



THE FRENCH MANOR INN AND SPA

MENU PACKAGES

THE FRENCH MANOR INN AND SPA
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weddings@thefrenchmanor.com

An Enchanted Forest Soiree

All Menu Packages feature a range of choices to suit every taste.

COCKTAIL RECEPTION:

Includes one Hors d'oeuvres Display and up to four (4) Butlered Hors d'oeuvres.

DISPLAY HORS D'OEUVRES:

Seasonal Fruits and Exotic Cheeses with Crackers and Bread
Garden Fresh Vegetables with a Spiced Mayonnaise to the Side

BUTLERED HORS D'OEUVRES (please choose four):

- Mushroom Caps Stuffed with Crab Imperial
- Spanikopita - Feta Cheese and Spinach in Phyllo Triangle
- Tandoori Chicken on a Stick
- Poached Pear and Brie in Phyllo Bundle
- Heirloom Tomato Bruschetta with Olive Oil Crusted Focaccia Bread
- Miniature Crab and Gruyere Quiches
- Mini Beef Wellington with Mushroom Duxelle in Puff Pastry
- Petite Crab Cakes with a Remoulade Sauce
- Poached Pear and Brie in Phyllo Bundle
- Scallops wrapped in Bacon
- Vegetable Quesadillas with Cucumber

CARVING STATION

Set up outdoors and served under expert supervision.

London Broil ~ Thick, juicy steaks marinated in Wine, Olive Oil and Herbs Charbroiled to perfection, thinly sliced and served with Mushrooms and Tomato Bordelaise.

Kosher Salted Red Bliss Potatoes Simmered in a Parmesan Butter

SOUP, SALAD AND BREAD STATION

Fresh rolls and breads with butter,
Wisconsin Cheddar, Bacon and Beer Soup
Mesclun Salad with Garden Fresh Accompaniments and served with a choice of our
Creamy Herbs de Provinces or a Seasonal Vinaigrette dressing

GRILLING STATION

Roast ½ Chicken in Lemon, Butter and Herbs
Fresh vegetables, Portabella Mushrooms and Fresh Fruits; skewered and mixed for color and flavor

SERVED PASTA STATION'

We will offer Penne and Orchetta Pastas with a choice of the following three sauces:

Baby Shrimp, Spinach, Mushrooms and Artichokes in a Roasted Garlic, Lemon, and Herbal Butter Sauce
Grilled Vegetables in a warm vinaigrette
Vodka Cream Sauce

WEDDING CAKE

Custom designed wedding cake to your specifications will be served
butler style as our servers offer coffee and tea tableside.

\$72.00 per person

plus 6% PA sales tax and an 18% service charge



The Fairy Tale Wedding

All Menu Packages feature a range of choices to suit every taste.

COCKTAIL RECEPTION:

Includes two Hors d'oeuvres Displays and up to six (6) Butlered Hors d'oeuvres.

DISPLAY HORS D'OEUVRES:

Seasonal Fruits and Exotic Cheeses with Crackers and Bread
Baked Brie encroute with Grapes and Kiwi Coulis

BUTLERED HORS D'OEUVRES (please choose six):

- Smoked Salmon Mousse and Caviar Canapés
- Mushroom Caps Stuffed with Duck, Raspberry, and Nuts
- Pate de foie gras on Toast Points with Lingonberry Sauce
- Ahi Tuna Skewers with Sweet and Sour Sauce
- Heirloom Tomato Bruschetta with Olive Oil Crusted Focaccia Bread
- Mini Beef Wellington with Mushroom Duxelle in Puff Pastry
- Petite Crab Cakes with a Remoulade Sauce
- Poached Pear and Brie in Phyllo Bundle
- Lobster Thermidor Puffs
- Clams Casino
- Baby Lamb Chops with Honey Mustard, Watermelon BBQ, or Fruit Relish
- Escargot Puffs with Garlic and Roquefort
- Vegetable Quesadillas with Cucumber

DINNER MENU:

Fresh Baked Rolls and Croissants served with our signature Lavender Honey Butter

SOUP

A Pristine Bisque of Langoustine Lobster in a Savory Velvet, Scented with Herbs, Cognac & Cream- Garnished with Shaved Truffles, Crème Fraiche & Pastry Star

