

Individual Dinners

*** Choice of One Entrée selection or substitute vegetarian optional ***

All Dinners Include: **Appetizer** - Fresh Vegetable Tray with dip, Garden Salad or Soup, Homemade Bread, Coffee, Tea, Decaf, Milk. Vineyard or Caesar Salad upgrade

Standard Open Bar & room for 5 1/2 hours,

Champagne Toast, Wedding cake with cutting & serving, Tax & Service charges.

Combination Dinners

Grilled Filet Mignon accompanied by one of the following:

- Chicken Picatta or Marsala.
- Chicken Boursin, Wellington, Grand Traverse, Pecan or Dijon.
- Chicken Saltimbocca, Florentine, Apricot, Anchorage or Provencal.
- Norwegian Salmon or Shrimp Scampi

Char-grilled Filet Mignon

Marinated and grilled to perfection complimented with a marsala demi glace.

12 oz. New York Strip Steak

Grilled to perfection served with Marsala demi glace

Norwegian Salmon

Brushed with herbs and spices, finished with a Saffron sauce.

Chilean Sea Bass "San Marzano"

Grilled to perfection and topped with homemade amogio sauce.

Chicken Wellington

Boneless breast of chicken, mushrooms duxelle wrapped in puff pastry with a veloute sauce

Grand Traverse Brandy Chicken

Boneless breast of chicken finished with sautéed Michigan sun dried cherries & shallots in a light brandy cream sauce.

Chicken Picatta

Boneless breast of chicken sautéed with fresh lemon, white wine, cream and capers.

Chicken Marsala

Boneless breast of chicken sautéed with Marsala wine demi glace and topped with mushrooms.

Chicken Dijon

Boneless breast of chicken sautéed with wild & domestic mushrooms finished with a brandy Dijon cream sauce

Chicken Anchorage

Boneless breast of chicken stuffed with fresh Asparagus & king crabmeat and finished with A light béarnaise sauce.

Chicken Saltimbocca

Boneless breast of chicken, stuffed with baby spinach, provolone cheese, proscuitto ham & Italian spices finished with a Marsala wine demiglace.

Apricot Chicken

Boneless breast of chicken, stuffed with dried fruits, finished with an apricot glaze.

Chicken Boursin

Boneless breast of chicken, roasted peppers Boursin cheese wrapped in a puff pastry finished with basil cream sauce.

Chicken Provencal

Boneless breast of chicken sautéed with artichoke hearts, capers, plum tomatoes, white wine Lemon & scallions.

Chicken Florentine

Boneless breast of chicken stuffed with spinach, feta cheese, pine nuts & topped with white wine sauce.

Chicken Pecan

Boneless breast of chicken lightly coated with crushed pecans, sautéed and finished with a praline liquor cream sauce.

Potato

Baked with sour cream
Anna
Parsley boiled red skins
Oven Roasted Parisienne
Garlic Mashed

Vegetable

Green beans almandine
Squash Medley
California Medley
Sugar Snap Peas
Bean Medley
Baby Peas, mushrooms & onions

Buffet Dinner I

Dinner Includes: Fresh Fruit Salad, Garden Salad, Homemade Italian Bread, Butter, Coffee, Tea, Decaf, Milk, Standard Open Bar & room for 5 1/2 hours, Champagne Toast, Wedding cake with cutting & serving, Tax & Service charges.

Appetizer - Fresh Vegetable Tray with Dip

Entrees

(Choice of Three)

Carved by Chef if requested:

Roast Sirloin

Roast Pork loin with orange sage sauce

Grilled Flank Steak "Santa Fe"

with a medley of sautéed bell peppers

Honey Glazed Ham

Italian sausage

Polish sausage with sauerkraut

Stuffed Sole Morne

with a creamy spinach filling and parmesan sauce

Orange Roughy "San Marzano" with a tomato Chutney

Grilled Salmon with a Basil cream sauce

Boneless breast of chicken with choice of sauce:

Marsala, Picatta, Parmesan, Grand Traverse

Brandy, Pecan or Dijon.

Chicken Boursin

Chicken Wellington

Potato (Choice of One)

Garlic Mashed

Anna Potatoes California Medley

Oven Roasted Parisienne

Parsley Boiled Red Skins

Vegetable (Choice of One)

Green Beans Almandine

Sugar Snap Peas

Medley of Zucchini Squash

Bean Medley

Pasta (Choice of One)

Mostaccioli with meatless red sauce

Rigatoni Alfredo

Bowtie Primavera

Buffet Dinner II

Dinner Includes: Garden Salad, Homemade Italian Bread, Butter, Coffee, Tea, Decaf, Milk, Standard Open Bar & room for 5 1/2 hours, Champagne Toast, Wedding cake with cutting & serving, Tax & Service charges.

Appetizer - Fresh Vegetable Tray with Dip

Entrees

(Choice of Two)

Carved by Chef if requested:

Roast Eye of Round Beef

Honey Glazed Ham with pineapple sauce

Baked Tilapia "Siciliano" style

with breadcrumbs and topped with a lite tomato sauce.

