



*Manor Country Club*  
SPECIAL EVENT GUIDE



14901 Carrolton Road | Rockville, MD 20853  
301.929.1700 | [www.manorcc.org](http://www.manorcc.org)

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## VENUE RENTAL OPTIONS

**All Venues include up to 4 hours of event time, exclusive use of the event space, all tables, cushioned chairs, and white or black floor length linens and napkins.**

Room Rental Fees do not apply to Members' Personal Events for Immediate Family.  
50% Discount of Room Rental Fees Apply to Members' Company/Business Events.  
Full Room Rental Fees apply to all other events.  
Please Note: Selection of a Buffet or Food Stations will reduce the room seating capacity.

### **Grand Ballroom | 1,500.00**

Perfect for galas, fundraisers, large receptions, and other big group events and parties.

Includes a foyer wrapped with windows and attached terrace.

Seats 280 people | 240 people with a dance floor

300 people for a cocktail style event | 126 people for crescent seating

### **Ballroom Salons | 500.00**

Our Grand Ballroom divides into three Salons ideal for showers, presentations, team banquets, and more.

Seat 60-80 people | 40-60 people with a dance floor

70-90 people for a cocktail style event | 42 people for crescent seating

### **Board Room | 500.00**

Best used for meetings, intimate dinners, celebratory lunches, or small get-togethers.

Seats 48 people | 24 people with a dance floor

60 people for a cocktail style event | 24 people for crescent seating

### **Pavilion | 300.00**

Our covered, outdoor space overlooks the pool complex and is perfect for graduation parties, summer birthday parties, and casual picnics.

This venue is not handicap accessible. Restrooms for guests are located inside the Clubhouse.

Seats 125 people | 100 people with a dance floor | 160 people for a cocktail style event

## EVENT ADDITIONS

### **A/V Equipment**

Easel .....	10.00
Flip Chart & Markers.....	15.00
LCD Projector .....	75.00
Podium & Wireless Microphone .....	75.00
Projector Screen .....	50.00
Speakers .....	50.00
Stage .....	200.00
6' by 8' Sections   Up to 30' in length	

### **Room Décor**

Additional Linen Options .....	Varies
Dance Floor.....	300.00
Gold Chargers & Napkin Rings.....	1.50/Person
Pipe & Drape .....	500.00
White, Textured White, Cream, or Sheer Ivory	
Up-lighting.....	800.00
Cordless LED Lights   Any Color	

### **Labor & Service**

Buffet Attendant .....	100.00
Additional Bartender .....	100.00
Additional Server .....	100.00
Coat Check Attendant .....	100.00
Required for Events of 50+ November – March	
Security Guards .....	500.00
Required for Youth Events	

## BREAKFAST & BRUNCH

### Chesapeake Continental | 15.95

Minimum of 10 Guests

Seasonal Sliced Fresh Fruit  
Muffins, Danish, Bagels, Breakfast Breads  
Sweet Butter, Cream Cheese, Preserves  
Chilled Orange Juice, Apple Juice  
Freshly Brewed Coffee, Specialty Teas

### Manor Classic Breakfast Buffet | 25.95

Minimum of 20 Guests

Seasonal Fruits & Berries  
Muffins, Danish, Bagels, Breakfast Breads  
Sweet Butter, Cream Cheese, Preserves  
Scrambled Eggs, Home Fries, Crisp Bacon, Sausage  
Chilled Orange Juice, Apple Juice  
Freshly Brewed Coffee, Specialty Teas

### Gourmet Brunch Buffet | 36.95

Minimum of 20 Guests

Scrambled Eggs, Pancakes, Danish  
Choice of Bacon or Sausage  
Butter, Maple Syrup  
Iced Tea, Lemonade, Water, Coffee & Tea

#### Please Select One:

Pan Seared Chicken Breast, Stone Ground Mustard Sauce  
Chicken Saltimbocca:  
Shaved Prosciutto, Mozzarella, Sage, Marsala Sauce  
Chicken Scaloppini:  
Tomato Artichoke Compote, Lemon Herb Vinaigrette

#### Please Select One:

Herb Roasted Salmon, Tarragon Jus  
Hoisin Glazed Salmon, Club Made Kimchi, Sticky Rice  
Saffron Vermouth Sauce, Baby Shrimp

#### Please Select Two Sides:

Lemon Grilled Asparagus  
Balsamic Roasted Brussels Sprouts  
Green Beans with Almond Butter  
Herb Roasted Baby Carrots  
Chef's Seasonal Vegetable Medley  
Rosemary Roasted Fingerling Potatoes  
Home Fried Potatoes  
Jasmine Scallion Rice  
Garlic Mashed Potatoes  
Truffle Roasted Red Skin Potatoes

### Buffet Additions

Eggs Benedict | 9.35  
Eggs Florentine | 8.95  
Quiche Florentine | 8.95  
Seafood Quiche | 9.95  
Quiche Lorraine | 9.35  
Ham & Cheese Frittata | 8.95  
Asparagus, Roasted Pepper, Gruyere Frittata | 9.25  
Additional Sides | 4.00 Each

### Local Smoked Salmon Display | 11.75

Traditional Accompaniments  
Whipped Horseradish, Toasted Artisan Breads

### Omelet Station | 14.95

Chef Attendant required per 50 guests | 125.00

Cheddar & Feta Cheeses  
Peppers, Mushrooms, Spinach, Broccoli  
Scallions, Tomato, Ham, Bacon, Sausage

