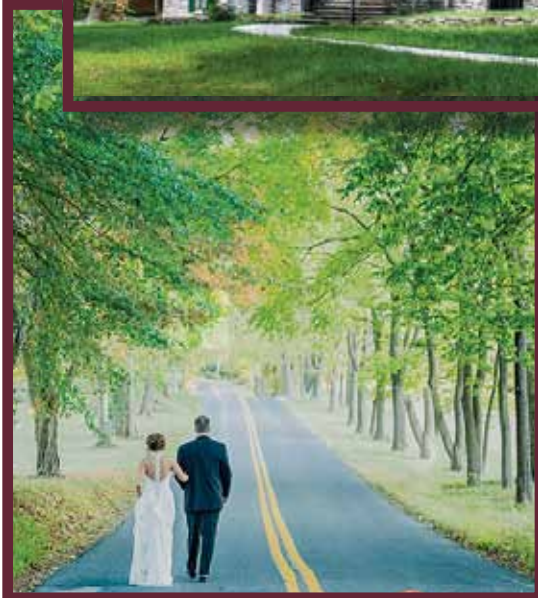


# STOCK'S MANOR

 stock's on 2nd  
catering



**2421 Mt Allen Drive, Mechanicsburg, PA 17055**  
**717-766-3100 • [www.stocksmanor.com](http://www.stocksmanor.com)**

# HIGHLIGHTS

- Award winning venue accommodating up to 300 guests
- Complimentary Bridal Suite available
- Exclusive use on your wedding day
- Overnight guest rooms available
- Situated on 19 acres of Mechanicsburg countryside
- Stone Ruins available for ceremony site
- 4200 square feet air conditioned and heated veranda
- Elegant wooden chiavari chairs included
- Ability to purchase your own alcohol at at tremendous cost savings
- Central to Harrisburg, York, Lancaster, Hershey
- Hotel accommodations less than two miles away



**Stock's on 2nd Catering • 717-233-6699**

# RENTAL FEES FOR MAIN HOUSE AND VERANDA

(Based on 5 Hours, Outdoor Events must end by 10:00 PM)

## **Monday thru Thursday:**

\$1,000.00; To include access to the main floor of the House and Veranda, Guests Tables & Chairs for up to (200) Guests, \$250/each additional hour

## **Friday and Sunday:**

\$2,000.00; To include access to the main floor of the House and Veranda Guests Tables & Chairs for up to (200) Guests, \$350/each additional hour

## **Saturday:**

\$4,500.00: April – October

\$2,500.00: November – March

To include access to the main floor of the House and Veranda

Guests Tables & Chairs for up to (200) Guests, \$500/each additional hour

## **Wedding Ceremonies:**

\$1,500.00; Located in the Stone Ruins

Guest Seating Chairs for up to (200) people

Chilled bottled water service

Bridal Suite available before ceremony

An additional rental hour totaling six hours



## **Guest Rooms: (2) Available**

\$225.00 for each of the two guest rooms in main house

\*Check in is 3 pm, early check-in is available for an additional charge

# RENTAL FEES FOR MAIN HOUSE ONLY

(Based on 5 Hours, Outdoor Events must end by 10:00 PM)

**Sunday thru Friday:** \$1,000.00

**Saturdays:** \$2,000.00

## **Additional Options:**

-Shuttle/Bus service provided to and from area hotels for up to seven hours: starting at \$450

-Golf cart with attendant (to assist with guests) for up to six hours: \$350

-Wedding Coordinator to assist with your ceremony, introductions, etc. during your day: \$50/hour

