MANOR HILL TAVERN
PRIVATE EVENT MENU

HORS D'OEUVRES PLATTERS

CHARCUTERIE BOARD Artisanal Cheeses, Prosciutto, Pickled Veggies, Fresh Fruit, Jams, Crackers	Serves 20-25, $160
SEASONAL VEGETABLE PLATTER Chef's Selection of Seasonal Vegetables	Serves 20-25, $70
FRIED MAC & CHEESE BITES Smoked Tomato Ranch	24 per order, $90
CHICKEN WINGS Choice of: Buffalo, Honey Old Bay, Old Bay, Smoky BBQ	24 per order, $60
SPICY TUNA BITES Crispy Rice, Avocado Wasabi Crema	24 per order, $100
MINI CRAB CAKES Remoulade	24 per order, $280
BUTTERMILK FRIED CHICKEN STRIPS Smoked Tomato Ranch	24 per order, $60
CRAB RANGOON EGGROLL Thai Chili Sauce	24 per order, $180
4B BRUSSEL SPROUTS Bacon, Blue Cheese, Balsamic Glaze	Serves 20-25, $100

SLIDER PLATTERS

BIRD IS THE WORD Pickles, Pimento Cheese, Spicy Honey	12 per order, $80
MINI BURGERS Garlic Aioli, Havarti Cheese, Bacon Jam, Caramelized Onion	12 per order, $100
CRAB CAKE SLIDERS Shreddy, Remoulade	12 per order, $180

DESSERT PLATTERS

COOKIE PLATTER Choose: Berry Jam, Oatmeal Raisin, Chocolate Chip	24 per order, $40
MINI FLOURLESS CHOCOLATE TORTES Chocolate Sauce, Whipped Cream	24 per order, $90
MINI COOKIES & CREAM CHEESECAKE Chocolate Sauce, Whipped Cream	24 per order, $100

PIZZAS TO SHARE

MAIN STREET MARGHERITA Red Sauce, Lite Tavern Blend Cheese, Fresh Mozzarella, Tomato, Parmesan, Basil, Olive Oil	$14 per order
FIGGY PIGGY Fig Jam, Prosciutto, Goat Cheese, Tavern Blend, Red Onions, Aged Balsamic, Baby Arugula	$18 per order
BUFFALO GOING WILD Smoked Tomato Ranch, Buffalo Chicken, Tavern Blend, Blue Cheese, Scallions, Buffalo Sauce	$18 per order
CRUSTY CRAB PIZZA Crab Dip. Lump Crab, Colby Jack, Tavern Blend, Scallion, Old Bay	$22 per order
TRUFFLE SHUFFLE Alabama White BBQ, Roasted Mushrooms, Tavern Blend, Colby Jack, Truffle Oil, Basil	$18 per order
HOLY SMOKE Alabama White BBQ, Tavern Blend, Colby Jack, Smoky BBQ, Pulled Chicken, Pickled Jalapeños, Corn	$18 per order
FENNEL & SWINE Pesto, Shaved Brussels, Fennel, Hot Italian Sausage, Bell Pepper, Tavern Blend, Ricotta	$18 per order
THE BIANCA Garlic Oil, Red Pepper Flakes, Broccoli, Tomatoes, Black Olives, Tavern Blend Cheese, Ricotta, Parmesan	$14 per order
FRENCH ONION PIZZA Demi-Glace, Caramelized Onion, Short Rib, Swiss, Herb Cheese Crouton	$20 per order

FIRST COURSE

HOUSE SALAD
Carrot, Tomato, Cucumber, Red Onion, Mixed Greens, Iceberg Lettuce, House Vinaigrette — $7 per order

CAESAR
Gem Lettuce, Herb Cheese Croutons, Parmesan, Caesar Dressing — $10 per order

ENTREE SELECTION

CRAB CAKE ENTREE
Pepperoncini Coleslaw, Herbed Fingerlings, Remoulade — $32 per order

