buffet Dinners

The Manor Buffet:

Select 2 Entrees.....\$27.00

Select 3 Entrees.....\$32.00

Buffet Served with Choice of Salad, Vegetable, Starch

Entrees:

Chicken Picatta

Garlic Lemon Chicken

Chicken Chardonnay

Herb Roasted Turkey

Honey Baked Ham

Southern Pecan Bourbon Pork Loin

Beef Tips

Panko Crusted Tilapia

Cajun Catfish

Dill Caper Salmon



Prime Rib Buffet: \$38.00

Buffet Served with Choice of Salad, Vegetable, Starch

Dry Rubbed Prime Rib with Au Jus

Choice of 1 Additional Entrée

Garlic Lemon Chicken

Dijon Cream Chicken

Southern Pecan Bourbon Pork Loin

Blackened Mahi

Dill Caper Salmon

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