



Private Dining
&
Banquet Information

953 Phillips Avenue
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Thank you for choosing Mancy's Steak House for your private dining needs. We here at Mancy's take great pride in providing an atmosphere suitable for large corporate parties that may include presentations, speakers and other special considerations. The Mancy name is a promise of Quality, Honest Value & Family since 1921.

As Third generation restaurateurs we were able to learn our trade from our grandfather, father and uncle. Our grandfather, who worked 68 years at this location, had very simple business philosophies. One of his secrets is really no secret at all! "Buy the best and freshest foods always....there is no substitute for quality". We still serve the finest aged hand cut steaks, king crab, lobster and seafood flown in fresh daily.

Our private dining area can accommodate parties of up to 100 people. Our "Overlook" room is a warm, comfortable area perfect for smaller events of 15 to 30 people. In our "Ideal" Room, we can accommodate up to 100 people.

For additional private dining & banquet information, please contact our office from 9:00 am to 5:00 pm, Monday thru Friday at (419) 476-4154.

Owners: Gus & Michael Mancy
Private Dining Coordinator: Susie Donofrio



APPETIZERS

The following appetizers are charged by the dozen (2 dozen minimum):

Jumbo Shrimp Cocktail	\$36.00 dozen
Hot & Spicy Shrimp	\$36.00 dozen
Fresh Oysters on the Half Shell	\$24.00 dozen
Fresh Oysters Rockefeller	\$28.00 dozen
Fresh Jumbo Sea Scallops, Bacon Wrapped	\$48.00 dozen
Mini Crab Cakes	\$36.00 dozen
Seafood Stuffed Mushrooms	\$22.00 dozen
Mini Beef Tenderloin Kabobs	\$24.00 dozen
Mini Beef Wellington (Beef tenderloin in puff pastry)	\$20.00 dozen
Teriyaki Chicken Satay	\$20.00 dozen
Spicy Chicken Goujonettes	\$20.00 dozen
Greek Pies (spinach and feta cheese)	\$18.00 dozen

PLATTERS & TRAYS

The following appetizers are charged on a per item basis (no minimum order):

Fresh Lump Crab Cocktail	\$75.00 lb
2 lbs Beef Tenderloin Tartar	\$75.00
Homemade Italian Meatballs, Marinara	\$30.00 - 50 / \$55.00 - 100
Fresh Vegetable & Fruit Tray <i>(fresh crisp vegetables, ranch dip, assorted imported cheese, fresh fruits & berries, Chambord cream, assorted Flat Breads & crackers):</i>	
	Small Tray for 25 or less people: \$50.00
	Large Tray for 30 or more people: \$95.00
Parmesan Crusted Zucchini Sticks <i>(Serves 15 people)</i>	\$25.00
Feta Cheese Dip & Fatoosh Veggies Served with Pita Bread:	\$38.00
Crisped Buttermilk Onion Rings (30 large pieces)	\$22.00

All lunch entrees are served with Fresh Baked Bread, House Salad, Red Skin potatoes & vegetable of the day.

Coffee, team soft drinks and bar items priced separately

Because we will not compromise quality, all prices are subject to change (11/2011)

BIG BOX LUNCH MENU

SANDWICHES

Turkey & Cheddar <i>Romaine lettuce, tomato and sides of mayo & Dijon mustard</i>	\$12.00
Ham & Swiss <i>Romaine lettuce, tomato and sides of mayo & Dijon mustard</i>	\$12.00
Mancy's Club <i>Whole boneless ham, smoked turkey, crisp bacon, & swiss cheese</i>	\$13.00
Tenderloin of Beef (sliced) <i>Romaine lettuce, tomato and sides of horseradish sauce & Dijon mustard</i> <i>**Minimum order of 10 sandwiches</i>	\$17.00

SALADS

<i>Add grilled chicken breast to any salad</i>	\$ 4.00
Big House Salad <i>Cheese, tomato, cucumber, and onion.</i> <i>Served with choice of dressing</i>	\$10.00
Caesar Salad <i>Crisp romaine lettuce, croutons, fresh grated reggiano parmesan.</i> <i>Served with homemade creamy Caesar dressing</i>	\$10.00
Chopped Greek Salad <i>Cucumber, tomato, green pepper, red onion, kalamata olives,</i> <i>Pepperocini, feta cheese. Served with lemon olive oil vinaigrette</i>	\$11.00
Spinach Salad <i>Baby spinach, fresh pear, sliced mushroom, red onion & spiced pecans.</i> <i>Served with a sweet bacon dressing</i>	\$10.00

Sandwiches are served on home made baguette with hand cut chips and salads are served with homemade roll & butter. Both come with fresh fruit cup, and made from scratch chocolate chip cookie or brownie. Plastic tableware and napkin in each lunch.

