




The Manor Kitchen

at BRISCOE MANOR

Catering Menu



A wooden charcuterie board is shown, filled with an assortment of meats, cheeses, breads, and fruits. The board is set on a light-colored surface. In the foreground, there are several green olives and a small bowl of dark jam. The background shows more meats, including what appears to be a large piece of ham, and various cheeses and breads. The text is overlaid on a semi-transparent white box in the center of the image.

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About Us

The Manor Kitchen is a chef-driven restaurant & catering service with a background of 12 years dining experience.

Our Menu

Our accomplished culinary team and knowledgeable management staff have worked together to curate a menu that reflects the diversity of our clientele. Our food is cooked onsite and made exclusively for your event, adding to the freshness and overall quality of your dining experience.

Contact Us

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Briscoemanor.com



TRADITIONAL MENU

\$42 per person Buffet or Plated

1 Soup or Salad | 1 Protein | 2 Accompaniments

Soup or Salad - *Choose One*

Loaded Potato Soup
Tomato-Basil Soup

Longhorn Salad
Caesar Salad

Protein - *Choose One*

Pecan Crusted Chicken
Pesto Chicken
Salmon Picatta
Asian Style Salmon
Southwest Pork
Chardonnay Pork

Accompaniments - *Choose One*

Au Gratin Potatoes
Bacon Green Beans
Broccolini with Garlic Confit
Char-grilled Baby Carrots with Pistachio Herb Pesto
Charred Brussels Sprouts with Balsamic Glaze & Parmesan
Corn & Leek Risotto
Herb Baby Potatoes
Lemon-Herb Asparagus
Roasted Cauliflower with Fine Herbs, Olive Oil, & Capers
Roasted Garlic Mashed Potatoes
Roasted Mushrooms
Truffle Parmesan Roasted Baby Potatoes

Service Includes:

Preset Water, Bread Service, Black or White Linen Napkin, Standard China, Glassware and Silverware

Price is subject to change seasonally and dependent on product availability

Staffing Cost is dependent on service style.



CLASSIC MENU

\$68 per person Buffet or Plated

1 Passed Hors D'oeuvres | 1 Soup or Salad | 1 Protein or Duo Protein | 2 Accompaniments

Hors D'oeuvres - *Choose One*

Tomato Bruschetta
Brie Toast
Boudin Balls
Asian Meatballs
Tomato Basil Shooter
Shrimp Cocktail Shooters
Beef or Chicken Empanadas

Soup or Salad - *Choose One*

Chicken Tortilla Soup
Creamy Mushroom

Summer Salad
Wedge Salad

Accompaniments - *Choose Two*

Au Gratin Potatoes
Bacon Green Beans
Broccolini with Garlic Confit
Char-grilled Baby Carrots with Pistachio Herb Pesto
Charred Brussels Sprouts with Balsamic Glaze & Parmesan
Corn & Leek Risotto
Herb Baby Potatoes
Lemon-Herb Asparagus
Roasted Cauliflower with Fine Herbs, Olive Oil, & Capers
Roasted Garlic Mashed Potatoes
Roasted Mushrooms
Truffle Parmesan Roasted Baby Potatoes

Protein - *Choose Two*

Pesto Chicken
Chardonnay Chicken
Southwest Chicken
Southwest Snapper
Caribbean Snapper
Center-Cut Beef Sirloin 8 oz with garlic butter
Smothered Pork
Pecan Crusted Pork

Service Includes:

Preset Water, Bread Service, Black or White Linen Napkin, Standard China, Glassware and Silverware

Price is subject to change seasonally and dependent on product availability

Staffing Cost is dependent on service style.



EXTRAORDINARY MENU

\$98 per person Buffet or Plated

2 Passed Hors D'oeuvres | 1 Soup or Salad | 1 Protein or Duo Protein | 2 Accompaniments | 1 Late Night Bite

Hors D'oeuvres - *Choose Two*

Mini Crab Cake
Shrimp Brochette
Crispy Quail Bites
Beef Short Rib
Mini Chicken Fried Steak

Soup or Salad - *Choose One*

Chicken Tortilla Soup
Smoked Duck Gumbo
Seafood Gumbo

Longhorn Salad
Caprese Salad
Greek Salad

Accompaniments - *Choose Two*

Au Gratin Potatoes
Bacon Green Beans
Broccolini with Garlic Confit
Char-grilled Baby Carrots with Pistachio Herb Pesto
Charred Brussels Sprouts with Balsamic Glaze & Parmesan
Corn & Leek Risotto
Herb Baby Potatoes
Lemon-Herb Asparagus
Roasted Cauliflower with Fine Herbs, Olive Oil, & Capers
Roasted Garlic Mashed Potatoes
Roasted Mushrooms
Truffle Parmesan Roasted Baby Potatoes

