

The Manor House at Prophecy Creek Park

SEATED OR BUFFET MENU DESIGNS 2020

Five Hour Reception (Evenings), Plus On Site Ceremony
Event Coordinating for all details
Butlered Hors D'oeuvres (page 4 & 5)
Three Entrees, Plus Vegetarian Meal
Wedding Cake (page 9) and Coffee Station
Wedding Back Drop Lighting on Terrace and Great Room in 50 Varieties of Color
Hanging Lanterns with Candlelight Atmosphere
Maitre D' for Guest Service and White Glove Service
Personalized Hors D'oeuvres Trays and Cocktails For Bridal Party
Ladies at Guest Tables are Served First with Each Course
Chiavari Chairs for Reception Seating
Ten Seat Oval Shape Tables, Seating up to 280 Guests
Ivory Floor Length Linens
Tabletop Pin Spot Lighting Effects
Bridal Suite and Groom's Room
Twin Ponds with Island Gazebo

205 West Skippack Pike (Route 73)
Ambler, Pa. 19002

(215) 208-6318 (event planning) (215) 587-4000
www.prophecycreekmanor.com
email: sales@prophecycreekmanor.com

Managing Firm "Weddings by the Pond"

Catered by "Robert Fair Caterers"

Five Generations of the Fair Family now Celebrating
110 Years of Service

****DISCOUNT PRICING FOR OFF SEASON****

Reduced Rental Rates and Lower Menu Prices

Includes all Fridays in April, November and December

Includes the last two Saturdays in November and all Saturdays in December

*****You Will Not Be Billed For A Service Charge – There Is No Service Charge*****

Reduced off season Pricing – Seated Dinner or Buffet Menu Designs

Menu price \$110.00 per person - minimum of 130 guests for Friday evenings

Menu price \$117.00 per person – minimum of 150 guests for Saturday evenings

Menu price \$110.00 per person - minimum of 130 guests for Sundays

6% Sales Tax on Menu Pricing and Manor House Rental Fees

*****Includes Waitstaff, Bartenders and Kitchen Staff*****

There are no cake cutting fees or wine corkage fees

***There are no hidden charges for the presentation and performance of the above
quoted menu for your reception***

Ceremony Set Up Fee \$795.00

Discounted off season Manor House Rental Rate \$3,000.00

****You Will Not Be Billed For A Service Charge – There Is No Service Charge****

Menu Pricing 2020 – Seated Dinner or Buffet Menu Designs

Friday and Sunday minimum guest count 130

Saturday minimum guest count 150

April Saturday Menu Price \$113.00 per person/Venue Rental \$5,500.00

May and June Friday Menu Price \$114.00 per person/Venue Rental \$4,200.00

May and June Saturday Menu Price \$118.00 per person/Venue Rental \$5,800.00

May and June Sunday Menu Price \$110.00 per person/Venue Rental \$3,000.00

July and August Friday Menu Price \$110.00 per person/Venue Rental \$3,900.00

July and August Saturday Menu Price \$117.00 per person/Venue Rental \$5,500.00

July and August Sunday Menu Price \$110.00 per person/Venue Rental \$3,000.00

September and October Friday Menu Price \$114.00 per person/Venue Rental \$4,200.00

September and October Saturday Menu Price \$118.00 per person/Venue Rental \$5,800.00

September and October Sunday Menu Price \$110.00 per person/Venue Rental \$3,000.00

November 1st and 2nd Saturday Menu Price \$113.00 per person/Venue Rental \$5,500.00

Ceremony Set Up Fee \$795.00

6% Sales Tax on Above

*****Includes Waitstaff, Bartenders and Kitchen Staff*****

***There are no cake cutting fees or wine corkage fees
There are no hidden charges for the presentation and performance of the above
quoted menu for your reception***

SEATED AND BUFFET DINNER MENU

Complete Bar Service

Mixers, Coca Cola Products, (Diet & Regular), Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Bloody Mary, Sour Mix, Lemons, Limes, Olives, Cherries, Stemware, Lime Juice, Cocktail Napkins, Ice.

