

the MENU

AT SUPERSTITION MANOR

2026



The CATERING CREDITS

AT SUPERSTITION MANOR

WHAT IS A CATERING CREDIT?

Catering credits are a specific amount per guest and will be listed on your proposal! If you ever forget what your credit amount is you can find it in the documents section of your client portal!

HOW DO I USE IT?

You can use your credit any way you'd like with our in house catering! It is designed to cover the cost of two appetizers, a salad, and a main course for your guests. However, if you'd like to use it more creatively, or to splurge on a higher cost entree, we can do that! The possibilities are endless!

CAN I UPGRADE MY MEAL CREDIT?

You can upgrade your catering credit amount at any time if you'd like to offer your guests above and beyond your current meal credit offerings!

SAMPLE MENU: COMFORT FOODS

Appetizers: Mac & Cheese Bites + Bruschetta

Salad: House

Main Course: Chicken Alfredo

Total Cost: \$44 per person

SAMPLE MENU: THE FOODIE

Appetizers: Prosciutto & Cantaloupe + Beef Wellington

Salad: Arugula

Main Course: Beef Tenderloin & Swordfish

Late Nite Bites: I Scream for Ice Cream

Total Cost: \$73 per person

The M E N U

AT SUPERSTITION MANOR

APPETIZERS

priced per item

JALAPENO POPPERS | 3

Fresh baked halved jalapeño, stuffed with cream cheese & wrapped in bacon.

ARANCINI | 3

Deep fried risotto with truffle oil and mushrooms.

ALA CAPRESE | 5

Cherry tomatoes and cigelene mozzarella tossed in basil oil and served on skewers.

SLIDERS | TWO FOR \$10

Short Rib- toasted brioche bun with Boursin cheese spread caramelized fennel and arugula \$7

Bacon Cheeseburger- toasted brioche bun, lettuce, tomato and caramelized onion topped with American cheese, and burger sauce \$5

Fried chicken- toasted brioche bun with a tempura fried chicken medallion, lettuce, tomato, pickle and hot honey \$4

MINI MEATBALLS | 3

3 traditional meatballs smothered in your choice of teriyaki or marinara sauce. Gluten free and Vegetarian options available.

MAC AND CHEESE BITES | 3

3 macaroni and cheese bites breaded and fried.

BRUSCHETTA | 3

Toasted bread topped with cheese and our house classic tomato bruschetta topping.

PROSCIUTTO & CANTALOUP | 4

Sliced prosciutto, fresh mozzarella, and diced cantaloupe served on individual skewers.

TERIYAKI BEEF SATES | 5

Tender beef sates grilled to perfection with a teriyaki glaze and a Thai peanut sauce.

MINI BEEF WELLINGTON | 5

Fillet steak coated with pâté and duxelles, wrapped in puff pastry, then baked.

TOMATO SOUP SHOOTERS | 5

House made tomato soup in individual containers topped with a grilled cheese wedge.

CHICKEN AND WAFFLES | 5

Kabobs layered with waffle pieces and crunchy chicken bites drizzled with honey spiced maple syrup.

EPIC GRAZING TABLES |

A six foot table artfully designed and packed full of a variety of artisan cheeses, bread & crackers, fresh fruit, olives, nuts, and dips. Includes meats such as prosciutto, hard salami, dry salami, and Soppressata, just to name a few! Meatless options are available! Starts at \$1,700.

ADDITIONAL VEGAN AND VEGETARIAN APPS AVAILABLE UPON REQUEST

S A L A D S

priced per item

ARUGULA & LEMON | 5

Baby arugula tossed with shaved fennel, parmesan, and lemon vinaigrette.

CEASAR | 5

Romain lettuce, Parmesan cheese, crisp croutons served with Ceasar dressing.

HOUSE | 5

Organic spring mix tossed with shaved red onions, shaved apples, feta cheese, radishes, and a raspberry vinaigrette.

MAIN COURSES

SIGNATURE BEEF

priced per item

BEEF TENDERLOIN MEDALLIONS | 49

10oz center cut tenderloin medallions pan seared and cooked to perfection. Served with whipped potatoes, lemon roasted asparagus, and Béarnaise sauce.

