

*The  
Manor House*



*at  
Commonwealth*

## *Special Event Menus*

*300 Tournament Drive  
Horsham, PA 19044*

*215-672-4554*

*Fax 215-957-0730*

*✦ The Manor House at Commonwealth ✦*

*Invites You to Experience...*

- ✦ A Private and Elegant Location
- ✦ Exceptional Cuisine and Outstanding Service
- ✦ Nestled between the gently rolling terrain and natural spring ponds of Commonwealth National Golf Club. The Manor House is located just minutes from major junctures.
  - ✦ The Palmer Room accommodates up to 60 seated guests. Its high barrel ceiling, grand bay windows, stone fireplace and oversized French doors open to a terrace boasting pristine garden views.
  - ✦ The Williamsburg Room accommodates up to 240 seated guests, has an open feeling created by its many windows and direct access to the veranda offering vistas of our golf course.
- ✦ Both of our rooms offer the perfect setting for rehearsal or retirement dinners, anniversaries, showers or any event that deserves a distinct celebration.
- ✦ Our planners will ensure attention to every detail of your special occasion. Their experience will guide you through your planning stage to the culmination of a perfect party.
- ✦ Our Chef's experienced culinary team is committed to creating from only the freshest and finest ingredients available. Your guests will enjoy a true dining experience.

*✦ Your Daytime Affair ✦*

Includes three hours of service with above amenities.  
Service charge and state sales tax are additional.

*✦ Your Evening Affair ✦*

Includes four hours of service, your selected menu, beverage service selection, exclusive use of either the Williamsburg or Palmer Rooms, and personal event coordinator.

We look forward to talking to you soon!

*✦ Hors D'oeuvres ✦*

*Please Select Eight or Twelve for One Hour of Butlered Hors D'oeuvres*

Grilled Pepper London Broil, garlic crouton, horseradish cream  
Petite Crab Cake, red chile mayonnaise  
Mini Cheesesteak, roasted tomato ketchup  
Parmesan Mustard Crusted Chicken on a corn fritter, lime cilantro aioli  
Scallops wrapped in bacon  
Asparagus and Smoked Mozzarella wrapped in shaved prosciutto  
Peppered Tuna, wasabi mayonnaise on crisp wonton  
Pastrami Spring Roll, brandy dijon mustard  
Crispy Vegetarian Spring Roll, orange soy dipping sauce  
Brie and Raspberry in pastry  
Cocktail Franks with spicy mustard  
Lobster Mac and Cheese spoons

*One Hour*

*✦ Butler Passed Hors D'oeuvre Enhancements ✦*

Chilled Jumbo Shrimp, cocktail sauce  
New Zealand Lamb Chops, mint demi glace  
Sushi (Tuna, Salmon, California)

*✦ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ✦*

← *Served Dinner* ←

*Includes One Salad, Choice of Two Entrées and Dessert.*

*Please consult our sales associate for food and beverage minimums.*

← *Dinner Salads* ←

*Served with Assorted Artisan Rolls*

*Please Select One*

Seasonal Mixed Greens

aged balsamic vinaigrette

Traditional Caesar

romaine, Parmesan, herb garlic croutons

Baby Spinach

Chèvre, sundried cranberries, toasted pine nuts, white balsamic vinaigrette

Baby Arugula

cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread

Caprese Salad (seasonal)

seasonal tomatoes with Buffalo Mozzarella, fresh basil, red onion, balsamic vinaigrette

← *Intermezzo* ←

Citrus Sorbet to Refresh Your Palate

← *Please add 6% Pennsylvania sales tax and 20% service charge to above pricing* ←

## « Dinner 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.  
Please consult our sales associate for food and beverage minimums.

### « Poultry »

Roulade of Chicken with sundried tomato, spinach and pine nuts, roasted garlic cream sauce  
Chicken Française, lemon caper butter  
Macadamia and Panko Crusted Chicken, shallot cream  
Seared Chicken Roulade wild mushrooms, arugula, smoked Mozzarella, balsamic drizzle

### « From The Sea »

Herb Roasted Salmon, dill lemon pesto  
Seared Chilean Sea Bass, lemon shallot butter  
Roasted Potato Crusted Salmon, lobster scallion beurre blanc  
Jumbo Lump Crab Cake, tomato mustard remoulade  
Sesame Seared Tuna, orange ginger relish  
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  
Roasted Beef Shoulder bordelaise sauce

### « Veal, Pork, Lamb »

Seared Marinated Veal Medallions warm goat cheese, serrano chile butter  
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  
Creamy Vegetable Risotto grilled vegetables, roasted tomato oil  
White Bean and Basil Ravioli with sage brown butter (Vegetarian) or roasted tomato oil (Vegan)

