

Menus

PUNDERSON MANOR RESORT

BREAKFAST

PLATED BREAKFAST

All Breakfasts Served with 100% Colombian Coffee, Assorted Teas and Juice
SEE REVERSE SIDE FOR BREAKFAST BUFFET ITEMS

CHAGRIN VALLEY

CHOICE OF ONE:

Bacon, Sausage, or Ham

CHOICE OF ONE:

Toast, Bagel, or English Muffins with Butter,
Cream Cheese, Assorted Jellies

PLATE INCLUDES:

Scrambled Eggs
Seasoned Breakfast Potatoes
\$7.25 Per Person

MAPLE FEST

CHOICE OF ONE:

Bacon, Sausage, or Ham

CHOICE OF ONE:

French Toast, Short Stack of Pancakes,
or Belgian Waffles

PLATE INCLUDES:

Scrambled Eggs
Grapefruit Half
\$8.25 Per Person

HUNTING VALLEY

CHOICE OF ONE:

Bacon, Sausage, or Ham

PLATE INCLUDES:

Biscuits with Sawmill Gravy
Scrambled Eggs
Seasoned Breakfast Potatoes
\$8.25 Per Person

HEALTHY START

Bran Muffin
Fresh Fruit Cup
Cold Cereal with Low Fat Milk
\$6.00 Per Person

ENGLISH MORNING

Croissant Filled with Scrambled Egg,
American Cheese and Grilled Ham
Served with Sliced Fresh Fruit
\$7.50 Per Person

PLATED BREAKFAST SIDE ITEMS

(these items can be added to any breakfast at an additional charge per person)

CORNED BEEF HASH	\$1.50	BACON (3 STRIPS)	\$2.25
YOGURT PARFAIT	\$2.25	SAUSAGE LINK (2)	\$2.25
COLD CEREAL WITH MILK	\$1.50	MAPLE HAM (2 SLICES)	\$2.25
SEASONED BREAKFAST POTATOES	\$1.00	GRAPEFRUIT HALF	\$1.25
SHORT STACK OF PANCAKES	\$3.00	BAGEL WITH CREAM CHEESE	\$1.75
BELGIAN WAFFLE	\$3.00	CHEESE BLINTZ WITH FRUIT SAUCE	\$2.75
FRENCH TOAST	\$2.50		

All Prices are Subject to a 20% Service Charge and Sales Tax.
Prices are Subject to Change

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PUNDERSON MANOR RESORT

BREAKFAST

BREAKFAST BUFFETS

All Breakfasts Served with 100% Columbian Coffee, Assorted Teas and Juice

Minimum of 25 Guests Required

SEE REVERSE SIDE FOR PLATED BREAKFAST ITEMS

PUNDERSON CONTINENTAL

Assorted Breakfast Pastries

\$6.25 Per Person

GRAND CONTINENTAL

Assorted Breakfast Pastries

Bagels with Cream Cheese and Jellies

Fresh Seasonal Fruit Tray

Orchard Oatmeal

\$8.25 Per Person

CHAGRIN RIVER VALLEY

Scrambled Eggs

Seasoned Breakfast Potatoes

Biscuits with Sawmill Gravy

Bacon, Sausage, Ham,

Fresh Seasonal Fruit

Cold Cereal and Milk

French Toast

Assorted Pastries

\$11.95 Per Person

MAPLE COUNTRY MORNING

Scrambled Eggs

Seasoned Breakfast Potatoes

French Toast

CHOICE OF ONE:

Bacon, Sausage, or Ham,

\$8.75 Per Person

MANOR HOUSE

Scrambled Eggs

Seasoned Breakfast Potatoes

Biscuits with Sawmill Gravy

Bacon, Sausage

Fresh Seasonal Fruit

Cold Cereal and Milk

Bagels with Cream Cheese and Jellies

\$11.00 Per Person

ADDITIONAL BREAKFAST

BUFFET ITEMS

(these items can be added to any breakfast buffet at an additional charge per person)