### Waffle Station | 12.95

Chef Attendant required per 50 guests | 125.00

Vanilla Belgian Waffles  
Mixed Berry Compote, Shaved Chocolate  
Whipped Cream, Caramelized Cinnamon Apples  
Toasted Candied Pecans, Whipped Butter  
Warm Maple Syrup

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## AFTERNOON TEA PACKAGE | 32.50

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Minimum 20 Guests | Buffet or Family Style

### Savory Tea Sandwiches

Please Select Five

English Cucumber Watercress Sandwiches

Smoked Turkey, Cranberry Aioli, Arugula, Pumpernickel

Chicken Grape Salad, Phyllo Purse

Brie, Candied Pecan, Country Ham, Biscuit

Smoked Salmon, Whipped Dijon Horseradish, Pumpernickel Rusk

Dill Lemon Shrimp Salad, Club Baked Croissant

Mozzarella, Kale, Prosciutto, Fig, Flat Bread

Dijon Egg Salad, Club Baked Croissant

Accompanied by Artesian Cheeses, Freshly Baked Scones, Berries, Grapes, Fruit Jam, & Lemon Curd

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### Sweets

Please Select Four

Mini Chocolate Éclairs

Cream Puffs

Mini Cheesecakes

Fruit Tart

Mini Vanilla Cupcakes

Pecan Squares

Chocolate Mousse

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### Beverages

Specialty Teas, Coffee, Water, Iced Tea, & Lemonade

Priced Per Person. Exclusive of 22% Service Charge & 6% Sales Tax

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Plated entrée selections must be provided in advance. Host must provide place cards to distinguish individual entrée selections.

## PLATED LUNCHEON SALADS

Iced Tea, Lemonade & Water

Warm Rolls & Butter

Coffee & Tea, Cookies & Brownies

*Higher Priced Entrée Prevails*

### **Caprese Salad | 22.95**

Layers of Buffalo Mozzarella & Vine Ripened Tomatoes  
Aged Balsamic Syrup, Basil Pesto  
Toasted Artisan Crostini

### **Asian Chicken Bowl | 22.95**

Chargrilled Chicken, Mixed Greens, Cucumbers  
Scallions, Carrots, Avocado, Toasted Peanuts  
Plum Ginger Vinaigrette, Wonton Crisps

### **Manor Cobb Salad | 22.95**

Seasonal Greens, Chargrilled Chicken, Tomato  
Cucumber, Avocado, Egg, Maytag Bleu Cheese  
Hickory Smoked Bacon

### **Classic Greek Salad | 22.95**

Crisp Romaine, Chargrilled Chicken, Cucumber  
Cherry Tomato, Shaved Red Onion, Feta Cheese  
Kalamata Olives, Pita Crisps  
Oregano Red Wine Vinaigrette

### **Par Three Bowl | 22.95**

Club Made Shrimp, Tuna, & Chicken Salad  
Seasonal Greens, Assorted Melons & Berries

### **Manor Caesar Salad | 22.95**

Crisp Romaine Lettuce, Chargrilled Chicken Breast  
Homemade Croutons  
Freshly Grated Parmesan Cheese  
Sub Grilled Shrimp or Salmon | 2.75

### **Kale & Berry Salad | 25.95**

Herb-Dijon Crusted Salmon, Sienna Kale  
Grilled Citrus, Berries, Dried Craisins  
Shaved Red Onion, Toasted Almonds  
White Balsamic Vinaigrette

### **Salmon & Slaw | 24.95**

Court Bouillon Poached Chilled Salmon  
Crisp Greens, Apple Cider Cucumber Dill Slaw  
Whipped Dijon Horseradish

### **Club Made Dressings**

Balsamic Vinaigrette, Golden Italian, Thousand Island  
Ranch, Bleu Cheese, Caesar, Asian Sesame  
Lite Raspberry Vinaigrette, Honey Mustard, Oil & Vinegar

## PLATED LUNCHEON

Iced Tea, Lemonade & Water  
Seasonal Salad or Soup du Jour, Vegetable & Starch, Warm Rolls & Butter  
Coffee & Tea, Choice of Dessert  
*Higher Priced Entrée Prevails*

