

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Proms at Burton Manor Menu Selections

There's no better place to host your prom than Burton Manor — we handle all the details for you.

Contact your event expert today for help planning your special event.

*For your convenience, our entire menu now includes
an 18% service charge and 6% Michigan Sales Tax.*

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Prom at Burton Manor

Buffet Dinner

Your Buffet Dinner begins with a Mixed Garden Green Salad with Ranch and Italian Vinaigrette Dressings and Pasta Salad

Penne Rigate or Farfalle Pasta with:

Alfredo, Mushroom Cream, Scaloppini, Tomato Basil Meat Sauce, or Pomodoro Sauce
For Burton Manor's signature Wild Mushroom, Sun-dried Tomato and Green Onion Crème Sauce,
add \$1.25 per person

Entree

Select Two:

Carved Slow-roasted Top Round of Beef
Carved Top Sirloin Jus Lie*
Meatballs: Swedish-style or Marinara
Italian Sausage with Bell Peppers
Baked Scrod a la Provençal –or–
Roast Pork and Dressing

Burton Manor-style Roasted Chicken
Cabbage Rolls in Tomato Sauce
Smoked Polish Kielbasa with Sauerkraut
Home Style Glazed Ham
Baked Scrod with Nantua or Lemon Caper Sauce
Breast of Chicken with choice of sauce: Scaloppini,
Amaretto, Mushroom, Marsala or Piccata

* add \$2.50 per person

Accompaniments

Select Two:

RICE: Rice Pilaf, Wild Rice Blend. **POTATOES:** Garlic Whipped, Rosemary and Thyme Roasted, Home Style Mashed, Au Gratin, Scallop, or Parsley Boiled. **VEGETABLES:** Burton Manor Style Carrots, Vegetable Medley, Green Beans with Red Peppers and Onions, San Francisco Blend, Sweet Corn O'Brien or Bahama Blend

Dessert Table

Select Three:

Cannoli, Assorted Gourmet Cookies, Fudge Brownies or Pina Colada Cake

Your Selections Include:

Fresh Baked Bread with Butter
Coffee, Decaf & Hot Tea
Assorted Soft Drinks and Juices

\$30.00 per person

Saturday, \$33.00 per person

10 Complimentary Guests (300 Minimum)

We proudly serve Douwe Egberts Coffee



All prices include an 18% service charge and 6% Michigan Sales Tax. All Prices are subject to change without notice.

10-19-07

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Prom at Burton Manor *Family-Style Dinner Service*

Family-Style Dinner begins with an assorted relish tray served to each table, followed by a Mixed Green Garden Salad with Ranch and Italian Vinaigrette Dressings

Penne Rigate or Farfalle Pasta served to the table with your choice of:

Alfredo, Mushroom Cream, Scaloppini, Tomato Basil Meat Sauce or Pomodoro Sauce

For Burton Manor's signature Wild Mushroom, Sun-dried Tomato and Green Onion Crème Sauce
add \$1.25 per person

Entrée

Select two

Slow-roasted Top Round of Beef
Sliced Top Sirloin Jus Lie*
Meatballs: Swedish-style or Marinara
Italian Sausage with Bell Peppers
Baked Scrod a la Provençal
Roast Pork and Dressing

—or—

Burton Manor-style Roasted Chicken
Cabbage Rolls in Tomato Sauce
Smoked Polish Kielbasa with Sauerkraut
Home Style Glazed Ham
Baked Scrod with Nantua or Lemon Caper Sauce
Breast of Chicken with choice of sauce: Scaloppini,
Amaretto, Mushroom, Marsala or Piccata

* add \$2.50 per person

Accompaniments

Select two

RICE: Rice Pilaf, Wild Rice Blend. **POTATOES:** Garlic Whipped, Rosemary and Thyme Roasted, Home Style Mashed, Au Gratin, Scallop, Rissole or Parsley Boiled. **VEGETABLES:** Burton Manor Style Carrots, Vegetable Medley, Green Beans with Red Peppers and Onions, San Francisco Blend, Sweet Corn O'Brien or Bahama Blend

Dessert Table

Select one

Cannoli, Chocolate Mousse or Pina Colada Cake

Your Selections Include:

Fresh Baked Bread with Butter
Coffee, Decaf, Hot Tea
Assorted Soft Drinks and Juices

\$32.00 per person

Saturday, \$36.00 per person

10 complimentary guests, 300-person minimum

We proudly serve Douwe Egberts Coffee



All prices include an 18% service charge and 6% Michigan Sales Tax. All Prices are subject to change without notice.

10-19-07

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Prom at Burton Manor

Individual Dinner

Appetizers on Arrival

Your individual style dinner begins with a
Mixed Green Garden Salad with Ranch and Italian Vinaigrette Dressings.

