

The Manor To Go

Holiday Menu

*All Our Ingredients Are Fresh. All Our Portions Are Generous & Elegantly Presented
You May Be Assured Of Ample Quantities For Your Invited Guests.*

Inquire About Our

In House Catering & Contract Foodservice Division

Pleasantville Manor Maintains In Full Force All Insurance's, Licenses And Permits

All Prices Are Subject To Change Based On Market Conditions

*If You Have A Food Allergy Or Are Aware Of A Guest Having A Food Allergy - Please Bring It To Our Attention
We Will Always Do Our Best To Accommodate Them - Please Speak To The Owner, Manager Or Chef*

Email: JohnM@thepleasantvillemanor.com

Pleasantville Manor Events

Banquet & Special Events - On & Off Premise Catering

914-769-5010

Christmas Eve

Latest Pickup 3pm

Signature Salads	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 16 To 20 Guests	Half Tray	Full Tray
Mesclun And Baby Field Greens		30	55
<i>Sliced Seedless Cucumbers, Tomatoes & Shredded Carrots - Balsamic Vinaigrette</i>			
Arugula Salad		35	60
<i>Baby Arugula, Vine Ripened Tear Drop Tomatoes, Shaved Parmesan Cheese, Sprinkled With Toasted Pignoli Nuts - Red Wine Vinaigrette</i>			
Caesar Salad		40	60
<i>Crisp Romaine, Finished In A Creamy Caesar Dressing, Garlic Herbed Croutons & Parmesan Cheese</i>			
<i>Add Grilled Chicken for an Additional....</i>		20	30
Appetizers & Starters	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 16 To 20 Guests	Half	Full
Fruit & Cheese Board		60	95
<i>This Bountiful Arrangement Includes, Cheddar, Jarlsberg, Gorgonzola, Havarti Dill Garnished With Seasonal Berries, Flat Breads And Gourmet Crackers</i>			
Old World Italian Antipasto		90	150
<i>A Bountiful Assembly Of, Prosciutto, Soppressata, Capicola, Mortadella, Salami, Pepperoni Provolone, Mozzarella, Olives, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms Etc.</i>			
Bruschetta Display		One Size	60
<i>Hollow Bread Shell Forms A Delightful Basket For A Favorite Tomato-Basil Dip, Surrounded By Garlic Toast Points Dippers</i>			
Jumbo Shrimp Cocktail		Market Price Per Lb.	
<i>Served With Tangy Tomato Horseradish Sauce And Lemon Wedges</i>			
Mozzarella Caprese		60	95
<i>Fresh Mozzarella Cheese & Vine Ripened Roma Tomatoes</i>			
<i>Drizzled With Aged Balsamic, Extra Virgin Olive Oil, Cracked Black Pepper & Basil</i>			
Mediterranean Market Display		65	95
<i>Baba Ghanouj, Hummus, Stuffed Grape Leaves, Feta Cheese And Kalamata Olives - Pita Bread Triangles And Flatbreads</i>			
Crispy Calamari		75	125
<i>Calamari Lightly Battered & Seasoned Served With Traditional Marinara Sauce & Lemon Wedges</i>			
Pasta	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 18 To 20 Guests	Half Tray	Full
Whole Wheat & Gluten Free Pasta Available On Request			
Baked Stuffed Shells		60	85
<i>Pasta Shell With Fresh Ricotta, Mozzarella And Parmesan Cheese Baked In A Light Tomato, Basil Sauce</i>			
Baked Ziti		60	85
<i>Ziti Pasta With Fresh Ricotta, Mozzarella And Parmesan Cheese Baked In A Light Tomato, Basil Sauce</i>			
Eggplant Rollatini		70	100
<i>Breaded Eggplant Rolled And Stuffed With Fresh Ricotta, Mozzarella And Parmesan Cheese In A Light Tomato, Basil Sauce</i>			
Cavatelli Rustico		70	95
<i>Cavatelli Pasta, Sautéed Broccoli Rabe & Italian Sausage Sautéed In Extra Virgin Olive Oil, Garlic & A Pinch Of Red Pepper Flakes</i>			
Penne Vodka		60	85
<i>In A Tantalizing Pink Cream Sauce</i>			
Filetto Pomodoro		60	85
<i>Penne, Fresh Basil, Vine Ripened Tomatoes, Sautéed In Olive Oil And Garlic</i>			
Baked Macaroni & Cheese		60	85

