

Burton  Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

# *Dinner Service*

# Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

## *Buffet Dinner Service*

### *Appetizers on Arrival*

Imported and Domestic Cheese Board and Fresh Crudités with Dip

Your buffet dinner begins with a Mixed Green Garden Salad with Ranch and Italian Vinaigrette Dressings, Three Bean Salad and Pasta Salad

### *Penne Rigate or Farfalle Pasta with your choice of:*

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

#### *For Burton Manor's signature sauce containing:*

*wild mushrooms, sun-dried tomatoes and green onion crème*

*Add \$1.25 per person*

### *Entrée*

*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 Provencal

Roast Pork and Dressing

Burton Manor-style Roasted Chicken

Cabbage Rolls in Tomato Sauce

Smoked Polish Kielbasa with Sauerkraut

Home Style Glazed Ham

—or— 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, California Blend, 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 Chocolate Mousse

### *Your Selections Include:*

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

**Saturday: \$ 33.00 per person, inclusive**

**Friday & Sunday: \$ 28.00 per person, inclusive**



We proudly serve Douwe Egberts Coffee



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## *Family-Style Dinner Service*

### *Appetizers on Arrival*

Imported and Domestic Cheese Board and Fresh Crudites with Dip  
Your family-style dinner begins with a Mixed Green Garden Salad  
with Ranch and Italian Vinaigrette Dressings.

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

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

#### *For Burton Manor's signature sauce containing:*

*wild mushrooms, sun-dried tomatoes and green onion crème*

*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 Provencal

Roast Pork and Dressing

Burton Manor-style Roasted Chicken

Cabbage Rolls in Tomato Sauce

Smoked Polish Kielbasa with Sauerkraut

Home Style Glazed Ham

—or—

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, California Blend, Green Beans with Red Peppers and Onions, San Francisco Blend, Sweet Corn O'Brien or Bahama Blend

### *Dessert*

*Select one*

Cannoli, Fudge Brownies or Chocolate Mousse

### *Your Selections Include:*

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

**Saturday: \$ 36.00 per person, inclusive**

**Monday through Friday & Sunday: \$ 30.00 per person, inclusive**

# Burton Manor

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YOUR EVENT EXPERTS

## *Individual Dinner Service*

### *Appetizers on Arrival*

Imported and Domestic Cheese Board and Fresh Crudites with Dip  
Your individual style dinner begins with a Mixed Green Garden Salad  
with Ranch and Italian Vinaigrette Dressings.

*Penne Rigate or Farfalle Pasta served Family-Style with your choice of sauce:*  
Alfredo, Mushroom Cream, Scaloppini Sauce, Tomato Basil Meat, or Marinara Sauce

*For Burton Manor's signature sauce containing:*  
*wild mushrooms, sun-dried tomatoes and green onion crème*  
Add \$1.25 per person

### *Entrée*

*Select one*

	<i>Sunday/Friday</i>	<i>Saturday</i>
<b>Grilled &amp; Roasted Herbed Filet Mignon Medallions-</b> With whiskey peppercorn sauce or mushroom wine sauce	\$37.00	\$40.00
<b>English Cut Prime Rib of Beef Jus Lie-</b> Two medium-thick cuts of prime rib with Au Jus	\$33.00	\$37.00
<b>Carved Sirloin, Hunter-style-</b> Slow-roasted, New York Strip served with roasted garlic, mushrooms, tomatoes and red wine sauce	\$32.00	\$36.00
<b>Grilled &amp; Roasted Sirloin Filet-</b> Herb encrusted Montreal Steak Seasoned	\$26.00	\$29.00
<b>Chicken a la Kiev-</b> Chicken breast stuffed with garlic-herb butter, lightly breaded with Veloute sauce	\$29.00	\$33.00
<b>Boneless Breast of Chicken - served with your choice of sauce</b>	\$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		
<b>Grilled French Chicken Breast-</b> Chicken breast and wing served with fresh tarragon infused cream sauce	\$25.00	\$31.00
<b>Chicken Cordon Bleu-</b> Ham and Swiss cheese stuffed chicken breast, breaded; served with Sauce Poulet	\$29.00	\$29.00
<b>Roast Loin of Pork-</b> Slow-roasted pork loin served with Granny Smith apple-cinnamon-infused veal stock	\$29.00	\$29.00
<b>Pork with Cabbage and Lardoons-</b> Sliced pork loin served on a bed of braised cabbage and bacon with red wine sauce	\$29.00	\$29.00
<b>Mahi Mahi Beurre Noisette-</b> Firm, flavorful Hawaiian fish is flash-seared then slowly baked; served with brown butter and chives	\$29.00	\$32.00
<b>Roast Salmon Polynesian-</b> Salmon marinated in soy sauce, red wine vinegar then oven-seared and topped with julienne carrots, onions and pineapple	\$29.00	\$33.00

