

*The
Manor House*



*at
Commonwealth*

❧ The Manor House at Commonwealth ❧

Invites You to Experience...

- ❧ Exceptional Cuisine, Outstanding Service*
- ❧ A Private and Unique Location*
- ❧ Boasting Views of Commonwealth National Golf Course*
- ❧ Exclusively Yours the Duration of Your Celebration*

Included in your Five Hour Bar/Bat Mitzvah Celebration...

❧ Four Hour Premium Open Bar ❧
Continuous Cocktail Service Throughout Dinner

❧ Cocktail Hour of Unlimited Hors D'oeuvres ❧
A selection of Six Butlered Hors D'oeuvres and a Beautifully Presented Station

❧ Champagne Toast ❧

❧ A Four Course Sumptuous Meal ❧
Your Choice of One Appetizer, One Salad and Two Entrée Selections

❧ Bar/Bat Mitzvah Cake Dessert Trio ❧

Also Included in your Experience...

- Separate Adult Cocktail Area that Opens Up to Covered Multi-Level Veranda*
- Overlooking Commonwealth National Golf Course*
- Children Have Their Very Own Area to Enjoy the Cocktail Period*
- A Private, Well-Appointed Changing Suite*
- Challah for the Motzi*
- Guest Tables Finished with Floor Length Linens, Napkins and Votive Candles*
- Personal Event Coordinator*
- Complimentary Valet Parking, Coat Room Attendant*

All Taxes and Service Charge are included in your per person pricing

*300 Tournament Drive
Horsham, PA 19044*

215-672-4554

Fax 215-957-0730

❧ *Children's Menu* ❧

*Included is a Children's Soft Beverage Station
available the duration of the cocktail hour.*

❧ *Children's Hors D'oeuvres* ❧

Please Select Four

Mini Pizzas
Pigs in a Blanket
Mozzarella Sticks
Spring Rolls
Chicken Nuggets
Potato Knishes
Pretzel Nuggets with cheese dip
Cornette Quesadillas

❧ *Children's Buffet* ❧

Please Select Four

Caesar Salad
French Fries
Penne Pasta with Marinara or Alfredo sauce
Chicken Tenders
Chicken Tender Parmesan
Maccaroni and Cheese
American Hoagies
Top Round of Beef, au jus, mini Kaiser rolls
All Beef Barbecue Riblets
Corn Dogs
Taco Bar
Toasted Ravioli

❧ *Dessert* ❧

Ice Cream Station, variety of toppings, candies, cherries, whipped cream

❧ *Children's Menu is available to children through 15 years of age.* ❧

❧ *Hors D'oeuvres* ❧

Please Select Six

Asian Shrimp Salad in wonton cup
Polenta topped with garden tomato and garlic on a Locatelli chip
Jerk Spiced Chicken with Jamaican mango sauce in a corn cup
Salmon Gravlax Tartare on crisp potato slice
Cheesesteak Wonton with roasted tomato ketchup
Dill Cured Pork Crostini with sweet mustard sauce
Sweet Potato Pancakes with crème fraîche and caviar
Seared Beef Tenderloin, shaved Parmesan, mustard peppercorn, toasted baguette
Mushroom Ragout, Alouette in phyllo cup
Petite Crab Cake with red chile mayonnaise
Pancetta, Leek and Goat Cheese Tartlet
Seasonal Soup Shooter
Shrimp, Avocado, Cherry Tomato Chutney atop corn tortilla
Grilled Pepper London Broil, garlic crouton, horseradish cream
Parmesan Mustard Crusted Chicken Medallion on corn fritter
Asparagus and Smoked Mozzarella wrapped in prosciutto
Peppered Tuna with wasabi mayonnaise on crisp wonton
Mini Grilled Fontina Cheese Sandwich with sautéed mushrooms
Scallops wrapped in bacon
Kobe Beef Sliders with pancetta and Roquefort cheese
Mini Beef Frank with cheese sauce
Chicken Satay Bites on crispy pita
Spicy Shrimp Remoulade on molasses buttered pumpernickel toasts
Petite Tostada topped with spicy chorizo and salsa verde
Purple Endive with truffled Boursin
Crispy Vegetarian Spring Roll, orange soy dip
Miso Steamed Scallops in Asian spoons

❧ *Included For Your Cocktail Hour* ❧

Chef's Special Selection of Cheeses (soft, mild, sharp and hard)
Strawberries, Grapes, Seasonal Fruit, Patés and Terrines, Relishes, Salsas,
Grain Breads and Chips, Flatbreads

