



2024 - 2025 MENUS

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KEY

gf: gluten free | vg: vegetarian | V: vegan

..... **WEDDING PARTY REFRESHMENTS**

Pre-order refreshments for the wedding party while you're getting ready at the Manor House or the Guest House. Lunch stations available only with a full day buyout.

priced per person | minimum of five guests per selection

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LUNCH STATIONS

SALAD

grilled chicken, lettuce, tomato, onion, olives, cucumber, carrot, shredded cheese, bell pepper, croutons, ranch dressing, white balsamic, fruit salad

\$20 / person

DELI

turkey, ham, mini croissants, sliced cheese, lettuce, tomato, onion, mayo, mustard, fruit salad, potato chips, tortilla chips, salsa, guacamole

\$20 / person

SLIDERS & WINGS**

ground beef & cheese sliders, hot wings, scooper fries

**Available until 12pm

\$20 / person

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MIMOSA BAR

one bottle of bubbly, assorted juices, fresh fruits

8 - 10 servings

WYCLIFF BRUT CALIFORNIA

\$40 / Mimosa Bar

\$22 / additional bottle

DOMAINE CHANDON CALIFORNIA BRUT

\$58 / Mimosa Bar

\$40 / additional bottle

VEUVE CLICQUOT BRUT YELLOW LABEL

\$95 / Mimosa Bar

\$80 / additional bottle

SOMETHING LIGHT

MUNCHIES ^{vs}

fresh fruit & vegetables, artisanal cheese, hummus, ranch dip

\$15 / person

CHIPS & DIPS ^{vs}

tortilla chips, potato chips, snack mix, salsa, assorted dips

\$10 / person

ASSORTED COOKIES ^{vs}

\$8 / person

FRESH FRUIT PLATTER ^v

\$6 / person

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BLOODY MARY BAR

Vanjaack Colorado Vodka

bloody mary mix, Tabasco, Worcestershire, salt & pepper, pickled okra, pickles, pepperoncini peppers, green olives, celery, lemon, lime

\$16 / person

(2 servings each, five person minimum)

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BEVERAGES

Bottled water, coffee and sodas are complimentary. Beer, wine and cocktails are available for purchase by consumption.

Outside alcohol is not permitted. Valid ID required.

**These items may be served raw or undercooked or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

..... **PASSED APPETIZERS**

choose two | each additional is \$5 / person

STRAWBERRY GOAT CHEESE TARTLET ^{vg}
goat cheese mousse, phyllo cup, fresh strawberry

FIG & BRIE GRILLED CHEESE ^{vg}

BACON-WRAPPED BBQ SHRIMP DRIZZLED W/ PEPPERJACK
QUESO* ^{gf}

OLIVE BRUSCHETTA ^v

BEEF WELLINGTON

MINI MEATBALL ^{gf}
pomodoro sauce, parmesan crisp

CHICKEN & GREEN CHILE MINI RELLENO

THE OAKS MINI CRAB CAKES* ^{gf}

DILL CREAM CHEESE SMOKED SALMON CANAPE

JUMBO SHRIMP WITH COCKTAIL SAUCE ^{gf}

SHRIMP CEVICHE ^{gf}

GOAT CHEESE STUFFED BACON-WRAPPED DATES ^{gf}

TUNA TARTAR W/ WONTON CRISP

SEARED PORK LOIN WITH GREEN CHILI CHEESE*

ARANCINI ^{vg}
deep-fried risotto, mushroom, Fontina cheese

SHIITAKE MUSHROOM POT STICKERS ^v

TOMATO BRUSCHETTA ^v

MINI CHEESBURGER ON PRETZEL BUN*

SPICY CHICKEN EMPANADA

SEARED STEAK W/ BLEU CHEESE MOUSSE ON CROSTINI*

..... **COCKTAIL HOUR STATIONS**

SEAFOOD BAR* ^{gf}
shrimp cocktail, oysters on the half shell, cocktail sauce, assorted hot sauces
(market price)

CRUDITES DISPLAY ^{gf vg}
garden fresh vegetables, spicy feta, roasted tomato hummus
\$7 / person

ARTISANAL CHEESE BOARD ^{vg}
gourmet imported and domestic cheeses, assorted crackers
\$8 / person

CHARCUTERIE BOARD
assortment of cured meats, accompaniments, crackers and grilled bread
\$12 / person

ANTIPASTA DISPLAY
provolone, artisanal salami, roasted peppers, marinated artichoke hearts, grilled eggplant, olives, assorted breads
\$10 / person

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MAIN COURSES

STEAK

GRILLED FLATIRON* ^{df}

GRILLED FILET* ^{df}
(market price)

