



## **Presidential Meeting Package Meal Service Options**

### **Continental Breakfast Service**

(choose one for your menu)

Cinnamon Glazed French Toast and Sausage Links

Fresh Scrambled Eggs and Applewood Bacon

### **Am Snack Service**

Seasonal Fruit and Bagels

Sliced Fruit Display with our Signature Honey Dipping Sauce

New York Style Bagels, Whipped Cream Cheese and Strawberry Preserves

### **Pm Snack Service**

Seasonal Vegetable and Hummus Display

Seasonal Vegetable Crudite with Creamy Herb & Onion Dip

Roasted Red Pepper Hummus with Toasted Lavosh and Pita Chips

## **Plated Lunch Service**

(choose three selections for your menu)

### **Manor House Crab Cake Sandwich**

Charred Tomato Relish, Black Bean Lime Mayo and Brioche Roll

### **Grilled Shrimp & Hydro Bibb Lettuce**

Gazpacho Hash and Lime Cilantro Crema

### **Prosciutto Di Parma Panini**

Arugula, Mozzarella Manteca, and Roasted Portabella Mushroom  
Herb Focaccia and Basil Oil

### **Shaved Ribeye White Cheddar Dip**

Rustic Baguette and Charred Onions  
Merlot Rosemary Au Jus

### **Pan fried Organic Raised Chicken Breast**

Charred Tomato Relish, Fresh Mozzarella and Capicola  
Roasted Garlic Aioli and Toasted Hearth Bread

All entrees are accompanied with our Garlic Herb Potato Strings and Chef's Choice of Seasonal Dessert  
and non alcoholic beverages

## **Plated Dinner Service**

### **Appetizer Course**

(choose one salad for your menu)

**Kent Manor Cream of Crab Soup**

Cream Sherry & Chervil Oil

**Wild Mushroom Pansotti**

Roasted Garlic Mascarpone Cream

### **Salad Course**

(choose one salad for your menu)

**Bundle of Baby Greens**

Peppered Goat Cheese and Spiced Walnuts

Herbal Vinaigrette

**Poached Pear & Wild Greens**

Point Reyes Blue Cheese and Strawberry Balsamic Vinaigrette

### **Entrée Course**

(choose three items for your menu)

**Duet of Manor House Crab Cakes**

Caramelized Corn Cakes and Cucumber Goat Cheese Remoulade

Lemon Air

**Grilled Angus Filet Mignon**

Wild Appalachian Mushrooms and Celery Root Shallot Puree

Pinot Noir Syrup

**Garlic Crusted Rockfish**

Charred Leek & Prosciutto Salad and Heirloom Tomato Vinaigrette

**Lump Crab & Arugula Stuffed Range Chicken**

Tomato Caper Sage and Roasted Garlic Powder

**Pan Roasted Muscovy Duck Breast**

Shaved Fennel Mandarin Orange Relish

Mission Fig Port Reduction

All Entrées are served with the appropriate Starch and Vegetable, Warm Rolls and Chef's Choice of Seasonal Dessert and non alcoholic beverages

## **Buffet Dinner Service**

**Hearts of Romaine Caesar Salad**  
Shaved Parmesan, Prosciutto, and Focaccia Croutons

**Plum Tomato Caprese Salad**  
Fresh Mozzarella, Basil, and Aged Balsamic

**Insulata Di Fregola Sarda**  
Baby Arugula, Pine Nuts, and Sun Dried Tomatoes

**Shellfish Tortellini**  
Lump Crab, Shrimp and Mussels  
Garlic Pesto Cream and Shaved Manchego Cheese

**Sautéed Breasts of Chicken**  
Tomato Basil Cream

**Goat Cheese Polenta**

**Grilled Eggplant**  
Feta and Pine Nuts

**Herbed Focaccia**

**Mini Cannoli**  
**Granny Smith Apple Strudel with Walnut Syrup**

and non alcoholic beverages