Protein - *Choose Two*

Pesto Chicken
Pecan Chicken
Sea Bass Puttanesca
Saffron Sea Bass
Center-Cut Beef Filet 6oz with Truffle Butter
Southwest Pork
Boudin Stuffed Pork

Late Night Bites - *Choose One*

Mini Hot Dog
Mexican Street Tacos
Mini Cheeseburger Sliders
Breakfast Tacos
Honey Butter Chicken Biscuit

Service Includes:

Preset Water, Bread Service, Black or White Linen Napkin, Standard China, Glassware and Silverware

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Saffron Sea Bass
Bacon Green Beans & Tuffle Parmesan Baby Potatoes





HORS D'OEUVRES

Price Per Piece

\$4.00

Tomato Bruschetta
Brie Toast
Boudin Balls
Asian Meatballs
Arancini
Tomato Basil Shooters w/ Mini Grilled Cheese

\$6.00

Crispy Quail Bites
Beef Short Rib
Mini Chicken Fried Steak
Mini Crab Cake
Beef Crostini
Shrimp and Jalapeno Deviled Egg

\$5.00

Shrimp Cocktail Shooters
Beef or Chicken Empanadas
Shrimp Brochette
Shrimp n Grits Spoon
Prosciutto Mozzarella Wrapped Seasonal Fruit

\$7.00

Crab and Truffle Deviled Egg*
Tuna Crudo

* Displayed Items Only

APPETIZER STATION

All options serve 85-100 guests

Charcuterie - \$415

Cured Meats, Imported Cheeses, Fresh Fruit,
Honey, Home-Made Jam, Grilled Bread, Assorted Crackers

Mediterranean - \$375

Hummus, Grilled Pita, Feta, Tomato Mozzarella Salad,
Olives, Antipasta, Crudites, Couscous, Assorted Nuts

Grilled Vegetable Board - \$325

Grilled Asparagus, Marinated Peppers, Mushrooms
Seasonal Squash, Green Goddess Dressing

Seafood Bar - \$Mkt Price

Lobster, Shrimp, and Campechana over ice
Cocktail Sauce, Horseradish, Tan's Mignonette, Lemon



CARVING STATION

Priced upon request at Market Price | Can be added to any Buffet or Display Station

Beef Ribeye

Certified Angus Beef accompanied with
Creamy Horseradish Sauce

Beef Tenderloin

Certified Angus Beef accompanied with
Creamy Horseradish Sauce

Whole New York Strip

Served with Horseradish Cream Sauce

Late Night Bites

Mini Hot Dog
Mini Cheeseburger Sliders
Honey Butter Chicken Biscuit
Milk and Cookies
LoMein Cup
Mexican Street Tacos
Pork or Beef
Breakfast Tacos
Egg & Cheese or Egg, Cheese & Bacon

Dessert Station - \$320

Serves 85-100 ppl
Macaroons
Chocolate Chip Cookies
Cheesecake
Mini Chocolate Cake

Tex-Mex Fajitas with Trimmings





THEMED STATIONS

Priced Per Person

Tex-Mex - \$42

- Protein Beef & Chicken Fajitas with Trimmings
Chips, Tortillas, and Queso
- Choice of: Cilantro-Lime Rice or Mexican Rice Pilaf
- Choice of: Charro or Refried Beans
- Choice of: Longhorn Salad or Tortilla Soup
- Choice of: Red or Green Salsa

Add Shrimp + \$5/pp, Guacamole + \$3/pp

Texas BBQ - \$52

- Protein BBQ Brisket, Smoked Chicken, Sausage Link
Breadbasket, BBQ Sauce and Pickles
- Choice of: Potato Soup or Summer Salad
- Choice of: Creamed Corn or Coleslaw
- Choice of: Potato Salad or Potato Wedges

Southern Comfort - \$40

- Protein Chicken Fried Steak and Smothered Pork Loin
- Choice of: Cornbread or Buttermilk Biscuit
- Choice of: Mac 'n Cheese or Red Beans & Rice
- Choice of: Seafood Gumbo or Wedge Salad
- Choice of: Coleslaw or Bacon Green Beans

**Upgrade to Blackened Snapper with
Shrimp Etouffee +\$8/pp**

Taste of Italy - \$38

- Protein Shrimp Scampi and Pesto Chicken
Garlic Bread
- Choice of: Caesar Salad or Tomato Basil Soup
- Choice of: Creamy Pasta or Pasta Marinara
- Choice of: Broccolini with Garlic Confit or Roasted
Mushrooms

Add Antipasta + \$8/pp

Service Includes:

Preset Water, Bread Service, Black or White Linen Napkin, Standard China, Glassware and Silverware

