Menu Selections for Corporate/Social Events

Burton Manor offers corporate clients a variety of meal options—from box lunches to opulent sit-down dinners. All our meals are prepared with gourmet flair, using the finest fresh ingredients.

We can tailor any menu to your liking; simply contact your Burton Manor event expert to discuss your needs.
Breakfast Selections

Individual Service

American Breakfast  Chilled orange juice, fluffy scrambled eggs, American-fried potatoes with choice of sausage links, baked ham or bacon; assorted breakfast pastries; coffee, decaf & tea

OR

Plated Quiche  Lorraine or Ham & Bacon with Swiss cheese served with fresh seasonal fruit, Chilled orange, tomato and grapefruit juices; coffee, decaf & tea

$15.00 per person

Traditional Breakfast Buffet

Select one:
Chilled Orange Juice or Fresh Fruit Cocktail

Select one:
Sausage Links, Baked Ham or Bacon

Select one:
Silver Dollar Pancakes or French Toast with Warm Syrup

Your selections are accompanied by:
Fluffy scrambled eggs
American-fried potatoes; mini-muffins and mini-Danish
Coffee, Decaf & Hot Tea

$ 17.00 per person

Continental Breakfast

Chilled Orange Juice
Fresh-baked Danish Pastries
Coffee, Decaf & Tea

$ 10.00 per person

Continental Extraordinaire

Chilled Orange, Tomato and Grapefruit Juices
Sliced and cubed seasonal fresh fruit
Assorted fruit muffins, Danish pastries, toasted bagels with cream cheese & preserves
Coffee, Decaf & Hot Tea

$ 14.00 per person

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

Fluffy Scrambled Eggs
Sausage Links
Silver Dollar Pancakes with Warm Syrup
Cheese Crepes with Strawberry Pureé

Tossed Garden Salad with Dressing
Tri Colored Pasta Salad
Fruit Cocktail

Oven Roasted Chicken with Herbs
Green Beans Almondine
Home Style Potatoes with peppers and onions

Dessert Table
Mini Brownies, Mini Assorted Danish

Your Selections Include:
Fresh Baked Bread with Butter
Coffee, Decaf, Hot Tea & Soft Drinks

$ 24.00 per person
Individual Luncheon
Tossed Garden Greens with Ranch Dressing or Italian Vinaigrette

Entrée - Select One

Breast of Chicken served with your choice of sauces: ________________________________ $18.00
Scaloppini, Francoise, Amaretto, Mushroom, Marsala, Piccata, Teriyaki or Port Wine Sauce
Airline Chicken Breast with roasted tomato Confit with garlic parmesan cream sauce ______ $19.00
Grilled Salmon with choice of Dinner Sauce ____________________________________________ $19.00
Turkey Divan ____________________________________________________________ $20.00
Lemon Chopped Chicken ______________________________________________________ $20.00
Chicken Breast pounded thin and breaded in cheeses and Italian seasonings with lemon sauce
Marinated Flat Iron Steak – Sauce Selection ________________________________________ $21.00
Roasted Sliced Tenderloin with choice of Sauce _____________________________________ $28.00
Herbed Dijon Encrusted Pork Loin:
With Cranberry Port Wine Reduction or Mushroom Ragout __________________________ $22.00

*VIP Box Lunch
Pasta Salad, Deli Sandwich on Croissant, Fresh Fruit, Potato Chips and Cookie ________________ $15.00
*Vegetable Lasagna ________________________________________________________ $16.00
Blend of grilled vegetable & mascarpone cheeses with cracked pepper blush sauce

*Fresh Fruit Plate with Chicken Salad ____________________________________________ $17.00
*Roasted Vegetable Strudel _____________________________________________________ $17.00
Roasted blend of vegetables with boursin cheese wrapped in crispy phyllo dough

* Appetizer and or accompaniments are not included with these selections.

Accompaniments - Select Two

RICE: Rice Pilaf; Wild Rice Blend. POTATOES: Rosemary and Thyme Roasted or Parsley Boiled
VEGETABLES: Burton Manor Style Carrots; Medley of Mixed Vegetables; Sweet Corn O’Brien
Green Beans with Red Peppers and Onions; San Francisco Blend or Bahama Blend

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

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Luncheon Buffet

Salad
Mixed Garden Greens with Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, Red Onion, Shaved Colby Cheese with Ranch and Italian Vinaigrette Dressings

Penne Pasta: in your choice of sauce:
Mushroom Cream; Scaloppini Sauce or Tomato Basil Sauce

Entrée - Select two
Burton Manor-style Roasted Chicken               Home Style Glazed Ham
Smoked Polish Kielbasa with Sauerkraut          Turkey Divan
Meatballs: Swedish-style or Marinara            Baked Cod Loin with Pesto Sauce
Italian Sausage with Bell Peppers               Herbed Dijon Encrusted Pork Loin

Substitute these entrée selections
Sliced Top Sirloin Jus Lie, add $4.50 per person
Sliced Beef Tenderloin, add $8.00 per person
Chicken Breast served with your choice of sauce:
Scaloppini, Amaretto, Mushroom, Marsala or Piccata, add $3.00 per person

Chef’s Selection of Vegetable and Potato or Rice
Fresh Baked Bread with Butter
Coffee, Decaf, Hot Tea & Soft Drinks

Dessert - Select one
Cannoli, Fudge Brownie, Cake (choice of Yellow or Chocolate)

$ 20.00 per person

Market Street Deli Buffet
Market Street Deli Buffet includes relish trays, fresh seasonal fruit, pasta salad, salad bar with toppings and dressings, an array of sliced deli meats with imported and domestic cheeses along with assorted breads, rolls and condiments.

Deli Dessert Options - Select One
Cannoli or Brownies

$ 22.00 per person

Your Selections Include
Coffee, Decaf, Hot Tea & Soft Drinks

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