



## 2026 MENUS

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### CONTENTS

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WEDDING PARTY REFRESHMENTS ... *page 2*

HORS D'OEUVRES ... *page 3*

MAIN COURSES ... *page 4*

SALADS & SIDES ... *page 5*

LATE NIGHT SNACKS ... *page 5*

DINNER STATIONS ... *pages 6 -7*

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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. Outside food and alcohol is not permitted.

*minimum of five guests per selection*

.....  
**LUNCH STATIONS**

You are welcome to select a different lunch station for each wedding party, but no more than one lunch station per party. Minimum of five guests per station. No substitutions, please.

\$25 / person

**SALAD**

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

**DELI**

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

**SLIDERS & WINGS\*\***

*ground beef & cheese sliders, hot wings, scoopier fries*

\*\*Available until 12pm

.....  
**SOMETHING LIGHT**

**MUNCHIES <sup>vg</sup>**

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

\$15 / person

**CHIPS & DIPS <sup>vg</sup>**

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

\$10 / person

**ASSORTED COOKIES <sup>vg</sup>**

\$8 / person

**FRESH FRUIT PLATTER <sup>v</sup>**

\$6 / person

**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

\$77 / additional bottle  
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**BLOODY MARY BAR**

Vanjack 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 <sup>vg</sup>  
*goat cheese mousse, phyllo cup, fresh strawberry*

FIG & BRIE GRILLED CHEESE <sup>vg</sup>

BACON-WRAPPED BBQ SHRIMP DRIZZLED W/ PEPPERJACK  
QUESO\* <sup>gf</sup>

OLIVE BRUSCHETTA <sup>v</sup>

BEEF WELLINGTON

MINI MEATBALL <sup>gf</sup>  
*pomodoro sauce, parmesan crisp*

CHICKEN & GREEN CHILE MINI RELLENO

MANOR HOUSE MINI CRAB CAKES\* <sup>gf</sup>

DILL CREAM CHEESE SMOKED SALMON CANAPE

JUMBO SHRIMP WITH COCKTAIL SAUCE <sup>gf</sup>

SHRIMP CEVICHE <sup>gf</sup>

GOAT CHEESE STUFFED BACON-WRAPPED DATES <sup>gf</sup>

TUNA TARTAR W/ WONTON CRISP

SEARED PORK LOIN WITH GREEN CHILI CHEESE\*

ARANCINI <sup>vg</sup>  
*deep-fried risotto, mushroom, Fontina cheese*

SHIITAKE MUSHROOM POT STICKERS <sup>v</sup>

TOMATO BRUSCHETTA <sup>v</sup>

MINI CHEESBURGER ON PRETZEL BUN\*

SPICY CHICKEN EMPANADA

SEARED STEAK W/ BLEU CHEESE MOUSSE ON CROSTINI\*

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

SEAFOOD BAR\* <sup>gf</sup>  
*shrimp cocktail, oysters on the half shell, cocktail sauce, assorted hot sauces*  
*(market price)*

CRUDITES DISPLAY <sup>gf vg</sup>  
*garden fresh vegetables, spicy feta, roasted tomato hummus*  
\$7 / person

ARTISANAL CHEESE BOARD <sup>vg</sup>  
*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\* <sup>GF</sup>

GRILLED FILET\* <sup>GF</sup>  
(market price)

..... **CHICKEN** .....

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

GRILLED AIRLINE CHICKEN BREAST <sup>GF</sup>

HERB DUSTED CHICKEN BREAST <sup>GF</sup>

..... **FISH** .....

WHITE WINE POACHED SALMON\* <sup>GF</sup>

PINEAPPLE CHOW CHOW SALMON\*  
*shallow white-wine poached salmon filet, <sup>GF</sup>  
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\* <sup>GF</sup>  
*Mint Cabernet Demi*  
(market price)

COLD WATER LOBSTER TAIL (4oz) <sup>GF</sup>  
(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 <sup>GF</sup>  
(steak)

Rosemary Cabernet Demi <sup>GF</sup>  
(chicken / steak)

Caramelized Onion & Brie Cream  
(chicken / steak)

Champignon  
*white wine, mushroom*  
(chicken)

Whole Grain Mustard Cream  
(chicken)

Red Pepper Boursin Artichoke  
(chicken)

Lemon Dill Cream  
(fish)

Veracruz <sup>GF</sup>  
*tomato, onion, capers, olives, peppers, oregano, cilantro*  
(chicken / fish)

Sriracha Teriyaki <sup>GF</sup>  
(chicken / salmon)

Creole Cream  
(chicken / salmon)

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

..... **MEATLESS** .....