Corned Beef Hash	\$1.50
Orchard Oatmeal	\$1.00
Cheese Blintz with Fruit Sauce	\$2.75
Yogurt Station	\$2.95

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PUNDERSON MANOR RESORT

REFRESHMENT BREAKS

BREAK TIME

SEE REVERSE SIDE FOR HORS D'OEUVRES MENUS

HIGH TEA

Assortment of Flavored Teas
100% Colombian Coffee
Lemon Bars
English Tea Sandwiches
Chocolate Eclairs
\$8.25 Per Person

BUZZINESS

Assorted Mini Candy Bars
Assorted Granola Bars
Fresh Baked Cookies
Fudge Brownies
Assorted Sodas
\$6.25 Per Person

THE FUN FIX

Snack Mix
Mini Candy Bars
Mini Pretzels
Potato Chips with Dip
Assorted Sodas
\$6.95 Per Person

POPCORN TIME

Nostalgic Popcorn Machine
with Fresh Popped Popcorn
Assorted Sodas
\$4.00 Per Person
(15 Person Minimum)

CHOCOHOLIC

Fudge Brownies
Chocolate Chip Cookies
100% Colombian Coffee and Assorted Teas
\$5.75 Per Person

AUTUMN MORNING

Freshly Baked Cinnamon and Pumpkin Breads
Flavored Butter
Fresh Apple Cider
Hot Apple Cobbler
\$7.25 Per Person

ADDITIONAL BREAK ITEMS

THESE ITEMS MAY BE ADDED TO ANY
BREAK TIME MENU AT AN ADDITIONAL
CHARGE PER PERSON

Yogurt	\$1.75
100% Colombian Coffee and Teas	\$2.25
Seasonal Fresh Fruit	\$2.75
Bottled Soda	\$2.25
Bottled Water	\$2.25
Assorted Cookies	\$2.00
Fudge Brownies	\$2.25
Whole Fresh Fruit	\$1.75

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PUNDERSON MANOR RESORT

HORS D'OEUVRES

SEE REVERSE SIDE FOR BREAK TIME ITEMS

HOT HORS D'OEUVRES

CHICKEN DRUMMIES

Served with BBQ & Hot Sauce
\$60.00 Per 50 Pieces

MINI QUICHE

\$55.00 Per 50 Pieces

CHEESE QUESADILLAS

Served with Salsa
\$50.00 Per 50 Pieces

BACON WRAPPED SCALLOPS

\$100.00 Per 50 Pieces

SAUSAGE STUFFED MUSHROOMS

\$75.00 Per 50 Pieces

CRAB STUFFED MUSHROOMS

\$100.00 Per 50 Pieces

EGG ROLLS

Served with Sweet-n-Sour Sauce
\$55.00 Per 50 Pieces

CRAB CAKES

Served with Creole Mustard
\$100.00 Per 50 Pieces

RUMAKI

\$80.00 Per 50 Pieces

BARBECUED CRAWFISH TAILS

with Remoulade

\$105.00 Per 5 Pounds

Serves Approximately 25 People

COLD HORS D'OEUVRES

ICED SHRIMP

Served with Cocktail Sauce
\$125.00 Per 50 Pieces

ENGLISH TEA SANDWICHES

Cucumber & Cream Cheese
and Light Stilton Cream Cheese
\$90.00 Per 50 Pieces

DISPLAYS SERVES 30 PEOPLE

ASSORTED CHEESE DISPLAY

Domestic and Imported
Served with Cracker Assortment
\$105.00

FRESH MOZZARELLA DISPLAY

Served with Fresh Grilled Vegetables
\$85.00

VEGETABLE CRUDITE

Served with Dip
\$55.00

SMOKED SALMON ROLLS

Filled with Lemon Dill Cream Cheese
\$100.00

FRESH SEASONAL FRUIT DISPLAY

\$95.00

CHEESE BALL

Served with Cracker Assortment
\$45.00

WHOLE POACHED SALMON DISPLAY

Served with Cracker Assortment
\$200.00

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PUNDERSON MANOR RESORT

PUNDERSON BACK YARD

Includes Beverage Service. Minimum of 25 Guests Required
SEE REVERSE SIDE FOR LUNCH BUFFETS SELECTIONS

