



## ENTERTAIN IN STYLE 2008



Perfect for dinner parties, intimate family reunions or executive retreats, an event at the newly restored E.B. Morgan House is an utterly unique experience. Chic, but not pretentious; dramatic yet inviting - a visit to our lakeside mansion is one your guests will never forget. After an afternoon spent sunning by the lake or reading by the fire, join your guests in the living room for cocktails and hors d'oeuvres created by chefs at the Aurora Inn. Sit down to a dinner that will take your breath away, and afterward, head to your luxurious guest room, fully satisfied, for a night of sweet dreams. Awaken to the smell of fresh coffee and pastries, and then start your day with a gourmet American breakfast.

The E.B. Morgan House can accommodate up to 14 people for a seated dinner or up to 48 for a cocktail reception. Choose from our menus or have our Chef customize a menu of your choice.



## E.B. MORGAN HOUSE RATES AND POLICIES

Rates for reserving all seven rooms in 2008 are as follows (rates are subject to change and special rates may apply during holiday periods):

<b>Special Season</b>	Weekday	\$1,000 *
<i>November – May</i>	Weekend	\$1,200 **
<b>Mid-Season</b>	Weekday	\$1,400 **
<i>June, September, October</i>	Weekend	\$1,975 **
<b>High Season</b>	Weekday	\$1,975 **
<i>July &amp; August</i>	Weekend	\$1,975 **

\* light breakfast at EBMH included in rate

\*\* full breakfast at Aurora Inn included in rate

### Reservation/Cancellation Policy

In order to block all seven guest rooms, we must have a completed and signed room block form and credit card on file. Room block cancellations are subject to the rates and terms as indicated on the room block form. **Please note that all seven guest rooms must be reserved in order to hold an event** at the E.B. Morgan House; therefore, any individual room cancellations made within the block by individual guests that result in unreserved or empty rooms on the date of arrival will be the financial responsibility of the credit card/signatory on file for the room block.

### Public Spaces

Please note that, although all seven guest rooms may be reserved, the living room, library, dining room and kitchen are considered public spaces and may not be used as additional guest accommodations. These spaces remain open to the public unless an event is being held.

### Children

The E.B. Morgan House is best enjoyed in the company of other adults; therefore, we are unable to host children under the age of 14. Groups financially guaranteeing all seven guestrooms, however, may bring children of any age.

### Food and Beverage

All events must be catered by the Aurora Inn. Guests are permitted to bring your own food and beverages to the E.B. Morgan House **but will not be allowed to use the range to cook or heat food**. Guests have 24-hour access to the Butler Pantry which includes a small refrigerator and icemaker. Guests may also use the microwave and large refrigerator in the Service Kitchen under supervision of the Innkeeper.

### Events

If you will be entertaining more than six (6) guests **not** staying at the E.B. Morgan House, this constitutes an event and must be staffed and/or catered by the Aurora Inn. We **must** be notified in advance if more than 6 additional guests will be joining you. If no notification is received, guests may not be granted access to the E.B. Morgan House. Maximum occupancy for events is 48 people and all guests not staying overnight at the E.B. Morgan House must leave the premises by 2:00am.

### Gratuity

**A 5% Housekeeping Gratuity will be added to room charges. If guests will be paying their room charges directly at check out, the event host is responsible for informing guests of this gratuity.**

### Audio/Visual and Entertainment

Audio/Visual Equipment is available for use. Please inquire when making your reservation.

The living room is home to a piano which may be used for entertainment during events. We are happy to recommend musicians for your event.