CHICKEN

CHICKEN EN CROUTE
*seasoned chicken breast, mushroom duxelle, puff pastry,
Rosemary Cabernet Sauce*

GRILLED AIRLINE CHICKEN BREAST ^{df}

HERB DUSTED CHICKEN BREAST ^{df}

FISH

WHITE WINE POACHED SALMON* ^{df}

PINEAPPLE CHOW CHOW SALMON*
*shallow white-wine poached salmon filet, ^{df}
grilled pineapple chow chow*

SALMON EN CROUTE
*Skuna Bay Salmon, sautéed spinach, Boursin cheese, puff
pastry, Lemon Dill Cream*

HALIBUT
(market price)

UPGRADES

COLORADO LAMB RACK* ^{df}
Mint Cabernet Demi
(market price)

COLD WATER LOBSTER TAIL (4oz) ^{df}
(market price)

SAUCE

*All sauces are prepared gluten-free.
Recommended protein pairings listed below each sauce.*

Creamy Bleu Cheese
(steak)

Traditional au Poivre
beef demi glaze, whole grain mustard, brandy, cracked pepper
(steak)

Manor House Steak Sauce ^{df}
(steak)

Rosemary Cabernet Demi ^{df}
(chicken / steak)

Caramelized Onion & Brie Cream
(chicken / steak)

Champignon ^{df}
white wine, mushroom
(chicken)

Whole Grain Mustard Cream
(chicken)

Red Pepper Boursin Artichoke
(chicken)

Lemon Dill Cream
(fish)

Veracruz ^{df}
tomato, onion, capers, olives, peppers, oregano, cilantro
(chicken / fish)

Sriracha Teriyaki ^{df}
(chicken / salmon)

Creole Cream
(chicken / salmon)

Cajun Seasoning w/ Crawfish Cream
(chicken / steak / fish)

MEATLESS

VEGAN / VEGETARIAN ENTREE ^{df}
Chef's choice

(complimentary plate up to 10% of overall guest count)

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SALADS

served with buttery garlic knots

THE MANOR HOUSE SALAD ^{gf} ^{vg}

spring mix, goat cheese, pear, candied walnuts, balsamic vinaigrette

SANTE FE SALAD ^{gf} ^{vg}

baby spinach, romaine, cherry tomato, yellow bell pepper, toasted pumpkin seeds, cotija cheese, chili vinaigrette

GARDEN SALAD ^{gf} ^{vg}

mixed greens, grape tomato, cucumber, carrots, balsamic vinaigrette or ranch dressing

CUCUMBER, TOMATO & ONION SALAD ^{gf} ^v

rice wine vinaigrette

CAESAR WEDGE

baby romaine wedge, herb roasted tomato, shaved parmesan, creamy Caesar, crostini crouton

STEAKHOUSE WEDGE ^{gf}

iceberg lettuce, bacon lardons, grape tomatoes, bleu cheese, julienned red onion, cracked black pepper ranch

CHOPPED SALAD ^{gf} ^{vg}

romaine, grape tomato, kidney beans, garbanzo beans, Kalamata olives, sharp white cheddar, red onion, cucumber, whole grain mustard vinaigrette

PANZANELLA ^v

grilled Ciabatta bread, grape tomatoes, English cucumber, and kalamata olives, yellow bell pepper, whole grain mustard vinaigrette

RUSTIC CAPRESE SALAD ^{gf} ^{vg}

heirloom tomato, basil, fresh mozzarella, olive oil, balsamic glaze

SIDE DISHES

JALAPENO CHEDDAR MASHED POTATOES ^{gf} ^{vg}

GARLIC MASHED POTATOES ^{gf} ^{vg}

RUSTIC LYONNAISE POTATOES ^{vg}

ROSEMARY ROASTED POTATOES ^{gf} ^{vg}

POTATOES AU GRATIN

CHEF'S CHOICE OF VEGETABLE ^{gf} ^{vg}

Our culinary team will source the freshest seasonal vegetables for your event.

WILD MUSHROOM RISOTTO ^{gf}

CREAMY SUNDRIED TOMATO POLENTA ^{gf}

SMOKED GOUDA MAC & CHEESE

WILD RICE ^{gf} ^{vg}

LATE NIGHT SNACKS

\$6 / serving (minimum of 50 pieces per selection)

We recommend ordering for about 60% of your total guest count.