SALADE

Heirloom & Organic Select Greens of the Season
Offered with a Creamy Herbs de Provence, or a Seasonal Vinaigrette

FRUITED SORBET

CHOICE OF ENTREE:

Entree counts would be due three (3) weeks prior to your event date:

Char-Broiled Petite Filet Mignon on a Pedestal of Mashed Potatoes with Creamed Spinach, Roquefort Crumbles, & Almonds

Barn Roaming Amish Raised Breast of Chicken, Pan Roasted with Chestnuts, Soppresata Ham, Fresh Sage, & Chicken Glace Finished with Gruyere Gratin

Celeriac & Horseradish Encrusted Line Caught Salmon Fillet, Pan-Seared to a Bronze, Sautéed Apples, Spinach, & Pine Nuts

WEDDING CAKE

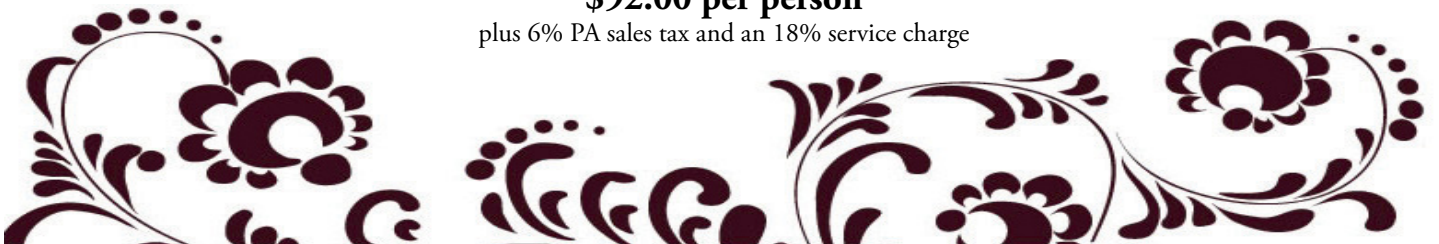
Custom designed wedding cake to your specifications will be served per place setting as our servers offer coffee and a fine selection of teas tableside.

VIENNESE TABLE

A selection of our chef's delectable confections displayed with Coffee and Tea

\$92.00 per person

plus 6% PA sales tax and an 18% service charge



A Mountaintop Garden Party Reception

All Menu Packages feature a range of choices to suit every taste.

ONE HOUR COCKTAIL RECEPTION:

Includes up to six (6) Butlered Hors d'oeuvres during the cocktail reception and your choice either continuing to pass hors d'oeuvres for an additional hour or offering a Viennese Table for the final hour of the reception.

BUTLERED HORS D'OEUVRES (please choose six):

- Melon wrapped with Prosciutto Ham
- Shrimp with Cranberry Horseradish Sauce in Petite Puffs
- Spanikopita - Feta Cheese and Spinach in Phyllo Triangle
- Tandoori Chicken on a Stick
- Poached Pear and Brie in Phyllo Bundle
- Heirloom Tomato Bruschetta with Olive Oil Crusted Focaccia Bread
- Miniature Crab and Gruyere Quiches
- Asian Beef Sate with a Sesame Orange Glaze
- Petite Avocado Citrus Cheesecakes
- Tender Sea Scallops Wrapped in Crisp Bacon
- Smoked Salmon Roulades stuffed with Herbed Cream Cheese

CARVING STATION

Set up outdoors and served under expert supervision.

Slow Roasted Angus Beef Filet Mignon Carved to Order then Blanketed with Mushrooms and Spinach, Napped with a Roquefort Cream

Kosher Salted Red Bliss Potatoes Simmered in a Parmesan Butter
Vegetable Medley—Sautéed in Butter and Seasonings

SALAD AND BREAD STATION

Fresh rolls and breads with butter,
Summer Salad - Mixed Greens with Fresh Fruits, Nuts and Feta Cheese.
Served with Wild Orchids and a Creamy Herbs de Provinces Dressing or a Balsamic Vinaigrette to the side.

