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.

Portobello Mushroom Bites ☐
Crisp, seasoned portobello mushroom bites finished with a light parmesan crust.

EVENT DATE:_____
VENUE:_____
NAME:_____
PHONE:_____
EMAIL:_____

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

BEEF

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.

CHICKEN

Lemon Butter Chicken ☐
Juicy chicken breast drizzled with a bright, buttery lemon sauce for a tender and flavorful dish.

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.

PORK

Herb Crusted Pork Loin ☐
Juicy pork loin coated with a fragrant blend of fresh herbs, roasted to perfection for a tender, flavorful finish.

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.

SEAFOOD

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

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

Seasoned Grilled Salmon ☐
Fresh salmon fillet grilled with a savory herb and spice blend, served with a light drizzle of lemon for a bright, satisfying finish.

VEGETARIAN

Garden Vegetable Pasta ☐
A colorful medley of fresh seasonal vegetables tossed with pasta in a light, savory herb and garlic 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