### Chicken | 35.00

#### **Pan Seared**

Stone Ground Mustard Sauce

#### **Saltimbocca**

Shaved Prosciutto, Mozzarella, Sage, Marsala Sauce

#### **Scaloppini**

Tomato Artichoke Compote, Lemon Herb Vinaigrette

#### **Piccata**

Chardonnay-Lemon Caper Sauce

#### **Marsala**

Mushrooms & Marsala Wine Sauce

### Vegetarian | 34.00

#### **Rigatoni Pasta**

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

#### **Asiago Risotto**

Roasted Root Vegetables, Tomato Fennel Sauce

#### **Pasta Pomodoro**

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

### Vegetable & Starch

Please Select Two

Lemon Grilled Asparagus

Balsamic Roasted Brussels Sprouts

Green Beans with Almond Butter

Herb Roasted Baby Carrots

Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes

Asiago Polenta

Jasmine Scallion Rice

Garlic Mashed Potatoes

Truffle Roasted Red Skin Potatoes

### Beef & Pork | 39.00

#### **Pork Chop Milanese**

Charred Pepper Sauce

#### **6oz Filet Mignon (+\$5)**

Red Wine Demi Glace

#### **8oz New York Strip**

Club Made Steak Sauce

#### **Braised Beef Short Rib**

Cremini Beef Jus

### Seafood | 38.00

#### **Herb Roasted Salmon**

Tarragon Jus

#### **Hoisin Glazed Salmon**

Club Made Kimchi, Sticky Rice

#### **Seasonal Fish**

Wilted Baby Kale, Smoked Tomato Fondue

#### **6oz Jumbo Lump Crab Cake – MKT Price**

Lemon Saffron Aioli

### Dessert

Please Select One

Seasonal Cobbler with Vanilla Ice Cream

Warm Brownie Sundae

Lemon or Raspberry Sorbet

New York Style Cheesecake

Key Lime Pie

Chocolate Mousse



## LUNCH BUFFET

25 Guest Minimum | Two-Hour Duration

Iced Tea, Lemonade & Water

Coffee & Tea, Cookies & Brownies

### **Give Thanks | 31.95**

Tossed Greens with Accompaniments

Warm Rolls & Butter

Slow Roasted Turkey, Giblet Gravy

Citrus Cranberry Sauce, Sausage Sage Stuffing

Honey Baked Sliced Ham, Brown Maple Glaze

Yukon Gold Mashed Potatoes

Buttered Green Beans & Yams

### **Italian | 30.95**

Caesar Salad, Asiago Baked Bread Sticks

Choice of Chicken served over Linguini:

Piccata: Lemon Caper Parsley Sauce

Saltimbocca: Prosciutto, Sage, Provolone, Marsala Sauce

Parmesan: Lightly Breaded, Mozzarella, Marinara Sauce

Three Cheese Baked Ziti | Add Italian Sausage 1.75

Grated Parmesan & Red Pepper Flakes

### **Southwestern Tex Mex Fiesta | 29.95**

Crisp Baked Corn Tacos, Soft Warm Flour Tortillas

Slow Cooked Taco Beef, Grilled Chicken

Sautéed Peppers & Onions

Black Beans with Queso Fresca, Rice

Shredded Lettuce, Diced Tomatoes, Sliced Olives

Shredded Jack & Cheddar Cheese, Scallions

Pickled Jalapeños, Sour Cream, Pico de Gallo, Guacamole

House Made Tortilla Chips

### **Mediterranean | 33.45**

Classic Greek Salad

Hummus & Grilled Pita Chips

Chargrilled Lemon Oregano Chicken

Herb Roasted New York Strip Loin, Red Wine Jus

Baked Orzo Pasta with Spinach & Feta Cheese

### **Sandwich & Wrap Bounty | 26.95**

Tossed Greens with Accompaniments

Potato Salad, Club Made Potato Chips

Tomato Basil or Chicken Noodle Soup

Please Select Three:

Ham & Swiss Hoagie, Chicken Salad Hoagie

Veggie Wrap, Roast Beef & Cheddar Wrap

Tuna Salad on Whole Wheat

### **Backyard BBQ | 30.95**

Tossed Greens with Accompaniments

Macaroni Salad or Potato Salad

Club Made Potato Chips, Coleslaw

Molasses Baked Beans, Macaroni & Cheese

Club Smoked Pulled Pork

Polish Sausages or Brats

Sautéed Onions, Peppers, Sauerkraut

Chargrilled Angus Burgers with all the Trimmings:

Cheddar, Swiss, Provolone, Lettuce, Tomato, Onion

Add Sautéed Mushrooms, Bacon, Onion Crisps, Avocado

1.50

## PASSED HORS D'OEUVRES

**3.35 Each | 25 Piece Minimum**

### **Beef, Pork, & Lamb**

Angus Beef Cheeseburger Slider  
Balsamic Fig Bleu Cheese & Bacon Flatbread  
Bite Size Rye Sandwich  
Chorizo Black Bean Tortilla\*  
Chorizo Stuffed Mushroom\*  
Italian Sausage wrapped in Puff Pastry  
Persian Lamb Balls, Cucumber Dill Raita\*  
Prosciutto wrapped Melon\*  
Pulled Pork BBQ Slider

### **Chicken**

Chicken Lollipops, Honey Mustard Dipping Sauce  
Chicken Satay Skewer, Peanut Dipping Sauce\*  
Chili Lime Chicken Skewer\*  
Fried Chicken & Waffle Skewer  
Fried Chicken Slider with Bread & Butter Pickle  
Sesame Chicken Skewer, Asian Chili Dipping Sauce

### **Sea**

Shrimp Dijonnaise in Phyllo

### **Vegetarian**

Baked Phyllo with Cranberry & Goat Cheese  
Corn-Cheddar Hushpuppies, Cajun Remoulade  
Deviled Egg\*  
Goat Cheese Herb Stuffed Mushroom\*  
Grilled Cheese & Tomato Soup Shooter  
Mac & Cheese Pop  
Miniature Spinach Feta Pie  
Seasonal Bruschetta  
Sundried Tomato Olive Jam, Asiago Crostini  
Vegetarian Spring Roll, Asian Chili Dipping Sauce  
Warm or Chilled Seasonal Soup Shooter\*  
Watermelon & Feta Skewer\*

**3.75 Each | 25 Piece Minimum**

### **Beef & Lamb**

Churrasco Steak Tortilla, Salsa Verde  
Herb Grilled Miniature Lamb Chops, Mint Dipping Sauce\*  
Korean Short Rib Slider with Kimchi  
Shaved Blackened Tenderloin Crostini, Cajun Remoulade