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SOUPS, SALADS & SIDES

Soups

Chicken Tortilla Soup

Tomato Based with garlic, smoked chicken & vegetables

Creamy Mushroom Soup

Mushroom Soup made with White Wine, Vegetables and Herbs

Loaded Potato Soup

*Creamy Potato Soup made with leeks, onions & bacon.
Garnished with Green Onion, Cheese & Bacon*

Seafood Gumbo

Dark Roux with Crab, Shrimp & Sausage

Smoked Duck Gumbo

Smoked Duck & Sausage Gumbo, made with duck confit and a dark roux

Tomato-Basil Soup

Creamy Tomato Soup with Pesto

Vegetables

Bacon Green Beans

Broccolini with Garlic Confit

Char-grilled Baby Carrots with Pistachio Herb Pesto

Charred Brussels Sprouts with Balsamic Glaze & Parmesan

Lemon-Herb Asparagus

Roasted Cauliflower with Fine Herbs, Olive Oil, & Capers

Roasted Mushrooms

Salads

Caesar Salad

Romaine lettuce tossed with Caesar Dressing, Parmesan, & Crouton

Caprese Salad

Baby Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction

Greek Salad

Baby Tomatoes, Olives, Feta Cheese, Cucumber, Shaved Red Onion, Balsamic Vinaigrette

Longhorn Salad

Mixed Greens, Carrots, Cherry Tomato, Cucumber, Parmesan, Croutons, Shallot Vinaigrette

Summer Salad

Fresh Strawberries, Arugula, Whipped Goat Cheese, Pecan Crumble, Shallot Vinaigrette

Wedge Salad

Iceberg Wedge, Tomato, Onion, Stilton Blue Cheese Crumbles, Ranch Dressing

Starches

Au Gratin Potatoes

Corn & Leek Risotto

Herb Baby Potatoes

Roasted Garlic Mashed Potatoes

Truffle Parmesan Roasted Baby Potatoes



EXTRAS

Children's Menu - \$18

Ages 12 and under

Chicken Fingers
French Fries and Fresh Fruit

Cheeseburger Slider
French Fries and Fresh Fruit

Grilled Cheese
French Fries and Fresh Fruit

Pre-Ceremony Items

Ham or Turkey Sandwich - \$12

Ham or Turkey Wrap - \$12

Crudite Cup - \$12

Charcuterie Cup - \$12

Vendor Meal

Pre- Ceremony Sandwich or Wrap,
Potato Chips + Cookie

* Hot Meal Requests must be included
in Final Guest Count





PROTEIN

Chicken

Chardonnay Chicken

Grilled Chicken, Mushroom Chardonnay Sauce

Pecan Crusted Chicken

Pecan Crusted Chicken Breast, Cognac Peppercorn Sauce

Pesto Parmesan Chicken

Parmesan Crusted Chicken, Burrata Cheese, Roasted Cherry Tomatoes, Basil

Southwest Chicken

Chipotle Marinated Chicken Breast, Pico de Gallo, Chipotle-Lime Crema

Fish

Asian Style Salmon

Grilled Salmon, Chili-Garlic Soy Glaze

Caribbean Snapper

Grilled Snapper, Mango Relish, Chili-Lime Butter

Saffron Sea Bass

Grilled Sea Bass, Saffron Butter, Tomato-Basil Relish

Salmon Picatta

Salmon Sauté, Fresh Lemon Butter, Crispy Capers

Sea Bass Puttanesca

Sea Bass Sauté, Traditional Puttanesca Sauce

Southwest Snapper

Grilled Snapper, Pico de Gallo, Cilantro-Lime Butter

Pork

Boudin Stuffed Pork

Roasted Boudin Stuffed Pork with a Cream Gouda Sauce

Chardonnay Pork

Grilled Pork Medallions, Creamy Chardonnay Mushroom Sauce

Pecan Crusted Pork

Pecan Crusted Pork, Cognac Peppercorn Sauce

Smothered Pork

Grilled Pork Ribeye topped with a Garlic Bacon Mushroom Cream and Fresh Chives

Southwest Pork

Chipotle Marinated Pork, Pico de Gallo, Chipotle-Lime Crema

Beef

Center-Cut Beef

Au Poivre, Garlic Butter or Red Wine Braised Onions

Vegetarian

Asian Style Vegetable Bowl

Spicy Garlic Soy glazed Seasonal Vegetables Over White Rice and Garnish with Sesame Seeds and Fresh Cilantro

Mediterranean Bowl

Olive, Feta, and Tomato-Cucumber Couscous topped with Seasonal Grilled Vegetables, Hummus, and Grilled Pita

Spring Vegetable Pasta

Seasonal Vegetables smothered in a rich tomato basil sauce, fresh Linguini Pasta, and garnished with Fresh Parsley



Your event, our passion.

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