### « Of Land and Sea »

Seared Prosciutto Wrapped Marinated Breast of Chicken  
with three Pesto Grilled Shrimp, lemon garlic butter sauce  
Organic Herb Seared Chicken Breast with Sole filled with lump crabmeat, lemon white wine  
Petite Filet Mignon, shallot Cabernet sauce and Lump Crab Cake, tomato mustard  
Petite Filet Mignon, Madeira demi and 5 oz. Grilled Salmon, basil aioli  
Petite Filet Mignon, au poivre and 5 oz. Roasted Lobster Tail, lemon beurre blanc

« Please add 6% Pennsylvania sales tax and 20% service charge to above pricing »

## *« Dinner Buffet »*

*Please consult our sales associate for food and beverage minimums.*

### *« Please Select One »*

Seasonal Mixed Greens Salad, aged balsamic vinaigrette  
Traditional Caesar Salad, romaine, Parmesan, herb garlic croutons  
Baby Spinach Salad, Chèvre, sundried cranberries, toasted pinenuts, white balsamic vinaigrette  
Baby Arugula, cherry tomato, shaved Pecorino, roasted tomato vinaigrette, Parmesan flatbread

### *Assorted Artisan Rolls*

### *« Please Select Three (3) »*

Macadamia and Panko Crusted Chicken, shallot cream sauce  
Chicken Française, lemon caper butter  
Baked Chicken topped with spinach, sundried tomatoes, garlic cream sauce  
Scallops, Shrimp, Spinach and Orzo, pesto cream  
Grilled Salmon with spicy cucumber salsa  
Roasted Potato Crusted Salmon, lobster beurre blanc  
Seared Chilean Sea Bass, lemon shallot butter  
Parmesan Crusted Tilapia, lemon white wine sauce  
Jumbo Lump Crab Cakes, tomato mustard remoulade  
Maple Sage Pork Tenderloin, caramelized onions, smoked pepper butter  
Oven Roasted Pork Tenderloin, cranberry, cherry, shallot compote  
Seared Marinated Veal Medallions, warm goat cheese, serrano chile butter  
Grilled Sirloin, Burgundy mushroom sauce  
Beef Tips, bell peppers, grilled onions, roasted garlic, Provolone, natural reduction  
Grilled Filet of Beef, shallot Cabernet

### *« Please Select One Vegetable and One Starch »*

Vegetable Medley  
Green Bean Amandine  
Asparagus, lemon butter (seasonal)

Oven Roasted Fingerling Potatoes  
Garlic Mashed Potatoes  
French Cream Potatoes  
Jasmine Rice, fresh herbs

*✦ Stations ✦*

*All pricing is based on one (1) hour of service  
Please consult our sales associate for food and beverage minimums.*

*✦ Chef's Farm Table ✦*

Beautifully presented Garden Fruits and Vegetables  
Five Cheese boards including  
Manchego, Reggiano Parmigiano, Gouda, Aged Cheddar and Brie  
dips and spreads including tomato bruschetta, traditional hummus, guacamole, black olive tapenade and mustard  
with crackers, crostini and homemade chips

*✦ Crostini Bar ✦*

Assorted Crostini and Flatbreads with dips and spreads ~  
black olive tapenade, white bean and basil bruschetta, plum tomato bruschetta, fig and Gorgonzola bruschetta,  
baked Brie and balsamic steeped strawberry bruschetta, eggplant tapenade, traditional hummus,  
caramelized onion marmalade, herbed cheese spread

*✦ Italian Market ✦*

Aged Sharp Provolone, Reggiano Parmigiano, marinated mini Mozzarella,  
Genoa salami, sopressata, capicola, shaved prosciutto, pepperoni,  
marinated artichokes, button mushrooms, sundried tomatoes, grilled vegetables, stuffed peppers,  
herb infused oil and focaccia

*✦ Pasta Presentation ✦*

Orecchiette, Parmesan cream, bacon bits and peas  
Fusilli, vodka cream  
Penne, pesto primavera  
focaccia and crostini

*✦ Quesadilla Bar ✦*

Chicken, Cheese and Beef Quesadillas prepared to order  
and all the fixings to make it your own including  
sour cream, traditional and spicy salsa, diced tomato, guacamole, pico de gallo, chopped onions, and lime wedges

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*✦ Stations ✦*

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*✦ Grilled Vegetable Display ✦*

Selection of fresh seasonal vegetables grilled to perfection with olive oil and herbs.

