

Manor Country Club

SPECIAL EVENT GUIDE



14901 Carrolton Road | Rockville, MD 20853
301.929.1700 | www.manorcc.org



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VENUE RENTAL OPTIONS

All Venues include up to 4 hours of event time, exclusive use of the event space, all tables, cushioned chairs, and white or black floor length linens and napkins.

Room Rental Fees do not apply to Members' Personal Events for Immediate Family.

50% Discount of Room Rental Fees Apply to Members' Company/Business Events.

Full Room Rental Fees apply to all other events.

Please Note: Selection of a Buffet or Food Stations will reduce the room seating capacity.

Grand Ballroom | 1,500.00

Perfect for galas, fundraisers, large receptions, and other big group events and parties.

Includes a foyer wrapped with windows and attached terrace.

Seats 280 people | 240 people with a dance floor

300 people for a cocktail style event | 126 people for crescent seating

Ballroom Salons | 500.00

Ideal for showers, presentations, team banquets, or medium sized gatherings.

Seat 60-80 people | 40-60 people with a dance floor

70-90 people for a cocktail style event | 42 people for crescent seating

Board Room | 500.00

Best used for meetings, intimate dinners, celebratory lunches, or small get-togethers.

Seats 48 people | 24 people with a dance floor

60 people for a cocktail style event | 24 people for crescent seating

Pavilion | 300.00

Our covered, outdoor space overlooks the pool complex and is perfect for graduation parties, summer birthday parties, and casual picnics.

Seats 125 people | 100 people with a dance floor | 160 people for a cocktail style event

EVENT ADDITIONS

A/V Equipment

Easel	10.00
Flip Chart & Markers.....	15.00
LCD Projector	75.00
Podium & Wireless Microphone	75.00
Projector Screen	50.00
Speakers	50.00
Stage	200.00
6' by 8' Sections Up to 30' in length	

Room Décor

Additional Linen Options	Varies
Dance Floor.....	300.00
Gold Chargers & Napkin Rings.....	1.50/Person
Pipe & Drape	500.00
White, Textured White, Cream, or Sheer Ivory	
Up-lighting.....	800.00
Cordless LED Lights Any Color	

Labor & Service

Additional Bartender	100.00
Additional Server	100.00
Coat Check Attendant	100.00
Required for Events of 50+ November – March	
Security Guards	500.00
Required for Youth Events	

BREAKFAST & BRUNCH

Chesapeake Continental | 15.95

Minimum of 10 Guests

Seasonal Sliced Fresh Fruit
Muffins, Danish, Bagels, Breakfast Breads
Sweet Butter, Cream Cheese, Preserves
Chilled Orange Juice, Apple Juice
Freshly Brewed Coffee, Specialty Teas

Manor Classic Breakfast Buffet | 25.95

Minimum of 20 Guests

Seasonal Fruits & Berries
Muffins, Danish, Bagels, Breakfast Breads
Sweet Butter, Cream Cheese, Preserves
Scrambled Eggs, Home Fries, Crisp Bacon, Sausage
Chilled Orange Juice, Apple Juice
Freshly Brewed Coffee, Specialty Teas

Gourmet Brunch Buffet | 36.95

Minimum of 20 Guests

Scrambled Eggs, Pancakes, Danish
Choice of Bacon or Sausage
Butter, Maple Syrup
Iced Tea, Lemonade, Water, Coffee & Tea

Please Select One:

Pan Seared Chicken Breast, Stone Ground Mustard Sauce
Chicken Saltimbocca:
Shaved Prosciutto, Mozzarella, Sage, Marsala Sauce
Chicken Scaloppini:
Tomato Artichoke Compote, Lemon Herb Vinaigrette

Please Select One:

Herb Roasted Salmon, Tarragon Jus
Hoisin Glazed Salmon, Club Made Kimchi, Sticky Rice
Baked Corvina, Saffron Vermouth Sauce, Baby Shrimp

Please Select Two Sides:

Lemon Grilled Asparagus
Balsamic Roasted Brussels Sprouts
Green Beans with Almond Butter
Herb Roasted Baby Carrots
Chef's Seasonal Vegetable Medley
Rosemary Roasted Fingerling Potatoes
Home Fried Potatoes
Jasmine Scallion Rice
Garlic Mashed Potatoes
Truffle Roasted Red Skin Potatoes

Buffet Additions

Eggs Benedict | 9.35
Eggs Florentine | 8.95
Quiche Florentine | 8.95
Seafood Quiche | 9.95
Quiche Lorraine | 9.35
Ham & Cheese Frittata | 8.95
Asparagus, Roasted Pepper, Gruyere Frittata | 9.25
Additional Sides | 4.00 Each

Local Smoked Salmon Display | 11.75

Traditional Accompaniments
Whipped Horseradish, Toasted Artisan Breads

Omelet Station | 14.95

Chef Attendant required per 50 guests | 125.00

Cheddar & Feta Cheeses
Peppers, Mushrooms, Spinach, Broccoli
Scallions, Tomato, Ham, Bacon, Sausage