BACK YARD BBQ

Buffets Include Mustard Potato Salad,
Creamy Coleslaw, Marinated Vegetable Salad
BBQ Baked Beans, Potato Wedges
Buttered Corn on the Cob
Watermelon Slices
Chef's Choice of Assorted Desserts
and Choice of Beverage

CHOICE OF ONE

Quarter Pound Hot Dogs
and Hamburgers
\$15.95 Per Person

Grilled Marinated Breast of Chicken
\$17.95 Per Person

BBQ Chicken and Smoked Ribs
\$20.95 Per Person

Charcoal Grilled Rib Eye Steak
\$22.95 Per Person

New York Strip Steak
\$27.95 Per Person

PUNDERSON PICNIC

Creamy Cole Slaw
Mustard Potato Salad
Fresh Made Pasta Salad
Hamburgers
Marinated Chicken Breasts
Bratwursts
Assorted Sliced Cheeses
Relish Display
Assorted Condiments
Potato Chips
Cookies
Brownies
Beverage
\$15.95 Per Person

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PUNDERSON MANOR RESORT

LUNCH

LUNCH BUFFET

Lunch Buffets Include Beverage Service. Minimum of 25 Guests Required
SEE REVERSE SIDE FOR MORE LUNCH BUFFET SELECTIONS

THE PUNDERSON DELI

Creamy Cole Slaw
Mustard Potato Salad
Roast Beef
Turkey
Ham
Assorted Sliced Cheeses
Relish Display
Assorted Breads
Assorted Condiments
Chef's Dessert Selection
\$10.75 Per Person

ITALIAN BUFFET

CHOICE OF TWO PASTAS
AND TWO SAUCES:

Farfalle (Bowtie)	Marinara
Rotini	Marinara with Meatballs
Linguine	Alfredo
Spaghetti	Vegetable Prima Vera
Fettuccine	Pesto (Oil or Cream Sauce)
Penne Rigatti	Clam Sauce (White or Red)
Rigatoni	Garlic and Olive Oil

CHOICE OF ONE HOT ENTREE

Baked Meat Lasagna,
Baked Vegetable Lasagna,
Chicken Marsala, Chicken Romano,
Beef Bracciole, Sausage with Peppers & Onions

BUFFET INCLUDES:

Garlic Toast
Fresh Vegetable Medley
Garden fresh Greens Salad with Side Dishes
Tiramisu
Beverage
\$15.50 Per Person

SOUP & SALAD

AND BAKED POTATO BAR

CHOICE OF TWO HOMEMADE SOUPS:

Potato Ham, Cream of Mushroom
Vegetable Beef
New England Clam Chowder
Italian Wedding Soup
Special Requests Available

GARDEN FRESH GREENS SALAD

WITH SIDE DISHES:

Broccoli Florets, Sliced Bell Pepper Rings
Tomato Wedges, Cucumber Slices
Shredded Cheddar Cheese, Croutons

BAKED POTATO WITH

TOPPINGS:

Sour Cream, Whipped Butter, Chives
Chopped Bacon

BUFFET INCLUDES:

Fresh Seasonal Fruit Display
Freshly Baked Rolls with Butter
Chef's Dessert Selection
\$12.95 Per Person

LUNCH ON THE RUN

Boxed Lunch with Choice of Roast Beef,
Turkey or Ham Sandwich
with Assorted Condiments, Bag of Chips
Whole Fresh Fruit
Freshly Baked Cookie
and Soda

