

**MANOR HILL TAVERN
PRIVATE EVENT MENU**

STATIONED HORS D'OEUVRES PLATTERS	DESIRED QUANTITY
CHARCUTERIE BOARD Assorted Meats, Cheeses, Pickled Veggies, Fresh Fruit, Jams, Crackers	Serves 20–25ppl, \$160
BURRATA Fall Spiced Apricot Jam, Pita, Sesame, Brittle	Serves 20–25ppl, \$120
SEASONAL FRUIT PLATTER Chef's Selection of Seasonal Fruit	Serves 20–25ppl, \$90
SEASONAL VEGETABLE PLATTER Chef's Selection of Seasonal Vegetables	Serves 20–25ppl, \$70
CRAB FONDUE PLATTER	Serves 20–25ppl, \$90
4 B'S BRUSSEL SPROUTS Bacon, Bleu Cheese, Balsamic Glaze	Serves 20–25ppl, \$70
SMOKED FISH DIP Crackers, Capers, Lemon	Serves 20–25ppl, \$90

PASSED/STATIONED HORS D'OEUVRES	QUANTITY DESIRED
CRISPY CHICKEN WINGS** Buffalo, Honey Old Bay, Old Bay, Alabama White BBQ, Root Beer BBQ **Please choose (1) Wing sauce per order	1 order (24 pieces), \$60
BUTTERMILK FRIED CHICKEN STRIPS	1 order (24 strips), \$48
MINI CRAB CAKES	1 order (24 cakes), MP
CHERRY TOMATO & MOZZARELLA LOLLIPOP Balsamic & Basil	1 order (24 lollipops), \$72
AL PASTOR PORK BELLY TACOS Raw White Onion, Cilantro, Ancho Pineapple, Ginger Lime Sauce	1 order (20 pieces), \$90

SLIDER PLATTERS		QUANTITY DESIRED
SHRIMP SALAD SLIDER PLATTER	1 platter (12 sliders), \$66	
CHICKEN SALAD SLIDER PLATTER	1 platter (12 sliders), \$66	
BIRD IS THE WORD SLIDER PLATTER House Pickles, Spicy Honey, Pimento Cheese	1 platter (12 sliders), \$48	
MINI BURGER SLIDER PLATTER Havarti Cheese, Beer Onions, Garlic Aioli	1 platter (12 sliders), \$45	
CRAB CAKE SLIDER PLATTER Tomato, Tartar Sauce	1 platter (12 sliders), MP	
PIZZAS TO SHARE		QUANTITY DESIRED
MAIN STREET MARGHERITA Red Sauce, Lite Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato, Parmesan, Basil, Olive Oil	\$14 per order	
PEPPERONI PIZZA Red Sauce, Pepperoni Galore, Tavern Blend Cheese	\$15 per order	
HOLY SMOKE PIZZA Alabama White BBQ, Tavern Blend Cheese, Smoked Cheddar, Root Beer BBQ Sauce, Beer Can Chicken, Pickled Jalapeno, Corn, Hardwood Smoke	\$17 per order	
THE TIKI Pineapple, Pickled Jalapeno, Honey BBQ Sauce, Red Onion, Bacon, Diced Ham, Cilantro	\$16 per order	
FIGGY PIGGY Fig Jam, Goat Cheese, Tavern Blend, Red Onion, Aged Balsamic, Prosciutto, Baby Arugula	\$18 per order	
TRUFFLE SHUFFLE Alabama White BBQ, Roasted Wild Mushrooms, Garlic, Oregano, Tavern Blend, Smoked Cheddar, Truffle Oil, Basil	\$18 per order	
BUFFALO GOING WILD Ranch, Buffalo Chicken, Tavern Blend, Bleu Cheese, Green Onion, Buffalo Sauce	\$16 per order	
BLACKENED CHICKEN ALFREDO Alfredo Sauce Base, Blackened Chicken, Tavern Blend, Parmesan, Broccoli, Chili Flake	\$19 per order	
DESSERT PLATTERS		DESIRED
MINI CHOCOLATE PRALINE CAKES Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate	4 Pieces per order, \$12	
MINI NEW YORK STYLE CHEESECAKES Seasonal Compote, Whipped Cream	4 pieces per order, \$12	
KANDI KAKES (Gluten Free) Peanut Butter Frosting, Chocolate Glaze	4 pieces per order, \$10	

FIRST COURSE MENU		QUANTITY DESIRED
CIDER MILL SALAD Maple Cider Vinaigrette, Pickled Red Onions, Pepitas, Blue Cheese, Apples, Mixed Greens	\$7 per order	
HOUSE SALAD Tomato, Cucumber, Red Onion, Carrot, Mixed Greens, House Red Wine Vinaigrette	\$7 per order	

ENTRÉE SELECTIONS		QUANTITY DESIRED
CHICKEN MARSALA Creamy Marsala Sauce, Mushrooms, Green Beans	\$25 per order	
SHORT RIB Mashed Potatoes, Green Beans, Demi Glace	\$35 per order	
CRAB CAKE Mashed Potatoes, Green Beans, Tartar Sauce	\$32 single per order \$50 double per order	
SESAME SALMON Soy Marinated Egg, Cucumber, Cilantro, Peppers, Carrots, Ginger Lime Dressing, Forbidden Black Rice	\$26 per order	
ROASTED GARLIC BUTTERNUT SQUASH PASTA Shells, Creamy Butternut Squash Sauce, Pepita Crumble Crispy Prosciutto	\$24 per order	

DESSERT MENU		QUANTITY DESIRED
KANDI KAKES (Gluten Free) Peanut Butter Frosting, Chocolate Glaze	\$10 per order	
NEW YORK STYLE CHEESECAKE Seasonal Compote, Whipped Cream	\$10 per order	