BROTHY SALMON BOWL
Fennel, Butterbean, Kalamata Olives, Tomato, Mediterranean Broth, Crostini — $28 per order

SHORT RIB STROGANOFF
Egg Noodles, Mascarpone Cream, Mushroom, Caramelized Onion, Parmesan Crisps — $28 per order

MUSHROOM STROGANOFF (VEGETARIAN)
Egg Noodles, Mascarpone Cream, Mushroom, Caramelized Onion, Parmesan Crisps — $22 per order

BIRD IS THE WORD
Buttermilk Fried Chicken, Pepperoncini Slaw, House Pimento Cheese, Pickles, Spicy Honey Drizzle, Challah Bun, Served with Salt Fries — $18 per order

CRISPY PORK BELLY TACOS
2 Flour Tortillas, Mojo Sauce, Cilantro, Pickled Red Onion, Served with Salt Fries — $18 per order

DESSERT SELECTION

BLUEBERRY CRUMBLE
Whipped Cream — $10 per order

COOKIES & CREAM CHEESECAKE
Chocolate Syrup, Whipped Cream — $14 per order

FLOURLESS CHOCOLATE TORTE
Chocolate Syrup, Whipped Cream — $12 per order

BRUNCH ENTREES

ONLY AVAILABLE SATURDAY & SUNDAY FROM 10AM TO 2PM

OG BREAKFAST
Cheesy Scramble Egg, Bacon, Tater Tots, Sourdough Toast — $15 per order

AVOCADO TOAST
Sourdough, Smashed Avocado, Pico de Gallo, Feta, Radish, Pickled Red Onions, Sriracha Aioli — $14 per order

HARVEST HASH
Potatoes, Bacon, Mushroom, Bell Pepper, Onion, Shaved Brussels Sprouts, Garlic Butter, 2 Eggs your way — $16 per order

BRUNCH PLATTERS

ONLY AVAILABLE SATURDAY & SUNDAY FROM 10AM TO 2PM

CHICKEN & WAFFLES BITES
Cornbread Waffle, Jalapeño Syrup, Honey Butter — 24 pieces per order, $110

AVOCADO TOAST
Sourdough, Smashed Avocado, Pico de Gallo, Feta, Sriracha Aioli — 24 pieces per order, $85

FRENCH TOAST STICKS
Espresso Glaze, Whipped Cream, Cocoa Powder — 24 pieces per order, $75

LOADED TATER TOTS PLATTER
Bacon, Pico de Gallo, Avocado, Cheddar Cheese, Bang Bang Sauce, Scallion — Serves 20-25, $90

MANOR HILL TAVERN BUFFET

AVAILABLE EVERY DAY
REQUIRED FOR EVENING SEATED MEALS FRIDAY-SATURDAY
WE RECOMMEND ORDERING HORS D'OEUVRES + MINI DESSERTS FROM PAGE 1 TO ADD TO BUFFET

TAVERN BUFFET — $45 PER PERSON

HOUSE GARDEN SALAD
Fresh Mixed Greens, Seasonal Vegetables, House Vinaigrette
Served individually at each seat

HERB MARINATED ROASTED CHICKEN BREAST
Creamy Garlic Butter

ROASTED SALMON
Beurre Blanc, Meyer Lemon, Garden Dill

CHEF'S POTATO SELECTION
Choose: Whipped Yukon Golden Mashed OR Garlic Roasted Smashed Fingerlings

SEASONAL VEGETABLE
Chef Selection

PREMIUM BUFFET — $60 PER PERSON

CLASSIC CAESAR SALAD
Sweet Gem Lettuce, Aged Parmesan, Herb Croutons
Served individually at each seat

LOW & SLOW BRAISED BEEF SHORT RIB
Demi Glace

JUMBO LUMP CRAB CAKES
Old Bay, Remoulade, Lemon

CHEF'S POTATO SELECTION
Choose: Whipped Yukon Golden Mashed OR Garlic Roasted Smashed Fingerlings

SEASONAL VEGETABLE
Chef Selection