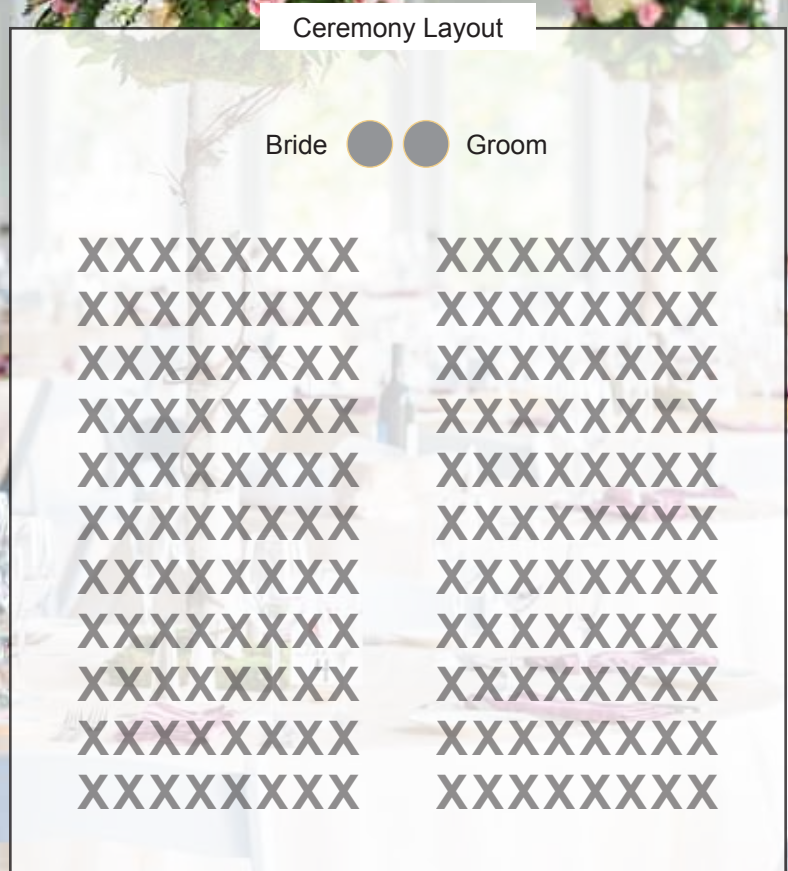
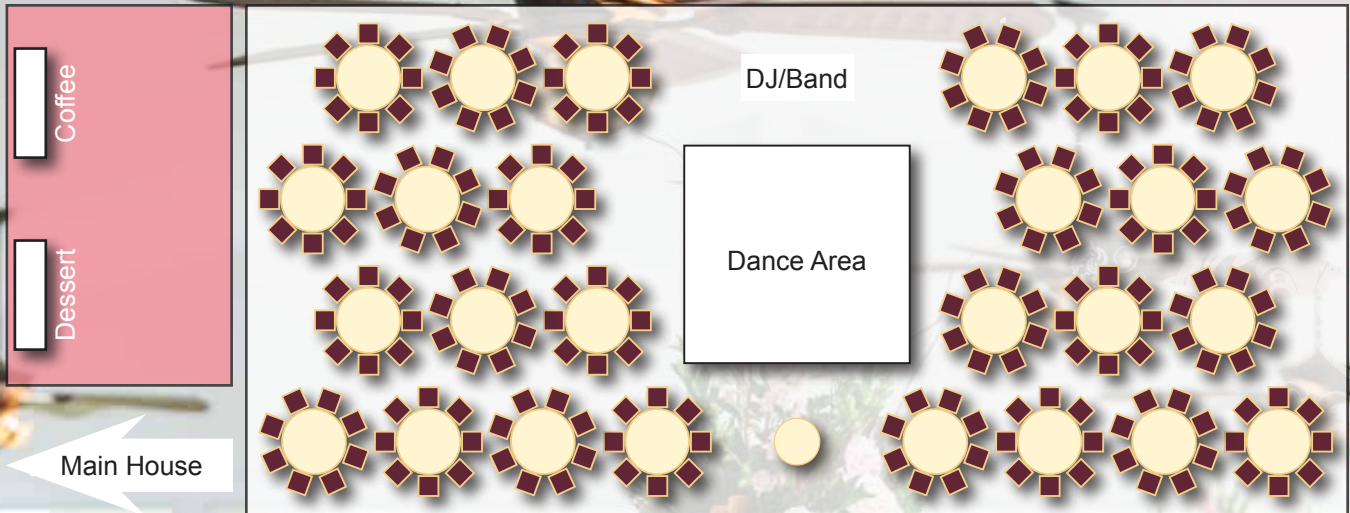
-Tent over the stone ruins with lighting: \$1,500

**-We require a 50% non-refundable deposit and \$500 security deposit to reserve Stock's Manor.**

**-We require a signed contract between Stock's on 2nd Catering and you at least six months prior to your event date.**

**Stock's on 2nd Catering • 717-233-6699**

# DINNER LAYOUT



## **Passed Hors d'oeuvres**

Please Select (3) from the following

### **Sun-dried Tomato Tartlets**

Blended Sun-dried Tomato and Boursin piped into a savory pastry shell  
Garnished with Chives

### **Shrimp Bread**

Creamy, Cajun Shrimp Spread served warm on a toasted Crostini  
Topped with Pepper Jack Cheese

### **Red Pepper Mousse**

Blend of roasted Red Pepper & Herbed Cream Cheese  
Served on a Cucumber Round



### **Cocktail Meatballs**

Zesty Jack Daniel's Barbeque Sauce,  
Mushroom Forestiere, or Tomato Coulis

### **Skewered Italian Sausage & Pepperonata**

Mustard Sauce

### **Egg Rolls**

Served with Oriental Mustard Sauce

### **Asiago Potatoes**

Slow-roasted Red Bliss stuffed with  
Asiago and a hint of Garlic baked until  
Golden Brown

### **Chicken Gorditas**

Spanish-style chicken gorditas with pepper jack cheese on a crispy tortilla

### **Coconut-crusted Chicken**

Breast of chicken bites offered with a sweet'n sour sauce

### **Smoked Salmon Pinwheels**

herbed cream cheese and smoked salmon, rolled and sliced, topped with chopped chives