GRILLING STATION

Chicken marinated in soy sauce, honey, ginger, and leeks
Rosemary Grilled Shrimp
Miniature Ahi Steaks Au Poivre - Served with Lemon & Caper Berry Buerre Blanc

SERVED PASTA STATION

Orchetta Pasta Served with Sherry Butter, Brown Garlic, Roasted Peppers and Broccoli
Penne Pasta Served with Mushrooms & Artichokes with Basil Balsamic Vinaigrette

WEDDING CAKE

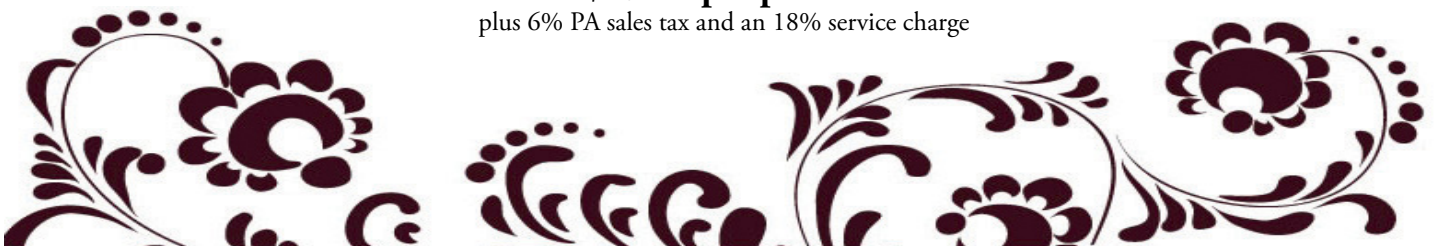
Custom designed wedding cake to your specifications will be served butler style as our servers offer coffee tableside.

(Optional) VIENNESE TABLE

A selection of our chef's delectable confections displayed with Coffee and a Fine Selection of Teas
Assorted Mini Cheese Cakes, Assorted Petite Fours, Tulips with Crème Anglaise and Fresh Fruit

\$83.00 per person

plus 6% PA sales tax and an 18% service charge



Fall Foliage Feast

All Menu Packages feature a range of choices to suit every taste.

PRE-CEREMONY REFRESHMENTS:

Hot Apple Cider with Cinnamon Sticks will be awaiting your guests' arrival as the aroma fills the air and warms your hearts.

COCKTAIL RECEPTION:

Includes one Hors d'oeuvres Displays and up to four (4) Butlered Hors d'oeuvres.

DISPLAY HORS D'OEUVRES:

Seasonal Fruits and Exotic Cheeses with Crackers and Bread
Baked Brie encroute with Grapes and Kiwi Coulis

BUTLERED HORS D'OEUVRES (please choose four):

- Assorted Gourmet Quiches Baked to Perfection
- Heirloom Tomato Bruschetta with Olive Oil Crusted Focaccia Bread
- "Filet Mignon" Beef Sate, Prepared Asian Style
- Butter Baked Delicate Phyllo Dough Stuffed with Baby Spinach & Feta
- Tender Sea Scallops Wrapped in Crisp Bacon; Sweet & Spicy Sauce
- Signature Crab Cakes with Spiced Remoulade or Lemon and Caper Sauce
- Miniature Beef Wellington en Croute
- Tandoori Chicken on a Bamboo Skewer

DINNER MENU:

Fresh Baked Rolls and Croissants served with our signature Lavender Honey Butter

SOUP

Maple Pumpkin and Almond Bisque

SALADE

Heirloom & Organic Select Greens of the Season
Offered with a Creamy Herbs de Provence, or a Seasonal Vinaigrette

FRUITED SORBET

CHOICE OF ENTREE:

Entree counts would be due three (3) weeks prior to your event date:

Char-Broiled Petite Filet Mignon on a Pedestal of Mashed Potatoes with Creamed Spinach, Roquefort Crumbles, & Almonds

Barn Roaming Amish Raised Breast of Chicken, Pan Roasted with Chestnuts, Soppressata Ham, Fresh Sage, & Chicken Glace Finished with Gruyere Gratin

Roasted Pumpkin Pasta Pillows Over a Creamed Apple & Walnut Pesto, Finished with Feta Cheese & Mache