*✦ Mashed Potato Bar ✦*

Dress your Mashed of Yukon Gold and Sweet Potatoes  
with shredded cheese, scallions, chives, frizzled onions, sour cream, bacon,  
cinnamon and brown sugar, marshmallows and of course butter.

*✦ Taco Bar ✦*

Build your own Taco  
with spicy beef or chicken, black beans, shredded lettuce, diced tomatoes,  
traditional spicy salsa, guacamole, grated Cheddar and crumbled queso fresco.

*✦ Seafood Martini Station ✦*

Seared Sea Scallops over Asian slaw, Lobster Medallion with mango chutney,  
Jumbo Lump Crab Cocktail and Jumbo Shrimp Cocktail  
presented in mini martini glasses with fresh lemon

*✦ Seafood Station ✦*

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Maryland Crab Fingers,  
with cocktail and remoulade sauces, lemon wedges, oyster crackers

*✦ Caviar Display ✦*

Selection of Domestic Caviar  
with traditional accompaniments of chopped egg, diced red onion, crème fraiche, toast points and blinis

*✦ Smoked Fish Station ✦*

Assorted Smoked Fishes including Salmon, Shrimp, Scallops, Whitefish, Trout and more  
traditional accompaniments of toast, chopped egg, capers, crème fraîche

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*✦ Stations ✦*

*All pricing is based on one (1) hour of service  
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*✦ Philly Style ✦*

Build your own Steak Sandwich!  
Classic accompaniments of cheese, fried onions, sweet and hot peppers, mushrooms  
and finished with classic Philly fries

*✦ French Fry Station ✦*

Traditional Fries, Sweet Potato Fries and Curly Fries  
Toppings galore including...  
Cheez Whiz, chili, sour cream, chives, bacon, jalapeño peppers, vinegar, Parmesan, Old Bay,  
ketchup, honey mustard, salt and pepper

*✦ Under The Boardwalk ✦*

hot dogs, curly fries, fresh squeezed lemonade and kettle corn

*✦ Slider Station ✦*

*Please select three (3)*

Beef Burger, Salmon Burger, Turkey Burger, Vegetable Burger, Sloppy Joe, Pulled Pork  
Accompaniments of Cheddar, goat cheese, Bleu cheese, red pepper aioli, caramelized onions, sautéed spinach,  
chopped bacon, pickles, ketchup, mustard, and sweet potato fries

*✦ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ✦*

*✦ Chef Attended Stations ✦*

*Below stations are designed for one (1) hour of service  
Chef Fee*

*Please consult our sales associate for food and beverage minimums.*

*✦ Silver Dollar 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

*✦ Carved Roasted Lobster Tails ✦*

hand carved, complimented with mango butter

*✦ 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

*✦ Stir Fry ✦*

Wok prepared vegetables including snow peas, bok choy, peppers,  
water chestnuts, mushrooms, with white rice and your choice of:  
Beef, Chicken or Shrimp

*✦ Creamy Mac and Cheese ✦*

Feel good food at its finest!

Select two Cheese Sauces ~ Classic Yellow Cheddar, Extra Sharp White Cheddar, Creamy Gorgonzola  
or Three Cheese, prepared to order with accompaniments of fresh chopped tomatoes, rock shrimp,  
applewood smoked bacon, grilled chicken, spinach, sundried tomatoes, sautéed mushrooms, and roasted walnuts

*✦ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ✦*

### *« Chef Attended Stations »*

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

*Chef Fee*

*Please consult our sales associate for food and beverage minimums.*

### *« Noodle and Dim Sum Station »*

*Green Tea Udon Noodles, Bahn Pho Rice Noodles, White Rice and Assorted Dumplings*

*Sauces: Pad Thai, Mushroom Soy, Sweet and Sour, General Tso*

*Accompaniments: chicken, baby shrimp, snow peas, beef, crabmeat, bok choy, nappa cabbage, peanuts, peppers, Thai chilies, green onion, radish, broccoli*

### *« Wellingtons »*

*Beef Tenderloin or Salmon wrapped in puff pastry, sliced to order served with horseradish (beef) or lemon white wine sauce (salmon)*

### *« Beef Tenderloin »*

*Perfectly prepared Pepper Crusted Beef Tenderloin carved for your guests accompanied by horseradish cream or Gorgonzola cream and petite brioche rolls*

### *« Turkey Tenderloin »*

*Whole Grain Mustard Crusted Turkey Tenderloin, sliced to order accompanied by cranberry relish, whole grain mustard and petite brioche rolls*