Waffle Station | 12.95

Chef Attendant required per 50 guests | 125.00

Vanilla Belgian Waffles
Mixed Berry Compote, Shaved Chocolate
Whipped Cream, Caramelized Cinnamon Apples
Toasted Candied Pecans, Whipped Butter
Warm Maple Syrup

AFTERNOON TEA PACKAGE | 32.50

Minimum 20 Guests | Buffet or Family Style

Savory Tea Sandwiches

Please Select Five

English Cucumber Watercress Sandwiches

Smoked Turkey, Cranberry Aioli, Arugula, Pumpernickel

Chicken Grape Salad, Phyllo Purse

Brie, Candied Pecan, Country Ham, Biscuit

Smoked Salmon, Whipped Dijon Horseradish, Pumpernickel Rusk

Dill Lemon Shrimp Salad, Club Baked Croissant

Mozzarella, Kale, Prosciutto, Fig, Flat Bread

Dijon Egg Salad, Club Baked Croissant

Accompanied by Artesian Cheeses, Freshly Baked Scones, Berries, Grapes, Fruit Jam, & Lemon Curd

Sweets

Please Select Four

Mini Chocolate Éclairs

Cream Puffs

Mini Cheesecakes

Fruit Tart

Mini Vanilla Cupcakes

Pecan Squares

Chocolate Mousse

Beverages

Specialty Teas, Coffee, Water, Iced Tea, & Lemonade

Priced Per Person. Exclusive of 22% Service Charge & 6% Sales Tax

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Plated entrée selections must be provided in advance. Host must provide place cards to distinguish individual entrée selections.

PLATED LUNCHEON SALADS

Iced Tea, Lemonade & Water

Warm Rolls & Butter

Coffee & Tea, Cookies & Brownies

Higher Priced Entrée Prevails

Caprese Salad | 22.95

Layers of Buffalo Mozzarella & Vine Ripened Tomatoes
Aged Balsamic Syrup, Basil Pesto
Toasted Artisan Crostini

Asian Chicken Bowl | 22.95

Chargrilled Chicken, Mixed Greens, Cucumbers
Scallions, Carrots, Avocado, Toasted Peanuts
Plum Ginger Vinaigrette, Wonton Crisps

Manor Cobb Salad | 22.95

Seasonal Greens, Chargrilled Chicken, Tomato
Cucumber, Avocado, Egg, Maytag Bleu Cheese
Hickory Smoked Bacon

Classic Greek Salad | 22.95

Crisp Romaine, Chargrilled Chicken, Cucumber
Cherry Tomato, Shaved Red Onion, Feta Cheese
Kalamata Olives, Pita Crisps
Oregano Red Wine Vinaigrette

Par Three Bowl | 22.95

Club Made Shrimp, Tuna, & Chicken Salad
Seasonal Greens, Assorted Melons & Berries

Manor Caesar Salad | 22.95

Crisp Romaine Lettuce, Chargrilled Chicken Breast
Homemade Croutons
Freshly Grated Parmesan Cheese
Sub Grilled Shrimp or Salmon | 2.75

Kale & Berry Salad | 25.95

Herb-Dijon Crusted Salmon, Sienna Kale
Grilled Citrus, Berries, Dried Craisins
Shaved Red Onion, Toasted Almonds
White Balsamic Vinaigrette

Salmon & Slaw | 24.95

Court Bouillon Poached Chilled Salmon
Crisp Greens, Apple Cider Cucumber Dill Slaw
Whipped Dijon Horseradish

Club Made Dressings

Balsamic Vinaigrette, Golden Italian, Thousand Island
Ranch, Bleu Cheese, Caesar, Asian Sesame
Lite Raspberry Vinaigrette, Honey Mustard, Oil & Vinegar

PLATED LUNCHEON

Iced Tea, Lemonade & Water
Seasonal Salad or Soup du Jour, Vegetable & Starch, Warm Rolls & Butter
Coffee & Tea, Choice of Dessert
Higher Priced Entrée Prevails