WEDDING CAKE

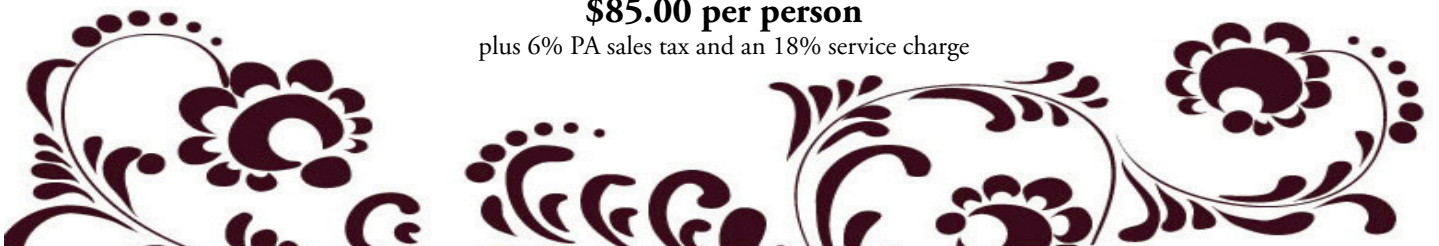
Custom designed wedding cake to your specifications will be served per place setting as our servers offer coffee and a fine selection of teas tableside.

VIENNESE TABLE

A selection of our chef's delectable confections displayed with Coffee and Tea

\$85.00 per person

plus 6% PA sales tax and an 18% service charge



A Magical Winter Wonderland Reception

This Menu offers winter seasonal items which are best suited during November through March in the Pocono Region. All Menu Packages feature a range of choices to suit every taste. Maximum number of guests for this menu is 70 persons.

PRE-CEREMONY REFRESHMENTS:

Hot Apple Cider and Hot Chocolate served with Fresh Whipped Cream and Cinnamon Sticks will be awaiting your guests' arrival as the aroma fills the air and warms your hearts.

COCKTAIL RECEPTION:

Includes up to four (4) Butlered Hors d'oeuvres.

BUTLERED HORS D'OEUVRES (please choose four):

- Assorted Gourmet Quiches Baked to Perfection
- Heirloom Tomato Bruschetta with Olive Oil Crusted Focaccia Bread
- "Filet Mignon" Beef Sate, Prepared Asian Style
- Butter Baked Delicate Phyllo Dough Stuffed with Baby Spinach & Feta
- Tender Sea Scallops Wrapped in Crisp Bacon; Sweet & Spicy Sauce
- Signature Crab Cakes with Spiced Remoulade or Lemon and Caper Sauce
- Miniature Beef Wellington en Croute
- Tandoori Chicken on a Bamboo Skewer

DINNER MENU:

Fresh Baked Rolls and Croissants served with our signature Lavender Honey Butter

FIRST COURSE

Our Chef's Maple, Dijon, & Pecan Wood Roasted & Chilled Wild Caught Salmon
Timbale Jumbled with Caperberries, Red Onion, Cucumber, Horseradish,
Kalamata Olives, and Creme Fraiche

SALADE

Fresh Select Greens Tossed with Crisp Local Apples, Celery & Walnuts
in a Lemon Mayonnaise with Brioche Croutons & An Organic Orchid

FRUITED SORBET

CHOICE OF ENTREE:

Entree counts would be due three (3) weeks prior to your event date:

Slow Roasted Angus Beef Filet Mignon Carved to Order then Blanketed with
Mushrooms and Spinach, Napped with a Roquefort Cream

Potato and Horseradish Crusted Canadian Salmon Filet with a Caper Honey and Dijon Buerre Blanc

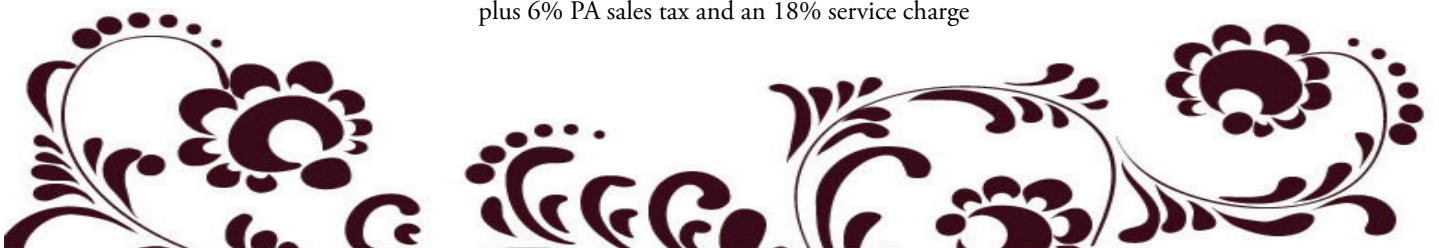
Roasted Pumpkin Pasta Pillows Over a Creamed Apple & Walnut Pesto,
Finished with Feta Cheese & Mache