## EPICUREAN MENU

SPRING | SUMMER

*Includes rolls & butter, coffee, decaf, hot & iced tea & soda.*

### HORS D'OEUVRES

Shiitake, Leek and Asiago Cheese filled Crostadas  
Canapé of Beef Carpaccio with Caper Mayo  
Crab Cakes with Dijonaise Sauce

*Please choose one from each course*

### APPETIZER

Chilled Asparagus and Goat Cheese  
*toasted pistachios & raspberry vinaigrette*  
Baked Brie in Phyllo  
*pecan espresso sauce & strawberry compote*  
Tuna Tartare  
*curry aioli, cucumber & Asian greens*

### SOUP OR SALAD

Sweet Red Bell Pepper Soup  
*Sambuca cream*  
Sweet Corn and Crab Bisque  
Salad of Summer Vegetables  
*sharp greens & herb-sberry vinaigrette*

### ENTRÉE

*Please choose up to two entrees*

Raspberry-Marinaded Game Hen  
*roasted wild mushrooms, potato galette & cognac broth*  
Filet Mignon and Lobster  
*seared center cut beef tenderloin & Maine lobster tail with sautéed spinach, Fingerling potato salad & sautéed green bean & pepper relish*  
Pistachio Crusted Rack of Lamb  
*mashed sweet potatoes, baby green beans, pearl onions & barbeque demi-glace*  
Pan Seared Halibut  
*Marinated summer vegetables and Jasmine rice pilaf with fresh arugula*  
Veal Minestrone  
*pan seared veal medallions with homemade fettuccine tossed in basil pesto & a tomato minestrone broth*

### DESSERT

Mango Pineapple Torte  
Warm Berry Frangipane Galette  
*vanilla bean or cinnamon ice cream*  
White Chocolate Pistachio Torte  
Lemon Mousse or Dark Chocolate Mousse Torte  
Warm Bourbon Chocolate Cake  
*vanilla cream custard*

\$100.00 per person

*Available for 25-96 guests in the Lakeside Room or 7-14 at the Morgan House.*

*A pre-order is required when offering more than one entrée to guests.*

*Subject to 8% tax and 20% service charge.*



## EPICUREAN MENU

FALL | WINTER

*Includes rolls & butter, coffee, decaf, hot & iced tea & soda.*

### HORS D'OEUVRES

Shiitake, Leek and Asiago Cheese filled Crostadas  
Canapé of Beef Carpaccio with Caper Mayo  
Crab Cakes with Dijonaise Sauce

*Please choose one from each course*

### APPETIZER

Lobster Charlotte  
*layered with avocado & mango, with  
lemon-dill sauce & arugula*

Chilled Asparagus and Goat Cheese  
*toasted pistachios & raspberry vinaigrette*

Baked Brie in Phyllo  
*caramelized figs & apples & roasted shiitake mushrooms*

### SOUP OR SALAD

Sweet Red Bell Pepper Soup  
*Sambuca cream*

Roasted Apple and Rutabaga

Fall Greens with Walnuts, Pears and Roquefort Cheese  
*sour cherry vinaigrette*

### ENTRÉE

*Please choose up to two entrees*

Duck Cassoulet  
*braised leg & grilled breast in a hunter-style broth with sausage & white beans served with spaghetti squash*

Filet Mignon and Lobster  
*seared center cut beef tenderloin & Maine lobster tail with scalloped potatoes, asparagus & roasted beets*

Pecan Crusted Rack of Lamb  
*mashed sweet potatoes, baby green beans, pearl onions & barbeque demi-glace*

Salmon Wrapped in Phyllo  
*mushroom duxelle, spinach mousse, tomato relish & lemon butter sauce*

Veal Osso Bucco  
*braised with winter root vegetables in natural juices & served with parpadelle gremolata*

### DESSERT

Chocolate Espresso Hazelnut Torte

Warm Pear Ginger Frangipane Galette  
*vanilla bean or cinnamon ice cream*

Chocolate Peanut Butter Torte  
*vanilla bean ice cream*

Grand Marnier Creme Brulée

Warm Bourbon Chocolate Cake  
*vanilla cream custard*

\$100.00 per person

*Available for 25-96 guests in the Lakeside Room or 7-14 at the Morgan House.*

*A pre-order is required when offering more than one entrée to guests.*

*Subject to 8% tax and 20% service charge.*



## COCKTAIL RECEPTION MENU

*Includes coffee, decaf, hot & iced tea & soda.*

### SEASONAL SALADS

Spinach Salad with Balsamic Vinaigrette; Caesar Salad  
Marinated Mushrooms, Grilled Vegetable Salad, Marinated Artichokes, Cucumber Salad,  
Vidalia Onion and Arugula Slaw, Asparagus with Lemon Dressing  
Fresh bread and rolls