Chicken | 35.00

Pan Seared

Stone Ground Mustard Sauce

Saltimbocca

Shaved Prosciutto, Mozzarella, Sage, Marsala Sauce

Scaloppini

Tomato Artichoke Compote, Lemon Herb Vinaigrette

Piccata

Chardonnay-Lemon Caper Sauce

Marsala

Mushrooms & Marsala Wine Sauce

Vegetarian | 34.00

Rigatoni Pasta

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

Asiago Risotto

Roasted Root Vegetables, Tomato Fennel Sauce

Pasta Pomodoro

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

Vegetable & Starch

Please Select Two

Lemon Grilled Asparagus

Balsamic Roasted Brussels Sprouts

Green Beans with Almond Butter

Herb Roasted Baby Carrots

Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes

Asiago Polenta

Jasmine Scallion Rice

Garlic Mashed Potatoes

Truffle Roasted Red Skin Potatoes

Beef & Pork | 38.00

Pork Chop Milanese

Charred Pepper Sauce

6oz Filet Mignon

Red Wine Demi Glace

8oz New York Strip

Club Made Steak Sauce

Braised Beef Short Rib

Cremini Beef Jus

Seafood | 38.00

Herb Roasted Salmon

Tarragon Jus

Hoisin Glazed Salmon

Club Made Kimchi, Sticky Rice

Baked Corvina

Saffron Vermouth Sauce, Baby Shrimp

Jumbo Lump Crab Cake

Lemon Saffron Aioli

Dessert

Please Select One

Seasonal Cobbler with Vanilla Ice Cream

Warm Brownie Sundae

Lemon or Raspberry Sorbet

New York Style Cheesecake

Key Lime Pie

Chocolate Mousse

LUNCH BUFFET

25 Guest Minimum | Two-Hour Duration

Iced Tea, Lemonade & Water

Coffee & Tea, Cookies & Brownies

Give Thanks | 31.95

Tossed Greens with Accompaniments

Warm Rolls & Butter

Slow Roasted Turkey, Giblet Gravy

Citrus Cranberry Sauce, Sausage Sage Stuffing

Honey Baked Sliced Ham, Brown Maple Glaze

Yukon Gold Mashed Potatoes

Buttered Green Beans & Yams

Italian | 29.95

Caesar Salad, Asiago Baked Bread Sticks

Choice of Chicken served over Linguini:

Piccata: Lemon Caper Parsley Sauce

Saltimbocca: Prosciutto, Sage, Provolone, Marsala Sauce

Parmesan: Lightly Breaded, Mozzarella, Marinara Sauce

Three Cheese Baked Ziti | Add Italian Sausage 1.75

Grated Parmesan & Red Pepper Flakes

Southwestern Tex Mex Fiesta | 29.95

Crisp Baked Corn Tacos, Soft Warm Flour Tortillas

Slow Cooked Taco Beef, Grilled Chicken

Sautéed Peppers & Onions

Black Beans with Queso Fresca, Rice

Shredded Lettuce, Diced Tomatoes, Sliced Olives

Shredded Jack & Cheddar Cheese, Scallions

Pickled Jalapeños, Sour Cream, Pico de Gallo, Guacamole

House Made Tortilla Chips

Mediterranean | 31.95

Classic Greek Salad

Hummus & Grilled Pita Chips

Chargrilled Lemon Oregano Chicken

Herb Roasted New York Strip Loin, Red Wine Jus

Baked Orzo Pasta with Spinach & Feta Cheese

Sandwich & Wrap Bounty | 26.95

Tossed Greens with Accompaniments

Potato Salad, Club Made Potato Chips

Tomato Basil or Chicken Noodle Soup

Please Select Three:

Ham & Swiss Hoagie, Chicken Salad Hoagie

Veggie Wrap, Roast Beef & Cheddar Wrap

Tuna Salad on Whole Wheat

Backyard BBQ | 30.95

Tossed Greens with Accompaniments

Macaroni Salad or Potato Salad

Club Made Potato Chips, Coleslaw

Molasses Baked Beans, Macaroni & Cheese

Club Smoked Pulled Pork

Polish Sausages or Brats

Sautéed Onions, Peppers, Sauerkraut

Chargrilled Angus Burgers with all the Trimmings:

Cheddar, Swiss, Provolone, Lettuce, Tomato, Onion

Add Sautéed Mushrooms, Bacon, Onion Crisps, Avocado

1.50

PASSED HORS D'OEUVRES

3.35 Each | 25 Piece Minimum

Beef, Pork, & Lamb

Angus Beef Cheeseburger Slider
Balsamic Fig Bleu Cheese & Bacon Flatbread
Bite Size Rubeen Sandwich
Chorizo Black Bean Tortilla*
Chorizo Stuffed Mushroom*
Italian Sausage wrapped in Puff Pastry
Persian Lamb Balls, Cucumber Dill Raita*
Prosciutto wrapped Melon*
Pulled Pork BBQ Slider

Chicken

Chicken Lollipops, Honey Mustard Dipping Sauce
Chicken Satay Skewer, Peanut Dipping Sauce*
Chili Lime Chicken Skewer*
Fried Chicken & Waffle Skewer
Fried Chicken Slider with Bread & Butter Pickle
Sesame Chicken Skewer, Asian Chili Dipping Sauce

Sea

Shrimp Dijonnaise in Phyllo

Vegetarian

Baked Phyllo with Cranberry & Goat Cheese
Corn-Cheddar Hushpuppies, Cajun Remoulade
Deviled Egg*
Goat Cheese Herb Stuffed Mushroom*
Grilled Cheese & Tomato Soup Shooter
Mac & Cheese Pop
Miniature Spinach Feta Pie
Seasonal Bruschetta
Sundried Tomato Olive Jam, Asiago Crostini
Vegetarian Spring Roll, Asian Chili Dipping Sauce
Warm or Chilled Seasonal Soup Shooter*
Watermelon & Feta Skewer*

3.75 Each | 25 Piece Minimum

Beef & Lamb

Churrasco Steak Tortilla, Salsa Verde
Herb Grilled Miniature Lamb Chops, Mint Dipping Sauce*
Korean Short Rib Slider with Kimchi
Shaved Blackened Tenderloin Crostini, Cajun Remoulade