### **Sea**

Coconut Shrimp, Spicy Orange Jam  
Crab Dijonnaise Tart, Gruyere - \$4.50 Each  
Hickory Bacon wrapped Scallop\*  
Local Oyster on the Half Shell, Wild Berry Mignonette\*  
Miniature Lump Crab Cake, Saffron Aioli - \$4.50 Each  
Oyster Rockefeller\*  
Poached Old Bay Seasoned Gulf Shrimp, Cocktail Sauce  
Sesame Seared Tuna Wonton, Seaweed Salad, Sriracha Mayo\*  
Tequila Grilled Shrimp Skewer, Pico de Gallo\*  
Tuna Poke Shooter\*

\*Gluten Free Option

Priced Per Piece | Exclusive of 22% Service Charge & 6% Sales Tax

## DISPLAYED HORS D'OEUVRES

### **Baked Brie En Crouete\***

Minimum 20 Guests  
Candied Pecans, Grapes, Berries  
Sundried Cherry-Apricot Jam  
Sliced Baguette  
6.50

### **Baked Maryland Crab Dip**

Toasted Crostini  
10.95

### **Seasonal Fruits & Berries\***

Cinnamon Yogurt Dipping Sauce  
6.95

### **Vegetable Crudit e\***

Cucumber, Cherry Tomato, Pepper  
Broccoli, Cauliflower  
Choose Ranch or Bleu Cheese  
Dipping Sauce  
5.45

### **Grilled Vegetables\***

Balsamic Dipping Sauce  
6.25

### **Local Smoked Salmon Display**

Traditional Accompaniments  
Whipped Horseradish  
Toasted Artisan Breads  
11.75

### **Artesian Cheese Board\***

Grapes, Berries  
Sundried Cherry-Apricot Jam  
Sliced French Bread & Crackers  
6.95

### **Italian Antipasti Board**

Sopressata, Capicola  
Mortadella & Genoa Salami  
Provolone, Gorgonzola Cheeses  
Pickled Olives, Peperoncini  
Marinated Mushroom & Artichoke Salad  
Asiago Toasted Crostini  
9.95

### **Spinach & Artichoke Dip\***

Melted Cheddar & Jack Cheese  
Toasted Pita Chips  
6.95

### **Mediterranean Display\***

Grilled Vegetables,  
Assorted Olives,  
Hummus, Spicy Feta Dip,  
Artisan Breads & Toasted Pita Chips  
8.95

### **Shrimp Cocktail**

Lemon Wedges & Cocktail Sauce  
200.00 | 50 shrimp

### **Planked Blackened Chilled Salmon**

Minimum 15 Guests  
Cajun Remoulade  
Toasted Herb Garlic Baguette  
9.95

### **Sushi Station\***

Classic Vegetarian & Specialty Rolls  
Sashimi, Soy Sauce  
Pickled Ginger, Wasabi  
25.75

### **Thai Lettuce Wraps**

Pickled Cabbage, Roasted Chick Peas,  
Sprouts, Scallions, Shredded Carrot,  
Pickled Ginger, Toasted Peanuts  
Plum Sauce, Chargrilled Chicken  
14.95  
Add Shrimp 2.75

### **Slider Station**

Korean Beef Short Rib Sliders  
Cheeseburger Minis  
Fried Chicken Sliders  
Shoe String Fries  
Lettuce, Tomato, Pickle, Onions  
15.95

### **Assorted Salad Display\***

Served in Stemless Martini Glasses  
Please Select Two:  
Traditional Chopped  
Pear & Berry  
Caesar with Shaved Parmesan  
Greek  
Antipasto  
10.95

### **Grilled Cheese Display**

Please Select Three:  
Cheddar Cheese & Tomato  
Brie, Apple, & Arugula  
Smoked Gouda & Bacon  
Goat Cheese & Raspberry Jam  
Tomato, Basil, & Mozzarella  
13.95

\*Vegetarian Option

Priced Per Person | Exclusive of 22% Service Charge & 6% Sales Tax

## STATIONED HORS D'OEUVRES

Each Station requires a Chef Attendant per 50 guests | 125.00

### Seafood Cioppino

Shrimp, Mussels, Calamari, Clams, Scallops  
Spicy Tomato Fennel Saffron Broth  
Garlic Crostini  
23.95 | 40 Person Minimum

### Seafood & Chicken Paella

Shrimp, Mussels, Clams, Scallops  
Spanish Sausage & Chicken  
Arborio Rice, Peppers, Scallions, Peas  
White Wine Saffron Broth  
22.95 | 40 Person Minimum

### Seafood Sauté

2oz Crab Cake Sauté, Cocktail Sauce, Tartar Sauce  
Lemons, Sesame Seared Sliced Ahi Tuna  
Pickled Cucumber Ginger Slaw, Wasabi, Soy Sauce  
MARKET PRICE

### Shrimp & Grits Bar

Sautéed Shrimp, Andouille Sausage  
Creamy Grits, Applewood Smoked Bacon  
Scallions, Cheddar Cheese  
17.95

### Carving Station

Dijon Herb Roasted Beef Tenderloin | 17.95  
Whipped & Regular Horseradish, Dijon Mustard  
Assorted Silver Dollar Sized Rolls  
  
Rosemary Roast Turkey Breast | 10.95  
Citrus Cranberry Relish  
Assorted Silver Dollar Sized Rolls  
  
Honey Baked Ham | 10.95  
Honey Mustard  
Mini Biscuits, Assorted Silver Dollar Sized Rolls  
  
