

# *The Manor House at Prophecy Creek Park*

## **BRUNCH MENU**

Five Hour Reception (Evenings), Plus On Site Ceremony  
Event Coordinating for all details  
Butlered Hors D'oeuvres (page 3 & 4)  
Wedding Cake (page 7)  
Coffee Station  
White Glove Service  
Maitre D' for Guest Service  
Personalized Hors D'oeuvres Trays and Cocktails For Bridal Party  
Chiavari Chairs for Reception Seating  
Ten Seat Oval Shape Tables, Seating up to 280 Guests  
Ivory Floor Length Linens  
Choice of Inventory Linen (Table Toppers and Napkins)  
Groom's Room with Optional Private Stairway  
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

100 Years of Service



***Pricing – Brunch Menu Designs***

***Menu Price \$105.00 per person, minimum of 125 guests for Sunday Event***

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

***\*\*Waitstaff Included. Gratuity and/or Service Charge is not expected nor required\*\****

***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***

***Manor House Rental Rates:***

***For Events Held Before September 1, 2018***

***Sunday Events \$4,000.00***

***Ceremony Set Up Fee \$650.00***

*Complete Bar Service Includes:*

*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**

*(Inventory List is Available with Suggestions)  
Draft Beer Only, No Bottles or Cans*

**THE MANOR HOUSE RECOMMENDS MAMOSA AND BLOODY MARYS  
CHAMPAGNE, BEER AND WINE BEVERAGES FOR THE BRUNCH RECEPTION**

*Manor House Clients Supply Their Own Alcoholic Beverages*

**ASSORTED SODAS, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE  
CRANBERRY JUICE INCLUDED IN MENU PRICE**

**BRUNCH MENU**

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

**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  
Sauteed 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 (\$.65 per person – per selection)**

FRENCH TOAST TRIANGLES ATOP MAPLE SYRUP/PRESENTED IN SHOT GLASS

MINI THREE STACK PANCAKES/ASSORTED TOPPINGS OF BANANA, STRAWBERRY with MAPLE SYRUP

Mini Reuben Sandwiches  
Pecan Chicken Salad in Pastry Round  
Belgian Endive, Boursin Cheese, & Sprouts  
Roasted Vegetable Fajitas  
Smoked Salmon, Cognac Mayo on Crostini  
Vegetable Spring Rolls Sweet and Sour Sauce  
Rolled Tenderloin with Hazelnut Bearnaise  
Skewered Chicken Saltimbocca with Sage  
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  
Bleu Cheese a l'Orange in Filo/Brandied Pears

**Tier 3 Hors D'oeuvres (\$1.45 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 Croute  
Smoked Salmon Toast

**\*\*COUNTRY GARDEN STATION (optional @ \$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

**BRUNCH BUFFET MENU (please choose 7 items, more selections at additional charge )**

MELON CRESCENTS WITH STRAWBERRY GARNISH  
BLACKBERRIES AND GRAPES

OMELETS TO ORDER TO INCLUDE  
SPINACH/MUSHROOMS/GREEN AND RED PEPPERS/CHEDDAR CHEESE  
SAUSAGE/ONION/HAM

PRIME RIB OF BEEF/AU JUS CARVED IN VIEW OF GUESTS  
CREAMY HORSERADISH SAUCE

CHICKEN MARSALA WITH SAUTEED MUSHROOMS

BROCCOLI AND CHEDDAR QUICHE

SPINACH SOUFFLE

NOVA LOX WITH BLACK BREAD  
WHIPPED CREAM CHEESE  
GHERKINS, CHOPPED EGG, RED ONION  
CAPERS, AND BLACK OLIVES

SMOKED WHITEFISH SALAD

SCRAMBLED EGGS WITH CHEESE

CREAM CHIP BEEF WITH TOAST

SMOKED SPIRAL HAM/HONEY MUSTARD

CHERRY SMOKED BACON

APPLEWOOD BACON

SAUSAGE LINKS

CANADIAN BACON

APPLE FILLED PANCAKES

BLUBERRY FILLED PANCAKES

BUTTERMILK PANCAKES/MAPLE SYRUP

FRENCH TOAST STICKS

BELGIAN WAFFLES

CRUSHED STRAWBERRY, CHOCOLATE SAUCE, VANILLA ICE CREAM,  
POWDER SUGAR, CINNAMON, CHOCOLATE CHIPS, WHIPPED CREAM

CHEESE BLINTZE CREPES

HASH BROWN POTATOES

RED BLISS GARLIC SMASHED POTATOES

HOME FRIED POTATOES

HARICOT VERT/PIMENTO

ASSORTED FIRM CHEESE/STONE GROUND MUSTARD

GREEN GARDEN SALAD/RASPBERRY VINAGRETTE/SEASONED CROUTONS

**INCLUDED IN MENU**

MINI MUFFINS OF BLUEBERRY/LEMON POPPYSEED/BANANA NUT

ASSORTED BAGELS/WHIPPED CREAM CHEESE

CHEESE AND MINI FRUIT DANISH

COFFEE STATION FROM MENU  
INCLUDING CIVATTO COLUMBIAN COFFEE AND HERBAL TEAS

### **Wedding Cake (included)**

May be served as the Dessert Course, Presented with Sweet Table,  
or Individually Wrapped.

### **\*\*OPTIONAL SWEET ENDINGS**

#### **Myriad of Fresh Mini Finger Desserts (optional @ \$8.50pp)**

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