

**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
MARINATED WATERMELON Whipped Ricotta, Prosciutto, Spice Blend	24 pieces per order, \$50
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
CHEESESTEAK EGGROLLS Shaved Prime Rib, Smoked Provolone, Sriracha Aioli	12 per order, \$110
CRAB TOAST PLATTER Focaccia, Whipped Ricotta, Tomatoes, Lump Crab, Basil Oil, Aged Balsamic	16 pieces per order, \$120

PASSED/STATIONED HORS D'OEUVRES	QUANTITY DESIRED
CRISPY CHICKEN WINGS** Buffalo, Honey Old Bay, Old Bay, Alabama White BBQ, Honey BBQ **Please choose (1) Wing sauce per order	1 order (24 pieces), \$60
BUTTERMILK FRIED CHICKEN STRIPS	1 order (24 strips), \$50
MINI CRAB CAKES	1 order (24 cakes), MP
CHERRY TOMATO & MOZZARELLA LOLLIPOP Balsamic & Basil	1 order (24 lollipops), \$72
MOJO CARNITAS STREET TACOS Pulled Pork, Mojo Sauce, Cilantro, Onion	1 order (20 pieces), \$90

SLIDER PLATTERS	QUANTITY DESIRED
SHRIMP SALAD SLIDER PLATTER	1 platter (12 sliders), \$66
BBQ PORK SLIDER PLATTER Pulled Pork, House BBQ, Pepperoncini Slaw	1 platter (12 sliders), \$48
BIRD IS THE WORD SLIDER PLATTER House Pickles, Spicy Honey, Pimento Cheese	1 platter (12 sliders), \$50
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	
SOMEWHAT WHITE Garlic Oil, Broccoli, Tomatoes, Tavern Blend, Ricotta, Parmesan, Red Pepper Flakes	\$14 per order	
THE SINATRA Garlic Oil, Red Wine Braised Onions, Sausage & Bell Peppers, Tavern Blend Cheese, Stracciatella	\$18 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
BLUEBERRY BLISS Housemade Granola, Pickled Red Onion, Cucumber, Spinach, Goat Cheese, Mixed Greens, Poppy Vinaigrette	\$7 per order	
HOUSE SALAD Tomato, Cucumber, Red Onion, Carrot, Mixed Greens, House Red Wine Vinaigrette	\$7 per order	
ENTRÉE SELECTIONS		QUANTITY DESIRED
LEMON BUTTER AIRLINE CHICKEN Roasted Seasonal Vegetable, Roasted Fingerlings, Chicken Jus	\$24 per order	
CRAB CAKE Tomato Jam, Roasted Fingerlings, Seasonal Vegetable	\$34 single per order \$52 double per order	
MISO BLACKENED SALMON Creamery Coconut Cucumber Salad, Seasoned Rice	\$24 per order	
PESTO PASTA Linguine, Stracciatella, Seasonal Vegetables, Creamy Pesto, Buttery Crumbs	\$20 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	