\$10.95 Per Person

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PUNDERSON MANOR RESORT

LUNCH

PLATED LUNCH

Plated Lunches Include Beverage Service

CLUB CROISSANT

Ham, Turkey, Swiss, American Cheese, Lettuce,
Tomato, and Bacon
Served on a Buttery Croissant
with Potato Chips and Pickle
\$8.95 Per Person

TRIO SALAD

Chicken Salad, Tuna Salad, and
Cottage Cheese Over Fresh Garden Greens
with Cucumber Slices, Tomato, and Red Onion
\$9.25 Per Person

OPEN FACED SANDWICH

YOUR CHOICE OF:

Hot Roast Beef
or
Turkey

Over Toast Points Smothered in Home-Style Gravy
Served with Whipped Potatoes and
Vegetable Du Jour
\$10.25 Per Person

FRUIT PLATE

Seasonal Fresh Fruits Accompanied with
a Yogurt Parfait
\$7.25 Per Person

HALF & HALF

Half a Chicken Salad
or
Tuna Salad Sandwich
and a Cup of Soup Du Jour
Served with Potato Chips
\$8.25 Per Person

SHEPARD'S PIE

Bread Bowl Filled with our English Stew,
Topped with Mashed Potatoes then Baked
to a Golden Brown
\$10.25 Per Person

MANOR MELT

Tuna Salad
or
Chicken Salad
on a Toasted English Muffin
Topped with Melted Cheese
Served with French Fries
\$8.25 Per Person

PASTA PRIMA VERA

Fettuccine and Fresh Sautéed Vegetables
Tossed in a Rich Cream Sauce
Served with Garlic Toast
\$9.25 Per Person

TAVERN STYLE FISH & CHIPS

Beer Battered Cod
Served with English Style Chips,
Malt Vinegar and Garlic Mayonnaise
\$10.50 Per Person

PORK FILET IN MUSTARD

CREAM SAUCE

Tender Slices of Porkloin in a Mustard Cream Sauce
Served with Mashed Potatoes and
Vegetable Du Jour
\$10.75 Per Person

PLATED LUNCH SIDE ITEMS

These Items Can Be Added To Any Plated Lunch At An Additional Charge Per Person

GARDEN SALAD AND DRESSING \$3.95

Served with Rolls and Butter

FRESH FRUIT CUP \$2.50

CHEF'S DESSERT SELECTION \$4.00

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PUNDERSON MANOR RESORT

DINNERS

PLATED DINNERS

Plated Dinners Include a Fresh Green Salad with House Dressing, Vegetable du Jour, Rolls with Butter, Beverage, Chef's Dessert Selection and Choice of **One (1)** Side.
Side Choices are: Baked Potato, Wild Rice Blend, Oven Roasted New Potatoes, or Garlic Mashed Potatoes.

SEE REVERSE SIDE FOR DINNER BUFFET

GRILLED PORK CHOPS

Two Porkloin Chops Grilled and Topped
with a Whiskey Dijon Glaze
\$22.75 Per Person

NORMANDY CHICKEN SAUTÉ

Six-ounce Boneless Chicken Breast in an Apple
Brandy Glaze Served over Caramelized Apple Rings
\$20.50 Per Person

RACK OF LAMB

Young New Zealand Lamb Seasoned,
Roasted with a Demi-glaze
\$28.75 Per Person

POACHED SALMON

A Fresh Cut of Atlantic Salmon Poached and
Topped with a Hollandaise* or Bearnaise Sauce*
\$23.50 Per Person

PASTA PRIMA VERA

Fresh Sauteed Vegetables Tossed with Fettuccine
in a Creamy Alfredo Sauce
\$17.50 Per Person

LONDON BROIL

Tender Slices of Marinated USDA Choice Beef
Atop Grilled Garlic Brioche
Finished with a Rich Demi-Glaze
\$22.50 Per Person

GARLIC CHICKEN

Six-ounce Marinated Boneless Breast Topped
with Roasted Garlic Cream Sauce
\$19.50 Per Person