Chicken	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 16 To 20 Guests	Half	Full
Pollo Parmigiana		70	100
<i>Sautéed Boneless Breast Of Chicken, Coated Herbed Bread Crumbs, Mozzarella And Parmesan Cheese With Tomato Basil Sauce</i>			
Pollo Marsala		70	100
<i>Boneless Breast Of Chicken, Sautéed In Olive Oil, Shallots And Garlic Served With Mushrooms And Marsala Sauce</i>			
Pollo Francaise		70	100
<i>Boneless Breast Of Chicken Egg Battered, Sautéed In White Wine-Lemon Sauce</i>			
Pollo Scarpariello		70	100
<i>Bone- In Pieces Of Chicken, Italian Sausage Sweet & Hot Cherry Peppers Sautéed In Olive Oil, Garlic, Lemon, Herbs & White Wine</i>			
Chicken Tenders		60	90
<i>Crispy, Oversized Tenders Served /Honey Mustard & Heinz Ketchup Or BBQ Sauce</i>			

Beef	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 16 To 20 Guests	Half	Full
Braised Beef Short Rib		90	160
<i>Slow Cooked In A Red Wine Reduction Sauce</i>			
Sizzling Flank Steak		90	160
<i>With Sautéed Peppers & Onions</i>			
Filet Mignon Serves 8-10			190
<i>Premium Cut Undoubtedly One Of The Most Flavorful & Tender Cuts Of Beef - Porcini & Shiitake Sauce</i>			
<i>Oven Ready Filet</i>			

Pork	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 18 To 20 Guests	Half	Full
Sausage & Peppers		75	100
<i>Bite Size Pieces Of Sweet Italian Sausage, Combined With Sautéed Peppers & Onions. - And A Touch Of Marinara Sauce</i>			
Sausage, Roasted Potatoes & Broccoli Rabe		75	140
Glazed Loin Of Pork (Full Only)			150
<i>Lean, Slow Roasted & Infused With Grand Marnier Soaked Sun Dried Apricots - Sun Dried Peach & Apricot Sauce</i>			
<i>Mignon With Cooking</i>			

Seafood	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 18 To 20 Guests	Half	Full
Cold Seafood Di Mare Salad		90	160
<i>A Blend Of Shrimp, Calamari, Scungilli, Black Olives, Diced Celery, And Red Peppers</i>			
<i>In A Subtle Italian Herbed Olive Oil Dressing Served With Fresh Quartered Lemons</i>			
Shrimp Parmigiana		90	160
Shrimp Scampi Over Pasta		95	165
Herbed Salmon		90	160
<i>Garlic Butter & Herb Infused Center Cut Salmon Filet – Lemon Butter & White Wine Sauce</i>			

Side Selections	Half Tray Feeds 8 To 10 Guests – Full Tray Feeds 18 To 20 Guests	Half Tray	Full
Broccoli Rabe Sautéed In EVOO & Garlic - Pinch Of Red Pepper		60	90
String Bean Marinara		50	75
<i>Sautéed In Virgin Olive Oil & Garlic In A Lite Marinara Sauce</i>			
Roasted Bliss Potatoes		50	70
<i>Marinated In Virgin Olive Oil & Fresh Herbs</i>			
Whipped Mashed Potatoes		50	70
Herb Studded Wild Rice Primavera		40	60
Grilled Asparagus		50	80