

# Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

## *Menu Selections for Corporate/Social Events*

Burton Manor offers corporate clients a variety of meal options – from box lunches to opulent sit-down dinners. All our meals are prepared with gourmet flair, using the finest fresh ingredients.

We can tailor any menu to your liking;  
simply contact your Burton Manor event expert to discuss your needs.

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## *Breakfast Selections*

### *Individual Service*

**American Breakfast.** Chilled orange juice, fluffy scrambled eggs, American-fried potatoes with choice of sausage links or baked ham; assorted breakfast pastries; coffee, decaf & tea, \$15.00 per person

**VIP Breakfast.** Chilled orange, tomato and grapefruit juices; seasonal fresh fruit; petite filet mignon, fluffy scrambled eggs, American-fried potatoes; fresh baked croissant with preserves; coffee, decaf & tea, \$23.00 per person

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### *Traditional Breakfast Buffet*

*Select one:*

Chilled Orange Juice or Fresh Fruit Cocktail

*Select one:*

Sausage Links or Baked Ham

*Select one:*

Silver Dollar Pancakes or French Toast with Warm Syrup

***Your selections are accompanied by:***

Fluffy scrambled eggs

American-fried potatoes; mini-muffins and mini-Danish

Coffee, Decaf & Hot Tea

**\$ 16.00 per person**

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### *Continental Breakfast*

Chilled Orange Juice

Fresh-baked Danish Pastries

Coffee, Decaf & Tea

**\$ 6.00 per person**

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### *Continental Extraordinaire*

Chilled Orange, Tomato and Grapefruit Juices

Sliced and cubed seasonal fresh fruit

Assorted fruit muffins, Danish pastries, toasted bagels with cream cheese & preserves

Coffee, Decaf & Hot Tea

**\$ 10.00 per person**

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## *Brunch Buffet*

Fluffy Scrambled Eggs  
Sausage Links  
Silver Dollar Pancakes with Warm Syrup  
Cheese Crepes with Strawberry Pureé

Tossed Garden Salad with Dressing  
Tri Colored Pasta Salad  
Fruit Cocktail

Oven Roasted Chicken with Herbs  
Green Beans Almondine  
Rice Pilaf

## *Dessert Table*

Cannoli, Brownies, Pina Colada Cake

## *Your Selections Include:*

Fresh Baked Bread with Butter  
Coffee, Decaf & Hot Tea

**\$ 28.00 per person**

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## *Individual Luncheon*

### *Appetizers*

*Select one*

Tossed Garden Greens with Ranch Dressing or Italian Vinaigrette

Chef's Classic Soup du Jour, add \$1.75

Fresh Fruit Plate with Strawberry Yogurt, add \$2.00 (in season)

### *Entrée*

*Select One*

Roasted Sliced Tenderloin with Red Wine Sauce or Boursin Cheese \_\_\_\_\_ \$20.00

Yankee Pot Roast Estouffade \_\_\_\_\_ \$17.00

Sliced Sirloin Hunter Style \_\_\_\_\_ \$18.00

Breast of Chicken served with your choice of:

Scaloppini, Francoise, Amaretto, Mushroom, Marsala, Piccata, Teriyaki or Port Wine Sauce \_\_\_\_\_ \$17.00

Breast of Chicken Cordon Bleu \_\_\_\_\_ \$18.00

Chicken al a Kiev Burton Manor \_\_\_\_\_ \$18.00

French Chicken Breast with Roasted Peppers and Garlic Cream Sauce \_\_\_\_\_ \$18.00

Grilled Salmon with Dill Sauce \_\_\_\_\_ \$18.00

\*Cannelloni filled with Ricotta Cheese topped with Pomodoro or Basil Meat Sauce \_\_\_\_\_ \$14.00

\*Vegetable Lasagna with Cracked Black Pepper Parmesan Sauce \_\_\_\_\_ \$14.00

\*Fresh Fruit Plate with Cottage Cheese \_\_\_\_\_ \$12.00

\*VIP Box Lunch

Pasta Salad, Deli Sandwich on Croissant, Fresh Fruit, Potato Chips and Cookie \_\_\_\_\_ \$14.00