**INCLUDES BARTENDERS AND ADDITIONAL BUTLERED SERVICE of
BAR DRINKS TO GUESTS FOR COCKTAIL HOUR**

*Manor House Clients Supply Their Own Alcoholic Beverages
(Inventory List is Available with Suggestions)
Draft Beer Only, No Bottles or Cans*

****Optional: COUNTRY GARDEN STATION (\$6.95pp)**

*WHEELS OF BRIE CHEESE, SODA AND WATER WAFERS
ASSORTED FRESH FRUITS WHIPPED IN SOFT SPREADABLE CHEESE
FRESH BROCCOLI, CAULIFLOWER, CELERY, RED BELL PEPPERS,
BABY CARROTS, GRAPE TOMATOES,
CREAMY HERB CHEESE, BACON-HORSERADISH, WHIPPED CHIVE BLEND
DESIGNER "SELF CUTTING" SHOW BREADS*

(Butlered Hors D'oeuvres, Please Select Six from Tier 1, (See Page 5))

PERSONALIZED HORS D'OEUVRES TRAYS AND COCKTAILS FOR BRIDAL PARTY

SALAD COURSE - (Served Tableside) (Buffet or Seated Menu Design)

(Ladies served first at each table)

*PLEASE SELECT THREE ENTREES FROM MENU
(Plates garnished with fresh herbs and purple orchid)*

*****A TWIN ENTRÉE IS AVAILABLE UPON REQUEST*****

VEGETABLE SELECTION

POTATO OR RICE SELECTION

*ASSORTED WARMED CIABATTA ROLLS INCLUDING PARMESAN,
ROASTED RED PEPPER, AND TOMATO BASIL/BUTTER FLORETS*

WEDDING CAKE INCLUDED

*COFFEE STATION FROM MENU
INCLUDING CIVATTO COLUMBIAN COFFEE AND HERBAL TEAS*

PERSONALIZED HORS D'OEUVRES TRAYS AND COCKTAILS FOR BRIDAL PARTY

Butlered Hors D'oeuvres: Tier 1

6 Butlered hors d'oeuvres are included in your menu price

Assorted Miniature Quiche
Grilled Eggplant & Gorgonzola on Crostini
Bacon Wrapped Scallops
Chicken Tenders, Honey Mustard
Sausage and Romano Mushroom Caps
Jumbo Lump Crab Cakes, Tomato Corn Relish
Chicken Satay Brochettes, Peanut Sauce
Triangle Points with Sour Cream & Caviar
Crab Rangoon with Soft Cheese
Skewered Tortellini Parmesan Sauce
Breaded Marinated Mozzarella
Meatballs Puttanesca

Poached Asparagus, Avocado Mélange
Sautéed Beef Filet Tips, Sauce Foyot
Marinated Artichoke Hearts Venezia
Petite Swedish Meatballs
Spinach & Feta Cheese in Light Pastry
Braised Scallops, Cilantro Citrus Lime
Matignon Vegetable Stuffed Mushrooms
Sesame Chicken, Spicy Apricot Sauce
Jumbo Lump Crab Imperial in Bouchee
Cocktail Francs/Spicy Brown Mustard
Chinese Eggrolls/Sweet and Sour Sauce
Potato Puff/Sour Cream and Chives

Tier 2 Hors D'oeuvres (\$.95 per person – per selection)

Mini Reuben Sandwiches
Pecan Chicken Salad in Pastry Round
Belgian Endive, Boursin Cheese, & Sprouts
Kimchee and Brown Rice
Smoked Salmon, Cognac Mayo on Crostini
Vegetable Spring Rolls Sweet and Sour Sauce
Rolled Tenderloin with Hazelnut Bearnaise
Smoked Cheddar Crisp
Mushroom Profiterole in Mini Bouchee
Buffalo Chicken Springrolls/Bleu Cheese
Spinach and Artichokes in White Tortilla

Lamb Skewers, Blackberry & Shallot Horseradish
Chicken Quesidillas
Roasted Pear and Bleu Cheese Filo
Mini Beef Fajitas
Tartlets with Dill Cheese and Shrimp
Reuben Springroll
Parmesan Artichoke Hearts with Goat Cheese
Smoked Cheese and Peppers in Cornucopia
Thai Money Bag with Shrimp
Mini Sliders
Ratatouille Rounds