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

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## *Individual Dinner Service, continued*

### *Entrées, continued*

*Select one*

	<i>Sunday/Friday</i>	<i>Saturday</i>
<b>Grilled Pork Chops with Sweet &amp; Sour Onions-</b> Two medium-sized pork chops topped with sautéed onions and sugar-sherry vinegar reduction	\$29.00	\$29.00
<b>Rainbow Trout Almondine-</b> Filet of Trout roasted with slivered almonds	\$28.00	\$31.00
<b>Tilapia al a Provençal-</b> This sweet and light-textured fish is topped with a reduction of stewed tomatoes, basil, garlic, olives and thyme	\$28.00	\$31.00
<b>Baked Scrod Veronique-</b> Slow-cooked small scrod served with Champagne cream sauce, topped with mushrooms and seedless grapes	\$27.00	\$30.00
<b>Whitefish Pomme De Terre-</b> Lake Superior Whitefish filet slow-roasted in a potato crust	\$28.00	\$31.00

### *Duet Entrée Selections*

*Select one*

<b>Delmonico Jus Lie &amp; Polynesian Salmon-</b> Thin-sliced Prime Rib with thickened Au Jus paired with salmon marinated in Asian spices	\$31.00	\$35.00
<b>Grilled &amp; Roasted Herbed Tenderloin Medallions &amp; Boneless Breast of Chicken</b> 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
<b>Sirloin Au Poivre &amp; Chicken Marsala-</b> Slow-roasted pepper-encrusted sliced sirloin paired with a chicken breast in a reduction of Marsala wine and mushrooms	\$27.00	\$31.00
<b>Carved Sirloin Chasseur &amp; Seared Salmon-</b> Carved strip-loin with garlic, tomatoes and demi-glace coupled with a salmon filet on Boursin dill sauce	\$31.00	\$35.00
<b>Grilled &amp; Roasted Sirloin Filet &amp; Boneless Breast of Chicken</b> 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, Scallop, or Parsley Boiled **VEGETABLES:** Burton Manor Style Carrots, California Blend, Green Beans with Red Peppers and Onions, San Francisco Blend, Sweet Corn O'Brien or Bahama Blend

### *Dessert*

*Select one*

Cannoli, Fudge Brownies or Chocolate Mousse

### *Your Selections Include:*

Fresh Baked Rolls with Butter

Coffee, Decaf & Hot Tea

# Burton Manor

BANQUET AND CONFERENCE CENTER

YOUR EVENT EXPERTS

## *Specialty Dinner Buffet*

*Sunday through Thursday*

### *Salad*

Your buffet dinner begins with a Mixed Green Garden Salad with Ranch and Italian Vinaigrette Dressings and Pasta Salad

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

Mushroom Cream, Scaloppini Sauce or Tomato Basil Meat Sauce

#### *For Burton Manor's signature sauce containing:*

*wild mushrooms, sun-dried tomatoes and green onion crème*

*Add \$1.25 per person*

*Entrée*

### *Select two*

Roasted Chicken Burton Manor Style  
Turkey Divan  
Meatballs: Swedish-style or Marinara  
Italian Sausage Bell Peppers

Home Style Glazed Ham  
Smoked Polish Kielbasa with Sauerkraut  
Cabbage Rolls in Tomato Sauce  
Baked Scrod with Nantua or Lemon Caper Sauce

### *Substitute these entrée selections*

Top Round of Beef au Jus, add \$2.00 per person

Sliced Beef Tenderloin, add \$3.00 per person

Breast of Chicken with sauce of choice: Scaloppini, Amaretto, Mushroom, Marsala or Piccata, add \$2.00

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

### *Dessert*

#### *Select one*

Cannoli, Pina Colada Cake, Fudge Brownie

### *Your Selections Include:*

Fresh Baked Bread with Butter

Coffee, Decaf and Hot Tea

**Monday through Thursday: \$20.00 per person**

**Sunday: \$24.00 per person**

**Family-style service: add \$2.50 per person**



*proudly serve* Douwe Egberts Coffee