TWIN MEDALLIONS OF BEEF

Two Four-ounce Filets Topped with a
Stilton Bleu Cheese Gratinée
\$29.75 Per Person

CRACKER CRUSTED WALLEYE

Walleye Fillet Dredged in our Mustard Cream
Sauce then Crusted with Crackers
\$24.75 Per Person

CHICKEN CORDON BLEU

Boneless Breaded Breast of Chicken
Stuffed with Ham and Swiss Cheese
Served with Dijon Cream Sauce
\$21.50 Per Person

ROAST PRIME RIB DINNER

Twelve-ounce Cut of Slowly Roasted Beef Served
with Cabernet Au Jus and Creamy Horseradish
\$26.75 Per Person

TWIN ENTREE PLATE (choice of two)

Grilled Salmon, Filet of Beef, Lamb Chops, London
Broil or Garlic Chicken
\$30.75 Per Person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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PUNDERSON MANOR RESORT

DINNER

DINNER BUFFETS

All Dinner Buffets Served with Mixed Garden Greens Salad with Sides, Rolls & Butter,
Chef's Dessert and Beverage Service Unless Otherwise Indicated.
(25 PERSON MINIMUM)

SEE REVERSE SIDE FOR PLATED DINNERS

ENGLISH LOW COUNTRY

Carved Prime Rib of Beef, Lamb Rib Chops, Herb Baked
Haddock, Boiled Butter Potatoes, Fresh Vegetable Medley
Trifle for Dessert
\$27.75 Per Person

FOREST

Roasted Center Cut Porkloin with an Apple Brandy Glaze
Medallions of Chicken Smothered in our Forest Mush-
room Sauce, Harvest Blend Wild Rice, Fresh Vegetable
Medley **\$20.50 Per Person**

PUNDERSON MIXED GRILL

Grilled Salmon, Pork Chops with Whiskey Dijon Glaze
Grilled Ribeye Topped with Sauteed Portabellas and On-
ions, Smothered Baked Potatoes, Vegetable Medley
\$29.95 Per Person

MARDI GRAS

Barbecued Crawfish Tails, Chicken and Andouille Sausage
Jambalaya, Chicken Etouffee over Rice, Seafood Gumbo
Bayou Style Barbecue Pork, Cajun Spiced Potatoes
Corn on the Cob, Red Beans and Rice
Bread Pudding with Whiskey Sauce
\$27.75 Per Person

CLAM BAKE

Shrimp Cocktail, New England Clam Chowder with
Oyster Crackers, Herb Roasted Chicken Quarters,
Steamed Littleneck Clams, Drawn Butter
Baked Sweet Potatoes, Corn on the Cob

ADDITIONAL CLAM BAKE ITEMS AVAILABLE AT AN ADDITIONAL CHARGE

Alaskan King Crab Legs Market Price
Lobster Tails Market Price

\$29.75 Per Person

ITALIAN

CHOICE OF TWO ENTREES:

Baked Meat Lasagna, Baked Vegetable Lasagna, Chicken
Marsala, Chicken Romano, Beef Bracciole, Sausage Med-
ley with Peppers and Onion, Chicken Cacciatore, Cheese
Manicotti

CHOICE OF TWO PASTAS AND SAUCES:

Farfalle	Marinara
Rotini	Marinara with Meatballs
Linguine	Alfredo
Spaghetti	Vegetable Prima Vera
Fettuccine	Pesto (in oil or cream sauce)
Penne Rigate	Clam Sauce (white or red)
Rigatoni	Garlic and Olive Oil

BUFFET INCLUDES:

Garlic Toast
Fresh Vegetable Medley
Grated Parmesan
Tiramisu

\$22.50 Per Person

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shellfish, or eggs may increase your risk of foodborne illness.