Sea

Coconut Shrimp, Spicy Orange Jam
Crab Dijonnaise Tart, Gruyere
Hickory Bacon wrapped Scallop*
Local Oyster on the Half Shell, Wild Berry Mignonette*
Miniature Lump Crab Cake, Saffron Aioli
Oyster Rockefeller*
Poached Old Bay Seasoned Gulf Shrimp, Cocktail Sauce
Sesame Seared Tuna Wonton, Seaweed Salad, Sriracha Mayo*
Tequila Grilled Shrimp Skewer, Pico de Gallo*
Tuna Poke Shooter*

*Gluten Free Option

Priced Per Piece | Exclusive of 22% Service Charge & 6% Sales Tax

DISPLAYED HORS D'OEUVRES

Baked Brie En Crouete*

Minimum 20 Guests
Candied Pecans, Grapes, Berries
Sundried Cherry-Apricot Jam
Sliced Baguette
6.50

Baked Maryland Crab Dip

Toasted Crostini
9.50

Seasonal Fruits & Berries*

Cinnamon Yogurt Dipping Sauce
6.95

Vegetable Crudit e*

Cucumber, Cherry Tomato, Pepper
Broccoli, Cauliflower
Choose Ranch or Bleu Cheese
Dipping Sauce
5.45

Grilled Vegetables*

Balsamic Dipping Sauce
6.25

Local Smoked Salmon Display

Traditional Accompaniments
Whipped Horseradish
Toasted Artisan Breads
11.75

Artesian Cheese Board*

Grapes, Berries
Sundried Cherry-Apricot Jam
Sliced French Bread & Crackers
6.95

Italian Antipasti Board

Sopressata, Capicola
Mortadella & Genoa Salami
Provolone, Gorgonzola Cheeses
Pickled Olives, Peperoncini
Marinated Mushroom & Artichoke Salad
Asiago Toasted Crostini
9.95

Spinach & Artichoke Dip*

Melted Cheddar & Jack Cheese
Toasted Pita Chips
6.95

Mediterranean Display*

Grilled Vegetables,
Assorted Olives,
Hummus, Spicy Feta Dip,
Artisan Breads & Toasted Pita Chips
8.95

Shrimp Cocktail

Lemon Wedges & Cocktail Sauce
200.00 | 50 shrimp

Planked Blackened Chilled Salmon

Minimum 15 Guests
Cajun Remoulade
Toasted Herb Garlic Baguette
9.95

Sushi Station*

Classic Vegetarian & Specialty Rolls
Sashimi, Soy Sauce
Pickled Ginger, Wasabi
22.75

Thai Lettuce Wraps

Pickled Cabbage, Roasted Chick Peas,
Sprouts, Scallions, Shredded Carrot,
Pickled Ginger, Toasted Peanuts
Plum Sauce, Chargrilled Chicken
14.95
Add Shrimp 2.75

Slider Station

Korean Beef Short Rib Sliders
Cheeseburger Minis
Fried Chicken Sliders
Shoe String Fries
Lettuce, Tomato, Pickle, Onions
15.95

Assorted Salad Display*

Served in Stemless Martini Glasses
Please Select Two:
Traditional Chopped
Pear & Berry
Caesar with Shaved Parmesan
Greek
Antipasto
10.95

Grilled Cheese Display

Please Select Three:
Cheddar Cheese & Tomato
Brie, Apple, & Arugula
Smoked Gouda & Bacon
Goat Cheese & Raspberry Jam
Tomato, Basil, & Mozzarella
13.95

*Vegetarian Option

Priced Per Person | Exclusive of 22% Service Charge & 6% Sales Tax

STATIONED HORS D'OEUVRES

Each Station requires a Chef Attendant per 50 guests | 125.00

Seafood Cioppino

Shrimp, Mussels, Calamari, Clams, Scallops
Spicy Tomato Fennel Saffron Broth
Garlic Crostini
21.95 | 40 Person Minimum

Seafood & Chicken Paella

Shrimp, Mussels, Clams, Scallops
Spanish Sausage & Chicken
Arborio Rice, Peppers, Scallions, Peas
White Wine Saffron Broth
21.95 | 40 Person Minimum

Seafood Sauté

2oz Crab Cake Sauté, Cocktail Sauce, Tartar Sauce
Lemons, Sesame Seared Sliced Ahi Tuna
Pickled Cucumber Ginger Slaw, Wasabi, Soy Sauce
MARKET PRICE

Shrimp & Grits Bar

Sautéed Shrimp, Andouille Sausage
Creamy Grits, Applewood Smoked Bacon
Scallions, Cheddar Cheese
16.95

Carving Station

Dijon Herb Roasted Beef Tenderloin | 16.95
Whipped & Regular Horseradish, Dijon Mustard
Assorted Silver Dollar Sized Rolls

Rosemary Roast Turkey Breast | 10.95
Citrus Cranberry Relish
Assorted Silver Dollar Sized Rolls

Honey Baked Ham | 10.95
Honey Mustard
Mini Biscuits, Assorted Silver Dollar Sized Rolls