Entrée

Select one

	<i>Monday-Friday</i>	<i>Saturday</i>
Roast Beef Tenderloin = Slow-roasted to perfection with balsamic vinegar and brown sauce reduction	\$36.00	\$39.00
English Cut Prime Rib of Beef Jus Lie = Two medium-thick cuts of prime rib with au Jus	\$33.00	\$37.00
Sliced Sirloin, Hunter-style = Slow-roasted, New York Strip served with roasted garlic, mushrooms, tomatoes and red wine sauce	\$32.00	\$36.00
Chicken a la Kiev = Chicken breast stuffed with garlic-herb butter, lightly breaded with Veloute sauce	\$29.00	\$33.00
Boneless Breast of Chicken , served with your choice of sauce	\$25.00	\$29.00
• <i>Mushroom Cream</i> – white wine and heavy cream with assorted mushrooms, garlic, shallots and onions		
• <i>Marsala</i> – brown sauce with a reduction of Marsala wine and mushrooms		
• <i>Piccata</i> – white wine reduced with shallots, garlic, chicken stock and finished with lemon		
• <i>Scaloppini</i> – white wine and heavy cream with sun-dried tomatoes, bacon, mushrooms and garlic		
• <i>Amaretto</i> – Amaretto and chicken stock reduced with garlic and almonds		
Grilled French Chicken Breast = Chicken breast and wing served with fresh tarragon infused cream sauce	\$25.00	\$31.00
Chicken Cordon Bleu = Ham and Swiss cheese stuffed chicken breast, breaded; served with Sauce Poulet	\$29.00	\$29.00
Roast Loin of Pork = Slow-roasted pork loin served with Granny Smith apple-cinnamon-infused veal stock	\$29.00	\$29.00
Pork with Cabbage and Lardoons = Sliced pork loin served on a bed of braised cabbage and bacon with red wine sauce,	\$29.00	\$29.00
Mahi Mahi Beurre Noisette = Firm, flavorful Hawaiian fish is flash-seared then slowly baked; served with brown butter and chives	\$29.00	\$32.00
Roast Salmon Polynesian = Salmon marinated in soy sauce, red wine vinegar then oven-seared and topped with julienne carrots, onions and pineapple	\$29.00	\$33.00
Grilled Pork Chops with Sweet & Sour Onions = Two medium-sized pork chops topped with sautéed onions and sugar-sherry vinegar reduction	\$29.00	\$29.00
Rainbow Trout Almondine = Filet of Trout roasted with slivered almonds	\$28.00	\$31.00
Tilapia al a Provencal = This sweet and light-textured fish is topped with a reduction of stewed tomatoes, basil, garlic, olives and thyme	\$28.00	\$31.00

All prices include an 18% service charge and 6% Michigan Sales Tax. All Prices are subject to change without notice.

10-19-07

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Individual Dinner Service, continued

Duet Entrée Selections

Select one

	<i>Monday-Friday</i>	<i>Saturday</i>
Baked Scrod Veronique = Slow-cooked small scrod served with Champagne cream sauce, topped with mushrooms and seedless grapes	\$27.00	\$30.00
Whitefish Pomme De Terre = Lake Superior Whitefish filet slow-roasted in a potato crust	\$28.00	\$31.00
Delmonico Jus Lie & Polynesian Salmon = Thin-sliced Prime Rib with thickened au Jus paired with salmon marinated in Asian spices	\$31.00	\$35.00
Grilled & Roasted Herbed Tenderloin Medallions & Boneless Breast of Chicken Carved Tenderloin paired with a boneless breast of chicken in your choice of sauce <i>(Please see previous page for sauce selections.)</i>	\$31.00	\$35.00
Sirloin Au Poivre & Chicken Marsala = Slow-roasted pepper-encrusted sliced sirloin paired with a chicken breast in a reduction of Marsala wine and mushrooms	\$29.00	\$33.00
Carved Sirloin Chasseur & Seared Salmon = Carved strip-loin with garlic, tomatoes and demi-glace coupled with a salmon filet on Boursin dill sauce	\$31.00	\$35.00
Grilled & Roasted Sirloin Filet & Boneless Breast of Chicken = With your choice of sauce <i>(Please see previous page for sauce selections.)</i>	\$27.00	\$31.00

Accompaniments

Select two

RICE: Rice Pilaf, Wild Rice Blend. **POTATOES:** Rosemary and Thyme Roasted, Au Gratin or Parsley Boiled. **VEGETABLES:** Burton Manor Style Carrots, Medley of Mixed Vegetables, Green Beans with Red Peppers and Onions, San Francisco Blend, Sweet Corn O'Brien or Bahama Blend

Dessert

Select one

Cannoli, Chocolate Mousse or Pina Colada Cake

Your Selections Include:

Fresh Baked Bread with Butter

Coffee, Decaf, Hot Tea

Assorted Soft Drinks and Juices

10 complimentary guests, 300-person minimum

We proudly serve Douwe Egberts Coffee



All prices include an 18% service charge and 6% Michigan Sales Tax. All Prices are subject to change without notice.

10-19-07

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Optional Services for Proms

Make your evening more memorable with food station packages

On the Light Side

Imported & Domestic Cheese and Cracker Display
Fresh Vegetables with Ranch Dipping Sauce

Hot Snacks

Chicken fingers with dipping sauce
Assorted mini-pizza quiche
Swedish meatballs
Jalapeno-stuffed cheese sticks

Sweet Connection

Assorted cookies, Fudge Brownies, Pina Colada cake

Ice Cream Bar

Hand-scooped chocolate, strawberry and vanilla ice cream with fudge, caramel, nuts,
whipped cream and crushed Oreo cookies

Soda Station

Assorted soft drinks and juices served throughout the evening

\$30.00 per person

Saturday, \$33.00 per person

10 complimentary guests, 300-person minimum

Price includes six-hour room rental