



Ormond MANOR



DINNER PARTY & EVENT MENU

SOUPS:

(choose 1)

- Crab and Corn Bisque**
- Seafood Gumbo**
- Creole French Onion**
- Black Bean Andouille with Sour Cream Salsa**
- Chicken Andouille Gumbo**
- Shrimp Butternut Squash**

SIDES:

(choose 1+ Chef's Choice 2nd Item)

- Pepper Jack Whipped New Potatoes**
- Brabant Potatoes**
- Praline Glazed Sweet Potatoes**
- Fresh Steamed Broccoli with Butter**
- Fresh Steamed Asparagus with Butter**
- Sautéed Mixed Vegetables**
- Herb Rice**
- Pasta Bordelaise**
- Tasso Green Beans**
- Spinach Madeline**

DESSERTS:

(choose 1)

- White Chocolate Bread Pudding**
- New York Cheesecake with Strawberries**
- Bananas Foster**
- Bailey's Chocolate Chip Cheesecake**
- Brandy Apple Strudel**
- Lemon Tart**

SALADS:

(choose 1)

- Tomato Mozzarella Caprese Salad**
- Baby Spinach Strawberries Pecan Crusted Goat Cheese Balsamic Vinaigrette**
- House-Made Caesar Salad**
- Garden Salad with Pepper Parmesan Dressing**

ENTREES:

(choose 2)

- Veal Marsala with Angel Hair Pasta**
- Shrimp Crab Alfredo**
- Broiled Catfish Scampi**
- Grilled Chicken Portebello**
- Sirloin Tips with Mushroom Merlot Sauce**
- Pecan Crusted Catfish**
- Buttermilk Fried Chicken Tasso**
- Applewood Bacon-Wrapped Pork Filet with Cane Syrup Glaze**
- Chicken Parmesan**
- Eggplant Ormond with Crab Meat and Lemon Capers**

PREMIUM ENTREES:

Prime Rib Au Jus +\$5.00

Grilled Filet Florentine with Blue Cheese +\$10.00

Broiled Redfish with Lump Crabmeat Beurre Blanc +\$10.00

Minimum of 35 guests

\$49 per person

10% Tax and 20% Gratuity will be added

3% credit card processing fee