Tier 3 Hors D'oeuvres (\$1.75 per person – per selection)

Coconut Shrimp, Mango Chutney
Thai Beef Skewers with Ginger & Honey
Chilean Lime Salmon Satay
Balsamic Fig & Chevre Flatbread
Brie and Pecan Feuille De Brick
Tuscan Beef Roulade
Brie Raspberry Star
Chilean Sea Bass Wellington

Brie and Raspberry Feuille De Brick
Belgian Endive with Duck and Apricot Salad
Pineapple and Orange Shrimp
Fresh Cherry Tomato Quiche
Roasted Vegetable Tart
Smoked Mozzarella Profiterole
Quail En Crouete
Smoked Salmon Toast

****OPTIONAL RAW BAR** (\$18.25pp)**

1 HOUR RAW BAR

SHRIMP COCKTAIL, POACHED IN COURT BOUILLON
COCKTAIL SAUCE
OYSTERS AND CLAMS ON THE HALF SHELL
POACHED MUSSELS
MARYLAND CRAB CLAWS
LEMON WEDGES, TABASCO SAUCE, OYSTER CRACKERS
OBDISPLAYED ON CRACKED ICE AND NEPTUNE THEME

Optional Appetizer Served with Dinner (\$4.50pp)

ANGEL HAIR PASTA AND PLUM TOMATOES WITH HERB BUTTER SAUCE
TRI COLORED CHEESE TORTELLINI WITH BASIL CREAM SAUCE
PENNE PASTA WITH TOMATO CREAM SAUCE

*MARINARA SAUCE CAN BE SUBSTITUTED FOR ANY OF THE ABOVE SAUCES

During the Cocktail Hour

(optional, \$4.00 per person)

A Pasta Choice with two Separate Sauces

Salads (served tableside)
(Served as First Course with Buffet Menu)

CAESAR SALAD

TOSSÉD GREEN GARDEN MESCULIN SALAD SERVED WITH RASPBERRY VINAIGRETTE

FIELD GREENS WITH CHOPPED WALNUTS, RED ONION, GRAPE TOMATO
JULIENNE RED PEPPER, MANDARIN ORANGES
WITH CUMIN HONEY VINAIGRETTE

BIBB LETTUCE WITH MIXED GREENS, MANDARIN SEGMENTS
CUCUMBER THYME VINAIGRETTE

BABY SPINACH AND SPRING MIX WITH PINE NUTS, GRAPE TOMATOES
CHEVRE WITH CHAMPAGNE AND ROASTED SHALLOT VINAIGRETTE

PLUM TOMATO, FRESH MOZZARELLA, CHIFFONADE OF PURPLE BASIL
WITH ROMAINE ACCENT MARINATED IN BALSAMIC VINAIGRETTE (ADD \$2.25PP)

Intermezzo Course (optional \$5.75 per person)

Lemon Sorbet – Presented in Natural Lemon Shell
Mango Sorbet – Presented in Tropical Mango Shell
Peach Sorbet – Presented in Fresh Georgia Peach

Entrees

Select **Three** with "Served Dinners", Vegetarian Entrée Included as Fourth Entree
**** A Double Entrée is Available Upon Request ****

Polo Fromaggio

Sautéed Chicken Finished with Fontina Cheese and Sundried Tomatoes Complemented with our own
Champagne Confetti Sauce

Grilled Herbed Encrusted Chicken Breast

Finished with Red Pepper Champagne Sauce

Poulet En Crute

Chicken Breast Wrapped in Puff Pastry, Finished w/ Sauce Dijonnaise

Gaelic Chicken Ireland

Chicken Sauté of Marinated Sliced Onions, Plum Tomatoes, Artichoke Hearts, Mushrooms
Roasted Garlic and Shallots - Finished with Fresh Herbs, Chevre and Irish Mist Liqueur
(add \$4.00 per entrée)

Medallions of Stuffed Poulet Au Florentine Soufflé

Sliced Roulade of Chicken, Stuffed with Seasoned Spinach, Ricotta and Feta Cheese
Herb Sauce Supreme – Finished with Fresh Thyme
(add \$4.00 per entrée)