### **Wild Mushroom Duxelle**

Wild Mushroom Chutney served in savory Tartlets, Thyme & Lemon

## **Salad Course**

Please Select (1) from the following

### **Traditional Tossed Green Salad**

Mixed Greens, Cucumber, Carrot Ribbons, Cherry Tomatoes and Red Onion, Toasted Brioche Croutons and Champagne Vinaigrette

Or

### **Traditional Caesar Salad**

Caesar Dressing

### **Petite Dinner Rolls**

Salted Butter

## Entrees

Please Select (2) from the following

### Roasted Breast of Chicken

Stuffed with Spinach & Ricotta  
Nested on a bed of roasted Red Pepper Coulis

### Roasted Breast of Chicken

Stuffed with Wild Mushroom Duxelle  
Marsala Cream Sauce

### Chicken Cardinale

Breaded Eggplant & Roasted Red Pepper Coulis  
Topped with Goat Cheese Crumbles

### Honey Seared Salmon

Brandy Soy Glaze

### Orange Flounder

Stuffed With Crab Imperial  
Additional \$2.00 Per Person

### Sea Bass

Offered with Seasonal Chutney  
Additional \$10.00 Per Person

### Carved, Roasted Pork Tenderloin

Honey & Brandy Glazed, and topped  
with a Seasonal Chutney

### Carved, Marinated & Grilled Flat Iron Steak

Maitre'd Butter Sauce, Sweet Chili Glaze, or  
Red Wine Reduction

### Braised Beef Short Ribs

Sauce Bordelaise  
Additional \$2.00 Per Person

### Chateau-style, Filet Mignon

Sauce Béarnaise  
Additional \$10.00 Per Person

### Spiced Pasta Primavera ~ Vegetarian

Penne Pasta, Red Onion, Bell Peppers,  
Mushrooms, Zucchini and Yellow Squash  
Light Tomato Cream Sauce

### Portobello Wellington ~ Vegetarian

Portobello Mushroom layered with Seasonal Garden Vegetables  
Encased in a Lattice of Puff Pastry  
Nested on a bed of Roasted Red Pepper Coulis



## **Starches**

Please Select (1) from the following

Yukon Whipped, Golden Fondant Potatoes, Tarragon Glazed Fingerling Potatoes, or Potatoes Dauphinoise

## **Vegetables**

Please Select (1) from the following

Asparagus with Butter & Lemon Zest  
Snipped Green Beans with diced Roma Tomatoes  
Honey-glazed, Baby-topped Carrots  
Cauliflower au Gratin

## **Children's Entrees**

Crispy Chicken Tenders, Mac'n Cheese and Fresh Seasonal Fruit  
\$15.00 Per Person ~ Charged Separately

## **Dessert**

Wedding Cake ~ Arranged by the Host  
Sliced & Plated by Stock's on 2<sup>nd</sup> Catering

## **Complimentary Coffee & Tea Station**

Buffet Service of Freshly Brewed  
Regular & Decaffeinated Columbian Roast Coffee  
Herbal Teas  
Cream, Sugar & Sweeteners  
Provided by Stock's on 2<sup>nd</sup> Catering



## **Beverage Service of Beer, Wine and Liquor**

To Include:

Beverage Attendants  
Non-alcoholic Beverage Supplies  
Appropriate Stemmed Glassware  
Alcohol Provided by the Host  
*(A detailed Alcohol List will be provided by your Stock's on 2<sup>nd</sup> Catering Representative)*  
Coke, Diet Coke, Ginger Ale,  
Club Soda & Tonic Water  
Appropriate Fruit Juices & Beverage Garnishes  
Liquor Liability Insurance

# PREMIUM SERVED DINNER PACKAGE

## **\$85/per person**

(pricing based on minimum of 100 guests, 6% sales tax is additional)

### **This all-inclusive package also includes the following:**

#### **Service Staff**

(1) Supervising Maître'd

One Staff dedicated to the Bride, Groom and Wedding Party

An appropriate number of Service Staff assigned to Guest Tables, Beverage Attendants

On-site culinary team to include: Chef(s), Cook(s) and Porter(s)

To include the Set-up, Event time-line, and Breakdown

#### **Linens, China, Glassware, Cutlery**

Floor-length Decorative Table Linens with coordinating Dinner Napkins

Porcelain China, Cups and Saucers

Place setting glassware: Stemmed Water Goblet, Champagne Glass, Wine Glass

Stainless Cutlery

Appropriate Service Appointments

Table wine service and table champagne service

#### **Miscellaneous**

Tables Include: Guest Tables (up to 200 guests), Bar,

Guest Book, Placecard, Gift, Cocktail, Station, DJ,

Cake, Dessert & Coffee Tables

Framed Table Numbers

Elegant Wooden Chiavari Chairs (up to 200)

Catering Consultation

Pre & Post Ceremony Bottled Water Service

Event Administration Fees