*\* Appetizer and/or accompaniments are not included with these selections.*

### *Accompaniments*

*Select Two*

**RICE:** Rice Pilaf; Wild Rice Blend. **POTATOES:** Rosemary and Thyme Roasted 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 Fudge Brownie

### *Your Selections Include*

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

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## *Luncheon Buffet*

### *Salad*

Mixed Garden Greens with Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, Red Onion, Shaved Colby Cheese with Ranch and Italian Vinaigrette Dressings

### *Penne Pasta in your choice of sauce:*

Mushroom Cream; Scaloppini Sauce or Tomato Basil Meat Sauce

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

### *Entrée*

*Select two*

Burton Manor-style Roasted Chicken  
Smoked Polish Kielbasa with Sauerkraut  
Meatballs: Swedish-style or Marinara  
Italian Sausage with Bell Peppers

Home Style Glazed Ham  
Cabbage Rolls in Tomato Sauce  
Baked Scrod a la Provençal  
Baked Scrod with Nantua or Lemon Capers Sauce

*Substitute these entrée selections*

Sliced Top Sirloin Jus Lie, add \$2.00 per person

Sliced Beef Tenderloin, add \$2.50 per person

Chicken Breast served with your choice of sauce:

Scaloppini, Amaretto, Mushroom, Marsala or Piccata, add \$2.00 per person

### *Chef's Selection of Vegetable and Potato or Rice*

### *Fresh Baked Bread with Butter*

### *Dessert*

*Select one*

Cannoli, Fudge Brownie, Chocolate Mousse

**\$ 19.00 per person**

## *Market Street Deli Buffet*

Market Street Deli Buffet includes relish trays, fresh seasonal fruit, pasta salad, salad bar with toppings and dressings, an array of sliced deli meats with imported and domestic cheeses along with assorted breads, rolls and condiments.

### *Deli Dessert Options*

*Select One:*

Cannoli or Chocolate Mousse

**\$ 18.00 per person**

### *Your Selections Include*

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

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## Meeting Breaks

**Sweet Connection.** Fresh-baked fudge brownies; chocolate chip, oatmeal-raisin and peanut butter cookies; assorted soft drinks; coffee, decaf & tea, \$5.00/person

**Harvest Break.** Whole and wedged Michigan apples with caramel dip; cider and cinnamon sugar donuts; assorted soft drinks, apple cider; coffee, decaf & tea, \$6.00/person

**Little Italy.** Pasta salad with chunks of Genoa salami and Pepperoncini; variety of deep dish pizza; garlic breadsticks; assorted soft drinks; coffee, decaf & tea, \$8.00/person

**Chill-out Break.** Seasonal fresh fruit; frozen yogurt bars; assorted ice cream bars; assorted soft drinks; coffee, decaf & tea, \$6.00/person

## A La Carte Menu

Coffee, Decaf & Tea, per gallon _____	\$ 28.00
Assorted Soft Drinks, per can _____	\$ 2.00
Chilled Fruit Juices, per pitcher _____	\$ 16.00
Milk, per pitcher _____	\$ 10.00
Fruit Punch, per gallon _____	\$ 25.00
Hot Apple Cider, per gallon _____	\$ 19.00
Fudge Brownies, per dozen _____	\$ 19.00
Fresh Baked Cookies, per dozen _____	\$ 15.00
Croissants with Preserves, per dozen _____	\$ 23.00
Bagels with Cream Cheese, per dozen _____	\$ 19.00
Danish, Cinnamon or Pecan Rolls, per dozen _____	\$ 19.00
Assorted Donuts, per dozen _____	\$ 17.00
Yogurt, each _____	\$ 2.00
Sliced Apples with Caramel Dip, per dozen _____	\$ 20.00
Seasonal Fresh Fruit, per piece _____	\$ 3.00
Ice Cream or Frozen Yogurt Bars, each _____	\$ 3.00
Potato Chips with Dip, per pound _____	\$ 13.00
Pretzels, per pound _____	\$ 11.00
Tortilla Chips with Salsa, per pound _____	\$ 15.00
Mixed Gourmet Nuts, per pound _____	\$ 20.00

**NOTE: One-hour time limit on theme breaks. Breaks must be based on total guarantee.**

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