~ Cocktail Hour Enhancements ~

All stations are designed for one (1) hour of service

~ Crostini Bar ~

Assorted Crostini and Flatbreads with Dips and Spreads of Black Olive Tapanade, White Bean and Basil Bruschetta, Traditional Hummus, Plum Tomato Bruschetta, Eggplant Tapanade, Caramelized Onion Marmalade, Herbed Cheese Spread

~ Seafood Station ~

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers, with Cocktail and Remoulade Sauces

~ Antipasto Station ~

Grilled Eggplant, Roasted Peppers, Marinated Mushrooms, Artichokes, Olives, Mozzarella, Prosciutto, Genoa Salami, Parmigiano Reggiano, Sharp Provolone, Herb Infused Oil and Focaccia

~ Pasta Station ~

Please select two

Pesto Agnolotti with Garlic Herb Parmesan,
Farfalle with Rock Shrimp Tomato Basil,
Penne Primavera (creamless and light),
Fusilli with Roasted Red Pepper Marinara,
Tubetti with Vodka Cream Sauce

~ Butlered Hors D'oeuvres Enhancements ~

Chilled Jumbo Shrimp, Cocktail Dipping Sauce
New Zealand Lamb Chops, Mint Demi Glaze
Sushi Variety (Tuna, Salmon, California)

*Allow Our Chefs to Delight Your Guests
by Personally Attending the Following Stations*

3 oz. Jumbo Lump Crab Cakes

Sautéed to order

Tomato Mustard Remoulade, Jalapeño Avocado Mayonnaise, Cocktail Sauces

Carved New Zealand Rack of Lamb

Dijon and Rosemary Crusted, with Mint Demi Glace

Roasted 32 oz. Lobster Tails

Hand carved

Complimented with Mango Butter

Carved Lollipop Veal Chops

Natural Jus

Sushi Station

Certified Sushi Chef creates and hand rolls all Sushi in front of your guests
California, Spicy Tuna, Vegetable, Salmon Rolls, Yellow Tail
with Scallion, Wasabi, Pickled Ginger and Soy Sauce

And From Our Spirits Professionals

Biergarten

A variety of Brews including Pilsners, Stoudts, Ales, and Lagers
featured in Brauhaus and Pubs from Around the Globe
sure to Provoke Good Conversation and Spirits

Martini Bar

Classic and Flavored Vodka Martinis
Intrigue Guests with your very own Signature Cocktail
Perfectly Created by a Manor House Mixologist

Appetizers
Please Select One

Broccoli Rabe Ravioli sundried tomato pan sauce
Crispy Spring Rolls with orange and red bell pepper salsa
Ravioli Trio lobster, mushroom and cheese with blush sauce
Pumpkin Ravioli with Gorgonzola cream and honey roasted walnuts
Shrimp Risotto with chunky tomato saffron sauce over wilted arugula
Seasonal Fruit Melange over buttered Italian toast, light honey drizzle
Forest Mushroom Ragout
topped with crumbled Bleu cheese, crispy prosciutto, sourdough crostini
Potato Leek Soup, crispy garlic chips
Asparagus Soup with lemon crème fraîche
Wild Mushroom Soup, Boursin crouton
Chilled Melon Soup with blueberry purée
Butternut Squash Bisque with a hint of cinnamon and nutmeg
Lump Crab Cake with smoked bell pepper purée
Lobster Sauté honey goat cheese butter, baby spinach, toast points
Jumbo Shrimp Cocktail

Salads
Served with Assorted Artisan Rolls
Please Select One

Seasonal Mixed Greens
aged balsamic vinaigrette
Baby Spinach
Chevre, sundried cranberries, toasted pine nuts, white balsamic vinaigrette
Garden Chopped Salad
iceberg hearts, diced cucumbers, tomato, red onion, bell pepper, carrots, Manor House Thousand Island
Autumn Salad
candied striped beets, crumbled Gorgonzola, spiced pecans, maple balsamic dressing
Traditional Caesar Salad
romaine, Parmesan, herb garlic croutons
Baby Arugula
cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread
Tomato Salad (seasonal)
with Buffalo mozzarella, fresh basil, red onion, balsamic vinaigrette

Intermezzo

A Light Sorbet to Refresh Your Palate
Passion Fruit, Lemon, Mango, Pineapple, Raspberry

~ Entrées ~

*You are welcome to select two entrées with entrée counts provided one week in advance.
For options of a third entrée selection or entrée orders ascertained the day of event,
please consult with your event coordinator.*

~ Poultry ~

Roulade of Chicken with sundried tomato, spinach and pine nuts, roasted garlic cream
Chicken Framboise with fresh raspberries, Port wine demi
Macadamia and Panko Crusted Chicken savory shallot cream sauce
Seared Chicken Roulade wild mushrooms, arugula, smoked Mozzarella, balsamic drizzle
Apricot Glazed Chicken with dried plums and sage