Roast Breast of Turkey

with dressing, gravy & cranberry sauce

Oven Roasted Chicken

Italian Sausage with tri-color peppers

Meatballs in marinara sauce

Polish sausage with sauerkraut

Potato (Choice of One)

Fluffy Whipped

Anna Potatoes

Oven Roasted

Parsley Boiled Red Skins

Vegetable (Choice of One)

Green Beans Almandine

California Medley

Steamed Broccoli & Carrots

Bean Medley

Pasta (Choice of One)

Mostaccioli with meatless red sauce

Rigatoni Alfredo or Bolognese

(meat sauce)

Family Style I

*Includes: Homemade Italian Bread, Coffee, Tea, Decaf, Milk,
Standard Open Bar & room for 5 1/2 hours, Champagne Toast
Wedding cake with cutting & serving, Tax & Service charges.*

Appetizer

Fresh Vegetable Tray with Dip

Choice of One:

*Minestrone Soup, Chicken Striatella Soup or Garden Salad
Upgrade Vineyard or Caesar Salad. Upgrade Roasted eggplant & garlic soup*

Pasta

(Choice of One)

Mostaccioli with meatless red sauce - Rigatoni Alfredo - Bowtie Primavera

Entrees

(Choice of Two)

*Boneless Chicken Breast with choice of sauce:
Marsala, Picatta, Parmesan, Grand Traverse Brandy, Pecan or Dijon*

Oven Roasted Chicken

Roast Sirloin

Orange Roughy "San Marzano" with a tomato chutney

Roast Pork Loin with an orange sage sauce

Italian Sausage with tri-color peppers

Polish Sausage with Sauerkraut

Meatballs in Marinara Sauce

Stuffed Cabbage Rolls

Potato (Choice of One)

*Oven Roasted Parisienne
Anna*

*Parsley Boiled Red Skins
Garlic Mashed*

Vegetable (Choice of One)

*Sugar Snap Peas
Green Beans Almandine
California Medley*

*Baby Peas with Mushrooms & Onions
Medley of Zucchini Squash
Bean Medley*

Family Style II (Italian)

*Includes Homemade Bread, Coffee, Tea, Decaf, Milk,
Standard Open Bar & room for 6 hours, Champagne Toast,
cutting & serving of cake (if ordered through Laurel Manor),
Tax & Service Charges.*

Appetizer

*Antipasti with prosciutto & melon, Imported cheese, olives and marinated artichoke hearts.
Or Substitute for Cold Combination hors d'oeuvres

Soup

Chicken Stratiatella, Minestrone or (Upgrade Roasted eggplant & garlic soup)

Pasta I (Choice of One)

Mostaccioli with meatless red sauce - Bowtie Primavera

Pasta 2 (Choice of One)

Tortellini with Palomino sauce - Rigatoni Alfredo - Ravioli (cheese or meat)

Two Entrees (Choice of One)

Oven Roasted Chicken

Boneless Chicken Breast with choice of Sauce:

Marsala, Picatta, Parmesan, Grand Traverse Brandy, Pecan or Dijon

(Choice of One)

*Beef Tenderloin with Mushroom Caps
Orange Roughy "San Marzano"*

*Roast Pork Loin with orange sage sauce
Veal Milanese with fresh lemon*

Vegetables (Choice of One)

*Green beans almandine
Green beans Chilled Italian Style
California Medley
Sugar Snap Peas*

*Baby Peas with Mushrooms and Onions Medley of
Zucchini Squash
Bean Medley*

Potato (Choice of One)

*Anna
Oven roasted parisienne*

*Garlic Mashed
Parsley boiled redskin*

Salad tossed in Homemade Italian Dressing

Dessert (Choice of One)

Raspberry or Lemon sorbet

Spumoni

Late Night Pans of Pizza - Cheese & Pepperoni or Vegetarian (provided 1 ½ hour before end time)

Market Place Hors D'Oeuvres

75 person minimum

Continuous 2 hour service

Pasta Station

Pasta Primavera

Baked Tronchetto (our homemade version of vegetarian lasagna)

Homemade breads and bread sticks

OR

Potato Station

Creamy Whipped - Garlic Mashed – Mashed Sweet Potatoes

Gravy – (3) Beef, Chicken, & Seafood Newburgh, Sour cream, Butter, Chives, Scallions, Shredded Cheddar Cheese, Bacon Bits, Brown Sugar, Cinnamon, and Mini Marshmallows

Carving Station

Roast Sirloin of Beef –or- Spiral Sliced Ham

Honey Roasted Breast of Turkey

Carved by the Chef with homemade Rolls & Condiments

Hot & Cold Station

2 Hot Hors D'Oeuvres

(Selected from the top/ 100 pieces selection)

A display of garden vegetables and dip, black and green olives, cherry peppers, pepperoncini, Imported and Domestic cheeses served with crackers and hot bread sticks.

Or

Substitute with 1 additional hot hors d'oeuvres

Sweet & Coffee Station

Assorted Miniature Pastries & Gourmet Cookies

All Occasion Cake

To be cut and served at the station by our staff

Coffee/Tea/Decaf

Bar Services

Standard Open Bar

Room setup with round tables of 10 people for 3/4 of the final count.

- All white linens provided on tables.
- Cocktail plates and forks provided at each station.
- *Includes a 5 1/2 hour time period in the room.