

STARTERS - CHOOSE THREE

Spinach & Artichoke Dip ☐

A creamy blend of spinach, artichokes, and savory cheeses, baked until warm and bubbly.

Fresh Fruit & Berries ☐

A vibrant display of hand-selected seasonal fruits and ripe berries, deliciously fresh.

Cajun Spiced Shrimp Skewers ☐

Tender shrimp grilled with Cajun spices and drizzled with lemon butter.

Meats & Cheeses Platter ☐

A curated selection of meats and fine cheeses, served with crisp buttery crackers.

Caprese Skewers ☐

Fresh mozzarella, basil, and cherry tomatoes drizzled with balsamic glaze.

Baked Meatballs ☐

Flavorful meatballs baked to perfection in choice of sauce, Marinara, BBQ, Carolina.

EVENT DATE: _____

VENUE: _____

NAME: _____

PHONE: _____

EMAIL: _____

Elevated Eggs ☐

Our twist on deviled eggs, filled with a creamy, seasoned blend and chef's garnishes.

SAXON MANOR
ALL-INCLUSIVE MENU
UPDATED FALL 2025

SALADS - CHOOSE ONE

Saxon Mixed Green Salad ☐

Mixed greens and crisp vegetables with a house-made creamy vinaigrette.

Classic Caesar Salad ☐

Crisp romaine with Caesar dressing, parmesan, and crunchy croutons.

ENTREES - CHOOSE TWO

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Sliced Smoked Beef ☐

Tender, slow-roasted beef served with its natural pan juices for a rich, flavorful finish.

Roast Beef Au Jus ☐

Tender, slow-roasted beef served with its natural pan juices for a rich, flavorful finish.

Classic Beef Lasagna ☐

ender pasta layered with seasoned ground beef, savory tomato sauce, and a blend of melted cheeses, baked until golden and bubbling.

Ropa Vieja ☐

Shredded beef braised with sofrito, peppers, onions, and garlic, finished with fresh herbs and cilantro.

Mom's Beef Brisket ☐

Slow-braised beef brisket carved thin and served in a savory onion and mushroom gravy reduction.

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Lemon Butter Breaded Chicken ☐

Tender cutlets layered with prosciutto and sage, finished in a delicate white wine and herb sauce.

Pan-Seared Chicken Marsala ☐

Juicy chicken breast topped with a velvety mushroom Marsala sauce, enhanced with garlic and fresh herbs.

Chicken Diane ☐

Pan-seared chicken breast served with a creamy Dijon mushroom sauce, rich in flavor and perfectly balanced for a classic, elegant dish.

Pesto Grilled Chicken ☐

Juicy grilled chicken breast brushed with fresh basil pesto, delivering a fragrant, savory flavor in every bite.

Louisiana Chicken ☐

Cajun-seasoned chicken glazed with spiced butter, served with sautéed peppers, scallions, and herbs.

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Grilled Pork Tenderloin ☐

Tender, juicy pork loin grilled to perfection and finished with a savory glaze, creating a rich, flavorful, and slightly caramelized.

Smoked Pulled Pork ☐

Slow-smoked to tender perfection, hand-shredded, and coated in a rich, smoky barbecue sauce with deep, savory flavors.

Roasted Mojo Pork ☐

Slow-cooked pork infused with zesty orange, garlic, onions, and aromatic spices, roasted to tender perfection.

Herb-Crusted Pork Loin ☐

Juicy pork loin roasted with a fragrant herb crust and finished with a red wine reduction sauce.

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Grilled Shrimp Skewers ☐

Succulent shrimp grilled to perfection on skewers, lightly seasoned for a smoky, savory flavor with every bite.

Shrimp Linguine ☐

Tender linguine tossed with succulent shrimp in a light garlic and herb sauce, finished with a hint of olive oil and fresh parsley.

Seasoned Grilled Salmon ☐

Perfectly seared, flaky salmon paired with golden, crispy roasted potatoes and a touch of savory seasoning.

Shrimp Scampi ☐

Tender shrimp sautéed in a garlicky herb butter sauce, served over lightly seasoned pasta or rice for a flavorful finish.

VEGETARIAN

Involtini di Melanzane ☐

Rollled eggplant filled with creamy ricotta and fresh herbs, baked in a rich tomato sauce.

Vegetable Lasagna ☐

Layers of pasta, savory mushroom ragù, smooth béchamel, and melted mozzarella baked to golden perfection.

SIDES
CHOOSE
TWO

Black Beans & Rice ☐
Country Mashed Potatoes ☐
Au Gratin Potatoes ☐

Roasted Garlic & Rosemary Potatoes ☐
Pasta with Marinara, Alfredo, or Vodka Sauce ☐
Grilled & Roasted Vegetable Medley ☐

Baked Mac N Cheese ☐
Broccoli Casserole ☐
Garlic Green Beans ☐

additional starters \$4.50/guest & additional sides \$3.50/guest