Asian Marinated Roast New York Strip Loin | 13.95
Sriracha Mayo, Plum Sauce, Kimchi
Brioche Slider Buns

Pasta Station

Three-Cheese Tortellini, Bowtie, & Penne Pasta
Alfredo, Marinara, & Pesto Sauces
Grilled Vegetable Primavera, Italian Sausage
Scampi Shrimp, Cherry Tomatoes, Sautéed Mushrooms, Peas
Asiago Cheese, Garlic Bread, Red Pepper Flakes
17.95

Mashed Potato Bar

Whipped Savory Yukon Gold Potatoes & Whipped Yams
Cheddar, Sour Cream, Broccoli, Scallions
Blistered Cherry Tomatoes, Caramelized Pearl Onions
Country Gravy, Applewood Smoked Bacon
Candied Pecans, Mini Marshmallows, Brown Sugar
Served in Stemless Martini Glasses
15.95
Add Red Wine Braised Short Rib 4

Mac & Cheese Bar

Gouda & Cheddar Cheese
Applewood Smoked Bacon, Scallions, Tomatoes, Green Peas
Asparagus, Mushrooms, Blistered Cherry Tomatoes
Caramelized Pearl Onions, Shredded Parmesan
Served in Stemless Martini Glasses
15.95
Add Red Wine Braised Short Rib
or Scampi Style Shrimp 4

Risotto Bar

Vegetarian Risotto
Applewood Smoked Bacon, Scallions, Tomatoes, Green Peas
Asparagus, Mushrooms, Blistered Cherry Tomatoes
Caramelized Pearl Onions, Shredded Parmesan
Served in Stemless Martini Glasses
15.95
Add Red Wine Braised Short Rib
or Scampi Style Shrimp 4

THREE COURSE PLATED DINNER

Iced Tea, Lemonade, Water, Coffee & Tea

(1) Starter, up to (2) Entrées, (2) Vegetable & Starch, and (1) Dessert

Higher Priced Entrée Prevails

Starters

Manor Club Salad

Mixed Greens, Cucumber, Cherry Tomato
Shaved Red Onion, Choice of Dressing

Manor Caesar Salad

Crisp Romaine Lettuce
Homemade Croutons
Freshly Grated Parmesan Cheese

Pear & Berry Salad

Baby Spinach, Sliced Pears, Sundried Cranberries,
Bleu Cheese Crumbles, Walnuts, Raspberry
Vinaigrette

Classic Greek Salad

Crisp Romaine Lettuce, Cucumber
Cherry Tomato, Shaved Red Onion, Feta Cheese
Kalamata Olives, Pita Crisps
Oregano Red Wine Vinaigrette

Baby Kale

Shaved Fennel, Radish, Orange Segments
Toasted Pine Nuts, Basil Pesto Vinaigrette

Seasonal Salad

Chef Selected Seasonal Ingredients

Cup of Soup

Tomato Basil, Chicken Noodle, Cream of Crab (Add 2.50)

Beef, Lamb, & Pork Entrées

New York Strip | 43.95

Club Made Steak Sauce

Chargrilled Rib-Eye Steak | 44.95

Charred Onion Compote

Braised Beef Short Rib | 39.95

Cremini Beef Jus

8oz Chargrilled Filet Mignon | 44.95

Red Wine Demi-Glace

Herb Crusted

Sliced Beef Tenderloin | 43.95

Wild Mushroom Horseradish Jus

Pork Chop Milanese | 37.95

Charred Pepper Sauce

Dijon-Herb Roasted

Rack of Lamb | 43.95

Cannellini Bean Gratin, Rosemary Jus

THREE COURSE PLATED DINNER

Continued

Chicken Entrées

Piccata | 37.95

Chardonnay-Lemon Caper Sauce

Pan Seared | 37.95

Stone Ground Mustard Sauce

Marsala | 37.95

Mushrooms & Marsala Wine Sauce

Scaloppini | 37.95

Tomato Artichoke Compote
Lemon Herb Vinaigrette

Saltimbocca | 38.95

Shaved Prosciutto, Mozzarella
Sage, Marsala Sauce

Vegetarian Entrées

Rigatoni Pasta | 32.95

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

Asiago Risotto | 32.95

Roasted Root Vegetables, Tomato Fennel Sauce

Pasta Pomodoro | 32.95

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

Seafood Entrées

Herb Roasted Salmon | 38.95

Tarragon Jus

Manor Jumbo Lump Crab Cakes | 43.95

Seared Spinach, Stone Ground Mustard Sauce

Hoisin Glazed Salmon | 38.95

Club Made Kimchi, Sticky Rice

Pan Seared Scallops | 39.95

Fennel Puree, Salsa Verde

Baked Corvina | 37.95

Saffron Vermouth Sauce, Baby Shrimp

Mushroom Crusted Halibut | 39.95

Wilted Baby Kale, Smoked Tomato Fondue

Priced Per Person. Exclusive of 22% Service Charge & 6% Sales Tax

12

Plated entrée selections must be provided in advance. Host must provide place cards to distinguish individual entrée selections.

