



HUDSON MANOR
— E S T A T E —

2022/2023

MENUS

908 Moulton Road
Louisburg, NC 27549
919-219-9139



PASSED HORS D'OEUVRES

Silver tray service, elegance and convenience for your cocktail hour

BASE

Bruschetta

tomato, fresh basil, mozzarella & balsamic

Caprese Skewer

*grape tomatoes, marinated mozzarella balls
fresh basil, balsamic reduction*

Mini Quiche

three cheese, spinach & swiss

Vegetable Spring Rolls

*fresh vegetables, crispy wonton/sweet
chili dipping sauce*

PREMIUM

Crab Cakes

cajun remoulade sauce

Jamaican Jerk Shrimp

skewered with pineapple

Coconut Fried Shrimp

sweet plum sauce

Shrimp Spring Rolls Shrimp

sweet & spicy Thai chile dipping sauce

Chilled Shrimp Cocktail

large shrimp with zesty cocktail sauce

Chocolate Covered Fresh Strawberries

*dipped in dark chocolate, drizzled with
white chocolate (seasonal only)*

Lollipop Shrimp

sweet chili sauce

Margarita Shrimp

chipotle lime sauce

Scallop & Bacon Wrap

large scallops, apple-smoked bacon

Fresh Seasonal Fruit Skewers

drizzled with raw sugar reduction

Bacon Wrapped Filet Mignon

tender and flavorful

Caramelized Onion & Goat Cheese Bruschetta

*sweet vidalia onion caramelized in brown sugar atop a
goat cheese spread toasted round*

DISPLAYED STATIONS

Elegantly dressed and decorated table stations during cocktail hour

Gourmet Vegetable Crudités

garden herb & ranch dip

Imported and Domestic Cheese

*gourmet crackers garnished with clusters of grapes
and preserved fruit*

Cocktail Shrimp Station

*chilled shrimp over crushed ice
with cocktail sauce and lemon wedges*

Crab Dip

crostini & gourmet crackers

Traditional Southern Trio

*cocktail meatballs in southern bbq sauce, pimento cheese dip
with crostini and pita chips, cocktail franks with Dijon mustard*

SALADS

Traditional Caesar

shaved parmesan/fresh croutons

Tuscan

*heart of romaine/crumbled gorgonzola, cucumber, olives
tomato, onion, sweet basil vinaigrette dressing*

Seasonal Garden

*mixed greens, cucumber, tomato served
dressed with one of the following:
Blue Cheese, Caesar, French, Greek Vinaigrette
EVOO & Balsamic Vinegar, Ranch*

Mixed Field Greens,

Arugula and Strawberry

*caramelized sliced almonds, freshly shaved asiago
strawberry, raspberry walnut vinaigrette*

Greek

*cucumbers, tomatoes, black olives
red onion strings, feta cheese, Greek dressing*

Tomato, Basil and Fresh Mozzarella Cheese

*drizzled with fine balsamic vinegar
extra virgin olive oil, torn fresh basil leaves*

Fresh Spinach and Strawberries

seasonal only

Pasta Salad

warm pasta with a light vinaigrette dressing

ENTRÉES

Black Forest Ham

mayonnaise, Dijon mustard, mango chutney

Blended Herb Encrusted Chicken

lemon butter sauce, white wine, green onions and spices

Penne, Italian Meatballs & Sweet Sausages

served with our zesty marinara sauce

Chicken Parmesan

mozzarella and parmesan topped with tomato sauce

Roast Beef

served in au jus

Beef Burgundy

slow-roasted top round of beef in red wine sauce

Fettuccini Alfredo

shaved parmesan

Roasted Turkey Breast

mayonnaise, Dijon mustard, cranberry sauce

Three Cheese Tortellini

served with homemade creamy alfredo sauce

Oven Baked Lasagna

served with tomato Bolognese sauce

Chicken Marsala

lightly dusted and drenched in sweet marsala wine with mushrooms

Shrimp Scampi

served over bowtie pasta

Honey Baked Salmon

*Atlantic salmon with honey teriyaki reduction
premium pricing

Penne Marinara

house created marinara sauce/chili flakes/shaved parmesan

CARVING STATIONS

Center Cut Pork Loin

*horseradish sauce and cabernet jus
premium pricing

Beef Tenderloin

*apricot chutney or cinnamon applesauce
premium pricing

Prime Rib of Beef

*horseradish cream and au jus
premium pricing

PASTA STATION

(considered two entrées)

Choose Two Pastas:

penne
farfalle
rotini
celantani

Choose Two Sauces:

Italian marinara
zesty meat tomato sauce
creamy alfredo
ala vodka cream sauce

Included Toppings:

grated parmesan
red pepper flakes
roasted vegetables
meatballs & sweet sausage

ACCOMPANIMENTS

Summer Slaw

traditional coleslaw with a creamy dressing

Herb Lemon Couscous

*fluffed with extra virgin olive oil/fresh lemon
garlic/fine herbs*

Garlic Mashed Potatoes

whipped butter/minced garlic

Herb Roasted Yukon Potatoes

garlic & rosemary

Local Harvest Vegetables

broccoli/carrots/cauliflower

Wild Rice Pilaf

matchstick carrots & sliced mushrooms

Basmati Rice Almandine

Country Potato Salad

mayonnaise and brown mustard base with fresh thyme

Mediterranean Orzo

grape tomatoes/asparagus tips/light EVOO/lemon dressing

Sweet Potato Soufflé

topped with cinnamon/brown sugar/oats & pecans

Green Beans Almandine

finished in lemon butter

Macaroni and Cheese

blend of three cheeses with breadcrumb topping

Sesame-ginger jasmine rice

golden raisins & pine nuts

Brown Rice

SOFT BEVERAGE STATION & COFFEE STATION

Sweet Iced tea/Iced water

Gourmet coffee and a selection of herbal and black teas

Hot Chocolate offered during winter months

SNACKS AND DESSERTS

Nosh

Utz Potato Chips, pretzels, snack mix, buttered popcorn

Cookie Bar

*assortment of displayed cookies, may include:
chocolate chip/white chocolate macadamia nut
sugar cookies/peanut butter/oatmeal raisin*

Bananas Foster

*An action station: classic New Orleans dessert
creamy vanilla ice cream covered with bananas sautéed in
butter cinnamon, brown sugar and banana liqueur*

Pie Bar

*elegantly presented pies,
may include: pumpkin/cherry/blueberry/apple/peach*

Popcorn Bar

buttered popcorn, cheddar popcorn, caramel popcorn

Ultimate Dessert

*fruit tarts, cheesecake bites, Krispy Kreme glazed
donuts/assorted sweet bites*

Menu Ideas

Magnolia \$54 pp*

Two base hors d'oeuvres

Two Entrees

Two accompaniments

Oakwood \$66 pp*

Two base hors d'oeuvres

One premium hors d'oeuvres

Two entrées

Three accompaniments

Long Leaf \$74 pp*

Two base hors d'oeuvres

Two premium hors d'oeuvre

Three entrées

Two accompaniments

Seasonal garden salad, artisan bread basket and butter, soft beverage station and coffee station **are included with above suggested menus*

Hudson Manor dinnerware, silverware, glassware included

These are suggested menus, let us help you customize your preferred event menu!

*All Food & Beverage subject to 22% service fee

*Gluten free options available

*Menu pricing subject to change with market conditions

BAR PACKAGES

BEVERAGE SERVICE BY THE HOUR

BEER & WINE

3.5 hours of service **\$24 per person**

Canyon Road Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato, Riesling, Chardonnay

Sangria may be added by the gallon @ \$175 per gallon

Current stock beers offered: Appalachian Amber Blonde, Bud Light, an IPA, Stella Artois, Michelob Ultra

Complimentary soft drinks: Coke, Diet Coke & Sprite

*Beer brands may vary, Wine varieties may vary-not all varieties served at every event

*Bartending and bar set up included in pricing

*May add Signature Wine/Champagne drink or House Champagne for an extra \$3 per hour, per person

*No charge for children (when paying children's buffet rate)

CONSUMPTION OR CASH BAR

BEER, WINE & CHAMPAGNE

Up to 3.5 hours

In stock beer – Domestic, IPA and Imported.....\$5

House Wine or Champagne by the glass.....\$6

Champagne Bellini's.....\$6

Sangria – Peach or Blackberry.....**\$175/gallon** only available with consumption bar

House Wines.....**\$30 Bottle (consumption bar)**

Champagne.....**\$36 Bottle (consumption bar)**

Champagne Toast.....**\$4 pp**

\$425 bartending and set-up fee

*Consumption may switch to cash bar when allotment is spent or choose to continue consumption option

Special request beer or wine selections available by the case/bottle, pricing to be determined by Hudson Manor LLC

A signed check is required to continue consumption option after initial allotment is used

Ask us about adding a liquor option if desired

*Alcohol, bartending & set up fee subject to 22% service fee and 6.75% NC Sales Tax. Prices subject to change