

Burton  Manor

BANQUET & EVENT CENTER

Dinner Service

Burton Manor

BANQUET & EVENT CENTER

Buffet Dinner Service

Appetizers on Arrival - Select two

Imported and Domestic Cheese Board, Fresh Vegetables with Dip
Or Meatballs with Mushroom Tarragon Cream, Marinara Sauce or Swedish Meatballs

Salad - Select One

Michigan Salad Romaine, Field Greens, Dried Cherries and Walnuts with Raspberry Vinaigrette
Caesar Salad or Garden Salad with Ranch or Italian Dressing

Pasta- Select One

Penne Rigate or Farfalle with
Alfredo, Scaloppini, Vodka Cream, Marinara or Mushroom Tarragon Cream Sauce

Entrée - Select two

Burton Manor-style Roasted Chicken
Meatballs: Swedish-style or Marinara
Home Style Glazed Ham

Breast of Chicken with choice of sauce:
Scaloppini, Marsala, Santa Fe', Piccata Sauce,
or Mushroom Tarragon Cream

Italian Sausage with Bell Peppers

Smoked Polish Kielbasa with Sauerkraut

Carved Slow-roasted Top Round of Beef

Herbed Dijon Encrusted Pork Loin:

with Cranberry Port Wine Reduction or Mushroom Ragout

Baked Tilapia: *with Pesto, Lemon Caper or Beurre Blanc Sauce*

*Carved Roast Prime Rib + \$8.00 per person (replacing an entrée above)

*Carved Roast Tenderloin + \$10.00 per person (replacing an entrée above)

Accompaniments-Select two

Rice Pilaf, Rosemary and Thyme Roasted Redskin Potatoes, Garlic Whipped Potatoes,
Mashed Sweet Potatoes, Loaded Mashed Potatoes, Creamy Cheese Scalloped Potatoes,
Green Beans with Red Peppers and Onions, Sweet Yellow Corn or Bahama Blend

Dessert Table

A Variety of miniature desserts to include:

Cannoli, Éclairs, Cream Puffs, Brownie Bites, Cheese Cake Bites with Toppings

Your Selections Include:

Fresh Baked Bread with Butter

Coffee, Decaf, Hot Tea & Soft Drinks

Saturday: \$ 39.99 per person, inclusive

Friday & Sunday: \$ 34.99 per person, inclusive

Burton Manor

BANQUET & EVENT CENTER

Family-Style Dinner Service

Appetizers on Arrival - Select two

Imported and Domestic Cheese Board, Fresh Vegetables with Dip
Meatballs with Mushroom, Marinara or Swedish Sauce

Salad - Select One

Michigan Salad *Romaine, Field Greens, Dried Cherries and Walnuts with Raspberry Vinaigrette*
Caesar Salad or Garden Salad with Ranch & Italian Dressing

Pasta - Select One

Penne Rigate or Farfalle with
Alfredo, Scaloppini, Vodka Cream, Marinara or Mushroom Tarragon Cream Sauce

Entrée - Select two

Burton Manor-style Roasted Chicken
Meatballs: Swedish-style or Marinara
Italian Sausage with Bell Peppers
Breast of Chicken with choice of sauce:
Scaloppini, Marsala, Santa Fe', Piccata or
Mushroom Tarragon Cream Sauce

Smoked Polish Kielbasa with Sauerkraut
Home Style Glazed Ham
Carved Slow-roasted Top Round of Beef
Baked Tilapia with your choice of sauce:
Pesto, Lemon Caper or Beurre Blanc Sauce
Herbed Dijon Encrusted Pork Loin:
with Cranberry Port Wine Reduction or Mushroom Ragout

*Carved Top Sirloin Jus Lie + \$5.00 per person (replacing an entrée above)
*Carved Roast Tenderloin + \$10.00 per person (replacing an entrée above)

Accompaniments - Select two

Rice Pilaf, Rosemary and Thyme Roasted Redskin Potatoes, Garlic Whipped Potatoes,
Mashed Sweet Potatoes, Loaded Mashed Potatoes, Creamy Cheese Scalloped Potatoes,
Green Beans with Red Peppers and Onions, Sweet Yellow Corn or Bahama Blend

Dessert Table

A Variety of miniature desserts to include:
Cannoli, Éclairs, Cream Puffs, Brownie Bites, Cheese Cake Bites with Toppings

Your Selections Include:

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

Saturday: \$42.99 per person, inclusive
Friday & Sunday: \$36.99 per person, inclusive