WEDDING CAKE*

Custom designed wedding cake to your specifications will be served
per place setting as our servers offer coffee and a fine selection of teas tableside.

\$75.00 per person

plus 6% PA sales tax and an 18% service charge



A Springtime Renewal

This menu offers a fine selection of fresh organically grown, farm raised and Pennsylvania harvested produce and meats. All Menu Packages feature a range of choices to suit every taste.

PRE-CEREMONY REFRESHMENTS:

Lemonade and Fresh Brewed Iced Tea with lemon slices will be awaiting your guests' arrival, displayed on our stone terrace overlooking the spectacular view.

COCKTAIL RECEPTION:

BUTLERED HORS D'OEUVRES (please choose eight):

- Cucumber Canape with Roasted Red Pepper Hummus and Kalamata Olives.
- Marinated Tofu and Sundried Tomato on a Bamboo Stick
- Miniature Potato Pancake served with Creme Fraiche, Chives and Caviar
- Grilled Belguim Endive Stuffed with Allouette, Roasted Peppers and Toasted Pine Nuts
- Asian Seaweed Salad on Wonton Skin with Mango and Crab
- Organic Amish chicken Mousse with Berries and Nuts in Mini Phyllo cups
- Heirloom Tomato Bruschetta with Olive Oil Crusted Focaccia Bread
- Spanakopita—Feta Cheese and Spinach in Phyllo Triangle
- Petite Cheese and Fruit on Bamboo Skewers
- Tiny Pizzas with Fresh Tomato, Two Cheeses & Fresh Herbs

SOUP COURSE (choose one):

ANDALUSIA GAZPACHO - Chilled Tomato Vegetable Soup Garnished with Avacado and Croutons

SHERRY SCENTED CHICKEN BOULLION - With Brunoise of Vegetable and Chiffanore of Spinach

CLASSIC TOMATO BISQUE - With Brioche Croutons and Organic Mache

SALAD COURSE: (choose one)

HEIRLOOM ORGANIC GREENS - with Fruits and Nuts

PICKLED HARVEST BEETS - With Baby Organic Spinach, Goat Cheese, Rhubarb and Almonds

GARDEN MIMOSA - A Variety of Crisp Head Lettuce with Diced Pickled Eggs, Red Onion and Radish with a Lemon and Raspberry Vinaigrette

CHOICE OF ENTREES: (Please choose three)

Entree counts would be due three (3) weeks prior to your event date:

SALMON IN COURT-BOUILLON

Slow Poached in wine, fresh Lemon and Bouquet Garnish over Edamame and Beanthred Noodles with Sesame and Miso

GRILLED BARN ROAMING CHICKEN BREAST

with Sauteed Fiddlehead Ferns and Popcorn Rice with Washington Cherry and Balsamic Relish

ROASTED VEGETABLE QUICHE

on a Blanket of Garlic and Swiss Chard with Shaved Fennel and Can Aged Gruyere Cheese

OUR CHEF'S MARINATED THEN HOUSE SMOKED TURKEY TENDERLOIN

over Buckwheat Noodles, Dried Cranberry and Apples with Pecans and a Sesame Wasabi Drizzle

WILD MUSHROOM, SUNCHOKE AND ASPARAGUS BAMBOO RICE

Finished with Sundried Tomatoes, Roasted Garlic Cloves, Lemon Zest and Aged Cheese Card

WEDDING CAKE

Custom designed wedding cake to your specifications will be served per place setting as our servers offer coffee and a fine selection of teas tableside.

\$69.00 per person

plus 6% PA sales tax and an 18% service charge