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PUNDERSON MANOR RESORT

BEVERAGE OPTIONS

BANQUET BEVERAGE OPTIONS

Punderson is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source. A Bartender Fee of \$65.00 will be Applied to Any Bar that has Sales Under \$300.00.

Applicable tax and 19% service charge will be added to the bill.

WELL BRANDS

Gordon's Gin
Kamchatka Vodka
Ronrico Rum
Lauders Scotch
El Toro Tequila
Echo Spring Bourbon Whiskey

CALL BRANDS

Bombay Gin
Smirnoff Vodka
Bacardi Light Rum
Cutty Sark Scotch
Cuervo Gold Tequila
Windsor Canadian Whiskey
Jim Beam Bourbon

PREMIUM BRANDS

Tanqueray Gin
Absolut Vodka
Meyers Dark Rum
J&B Scotch
Canadian Club Whiskey
Seagrams 7 Whiskey
VO Canadian Whiskey
Jameson Irish Whisky
Jack Daniels Bourbon

SUPER PREMIUM/CORDIALS

Grey Goose Vodka
Glenlivet Scotch
Crown Royal Whiskey
Grand Marnier
B&B
Courvoisier
Drambuie
Patron Tequila
diSaronno Amaretto
Johnny Walker Black
Cointreau
Frangelico
Bailey's Irish Cream

BAR FUNCTIONS AVAILABLE

HOST BAR

Charged by the drink to the Master Account

Choice of Brands:

House Brands \$3.75

Call Brands \$4.75

Premium Brands \$5.75

Super Premium/Cordials \$7.25

Bar Includes:

House Wines \$4.25

Assorted Domestic Beer \$2.75

Assorted Imported Beer \$3.50

Assorted Sodas \$2.25

CASH BAR

Prices Include Tax

Individuals Charged by the Drink

Choice of Brands:

House Brands \$4.00

Call Brands \$5.00

Premium Brands \$6.00

Super Premium/Cordials \$7.50

Bar Includes:

House Wines \$4.50

Assorted Domestic Beer \$3.00

Assorted Imported Beer \$3.75

Assorted Sodas \$2.25

OPEN BAR

Full beverage service is available in the Lounge. You may choose a cash bar or a single tab payable upon conclusion. A 19% service charge is added to the bill.

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PUNDERSON MANOR RESORT

BEVERAGE OPTIONS

WINE LIST SELECTIONS

HOUSE WINES

\$4.25 Glass

\$16.00 Bottle

Sparkling Wines

Korbel, Chardonnay Champagne \$32.00

Asti Spumante, Triozzi (Italy) \$24.00

Brut, Gloria Ferrar (Sonoma) \$39.00

Blanc de Blanc, Domaine Ste. Michelle (Columbia Valley) \$28.00

White Wines

White Zinfandel, Beringer (California) \$17.00

Johannisburg Riesling, Chateau Ste. Michelle \$22.00

Gewurztraminer Covey Run (Ohio) \$22.00

White Blend Evolution, Sokol Blosser \$33.00

Pinot Grigio, Trinity Oaks (California) \$20.00

Sauvignon Blanc, Fetzer (Valley Oaks, CA) \$24.00

Chardonnay, Columbia Crest (Columbia Valley7) \$17.00

Chardonnay Carneros, Benziger Family Winery \$28.00

Red Wines

Merlot, Woodbridge (California) \$17.00

Shiraz, Clos du Bois (Sonoma County) \$27.00

Pinot Noir, Forest Green (Sonoma) \$26.00

Pinot Noir, MacMurray Ranch (Sonoma) \$36.00

Shiraz, Jake's Fault Winery (California) \$24.00

Cabernet Sauvignon, Fetzer (Valley Oaks, California) \$20.00

Centine Toscana, Castello Banfi \$26.00

Merlot, Kenwood Yulupa (California) \$26.00

Cabernet Sauvignon, Chateau St. Jean (Sonoma) \$30.00

Zinfandel, Ravenswood Vintner's Blend (California) \$28.00

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