Burton Manor

BANQUET & EVENT CENTER

Individual Dinner Service

Appetizers on Arrival - Select Two

Imported and Domestic Cheese Board, Fresh Vegetables with Dip
Meatballs with Mushroom Tarragon Sauce, Marinara Sauce or Swedish Meatballs

Salad - Select One

Michigan Salad Romaine, Field Greens, Dried Cherries and Walnuts with Raspberry Vinaigrette
Caesar Salad or Garden Salad with Ranch & Italian Dressing

Pasta - Select one

Penne Rigate or Farfalle served Family-Style with your choice of Sauce:
Alfredo, Scaloppini, Vodka Cream, Marinara or Mushroom Tarragon Cream Sauce

Entrée - Select one

Sunday/Friday Saturday

Boneless Breast of Chicken - served with your choice of sauce		\$29.99	\$32.99
<ul style="list-style-type: none"> • Santa Fe – Cajun Lime Cilantro Cream with Pico de gallo • Marsala – Roasted veal stock, mushrooms, shallots, garlic and sweet Marsala wine • Piccata – Mushrooms, Artichoke, Capers and White Wine with lemon and herbs • Scaloppini – White wine and heavy cream with sun-dried tomatoes, bacon, mushrooms and garlic • Sherry Tarragon Mushroom Cream – Mushrooms, garlic, tarragon chicken stock and Heavy cream 			
Grilled French Chicken Breast- Roasted tomato confit with lemon garlic cream		\$30.99	\$33.99
Herbed Dijon Encrusted Pork Loin - <i>with Cranberry Port Wine Reduction or Mushroom Ragout</i>		\$29.99	\$31.99
Tilapia - with Pesto or Lemon Caper Sauce		\$32.99	\$35.99
Salmon- with Pesto or Lemon Caper Sauce or Brown Sugar Honey Ginger Glaze		\$34.99	\$36.99
Grilled Delmonico Steak	6 oz	\$34.99	\$36.99
	8 oz	\$36.99	\$38.99
Grilled & Roasted Tenderloin Filet	8 oz	\$43.99	\$45.99

All Beef served with your choice of sauce

- *Bordelaise Sauce – Roasted veal stock, red wine reduction and Shallots thickened with flour & butter (sauce can be made gluten free)*
- *Zip sauce*
- *Pepper Corn Whiskey Sauce – Veal stock reduction, pink peppercorns, whiskey with a touch of cream*
- *Demi Glaze & Cabernet Reduction – Reduced Veal stock with Cabernet wine*

Add Mushrooms & Onions with Roasted Garlic for an additional - \$1.00 per person

All prices include Taxes & Base Fees/ Additional fees & restrictions may apply / All prices are subject to change without notice. 6/6/19

Burton Manor

BANQUET & EVENT CENTER

Duet Entrée Selections

Select one

	<i>Sunday/Friday</i>	<i>Saturday</i>
Flat Iron Steak & Boneless Chicken Breast with your choice of sauce <i>(Please see previous page for sauce selections.)</i>	\$31.99	\$35.99
Flat Iron Steak & Seared Salmon- Grilled Flat Iron demi-glace coupled With a salmon filet with Pesto, Lemon Caper sauce or Brown sugar honey ginger glaze	\$35.99	\$39.99
Grilled & Roasted Tenderloin Filet & 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>	\$35.99	\$37.99

Entrees for Dietary Restrictions

Burton Manor makes every effort to accommodate necessary dietary restrictions.
The following options are available to accommodate your guests with special dietary needs.
Prices for special plates will be the same as your main selection.

Vegan: Tofu Stir Fry over Rice

Vegetarian: Chef's Choice of Vegetable Lasagna or Roasted Vegetable Strudel

Gluten Free: Non-floured non-breaded Chicken Breast with Sauce

Accompaniments

Select two

Rice Pilaf, Rosemary and Thyme Roasted Redskin Potatoes, Garlic Whipped Potatoes, Mashed Sweet Potatoes, Loaded Mashed Potatoes, Creamy Cheese Scalloped Potatoes, Green Beans with Red Peppers and Onions, Sweet Yellow Corn or Bahama Blend

Dessert

A Variety of miniature desserts to include:
Cannoli, Éclairs, Cream Puffs, Brownie Bites, Cheese Cake Bites with Toppings

Your Selections Include:

Fresh Baked Rolls with Butter
Coffee, Decaf, Hot Tea & Soft Drinks