NEW YORK STRIP | 45

12oz NY strip steak grilled to perfection. Served with au gratin potatoes, asparagus prosciutto wrap, and a red wine demi sauce..

HANGAR STEAK | 42

Broiled and sliced hangar steak cooked to temperature and served with whipped potatoes, caramelized cippolini onions, and a Romanesco sauce.

SHORT RIB GNOCHI | 40

Slow roasted short rib served on a bed of herbed gnocchi with a red wine demi sauce.

COFFEE RUBBED FLAT IRON | 42

Coffee and pepper rubbed flat iron steak served over a roasted corn salad.

SIGNATURE SEAFOOD

priced per item

PAN SEARED SALMON | 43

7oz pan seared salmon filet served over herbed orzo pasta, broccolini, and a lemon Burre Blanc sauce.

CHILI HONEY GLAZED SALMON | 43

7oz pan seared salmon with gnocchi, seasonal veg, and a honey chili glaze.

SEARED SWORDFISH | 44

7oz pan seared on a bed of mushroom risotto, baby squash, frizzled leeks and lemon caper beurre Blanc.

SIGNATURE CHICKEN

priced per item

PAN ROASTED AIRLINE CHICKEN | 40

6oz airline pan roasted chicken served with French green beans, risotto, and a pan roasted chicken jus.

CHICKEN FLORENTINE | 38

Chicken breast stuffed and breaded with spinach, roasted tomatoes, and cheese. Served with a herbed orzo.

CITRUS MUSHROOM CHICKEN | 40

7oz chicken breast breaded and fried, served with fingerling potatoes, seasonal vegetables, and a wild mushroom Bechamel sauce.

GREEN CHILE ENCHILADAS | 38

Fried corn tortillas rolled with shredded chicken, baked in green chile sauce and melted pepper jack cheese. Served with refried beans and Spanish rice.

KID FRIENDLY

priced per item

KIDS MEAL (AGE 2-8) | 16

Crispy chicken nuggets with waffle fries.

ITALIAN INSPIRED

priced per item

CHICKEN PARMIGIANA | 33

Breaded and fried chicken breast covered with marinara and melted mozzarella cheese. Served with sauced spaghetti pasta and a breadstick.

CHICKEN ALFREDO | 33

Pan seared 7oz chicken breast marinated and served with linguine pasta and our house made Alfredo sauce with a breadstick.

RUSTIC LASAGNA | 33

Layers of lasagna pasta layered between Bolognese sauce and a ricotta Bechamel sauce.

VEGAN FRIENDLY

priced per item

PORTABELLA PARMIGIANA | 34

Roasted portabella mushroom cap filled with marinara and melted mozzarella on a bed of spaghetti.

ROASTED VEGETABLE RATATOUILLE | 32

Oven roasted and sliced zucchini, squash, peppers, and eggplant with a balsamic drizzle.

LIVE ACTION

priced per person + \$200 attendant fee
available for cocktail hour or reception

PIZZOKIE BAR | 11

freshly baked chocolate chip cookies topped with your choice of ice cream and chocolate sauce.

CANNOLI BAR | 11

freshly fried cannoli shells filled with whipped sweetened ricotta accompanied with a topping bar (chocolate chips, sprinkles, graham cracker, chopped nuts.

CREME BRULEE BAR | 11

House made creme brûlée dessert flambéed for each guest then topped with their choice of fruit compote.

MAC AND CHEESE BAR | 11

Noodles with toppings of fried lobster, fried chicken, Hot Cheeto breadcrumbs and Italian style bread crumbs, topped with cheddar cheese sauce or Monterey jack cheese sauce, or both!

MASHED POTATO BAR | 10

House made buttered mashed potatoes and garlic parmesan mashed potatoes with bacon, sour cream, chives, cheddar cheese, caramelized onions, and gravy.

TATER TOT BAR | 10

Golden fried tater tots served with beef chili, sour cream, nacho cheese sauce, shredded cheese, scallions, Pico de Gallo, chopped bacon, diced onion, sliced jalapeños.