Asian Marinated Roast New York Strip Loin | 14.95  
Sriracha Mayo, Plum Sauce, Kimchi  
Brioche Slider Buns

### Pasta Station

Three-Cheese Tortellini, Bowtie, & Penne Pasta  
Alfredo, Marinara, & Pesto Sauces  
Grilled Vegetable Primavera, Italian Sausage  
Scampi Shrimp, Cherry Tomatoes, Sautéed Mushrooms, Peas  
Asiago Cheese, Garlic Bread, Red Pepper Flakes  
17.95

### Mashed Potato Bar

Whipped Savory Yukon Gold Potatoes & Whipped Yams  
Cheddar, Sour Cream, Broccoli, Scallions  
Blistered Cherry Tomatoes, Caramelized Pearl Onions  
Country Gravy, Applewood Smoked Bacon  
Candied Pecans, Mini Marshmallows, Brown Sugar  
Served in Stemless Martini Glasses  
15.95  
Add Red Wine Braised Short Rib 5.50

### Mac & Cheese Bar

Gouda & Cheddar Cheese  
Applewood Smoked Bacon, Scallions, Tomatoes, Green Peas  
Asparagus, Mushrooms, Blistered Cherry Tomatoes  
Caramelized Pearl Onions, Shredded Parmesan  
Served in Stemless Martini Glasses  
15.95  
Add Red Wine Braised Short Rib  
or Scampi Style Shrimp 5.50

### Risotto Bar

Vegetarian Risotto  
Applewood Smoked Bacon, Scallions, Tomatoes, Green Peas  
Asparagus, Mushrooms, Blistered Cherry Tomatoes  
Caramelized Pearl Onions, Shredded Parmesan  
Served in Stemless Martini Glasses  
15.95  
Add Red Wine Braised Short Rib  
or Scampi Style Shrimp 5.50

## THREE COURSE PLATED DINNER

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Iced Tea, Lemonade, Water, Coffee & Tea

(1) Starter, up to (2) Entrées, (2) Vegetable & Starch, and (1) Dessert

*Higher Priced Entrée Prevails*

### Starters

#### Manor Club Salad

Mixed Greens, Cucumber, Cherry Tomato  
Shaved Red Onion, Choice of Dressing

#### Manor Caesar Salad

Crisp Romaine Lettuce  
Homemade Croutons  
Freshly Grated Parmesan Cheese

#### Pear & Berry Salad

Baby Spinach, Sliced Pears, Sundried Cranberries,  
Bleu Cheese Crumbles, Walnuts, Raspberry  
Vinaigrette

#### Classic Greek Salad

Crisp Romaine Lettuce, Cucumber  
Cherry Tomato, Shaved Red Onion, Feta Cheese  
Kalamata Olives, Pita Crisps  
Oregano Red Wine Vinaigrette

#### Baby Kale

Shaved Fennel, Radish, Orange Segments  
Toasted Pine Nuts, Basil Pesto Vinaigrette

#### Seasonal Salad

Chef Selected Seasonal Ingredients

### Cup of Soup

Tomato Basil, Chicken Noodle, Cream of Crab (Add 2.50)

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### Beef, Lamb, & Pork Entrées

#### New York Strip | 44.95

Club Made Steak Sauce

#### Chargrilled Rib-Eye Steak | 51.95

Charred Onion Compote

#### Braised Beef Short Rib | 40.95

Cremini Beef Jus

#### 8oz Chargrilled Filet Mignon | 54.95

Red Wine Demi-Glace

#### Herb Crusted

#### Sliced Beef Tenderloin | 51.95

Wild Mushroom Horseradish Jus

#### Pork Chop Milanese | 37.95

Charred Pepper Sauce

#### Dijon-Herb Roasted

#### Rack of Lamb | 54.95

Cannellini Bean Gratin, Rosemary Jus

## THREE COURSE PLATED DINNER

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*Continued*

### Chicken Entrées

**Piccata | 37.95**

Chardonnay-Lemon Caper Sauce

**Pan Seared | 37.95**

Stone Ground Mustard Sauce

**Marsala | 37.95**

Mushrooms & Marsala Wine Sauce

**Scaloppini | 37.95**

Tomato Artichoke Compote  
Lemon Herb Vinaigrette

**Saltimbocca | 38.95**

Shaved Prosciutto, Mozzarella  
Sage, Marsala Sauce

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### Vegetarian Entrées

**Rigatoni Pasta | 32.95**

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

**Asiago Risotto | 32.95**

Roasted Root Vegetables, Tomato Fennel Sauce

**Pasta Pomodoro | 32.95**

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

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### Seafood Entrées

**Herb Roasted Salmon | 38.95**

Tarragon Jus

**Manor Jumbo Lump Crab Cakes | MKT Price**

Seared Spinach, Stone Ground Mustard Sauce

**Hoisin Glazed Salmon | 38.95**

Club Made Kimchi, Sticky Rice

**Pan Seared Scallops | 46.95**

Fennel Puree, Salsa Verde

**Seasonal Fish | 39.95**

Wilted Baby Kale, Smoked Tomato Fondue

Priced Per Person. Exclusive of 22% Service Charge & 6% Sales Tax

12

Plated entrée selections must be provided in advance. Host must provide place cards to distinguish individual entrée selections.