VEGAN / VEGETARIAN ENTREE <sup>GF</sup>  
*Chef's choice*

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

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## SALADS

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*served with buttery garlic knots*

### THE MANOR HOUSE SALAD <sup>gf</sup> <sup>vg</sup>

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

### SANTE FE SALAD <sup>gf</sup> <sup>vg</sup>

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

### GARDEN SALAD <sup>gf</sup> <sup>vg</sup>

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

### CUCUMBER, TOMATO & ONION SALAD <sup>gf</sup> <sup>v</sup>

*rice wine vinaigrette*

### CAESAR WEDGE

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

### STEAKHOUSE WEDGE <sup>gf</sup>

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

### CHOPPED SALAD <sup>gf</sup> <sup>vg</sup>

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

### PANZANELLA <sup>v</sup>

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

### RUSTIC CAPRESE SALAD <sup>gf</sup> <sup>vg</sup>

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

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## SIDE DISHES

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### JALAPENO CHEDDAR MASHED POTATOES <sup>gf</sup> <sup>vg</sup>

### GARLIC MASHED POTATOES <sup>gf</sup> <sup>vg</sup>

### RUSTIC LYONNAISE POTATOES <sup>vg</sup>

### ROSEMARY ROASTED POTATOES <sup>gf</sup> <sup>vg</sup>

### POTATOES AU GRATIN

### CHEF'S CHOICE OF VEGETABLE <sup>gf</sup> <sup>vg</sup>

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

### WILD MUSHROOM RISOTTO <sup>gf</sup>

### CREAMY SUNDRIED TOMATO POLENTA <sup>gf</sup>

### SMOKED GOUDA MAC & CHEESE

### WILD RICE <sup>gf</sup> <sup>vg</sup>

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## LATE NIGHT SNACKS

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\$7 / 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** .....

*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 \* <sup>gf</sup>  
*with Creamy Cilantro Lime Sauce*  
\$30 / person

SLOW-ROASTED PRIME RIB\* <sup>gf</sup>  
*with creamy horseradish and au jus*  
*(market price)*

PEPPER ROLLED BEEF TENDERLOIN\* <sup>gf</sup>  
*with House Steak Sauce and Bleu Cheese Cream Sauce*  
*(market price)*

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**ADDITIONS**

\$7 each / person

- Sauteed Cabernet Mushrooms* <sup>gf</sup> <sup>vg</sup>
- Roasted Red Potatoes* <sup>gf</sup> <sup>vg</sup>
- Smoked Gouda Mac & Cheese*
- Haricot Verts* <sup>gf</sup> <sup>vg</sup>
- Garlic Mashed Potatoes* <sup>gf</sup> <sup>vg</sup>
- Jalapeno Cheddar Mashed Potatoes* <sup>gf</sup> <sup>vg</sup>

.....

**POTATOES**

\$29 / person

*Select two:*

- Roasted Garlic Red Skin Potatoes <sup>vg</sup> <sup>gf</sup>
- Jalapeno Cheddar Mashed Potatoes <sup>vg</sup> <sup>gf</sup>
- Baked Potato <sup>vg</sup> <sup>gf</sup>

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

**PASTA**

\$32 / person

*Select two:*

- Penne Pomodoro <sup>v</sup>
- Bowtie with Wild Mushroom Marinara <sup>v</sup>
- Tortellini with Sundried Tomato Alfredo <sup>vg</sup>
- Cavatappi with Puttanesca Sauce
- Shrimp Scampi\* <sup>gf</sup>  
*on a bed of zucchini and summer squash noodles*
- Potato Gnocchi with Vodka Sauce <sup>vg</sup>

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

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**SOUTHERN**

\$34 / person

*Select one:*

- Southern Fried Chicken
- Cornmeal Fried Catfish  
*tarter sauce, cocktail sauce*
- Chicken & Andouille Gumbo
- Pulled Pork <sup>gf</sup>
- Meatloaf <sup>gf</sup>

*Select two:*

- Creamed Corn <sup>gf</sup> <sup>vg</sup>
- Fried Okra <sup>v</sup>
- Baked Beans <sup>gf</sup>
- Jalapeno Hush Puppies <sup>vg</sup>
- Buttermilk Biscuit <sup>vg</sup>
- Cast Iron Corn Bread
- Jalapeno & Green Apple Coleslaw <sup>gf</sup> <sup>vg</sup>

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## DINNER STATIONS

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(continued)

### STREET TACOS

\$34 / person

Select two:

Lamb Barbacoa <sup>gf</sup>

Pork Carnitas <sup>gf</sup>

Grilled Marinated Chicken <sup>gf</sup>

Grilled Marinated Flank Steak <sup>gf</sup>

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

\$32 / person

Select two:

Chicken Pad Thai

Shrimp Fried Rice

Vegetable Lo Mein <sup>vg</sup>

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

\$29 / person

Sharp Cheddar Mac & Cheese

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

### SLIDERS

\$32 / person

Beef & Fried Chicken Sliders

Select one:

Scooper Fries, Sweet Potato Fries or Tator Tots <sup>vg</sup>

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

\$34 / person

Select one:

Stacked Red Chili Enchiladas <sup>gf</sup>

Pork Green Chili Stew

Carne Adovada <sup>gf</sup>

pork braised in a spicy red chili sauce

Barbacoa <sup>gf</sup>

Roasted Poblano Pepper <sup>gf</sup>

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

.....

Select two:

Frijoles Charros <sup>gf</sup>

Mexican Rice <sup>gf vg</sup>

Cilantro Lime Rice <sup>gf v</sup>

Esquites <sup>gf vg</sup>

Mexican street corn off the cob

Calabacitas <sup>gf v</sup>

sautéed zucchini, squash, corn, tomatoes, peppers

Black Bean, Cilantro & Cotija Rice <sup>gf vg</sup>

Sopapillas <sup>vg</sup>

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