THREE COURSE PLATED DINNER

Continued

Duet Plates

**Slow Roasted Short Rib of Beef
& Pan Seared Salmon | 44.95**
Wild Mushroom Horseradish Sauce

**Grilled Chicken
& Pan Seared Salmon | 42.95**

**Chicken Scaloppini
& Shrimp Scampi | 43.95**
Parsley Garlic Butter

**Grilled Petite Filet Mignon
& Shrimp Scampi | 45.95**
Asiago Polenta, Salsa Verde
Blistered Cherry Tomatoes

**Grilled Petite Filet Mignon
& Jumbo Lump Crab Cake | 47.95**
Natural Jus, Roast Pepper Sauce

**Grilled Petite Filet Mignon
& Broiled Lobster Tail | 54.95**

Vegetable & Starch

Please Select Two

Lemon Grilled Asparagus, Balsamic Roasted Brussels Sprouts
Green Beans with Almond Butter, Herb Roasted Baby Carrots
Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes, Asiago Polenta
Jasmine Scallion Rice, Garlic Mashed Potatoes
Truffle Roasted Red Skin Potatoes

Dessert

Please Select One

Seasonal Cobbler with Vanilla Ice Cream
Warm Brownie Sundae
Lemon or Raspberry Sorbet
New York Style Cheesecake
Key Lime Pie
Chocolate Mousse

DINNER BUFFET | 45.95

25 Guest Minimum | Two Hour Duration

Iced Tea, Lemonade, Water, Coffee & Tea

(1) Salad, (3) Entrées, (2) Vegetable & Starch, and (1) Dessert

Warm Rolls & Butter

Salads

Please Select One

Manor Club Salad

Mixed Greens, Cucumber, Cherry Tomato
Shaved Red Onion, Choice of Dressing

Manor Caesar Salad

Crisp Romaine Lettuce
Homemade Croutons
Freshly Grated Parmesan Cheese

Baby Kale

Shaved Fennel, Radish, Orange Segments
Toasted Pine Nuts, Basil Pesto Vinaigrette

Watermelon Salad

English Cucumber, Feta Cubes, Shaved Red Onions
Minted Honey Vinaigrette

Pear & Berry Salad

Baby Spinach, Sliced Pears, Sundried Cranberries,
Bleu Cheese Crumbles, Walnuts, Raspberry
Vinaigrette

Classic Greek Salad

Crisp Romaine Lettuce, Cucumber
Cherry Tomato, Shaved Red Onion, Feta Cheese
Kalamata Olives, Pita Crisps
Oregano Red Wine Vinaigrette

Grilled Baby Romaine Wedge

Roasted Squash, Bleu Cheese Crumbles
Dried Cranberries, Walnuts
Sage Honey Vinaigrette

Chicken Entrées

Grilled

Lemon Roasted Fennel, Roast Pepper Pesto

Piccata

Chardonnay-Lemon Caper Sauce

Marsala

Mushrooms & Marsala Wine Sauce

Scaloppini

Tomato Artichoke Compote
Lemon Herb Vinaigrette

DINNER BUFFET

Continued

Land & Sea Entrées

Club Smoked

Rosemary Crusted Pork Loin

Sundried Apricot Compote, Cider Jus

Herb Crusted Slow Roasted

New York Sirloin

Wild Mushroom Horseradish Sauce

Red Wine Braised Short Ribs

Natural Jus

Miso Glazed Salmon

Asian Vegetable Slaw

Shrimp & Scallop Ragout

Melted Tomato Herb Sauce

Vegetarian Entrées

Rigatoni Pasta

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

Asiago Risotto

Roasted Root Vegetables, Red Pepper Coulis

Pasta Pomodoro

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

Vegetable & Starch

Please Select Two

Lemon Grilled Asparagus, Balsamic Roasted Brussels Sprouts

Green Beans with Almond Butter, Herb Roasted Baby Carrots

Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes, Asiago Polenta

Jasmine Scallion Rice, Garlic Mashed Potatoes

Truffle Roasted Red Skin Potatoes

Dessert | Stationed or Served

Please Select One

New York Style Cheesecake

Key Lime Pie

Chocolate Mousse

Served Only

Seasonal Cobbler with Vanilla Ice Cream

Warm Brownie Sundae

Lemon or Raspberry Sorbet

HORS D'OEUVRES RECEPTION PACKAGES

Classic | 34.00

3 Passed Hors d'Oeuvres | 3 Pieces of Each Per Person
2 Displayed Hors d'Oeuvres

Enhanced | 46.00

4 Passed Hors d'Oeuvres | 3 Pieces of Each Per Person
3 Displayed Hors d'Oeuvres
1 Carving Station

Elite | 58.00

5 Passed Hors d'Oeuvres | 3 Pieces of Each Per Person
3 Displayed Hors d'Oeuvres
1 Carving Station
Assorted Dessert Bites, Coffee & Tea