### *« Porchetta »*

*Tender Roast Pig served with horseradish cream, broccoli rabe, sharp Provolone and petite brioche rolls*

*« Please add 6% Pennsylvania sales tax and 20% service charge to above pricing »*

*↳ Dessert ↳*

*Please choose one dessert*

**Mocha Torte**

*sponge cake filled with coffee buttercream and raspberry, laced with rum*

**Strawberry Shortcake**

*vanilla layer cake split and filled with fresh strawberries and whipped cream*

**Chocolate Chip Cheesecake**

*creamy smooth New York style cheesecake loaded with bittersweet chocolate chips,  
topped with a layer of chocolate cake and covered with chocolate icing*

**Chocolate Raspberry Mousse Cake**

*chocolate cake washed with brandy, layered with chocolate mousse and raspberry*

**Pear Frangipane**

*French buttery crust filled with almond frangipane, sliced pears and almonds*

*↳ Sweet Ending Enhancements ↳*

*↳ Splendid Sundae Bar ↳*

*Appeal to the Inner Child in Your Guests...*

*a selection of premium ice creams and assorted toppings including  
crushed candies, cookies, chocolate and sauces*

*Add a Belgian Waffle Station*

*↳ Sumptuous Dessert Display ↳*

*Beautifully presented display of chef's favorite cakes, pies, tortes, and miniature pastries*

*↳ Please Note ↳*

*You are welcome to supply your own celebration cake,  
which we will gladly serve with our ice cream or sorbet in lieu of a plated dessert.*

*If you prefer, we can easily provide the perfectly designed cake to match your celebration.*

*↳ Please add 6% Pennsylvania sales tax and 20% service charge to above pricing ↳*

### *~ Beverage Service ~*

The Manor House is pleased to offer your guests exactly what they enjoy most, as we have an extensive variety of spirits, wine and beer.

Several Bar options are available to best suit your needs.  
You may choose one option or a combination of two.

#### *~ Standard Open Bar of Manor House Select Spirits, Wine and Beer ~*

Four Hours  
Three Hours  
Two Hours  
One Hour

#### *~ Deluxe Open Bar of Premium Brands ~*

Deluxe Open Bar includes Single Malt Scotches, Premium Vodkas, Rum, Gin, Single Barrel Bourbons, Specialty Cordials and Liquors

Four Hours  
Three Hours  
Two Hours  
One Hour

#### *~ Consumption Bar ~*

#### *~ Cash Bar ~*

Wine, Domestic Beer, Imported Beer,  
Standard Mixed Drinks, Deluxe Mixed Drink,  
"Up" or Martinis

#### *~ Wine Varietals ~*

Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Merlot, Cabernet, Pinot Noir

#### *~ Beer ~*

Heineken, Amstel Light, Yuengling, Miller Lite, Buckler (non-alcoholic)

Please ask us about our current wine list  
for tableside wine service offered throughout your meal.

Please let us know if there is a specific wine, beer, or spirit you would like  
to make your celebration even more special.

Commonwealth National Golf Club is the only licensed authority  
to provide and sell/serve alcohol on the premises.

*~ Please add 20% service charge to above beverage pricing ~*

*« And From Our Spirits Professionals »*

*(Based on One Hour)*

*« Mojito Bar »*

*Please Choose Three (3) Flavors*

Add a little “Mojo” to your party with a Mojito Bar  
classic lime, raspberry, mango, blueberry, pineapple, strawberry, grapefruit, and citrus

*« Martini Bar »*

Classic and Flavored Vodka Martinis

Intrigue guests with your very own Signature Cocktail perfectly created by a Manor House mixologist.

*« Bellini Bar »*

*Please Choose Three (3) Flavors*

A spin on the long drink cocktail that originated in Venice.  
Your Bellini Bar will combine Prosecco with fresh fruit purées to produce a cocktail worthy of your celebration.  
Choose from: Peach, Raspberry, Strawberry, Blueberry, Mixed Berry, Mango

*« Biergarten »*

A variety of brews

to include Pilsners, Stouts, Ales, or Lagers  
featured by local breweries sure to provoke good conversation and spirits

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*The  
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*at  
Commonwealth*

*General Information*

To secure your date and time  
a booking deposit of \$1,000 may be paid by cash, check or credit card.

Fifty percent (50%) of your estimated total  
will be paid six (6) months prior to your event by check or cash.

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

Remaining balance is due day/evening of event by check or cash.

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.

All menu prices are subject to 20% service charge  
and 6% Pennsylvania sales tax.

Bar selections are subject to 20% service charge.

*Prices guaranteed through March 31, 2017.*

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