CHARCUTERIE CUPS | 11

Walk up to the cart and have the attendant build you charcuterie selection. With a wide array of diced artisanal meats, cheeses and olives. Everything from smoked meats to sharp cheddars.

I SCREAM FOR ICE CREAM | 10

*Choose between mini waffle cones or cookie sandwiches! Have your guests walk up and get to create their own dessert made by one of our chefs! Options available:
Cookie flavors- sugar, chocolate chip, peanut butter, oatmeal
Ice cream flavors- vanilla, chocolate, strawberry, mint chocolate chip, cookie dough, cotton candy, cookies and cream, peanut butter and fudge, rocky road, spumoni*

COTTON CANDY | 3

A classic that is always fun! Choose two flavor/colors and an attendant will make it fresh for your guests!

LATE NITE BITES

priced per person

CHOCOLATE FOUNTAIN | 12

A chocolate fountain with three dipping items. Choose from strawberries, rice krispy treats, marshmallows, wafers, pretzel sticks, and bananas.

CANDY BAR | 8

Pick five of your favorite candies to offer your guests. Comes arranged in candy jars with to go bags for your guests.

PIZZA ON THE DANCE FLOOR | 14

A classic twist on mini pizzas with a home made crust, served straight from the kitchen to the dance floor on wooden pizza paddles.

BUILD YOUR OWN TACOS/NACHOS | 20

Build your own taco and nacho bar with beef and chicken. Includes sour cream, Pico de Gallo, cheese sauce and guacamole

DONUT HOLE BAR | 8

Deep fried donut holes with an array of toppings and sauces.

The DRINKS

AT SUPERSTITION MANOR

SUITE OFFERINGS

priced per cart

BLOODY MARY DRINK CART | 150

A classic vodka Bloody Mary complete with Tabasco, sliced lemons, and all the garnishes. Includes supplies for 10+ drinks. More alcohol available a la carte.

CLASSIC MIMOSA DRINK CART | 150

The perfect morning pick me up! Chilled Champagne and Simply Orange Juice ready in your Suite to enjoy. Includes up to 3 bottles of champagne. More alcohol available a la carte.

BERRY MIMOSA DRINK CART | 175

A twist on the classic Mimosa. Chilled Champagne, Simply Orange Juice with fresh seasonal berries. Includes up to 3 bottles of champagne. More alcohol available a la carte.

TROPICAL MIMOSA DRINK CART | 175

A twist on the classic Mimosa. Chilled Champagne, Simply Orange Juice served with tropical fruits and coconut flakes. Includes up to 3 bottles of champagne. More alcohol available a la carte.

N.A. MIMOSA DRINK CART | 140

The fun of a Mimosa without the buzz. Enjoy a Martinelles sparkling cider and Simply Orange Juice ready in your Suite to enjoy. Includes up to 3 bottles of Martinelles. More available a la carte.

MINI KEGS (2) | 125

Choose from five different types of beer served in a mini keg, cold & waiting for you in your suite! Two kegs pours 20-24 beers.

SODA BAR CART | 75

Unlimited cans of your three favorite sodas with syrup mix ins, creamer, limes & cherries.

COCKTAIL HOUR

priced per person

FLAVORED LEMONADE TRIO | 6

A specialty beverage station featuring traditional lemonade with sliced lemons, blueberry & basil lemonade with fresh blueberries, and cucumber mint lemonade with mint sprigs and sliced cucumber.

FRUIT INFUSED WATERS | 3

A specialty beverage station featuring a berry infused water with fresh berries, a citrus infused water with fresh sliced lemons and oranges, and a cucumber mint infused water with fresh sliced cucumbers and mint sprigs. Your choice of flat water or sparkling water!

ICE TEA & ARNOLD PALMERS | 11

A specialty beverage station featuring an unsweetened ice tea, sweetened ice tea, and an Arnold Palmer, garnished with freshly sliced lemons.

WELCOME PACKAGE | 14

Includes 3 types of Bruschetta, a champagne wall, and an additional champagne pour to greet your guests with upon arrival.

"BEAUTIFUL VENUE, GOOD FOOD, AND STRONG DRINKS. DEFINITELY ONE OF THE NICEST WEDDINGS I'VE BEEN TO IN A LONG TIME"

FOR THE PARTY

priced per person

JELLO SHOTS | 6

Heart shaped Jello Shots made with White Rum.