Passed Hors d'Oeuvres

Baked Phyllo with Cranberry & Goat Cheese
Balsamic Fig Bleu Cheese & Bacon Flatbread
Bite Size Rueben Sandwich
Chicken Lollipops, Honey Mustard Dipping Sauce
Chicken Satay Skewer, Peanut Dipping Sauce*
Chili Lime Chicken Skewer*
Chorizo Stuffed Mushroom*
Coconut Shrimp, Spicy Orange Jam
Fried Chicken & Waffle Skewer
Mac & Cheese Pops

Miniature Lump Crab Cake, Saffron Aioli
Poached Old Bay Seasoned Gulf Shrimp, Cocktail Sauce
Prosciutto wrapped Melon*
Pulled Pork BBQ Slider
Seasonal Bruschetta
Sesame Seared Tuna Wonton, Seaweed Salad, Sriracha Mayo*
Shaved Blackened Tenderloin Crostini, Cajun Remoulade
Shrimp Dijonnaise in Phyllo
Vegetarian Spring Roll, Asian Chili Dipping Sauce
Watermelon & Feta Skewer*

Displayed Hors d'Oeuvres

Assorted Salad Display
Baked Brie en Croute
Italian Antipasti Board
Local Smoked Salmon Display
Mediterranean Display
Shrimp Cocktail Display
Spinach & Artichoke Dip
Thai Lettuce Wraps

Carving Station

Chef Attendant required per 50 guests | 125.00
Asian Marinated Roast New York Strip Loin
Honey Baked Ham
Rosemary Roast Turkey Breast

*Gluten Free Option

Priced Per Piece | Exclusive of 22% Service Charge & 6% Sales Tax

YOUNG ADULT BUFFET | 44.95

25 Guest Minimum | Two Hour Duration

Assorted Sodas, Iced Tea, Lemonade & Water

(3) Hors d'Oeuvres, (1) Starter, Warm Rolls & Butter, (2) Entrées, and (1) Dessert Station

Stationary Hors d'Oeuvres

Please Select Three

Assorted Boboli Pizza Slices:

Plain Cheese, Vegetarian, or Pepperoni

BBQ Chicken Skewers

Chicken & Waffle Skewers

Franks wrapped in Pastry, Honey Mustard Dipping Sauce

Mac & Cheese Bites

Mini Chicken Taco Cups

Mozzarella Sticks, Marinara Dipping Sauce

Potato Chip Chili Nachos

Vegetable Crudit , Ranch Dip

Starters

Please Select One

House Salad, Choice of Dressing

Seasonal Fruit & Berry Martinis

Entrees

Please Select Two

Bowtie Pasta Primavera, Grilled Vegetables

Burger Sliders Plain or with Cheese, Lettuce, Tomato, Pickles

Cheese, Vegetable, or Chicken Quesadillas

Hebrew National Hot Dogs

Popcorn Shrimp & Chips

Rigatoni & Bolognese

Spaghetti & Meatballs

Tex Mex:

Grilled Chicken or Beef Tacos, Salsa, Scallions, Tomatoes

Shredded Cheddar, Sour Cream, Guacamole

Dessert Station

Please Select One

Assorted Cookies & Brownies

Cheesecake Bar

White Chocolate & Nutella Mousse Bar

Assorted Toppings

CHILDREN'S PLATED MEALS | 25.00

Seasonal Fruit Cup, Drink of Choice, Vanilla Ice Cream

Chicken Fingers & French Fries

Chicken Quesadilla

Cheeseburger & French Fries

Grilled Cheese Sandwich & French Fries

Pasta with Marinara

DESSERT

Displays & Stations

Sweet Endings | 10.95

Displayed or Passed

Assorted Miniature Desserts:
Cake Pops, Mini Rice Krispie Treats
Mini Brownie Bites, Cheesecake Drops
Chocolate Covered Strawberries

Viennese Table | 10.95

Chef's Selection of Assorted Cakes,
Pies, & Specialty Desserts

Crème Brûlée Station | 11.95

Assorted Flavors:
Traditional, Grand Marnier, Nutella

Chocolate Berries

200.00 | 50 Pieces
Fresh Seasonal Strawberries
Dipped in Milk & White Chocolate

Ice Cream Sundae Bar | 8.95

Chef Attendant required per 50 guests | 125.00

Chocolate & Vanilla Ice Cream
Hot Fudge, Caramel Sauce, Strawberry Topping
Pineapple Topping, Hershey's Chocolate Syrup
Wet Nuts, Oreo Pieces, Coconut Flakes, Sprinkles
Cherries & Whipped Cream

Cheesecake Bar | 10.95

Mini Vanilla Cheesecakes in Stemless Martini Glasses
Caramel Sauce, Strawberry Topping
Hershey's Chocolate Syrup, Oreo Cookie Crumbles
Berries, Whipped Cream

Indoor S'more Station | 9.95

Chef Attendant required per 50 guests | 125.00
Marshmallows, Oreo Cookies, Graham Crackers
Milk Chocolate Hershey Bars