## THREE COURSE PLATED DINNER

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*Continued*

### Duet Plates

**Slow Roasted Short Rib of Beef  
& Pan Seared Salmon | 45.95**  
Wild Mushroom Horseradish Sauce

**Grilled Chicken  
& Pan Seared Salmon | 42.95**

**Chicken Scaloppini  
& Shrimp Scampi | 43.95**  
Parsley Garlic Butter

**Grilled Petite Filet Mignon  
& Shrimp Scampi | 54.95**  
Asiago Polenta, Salsa Verde  
Blistered Cherry Tomatoes

**Grilled Petite Filet Mignon  
& Jumbo Lump Crab Cake | MKT Price**  
Natural Jus, Roast Pepper Sauce

**Grilled Petite Filet Mignon  
& Broiled Lobster Tail | MKT Price**

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### Vegetable & Starch

Please Select Two

Lemon Grilled Asparagus, Balsamic Roasted Brussels Sprouts  
Green Beans with Almond Butter, Herb Roasted Baby Carrots  
Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes, Asiago Polenta  
Jasmine Scallion Rice, Garlic Mashed Potatoes  
Truffle Roasted Red Skin Potatoes

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### Dessert

Please Select One

Seasonal Cobbler with Vanilla Ice Cream  
Warm Brownie Sundae  
Lemon or Raspberry Sorbet  
New York Style Cheesecake  
Key Lime Pie  
Chocolate Mousse

Priced Per Person. Exclusive of 22% Service Charge & 6% Sales Tax

13

Plated entrée selections must be provided in advance. Host must provide place cards to distinguish individual entrée selections.

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## DINNER BUFFET | 47.50

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25 Guest Minimum | Two Hour Duration

Iced Tea, Lemonade, Water, Coffee & Tea

(1) Salad, (3) Entrées, (2) Vegetable & Starch, and (1) Dessert

Warm Rolls & Butter

### Salads

Please Select One

#### Manor Club Salad

Mixed Greens, Cucumber, Cherry Tomato  
Shaved Red Onion, Choice of Dressing

#### Manor Caesar Salad

Crisp Romaine Lettuce  
Homemade Croutons  
Freshly Grated Parmesan Cheese

#### Baby Kale

Shaved Fennel, Radish, Orange Segments  
Toasted Pine Nuts, Basil Pesto Vinaigrette

#### Watermelon Salad

English Cucumber, Feta Cubes, Shaved Red Onions  
Minted Honey Vinaigrette

#### Pear & Berry Salad

Baby Spinach, Sliced Pears, Sundried Cranberries,  
Bleu Cheese Crumbles, Walnuts, Raspberry  
Vinaigrette

#### Classic Greek Salad

Crisp Romaine Lettuce, Cucumber  
Cherry Tomato, Shaved Red Onion, Feta Cheese  
Kalamata Olives, Pita Crisps  
Oregano Red Wine Vinaigrette

#### Grilled Baby Romaine Wedge

Roasted Squash, Bleu Cheese Crumbles  
Dried Cranberries, Walnuts  
Sage Honey Vinaigrette

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### Chicken Entrées

#### Grilled

Lemon Roasted Fennel, Roast Pepper Pesto

#### Piccata

Chardonnay-Lemon Caper Sauce

#### Marsala

Mushrooms & Marsala Wine Sauce

#### Scaloppini

Tomato Artichoke Compote  
Lemon Herb Vinaigrette



# DINNER BUFFET

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*Continued*

## Land & Sea Entrées

### Club Smoked

#### Rosemary Crusted Pork Loin

Sundried Apricot Compote, Cider Jus

#### Herb Crusted Slow Roasted

#### New York Sirloin

Wild Mushroom Horseradish Sauce

### Red Wine Braised Short Ribs

Natural Jus

#### Miso Glazed Salmon

Asian Vegetable Slaw

#### Shrimp & Scallop Ragout

Melted Tomato Herb Sauce

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## Vegetarian Entrées

### Rigatoni Pasta

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

### Asiago Risotto

Roasted Root Vegetables, Red Pepper Coulis

### Pasta Pomodoro

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

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## Vegetable & Starch

Please Select Two

Lemon Grilled Asparagus, Balsamic Roasted Brussels Sprouts

Green Beans with Almond Butter, Herb Roasted Baby Carrots

Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes, Asiago Polenta

Jasmine Scallion Rice, Garlic Mashed Potatoes

Truffle Roasted Red Skin Potatoes

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## Dessert | Stationed or Served

Please Select One

New York Style Cheesecake

Key Lime Pie

Chocolate Mousse

*Served Only*

Seasonal Cobbler with Vanilla Ice Cream

Warm Brownie Sundae

Lemon or Raspberry Sorbet

# HORS D'OEUVRES RECEPTION PACKAGES

## **Classic | 36.00**

3 Passed Hors d'Oeuvres | 3 Pieces of Each Per Person  
2 Displayed Hors d'Oeuvres

## **Enhanced | 47.00**

4 Passed Hors d'Oeuvres | 3 Pieces of Each Per Person  
3 Displayed Hors d'Oeuvres  
1 Carving Station

## **Elite | 59.00**

5 Passed Hors d'Oeuvres | 3 Pieces of Each Per Person  
3 Displayed Hors d'Oeuvres  
1 Carving Station  
Assorted Dessert Bites, Coffee & Tea

