

Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

Optional Menu Selections

We can tailor any menu to your liking;
simply contact your Burton Manor event expert to discuss your needs.
Ask your event expert about our in-season specials.

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

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Appetizer Trays

Fresh Vegetables with Dip Tray

\$2.75 per person, inclusive

3-Tier Imported and Domestic Cheese and Cracker Tray

\$ 2.75 per person, inclusive

3-Tier Vegetables with Dip & Petite Sandwich Tray

\$ 2.75 per person, inclusive

3-Tier Combination Cheese and Cracker & Vegetables with Dip Tray

\$ 2.75 per person, inclusive

Fruit Table

Seasonal Selection of Sliced and Whole Fruit, Melon Baskets, Seasonal Berries

Flavored Yogurt and Chocolate dipping Sauces

\$3.50 per person, inclusive

Mini Sweet Table

Cannolis, Brownies, Mini French Pastries, Swiss Rolls, Mousse

\$ 4.00 per person, inclusive

Sweet Table

Miniature French and Italian Pastries, Petite Fours, Eclairs, Cream Puffs, Cannolis, Cheesecakes and Brownies. We add fresh seasonal fruit and dip, full size fruit flans, cakes, tortes and mousse to complete your dessert table.

\$ 8.00 per person, inclusive

Late Night Pizza Station

Chef's homemade hand-tossed pepperoni pizza

Can be ordered for 1/2 the guaranteed guest count

\$ 1.50 per person, inclusive

We proudly serve Douwe Egberts Coffee



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Optional Menu Selections, continued

Cold Hors d' Oeuvres

\$ 200.00 per 100 pieces

Tenderloin with Cajun Rémolade
Salami Cornets with Herbed Cheese
Assorted Lawash Sandwiches
Asparagus Wrapped in Prosciutto

Assorted Canapés and Paté
Assorted Tea Sandwiches
Belgian Endive with Boursin Cheese

Hot Hors d' Oeuvres

\$ 250.00 per 100 pieces

Meatballs Bordelaise or Wild Mushroom
Crab Dip ala Burton
Smoked Chicken Quesadilla
Bacon-wrapped Scallops
Sausage Stuffed Mushroom Caps

Buffalo-style Boneless Chicken Strips
Spinach and Feta in Phyllo Dough
Spring Rolls with Plum Sauce
Italian Sausage with Bell Peppers

Carving Stations

Herb Encrusted Round of Beef

Accompanied by Mayonnaise, Mustard, Dijon and Horseradish Sauces with Hard-crusting Rolls
\$300.00 serves 100

Roast Tenderloin of Beef

Accompanied by Horseradish Cream, Dijon Mustard and Mayonnaise with Hard-crusting Rolls
\$350.00 serves 25

Baked Ham with Mustard and Brown Sugar Glaze

Accompanied by Yellow Mustard, Mayonnaise, Seed Mustard with Hard-crusting Rolls and Biscuits
\$200.00 serves 75

Roast Breast of Turkey

Slow-roasted with sage and poultry seasoning; served with
house-made Cranberry Relish, Mayonnaise,
Hard-crusting Rolls and Buttermilk Biscuits
\$175.00 serves 35