SEASONAL SANGRIA | 8

Wine, chopped seasonal fruit and flavorings, served chilled. Garnished to match the flavor profile and season! Red or white.

ESPRESSO MARTINIS | 14

Vodka, coffee liqueur and fresh espresso shaken together to create the distinctive frothy head. Seasonal offerings: S'mores, Pumpkin Spice, White Chocolate, and Strawberry Shortcake.

PEACH BELLINI | 10

Enjoy a private alcohol tasting with our Bartender where you can sample custom created signature drinks created especially for you that reflect your personal taste & aesthetic for your event!

APEROL SPRITZ | 12

The Italian popular drink made with a mix of Aperol, Prosecco and club soda.

ARMARETTO SOUR | 12

A sweet and sour cocktail made from a mix of Italian amaretto liqueur and lemon juice.

LAVENDER LEMON DROP | 14

A sweet and sour cocktail made from a mix of Italian amaretto liqueur and lemon juice.

"THIS PLACE WAS AMAZING!! THE FOOD WAS SO GOOD. THEY REALLY KNOW HOW TO MAKE BRIDAL PARTY AND GUESTS HAPPY."

FOR THE PARTY

priced per item

CHAMPAGNE TOWER | 250

Stun your guests by kicking off the celebration with a champagne tower pour! Our bartender will set up the tower and supply the champagne so all you have to do is get the party started! No additional price per person is required as long as any alcohol package is purchased.

CHAMPAGNE WALL | 400

Each wall holds 50-70 champagne glasses and includes the glassware and the pour! Priced per wall. Add Cotton Candy topper- \$2 pp

CUSTOM SIGNATURE DRINK CREATION | 400

Enjoy a private alcohol tasting with our Bartender where you can sample custom created signature drinks created especially for you that reflect your personal taste & aesthetic for your event! Price does not include the cost of providing the drink at the event.

Price per drink will be determined at appointment with pre-selected alcohol package taken into consideration.

Specialty drinks can be added to any bar package. If your bar package already includes liquor then above signature drinks can be discounted. We are a no shot venue. Tax and liability insurance is not included. Please drink responsibly.

S N A C K S F O R T H E S U I T E S

priced per person

CARB LOVER | 15

Enjoy assorted pastries, fresh bagels and buttery croissants served with fresh seasonal fruit, butter, jam & cream cheese. Pairs well with any of our Mimosa Drink Carts!

ANTIPASTO | 15

A hearty tray of julienned strips of Genoa and peppered salami and cheeses, pepperoncini, roasted peppers and marinated artichoke hearts. Served with fresh grapes and gourmet crackers. Pairs well with our Bloody Mary Drink Cart!

CHICKEN AND WAFFLES | 5

Kabobs layered with waffle pieces and crunchy chicken bites drizzled with honey spiced maple syrup. Pairs well with our Bloody Mary Drink Cart or Berry Mimosa Drink Cart.

ANY APPETIZERS CAN ALSO BE ORDERED FOR SUITES

B R U N C H I N T H E S U I T E S

priced per person

15 person minimum

CLASSIC | 35

Full brunch spread with Mini Yogurt Parfaits, Creme Brûlée Donuts, Croque Madame Sliders, Loaded Hashbrowns, Egg Benedict, Fresh Fruit, and your choice of bacon or sausage.

DELUXE | 40

Full brunch spread with Fresh Fruit Skewers, Creme Brûlée Donuts, Cinnamon Toast Crunch French Toast, Chicken and Waffle Sliders, Loaded Hashbrowns, Short Rib Benedict, and your choice of bacon or sausage.

ALLERGY FRIENDLY | 40

Full brunch spread with scrambled eggs, Rustic Hashbrowns, French Toast, fresh fruit, and your choice of bacon or sausage. Gluten free! Can be made dairy free upon request.

D R I N K S I N T H E S U I T E S

priced per cart

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BEER, WHITE CLAWS, BOTTLES AVAILABLE FOR PURCHASE DAY OF

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