## **Passed Hors d'Oeuvres**

Baked Phyllo with Cranberry & Goat Cheese  
Balsamic Fig Bleu Cheese & Bacon Flatbread  
Bite Size Rueben Sandwich  
Chicken Lollipops, Honey Mustard Dipping Sauce  
Chicken Satay Skewer, Peanut Dipping Sauce\*  
Chili Lime Chicken Skewer\*  
Chorizo Stuffed Mushroom\*  
Coconut Shrimp, Spicy Orange Jam  
Fried Chicken & Waffle Skewer  
Mac & Cheese Pops

Poached Old Bay Seasoned Gulf Shrimp, Cocktail Sauce  
Prosciutto wrapped Melon\*  
Pulled Pork BBQ Slider  
Seasonal Bruschetta  
Sesame Seared Tuna Wonton, Seaweed Salad, Sriracha Mayo\*  
Shaved Blackened Tenderloin Crostini, Cajun Remoulade  
Shrimp Dijonnaise in Phyllo  
Vegetarian Spring Roll, Asian Chili Dipping Sauce  
Watermelon & Feta Skewer\*

## **Displayed Hors d'Oeuvres**

Assorted Salad Display  
Baked Brie en Croute  
Italian Antipasti Board  
Local Smoked Salmon Display  
Mediterranean Display  
Shrimp Cocktail Display  
Spinach & Artichoke Dip  
Thai Lettuce Wraps

## **Carving Station**

Chef Attendant required per 50 guests | 125.00  
Asian Marinated Roast New York Strip Loin  
Honey Baked Ham  
Rosemary Roast Turkey Breast

\*Gluten Free Option

Priced Per Piece | Exclusive of 22% Service Charge & 6% Sales Tax

## YOUNG ADULT BUFFET | 44.95

25 Guest Minimum | Two Hour Duration

Assorted Sodas, Iced Tea, Lemonade & Water

(3) Hors d'Oeuvres, (1) Starter, Warm Rolls & Butter, (2) Entrées, and (1) Dessert Station

### **Stationary Hors d'Oeuvres**

Please Select Three

Assorted Boboli Pizza Slices:

Plain Cheese, Vegetarian, or Pepperoni

BBQ Chicken Skewers

Chicken & Waffle Skewers

Franks wrapped in Pastry, Honey Mustard Dipping Sauce

Mac & Cheese Bites

Mini Chicken Taco Cups

Mozzarella Sticks, Marinara Dipping Sauce

Potato Chip Chili Nachos

Vegetable Crudit , Ranch Dip

### **Starters**

Please Select One

House Salad, Choice of Dressing

Seasonal Fruit & Berry Martinis

### **Entrees**

Please Select Two

Bowtie Pasta Primavera, Grilled Vegetables

Burger Sliders Plain or with Cheese, Lettuce, Tomato, Pickles

Cheese, Vegetable, or Chicken Quesadillas

Hebrew National Hot Dogs

Popcorn Shrimp & Chips

Rigatoni & Bolognese

Spaghetti & Meatballs

Tex Mex:

Grilled Chicken or Beef Tacos, Salsa, Scallions, Tomatoes

Shredded Cheddar, Sour Cream, Guacamole

### **Dessert Station**

Please Select One

Assorted Cookies & Brownies

Cheesecake Bar

White Chocolate & Nutella Mousse Bar with Toppings

## CHILDREN'S PLATED MEALS | 25.00

Seasonal Fruit Cup, Drink of Choice, Vanilla Ice Cream

Chicken Tenders & French Fries

Chicken Quesadilla

Cheeseburger & French Fries

Grilled Cheese Sandwich & French Fries

Pasta with Marinara

## YOUTH BUFFET | 25.00

Water, Lemonade, & Soda

Seasonal Fresh Fruit, French Fries, and Cookies & Brownies

Please Select Three:

Chicken Tenders, Cheese Quesadillas, Cheeseburger Sliders

Grilled Cheese Sandwiches, Pasta with Marinara

Pricing Applicable to Kids ages 5+ | Kids ages 0-4 are Guests of the Club

Priced Per Person. Exclusive of 22% Service Charge & 6% Sales Tax

## DESSERT

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### Displays & Stations

#### Sweet Endings | 10.95

Displayed or Passed

Assorted Miniature Desserts:  
Cake Pops, Mini Rice Krispie Treats  
Mini Brownie Bites, Cheesecake Drops  
Chocolate Covered Strawberries

#### Viennese Table | 10.95

Chef's Selection of Assorted Cakes,  
Pies, & Specialty Desserts

#### Crème Brûlée Station | 11.95

Assorted Flavors:  
Traditional, Grand Marnier, Nutella

#### Ice Cream Sundae Bar | 8.95

Chef Attendant required per 50 guests | 125.00

Chocolate & Vanilla Ice Cream  
Hot Fudge, Caramel Sauce, Strawberry Topping  
Pineapple Topping, Hershey's Chocolate Syrup  
Wet Nuts, Oreo Pieces, Coconut Flakes, Sprinkles  
Cherries & Whipped Cream

#### Cheesecake Bar | 10.95

Mini Vanilla Cheesecakes in Stemless Martini Glasses  
Caramel Sauce, Strawberry Topping  
Hershey's Chocolate Syrup, Oreo Cookie Crumbles  
Berries, Whipped Cream