Pan-Seared Roast Loin of Pork

Served with Rosemary-Orange Sauce and Roasted Pears

Roast Prime Rib of Beef, au jus (Certified Black Angus)

Creamy Horseradish Sauce, on side

Grilled Chateaubriand

Cabernet Sauce with Sauté Mushrooms
Fresh Center Cut Filet Mignon, Seasoned with Spices, Herbs and Garlic
(add \$7.50 per entrée)

Medallions of Veal Bordeaux

Escallops of Veal Topped with Brie Cheese, Mushrooms, and Bordeaux Wine

Braised Lamb Chops

Infused with Rosemary Garlic Essence
Topped with Mango and Pinenut Chutney
(add \$9.50 per entrée)

Entrées Continued

Baked (Center Cut) Filet of Norwegian Salmon
Fresh Dill and Verve of Lobster Brandy Cream Sauce

Tilapia Stuffed with Jumbo Lump Crab Imperial
Lemon Butter Sauce

Coconut Crusted Tilapia with Mango and Papaya
Citrus Lime Salsa

Brandied Seafood Newburg * * * (BUFFET MENU ONLY)
Shrimp Poached in Court Bouillon, Sautéed Scallops and Jumbo Lump Crab
Served with Saffron Rice & Pimentos

Roulade of Norwegian Salmon
3 Salmon Roulades Stuffed with Chives, Dill, Parsley, and Seasonings
Finished with Tomato Beurre Blanc Sauce, Plum Tomato Concasse
(add \$6.00 per entrée)

Grilled Chilean Sea Bass – Fumet Marinade
Lemon Herb Buerre Blanc
(add \$7.50 per entrée)

Grilled Marinated Mahi Mahi
Finished with Mango Salsa
(add \$6.50 per entrée)

Vegetables

(Select one vegetable)

Sauté Fresh Vegetables of Baby Corn, Carrots, Green Beans
Red Peppers, Snap Peas and Water Chestnuts

Asparagus with Pimento Accent (in season)

Fresh Young Green Beans (Haricot Vert) Toasted Sliced Almonds

Glazed Baby Peeled Carrots

Grilled Marinated Vegetables (add \$2.25 per person)

Sauté of Fresh Baby Vegetables to include Patty-Pan Squash
Baby Zucchini and Baby Carrots with Greens
(add \$2.75 per person)

Vegetarian Entrée Included

Vegetable Medley in Rolled Lasagna, Basil Marinara with Plum Tomatoes

Potato or Rice

(Select One Potato or Rice)

Quartered Red Bliss Potatoes (Simmered in Fennel Stock)

Sliced Potatoes Au Gratin

Soufflé of Sweet Potato Marsala in Pastry Shell

Red Bliss Garlic Smashed Potatoes

Mixed Wild Rice, Saffron Rice, or Rice Pilaf

Basmati Rice with Almonds and Orange Essence

Chef Turned Roasted Potato/Simmered in
Seasoned Fennel-Rosemary Consommé (add \$2.25 per person)

Assorted Warmed Ciabatta Rolls including Parmesan, Roasted Red Pepper, and Tomato Basil
or

Self Cutting Mini Loaves of Warmed Bread,
Served on Wooden Paddle to each Guest Table

Butter Rose Florets

Wedding Cake (Included)

May be served as the Dessert Course or Presented with Optional Sweet Table,

Myriad of Fresh Mini Finger Desserts (optional @ \$9.50pp)

Tiramisu, German Chocolate Torte
Keylime Custard, Jeweled Fruit Tarts, Eclairs, Petit-Fours,
Mini Fruited Cheese Cakes, Lemon Squares
Brownies, Mini Shortcakes
Chocolate Mousse, Fresh Baked Cookies, Carrot Cakes
Cannolis, Napoleons,
Cream Puffs, Chocolate Macaroons, Linzer Tortes

PROVIDING YOUR OWN DESSERTS - SET UP AND SERVICE FEE \$225.00

Coffee Station (Included)

Citavo Colombian Coffee, Rock Candy Stirrers, Mints, Assorted Coffee Flavors
Herbal Teas

Glass Irish Coffee Mugs at Station