ASSORTED GOURMET PIZZAS

MINI BREAKFAST BURRITOS

BEEF & CHEESE SLIDERS

MINI HOT DOGS OR CORN DOGS W/ FRIES

CHEDDAR BACON MAC & CHEESE

SOFT PRETZEL BITES W/ BEER CHEESE

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DINNER STATIONS
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*Minimum of three stations required for a stationed dinner service. Two passed appetizers and one plated salad are included.
You're welcome to add any station to a standard dinner buffet (please inquire for pricing).
Dinner Stations are not available for menu tastings.*

CARVING

(chef fee of \$100 applies)

ROASTED MOJO PORK LOIN * ^{gf}
with Creamy Cilantro Lime Sauce
\$27 / person

SLOW-ROASTED PRIME RIB* ^{gf}
with creamy horseradish and au jus
(market price)

PEPPER ROLLED BEEF TENDERLOIN* ^{gf}
with House Steak Sauce and Bleu Cheese Cream Sauce
(market price)

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ADDITIONS

\$7 each / person

Sauteed Cabernet Mushrooms ^{gf} ^{vg}
Roasted Red Potatoes ^{gf} ^{vg}
Smoked Gouda Mac & Cheese
Haricot Verts ^{gf} ^{vg}
Garlic Mashed Potatoes ^{gf} ^{vg}
Jalapeno Cheddar Mashed Potatoes ^{gf} ^{vg}

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POTATOES

\$26 / person

Select two:

Roasted Garlic Red Skin Potatoes ^{vg} ^{gf}
Jalapeno Cheddar Mashed Potatoes ^{vg} ^{gf}
Baked Potato ^{vg} ^{gf}

Assorted toppings: chopped bacon, shredded cheese, green onions, bleu cheese, sour cream

PASTA

\$29 / person

Select two:

Penne Pomodoro ^v
Bowtie with Wild Mushroom Marinara ^v
Tortellini with Sundried Tomato Alfredo ^{vg}
Cavatappi with Puttanesca Sauce
Shrimp Scampi* ^{gf}
on a bed of zucchini and summer squash noodles
Potato Gnocchi with Vodka Sauce ^{vg}

Assorted toppings: grilled chicken, Italian sausage, black olives, mushrooms, parmesan cheese, crushed red pepper with garlic bread

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SOUTHERN

\$31 / person

Select one:

Southern Fried Chicken
Cornmeal Fried Catfish
tarter sauce, cocktail sauce
Chicken & Andouille Gumbo
Pulled Pork ^{gf}
Meatloaf ^{gf}

Select two:

Creamed Corn ^{gf} ^{vg}
Fried Okra ^v
Baked Beans ^{gf}
Jalapeno Hush Puppies ^{vg}
Buttermilk Biscuit ^{vg}
Cast Iron Corn Bread
Jalapeno & Green Apple Coleslaw ^{gf} ^{vg}

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DINNER STATIONS

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(continued)

STREET TACOS

\$31 / person

Select two:

Lamb Barbacoa ^{gf}

Pork Carnitas ^{gf}

Grilled Marinated Chicken ^{gf}

Grilled Marinated Flank Steak ^{gf}

Assorted toppings: salsa, white onion, cilantro, assorted local hot sauces, cotija cheese, shredded colby jack cheese, sour cream, shredded lettuce, fresh lime wedges

with mini tortillas

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ASIAN FUSION

\$29 / person

Select two:

Chicken Pad Thai

Shrimp Fried Rice

Vegetable Lo Mein ^{vg}

Pork Belly Bao Bun with Steamed Rice

Crisp Honey Chicken with Steamed Rice

Korean Short Ribs with Steamed Rice

Pepper Beef with Steamed Rice

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MAC & CHEESE

\$26 / person

Sharp Cheddar Mac & Cheese

Assorted toppings (on the side): chopped bacon, sautéed mushrooms, scallions, fried onion strings, fresh jalapeno, parmesan cheese

SLIDERS

\$29 / person

Beef & Fried Chicken Sliders

Select one:

Scooper Fries, Sweet Potato Fries or Tator Tots ^{vg}

Assorted toppings: sliced cheese, lettuce, tomato, onion, dill pickle, housemade bread and butter pickle, ketchup, mayo, sriracha mayo, yellow mustard and cherry mustard

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TEX-MEX

\$31 / person

Select one:

Stacked Red Chili Enchiladas ^{gf}

Pork Green Chili Stew

Carne Adovada ^{gf}

pork braised in a spicy red chili sauce

Barbacoa ^{gf}

Roasted Poblano Pepper ^{gf}

stuffed with seasoned ground beef, black beans, tomato, onion, roasted corn, queso blanco

Select two:

Frijoles Charros ^{gf}

Mexican Rice ^{gf vg}

Cilantro Lime Rice ^{gf v}

Esquites ^{gf vg}

Mexican street corn off the cob

Calabacitas ^{gf v}

sautéed zucchini, squash, corn, tomatoes, peppers

Black Bean, Cilantro & Cotija Rice ^{gf vg}

Sopapillas ^{vg}

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