#### Chocolate Berries

200.00 | 50 Pieces

Fresh Seasonal Strawberries  
Dipped in Milk & White Chocolate

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#### Served Desserts | 7.95

Fresh Berries & Whipped Cream

New York Style Cheesecake with Mixed Berry Compote

Key Lime Pie

Banana Chocolate Chip Bread Pudding with Vanilla Sauce

Warm Brownie Sundae

Chocolate Mousse

Seasonal Crème Brûlée

Lemon or Raspberry Sorbet

Seasonal Cobbler with Vanilla Ice Cream

## MEETINGS & BREAKS

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### Executive Meeting Package | 40.95

Continental Breakfast or Lunch Buffet | Have Both for 50.95

Mid-Morning Refresh & Afternoon Break

#### Chesapeake Continental

Pitchers of Water on the Tables

Seasonal Sliced Fresh Fruit

Muffins, Danish, Bagels, Breakfast Breads

Sweet Butter, Cream Cheese, Preserves

Chilled Orange Juice, Apple Juice

Freshly Brewed Coffee, Specialty Teas

#### Lunch Buffet Selections

Give Thanks

Italian

Southwestern Tex Mex Fiesta

Mediterranean

Sandwich & Wrap Bounty

Backyard BBQ

Please See Page 4 for Details

#### Mid-Morning Refresh

Full Refresh of Coffee & Decaf, Specialty Teas, & Assorted Soft Drinks

#### Afternoon Break

Assorted Soft Drinks, Juices, & Bottled Water

Freshly Baked Cookies, Candy Bars, & Fresh Fruit

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### Refreshment Breaks | 10.95

#### Snack Time

Freshly Baked Cookies, Assorted Candy Bars

Individual Bags of Snacks

Soft Drinks, Bottled Water

Freshly Brewed Coffee, Specialty Teas

#### Healthy Choice

Whole Fresh Fruit, Domestic Cheeses, Crackers

Crudit  with Ranch Dipping Sauce

Orange, Cranberry, & Apple Juice, Bottled Water

Freshly Brewed Coffee, Specialty Teas

#### A la Carte Selections

Whole Fresh Fruit | 3.00

Assorted Bagels & Cream Cheese | 4.00

Freshly Baked Cookies | 4.00

Snack Mix, Pretzels, or Nuts | 4.00

# BEVERAGES

## Beer, Wine, & Spirits

### Beverage Service Options

**Open Bar** | Charged at a Flat Rate per guest of drinking age (see table below)

**Consumption Bar** | Charged per Bottle

Requires 250.00 Bar Set-up Fee & 100.00 Bartender Fee per Bartender per 100 Guests

**Cash Bar** | Guests Charged per Drink Ticket

Requires 250.00 Bar Set-up Fee, 100.00 Bartender Fee per Bartender per 100 Guests,  
& 100.00 Cashier Fee (150.00 for Cashier with Credit Card Capabilities)

### Bar Package Levels

#### Call Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Cutty Sark Scotch, Seagram's 7 Blended Whiskey  
Jim Beam Bourbon, Cuervo Gold Tequila, Budweiser, Coors Light, Miller Light & O'Doul's NA  
Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda

#### Premium Brands

Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Rum, Dewar's Scotch, Seagram's VO Canadian Whiskey  
Wild Turkey Bourbon, Cuervo Gold Tequila, Corona, Heineken, Amstel Light & O'Doul's NA  
Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda

#### Ultra-Premium Brands

Absolut Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Glenfiddich Scotch, Crown Royal Whiskey  
Makers Mark Bourbon, Patron Tequila, Corona, Heineken, Amstel Light, O'Doul's NA  
Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda, and all items from Premium

	Beer & Wine	Call	Premium	Ultra
2 hours	18.00	25.00	27.50	35.00
3 hours	21.00	30.00	33.50	40.00
4 hours	26.00	35.00	37.50	45.00
5 hours	30.00	40.00	43.50	50.00

## **BEVERAGES**

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### **Wine Service**

Offered during the meal, wine service provides an added touch & memorable hospitality to your guests.

House Wine | 35.00 per 750ml Bottle

House Champagne | 37.00 per 750ml Bottle

Additional wines from our wine list are available by the bottle at list price.

### **Champagne Toast**

House Champagne | 5.00 per Glass

Additional Champagnes from our wine list are available by the bottle at list price.

### **Gourmet Mimosa Bar**

Create Your Own Mimosas with this festive addition to brunches & lunches.

House Champagne | Orange, Cranberry, & Peach Juices

Cherries, Strawberries, and Orange Slices for Garnishes

2 Hours | 14.00 per Person

3 Hours | 19.00 per Person

4 Hours | 23.00 per Person

### **Liqueur Coffee Bar**

Requires an Attendant when guests below legal drinking age are present | 75.00

Enjoy Kahlua, Bailey's, & Frangelico with your Coffee Station.

Whipped Cream, Sugar Cubes, Shaved Chocolate, & Cinnamon

7.50 per Person | up to 2 Hours

### **Beverage Stations**

Iced Tea, Lemonade, Assorted Soda, & Bottled Water

2 Hours | 7.00 per Person

3 Hours | 8.00 per Person

4 Hours | 9.00 per Person

### **Coffee & Hot Tea**

2 Hours | 3.50 per Person

3 Hours | 4.50 per Person

4 Hours | 5.50 per Person

### **Alcohol Consumption Policy**

All alcohol must be purchased from Manor Country Club.

Alcoholic beverages may not be served to or consumed by anyone under the age of 21.

Manor reserves the right to require proof of age and to refuse service to anyone, who in the opinion of the staff is intoxicated. Manor further holds the host responsible for monitoring the behavior of their guests.



# *Manor Country Club*

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