~ From The Sea ~

Grilled Swordfish roasted tomato, saffron, garlic salsa
Bronzed Red Snapper lobster infused broth
Baked Hawaiian Butter Fish tropical mango papaya compote
Roasted Salmon crusted with bread crumbs, olive, sundried tomato, Italian parsley chutney
Jumbo Lump Crab Cake roasted tomato mustard
Miso Black Cod
Brown Sugar Chipotle Salmon with a honey berry glaze
Colossal Shrimp (3) stuffed with lump crabmeat, chive roasted lemon beurre blanc

~ Beef ~

Grilled Filet Mignon shallot Cabernet
Applewood Smoked Bacon Wrapped Filet Bourbon reduction
Seared Filet Mignon over portobello, finished with Saga Bleu

~ Veal, Pork, Lamb ~

Veal Napoleon portobello, Buffalo Mozzarella, roasted pepper and spinach, stock reduction
Maple Sage Pork Tenderloin caramelized onions, smoked pepper butter
Roasted New Zealand Rack of Lamb mint demi glace

~ Vegetarian ~

Portobello Mushroom roasted peppers, spinach, Mozzarella, aged balsamic marinade
Homemade Polenta Disc topped with eggplant, tomatoes, roasted peppers and fresh Mozzarella cheese
Vegetable Risotto topped with grilled vegetables, drizzled with roasted tomato oil
*Vegan entrées available upon request

~ Of Land and Sea ~

Petite Filet Mignon, shallot Cabernet & Lump Crab Cake, tomato mustard
Horseradish Stuffed Filet Mignon & Spinach Filled Sole Turban
Veal Tournado, morel demi paired with Grilled Diver Scallop, truffle butter
Organic Poached Chicken Breast with flounder filled with lump crabmeat, lemon white wine
Roasted Lamb Chop with Pan-Seared Jumbo Sea Scallops filled with salmon mousse, topped with lemon grass sauce
Classic ~ Petite Filet Mignon, au poivre & 5 oz. Lobster Tail, lemongrass essence

❧ *After Glow... That Perfect Sweet Ending* ❧

❧ *Bar/Bat Mitzvah Cake Dessert Trio* ❧

Your Choice of Cake from an Array of Flavors

Presented on a Coulis Painted Plate Accompanied by a Dark Chocolate Cup filled with Your Selection of Mousse, Sorbet or Ice Cream,
Assorted Berries and Chantilly Cream

Manor House Premium Coffee, Decaffeinated Coffee and Tea Served to Your Guests

❧ *Sweet Ending Enhancements* ❧

May we suggest the following selections presented to each guest table:

Hand Dipped Milk, Dark and White Chocolate Coated Strawberries
Distinct Truffles and Handmade Assorted Chocolates and Candies

❧ *Sumptuous Dessert Display* ❧

A Sophisticated Palette of Cakes, Classic Tarts and Tortes,

Assorted Miniature Pastries, Chocolate Covered Strawberries, Truffles, and more...

❧ *Splendid Sundae Bar* ❧

Appeal to the Child and the Gourmand in Your Guests...

A Selection of Premium Ice Creams and Assorted Toppings including

Crushed Candies, Cookies, Chocolates and Sauces

Add a Belgian Waffle Station

❧ *Premium Belgian Chocolate Fountain* ❧

Your Choice of Milk, Dark or White Chocolate with an Array of Fresh Fruits,

Marshmallows, Pretzels, Cookies and other Assorted Accompaniments

❧ *International Coffee Service* ❧

Coffee Specialties prepared in front of Your Guests

Shaved Chocolate, Ground Cinnamon, Brown Sugar, Whipped Cream,

Kahlua, Baileys, Godiva, Amaretto, Frangelico, Jameson

❧ *Tablesides Cordial Station* ❧

Tia Maria, Benedictine, Baileys, Grand Marnier,

Courvoisier, Drambuie, Port, Remy Martin

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General Information

To secure your date and time
a booking deposit of \$2,000 may be paid by cash, check or credit card.

Fifty percent (50%) of your estimated total
will be paid nine (9) months prior to your event by cash or check.

Forty-five percent (45%) of your estimated total
will be paid one (1) month prior to your event by cash or check.

A minimum guaranteed count of guests is due
seven (7) days prior to your event.
The final guaranteed count is due two (2) days prior to your event.

There is a minimum of \$23,000 for Saturday evening affairs
April through December.

We are happy to offer special pricing consideration for
Saturday Afternoons and Saturday Evenings (January through March).
Please ask your event coordinator for details.

Prices guaranteed through December 31, 2009.

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