### PASSED HORS D'OEUVRES

*Please choose three selections*

#### HOT SELECTIONS

Coconut Crusted Scallops with Horseradish Cherry  
Mustard  
Crab Cakes with Dijonaise Sauce  
Spinach and Artichoke Stuffed Mushrooms  
Garlic and Rosemary Chicken Brochette with Sun-  
Dried Tomato Pesto  
Shitake, Leek and Asiago Cheese Filled Crostadas  
Grilled Chicken and Roasted Pepper Turnover  
Goat Cheese and Toasted Almond Spanikopita

#### COLD SELECTIONS

Canapé of Beef Carpaccio  
Shrimp Cocktail (3 per guest)  
Smoked Salmon and Fresh Cucumber Canapé  
Asparagus Wrapped in Prosciutto  
Smoked Trout and Horseradish Cream  
Canapés with Smoked Duck Breast  
Crostini with Gorgonzola and Pear

### HOT STATIONARY SELECTIONS

*Please choose two selections*

Lemon Sole, Citrus Scented Couscous, Mango Butter Sauce  
Carved Fire-Roasted Sirloin, Sweet Corn and Black Bean Sauté, Roasted Tomato and Horseradish Sauces  
Maple Glazed Pork Tenderloin, Marinated Green Bean Salad with Fresh Tomatoes and Basil  
Sautéed Chicken Scaloppini with Spinach, Mushrooms and Artichokes, Orzo Salad

### VENETIAN TABLE

Almond Cookies, Chocolate Dipped Macaroons, Iced Lemon Cookies, Ginger Cookies, Chocolate Espresso  
Cookies, Raspberry Diamonds, Chocolate Chip Hazelnut Biscotti

\$48.00 per person

*Available for parties of 20-48 guests.  
All selections subject to 8% tax and 20% service charge.  
Customized menus are available for a surcharge.*



## SAMPLE MENUS FOR CASUAL GATHERINGS

*Includes coffee, decaf, hot & iced tea & soda.*

### A GRACIOUS BRUNCH

Apple, Orange and Cranberry Juices  
Cantaloupe and Coconut Soup chilled with cucumber and  
cilantro  
*or*  
Winter Potato Leek with fresh dill and cream  
Marinated summer or Roasted winter vegetables  
Spinach and Wild Mushroom Strudel, bell pepper sauce  
Country Ham Quiche  
Shrimp Salad  
Fresh Seasonal Fruit  
Freshly baked breads, croissants, scones and muffins

\$26.00 per person

### TUSCAN COMFORT

Caesar Salad  
Garlic Bread  
Three Cheese Alfredo with Farfalle Pasta  
Balsamic Grilled Vegetables  
Chicken Cacciatore with Sausage and Peppers  
Slow Roasted Pork with Garlic and Oregano  
Braised greens with Pancetta and White Beans  
Italian Cookies and Fresh Fruit

\$40.00 per person

### LAKESIDE BARBEQUE

Grilled Herbed Chicken Breast  
BBQ Ribs  
Grilled Seasonal Vegetables  
Cucumber and Tomato Salad  
Corn on the Cob  
Redskin Potato Salad  
Corn Bread  
Strawberry Shortcake with fresh whipped cream

\$38.00 per person

### CAYUGA CLAMBAKE

Lobster Tails  
Clams  
Sausage  
Salt Potatoes  
Corn on the Cob  
Cucumber and Tomato Salad

\$65.00 per person

*Available for parties of 14-25 at the E.B. Morgan House from June through the second week in October.  
All selections are subject to 8% tax and 20% service charge.  
Customized menus are available for a surcharge.*