



Ormond

MANOR 

Casual Lunch Event Menu

GARDEN SALAD:

(Choice of Peppercorn Parmesan or Balsamic Vinaigrette Dressing)

ENTREES:

(Choose Two)

Chicken Romano

Boneless Breast baked with crispy Romano cheese and herbed bread crumbs served with a creamy Alfredo sauce.

Creole Stuffed Eggplant

Half Eggplant baked with shrimp, crabmeat and creole seasoning, topped with Romano herb bread crumbs and served with sautéed vegetables.

Catfish Buck Town

Farm raised filet dusted in pecan flour, fried, topped with shrimp in a crystal meuniere. Served on a bed of herb rice.

Pecan Smoked Pork Loin

Center cut pork loin, sliced and served on an Applewood bacon sweet potato hash, and complimented with a cane syrup glaze.

Creole Stuffed Bell Peppers

Ground sirloin, shrimp, and creole seasoning, in a tomato sauce topped with Romano herb bread crumbs and served with pasta bordelaise.

Chicken Parmesan

Chicken lightly breaded, fried, then baked in a tomato basil marinara sauce with mozzarella cheese and served on a pasta bordelaise.

Shrimp Scampi

Gulf shrimp sautéed in a lemon butter, garlic and white wine sauce. Served with sautéed vegetables.

Broiled Catfish Piccata

Farm raised filet broiled in a lemon and caper sauce and served with roasted potatoes.

DESSERT:

(Choose One)

White Chocolate Bread Pudding

Bananas Foster Bread Pudding

Brandy Apple Crunch

BEVERAGES:

Coffee Service, Iced Tea, Coke, Sprite, Diet Coke

Minimum of 35 guests

\$31 per person

10% Tax and 20% Service Charge will be added

3% credit card processing fee