Served Desserts | 7.95

Fresh Berries & Whipped Cream

New York Style Cheesecake with Mixed Berry Compote

Key Lime Pie

Banana Chocolate Chip Bread Pudding with Vanilla Sauce

Warm Brownie Sundae

Chocolate Mousse

Seasonal Crème Brûlée

Lemon or Raspberry Sorbet

Seasonal Cobbler with Vanilla Ice Cream

MEETINGS & BREAKS

Executive Meeting Package | 40.95

Continental Breakfast or Lunch Buffet | Have Both for 50.95

Mid-Morning Refresh & Afternoon Break

Chesapeake Continental

Pitchers of Water on the Tables

Seasonal Sliced Fresh Fruit

Muffins, Danish, Bagels, Breakfast Breads

Sweet Butter, Cream Cheese, Preserves

Chilled Orange Juice, Apple Juice

Freshly Brewed Coffee, Specialty Teas

Lunch Buffet Selections

Give Thanks

Italian

Southwestern Tex Mex Fiesta

Mediterranean

Sandwich & Wrap Bounty

Backyard BBQ

Please See Page 4 for Details

Mid-Morning Refresh

Full Refresh of Coffee & Decaf, Specialty Teas, & Assorted Soft Drinks

Afternoon Break

Assorted Soft Drinks, Juices, & Bottled Water

Freshly Baked Cookies, Candy Bars, & Fresh Fruit

Refreshment Breaks | 10.95

Snack Time

Freshly Baked Cookies, Assorted Candy Bars

Individual Bags of Snacks

Soft Drinks, Bottled Water

Freshly Brewed Coffee, Specialty Teas

Healthy Choice

Whole Fresh Fruit, Domestic Cheeses, Crackers

Crudit  with Ranch Dipping Sauce

Orange, Cranberry, & Apple Juice, Bottled Water

Freshly Brewed Coffee, Specialty Teas

A la Carte Selections

Whole Fresh Fruit | 3.00

Assorted Bagels & Cream Cheese | 4.00

Freshly Baked Cookies | 4.00

Snack Mix, Pretzels, or Nuts | 4.00

BEVERAGES

Beer, Wine, & Spirits

Beverage Service Options

Open Bar | Charged at a Flat Rate per guest of drinking age (see table below)

Consumption Bar | Charged per Bottle

Requires 250.00 Bar Set-up Fee & 100.00 Bartender Fee per Bartender per 100 Guests

Cash Bar | Guests Charged per Drink Ticket

Requires 250.00 Bar Set-up Fee, 100.00 Bartender Fee per Bartender per 100 Guests,
& 100.00 Cashier Fee (150.00 for Cashier with Credit Card Capabilities)

Bar Package Levels

Call Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Cutty Sark Scotch, Seagram's 7 Blended Whiskey
Jim Beam Bourbon, Cuervo Gold Tequila, Budweiser, Coors Light, Miller Light & O'Doul's NA
Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda

Premium Brands

Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Rum, Dewar's Scotch, Seagram's VO Canadian Whisky
Wild Turkey Bourbon, Cuervo Gold Tequila, Corona, Heineken, Amstel Light & O'Doul's NA
Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda

Ultra-Premium Brands

Absolut Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Glenfiddich Scotch, Crown Royal Whiskey
Makers Mark Bourbon, Patron Tequila, Corona, Heineken, Amstel Light, O'Doul's NA
Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda, and all items from Premium

	Beer & Wine	Call	Premium	Ultra
2 hours	18.00	25.00	27.50	35.00
3 hours	21.00	30.00	33.50	40.00
4 hours	26.00	35.00	37.50	45.00
5 hours	30.00	40.00	43.50	50.00

BEVERAGES

Wine Service

Offered during the meal, wine service provides an added touch & memorable hospitality to your guests.

House Wine | 35.00 per 750ml Bottle

House Champagne | 37.00 per 750ml Bottle

Additional wines from our wine list are available by the bottle at list price.

Champagne Toast

House Champagne | 5.00 per Glass

Additional Champagnes from our wine list are available by the bottle at list price.

Gourmet Mimosa Bar

Create Your Own Mimosas with this festive addition to brunches & lunches.

House Champagne | Orange, Cranberry, & Peach Juices

Cherries, Strawberries, and Orange Slices for Garnishes

2 Hours | 14.00 per Person

3 Hours | 19.00 per Person

4 Hours | 23.00 per Person

Liqueur Coffee Bar

Requires an Attendant when guests below legal drinking age are present | 75.00

Enjoy Kahlua, Bailey's, & Frangelico with your Coffee Station.

Whipped Cream, Sugar Cubes, Shaved Chocolate, & Cinnamon

7.50 per Person | up to 2 Hours

Beverage Stations

Iced Tea, Lemonade, Assorted Soda, & Bottled Water

2 Hours | 7.00 per Person

3 Hours | 8.00 per Person

4 Hours | 9.00 per Person

Coffee & Hot Tea

2 Hours | 3.50 per Person

3 Hours | 4.50 per Person

4 Hours | 5.50 per Person

Alcohol Consumption Policy

All alcohol must be purchased from Manor Country Club.

Alcoholic beverages may not be served to or consumed by anyone under the age of 21.

Manor reserves the right to require proof of age and to refuse service to anyone, who in the opinion of the staff is intoxicated. Manor further holds the host responsible for monitoring the behavior of their guests.



Manor Country Club

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