Bottled beverages are available: Coca Cola, Diet Coke, Stewarts Root Beer, Bottled Water and Bottled Beer or Wine.

All Lunch orders will be ready for pick up at 11:00 am.

Delivery within a 5 mile radius is \$25.00

Credit Card Deposit of \$25.00 is required to secure order.

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DINNER MENU

Dinner Menu 1

New York Strip Steak, 14 oz.	\$27.95
Petite Filet Mignon, 7 oz.	\$26.95
Fresh Norwegian Salmon w/sauce Hollandaise	\$21.95
Chicken Marsala (Marsala Wine Sauce & Fresh Mushrooms)	\$21.95

For parties of 60 or more, slow roasted Prime Rib, 14 oz. will be substituted for the New York Strip Steak. For parties of 80 or more, Prime Rib will be substituted for the Filet Mignon & the New York Strip Steak

Dinner Menu 2

Filet Mignon, 10 oz. w/ Sauce Béarnaise	\$34.95
New York Strip Steak, 18 oz. w/ Sauce Bordelaise	\$35.95
Market Fresh Fish of the Day	\$26.95
Grilled Chicken Oscar	\$26.95

For parties of 60 or more, slow roasted Prime Rib, 14 oz. will be substituted for the New York Strip Steak. For parties of 80 or more, Prime Rib will be substituted for the Filet Mignon & the New York Strip Steak

All dinner entrees are served with Fresh Baked Bread, House Salad & a one pound Idaho Baked Potato.

Coffee, tea, soft drinks and bar items priced separately

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BAR SET UP

There are 2 choices for the bar set up:

Open Bar: entire bar check included on dinner check

Cash Bar: each individual pays for their own drinks, a .75 cent per head bar set up fee will be added to the dinner check (minimum \$20.00)

Bar Choices

House Mixed Drinks	\$4.50 - \$8.00
Premium Mixed Drinks	\$6.00 - \$12.00
Domestic Beer	\$3.00 - \$6.00
Imported Beer	\$4.00 - \$7.00
House Wines	\$5.00 - \$8.00
Premium Wine	\$7.50 - \$14.00
Juices	\$2.50
Soda	\$2.50

DESSERT MENU

Holiday Peppermint Delight (December only) <i>Peppermint ice cream, crushed peppermint candy, whipped cream, Belgium chocolate sauce on an oreo cookie crust</i>	\$6.00
Cheesecake with Raspberry Sauce	\$6.00

Homemade Chocolate Mousse with Raspberry Sauce	\$6.00
Haagen-Dazs Fruit Sorbet	\$4.00
Peppermint Ice Cream (seasonal)	\$4.00
Vanilla Bean Crème Brulee	\$7.00
Homemade Torte	\$5.00-\$8.00

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ADDITIONAL BANQUET INFORMATION

The following are fees that apply to reserving our private dining areas:

Room Fees for parties less than 25 people:

\$50.00 - Dinner
\$25.00 - Lunch

Room Fees for parties of 10 or less:

\$100.00 - Dinner
\$ 25.00 - Lunch

Deposits: (The deposit is refundable given a two week cancellation notice)

\$50.00 January - November
\$100.00 December

A 6.75% sales tax and an 18% gratuity will be added to the entire bill

Special occasion cakes may be brought in, but there is a mandatory cake cutting fee for your servers as follows:

\$15.00 - less than 40 people
\$25.00 - 40 or more people

No confetti or loose party trimmings

Accurate guest counts must be made one (1) week before your event. A fluctuation of +/- 10% is permissible.

MEDIA EQUIPMENT RENTAL

The following media equipment is available for rental. Rentals are available on first come first serve basis. (Some equipment is only available for use in our Ideal Room):

Screen	\$10.00
Slide Projector	\$25.00
HD TV with computer hookup (screen included)	\$50.00
HD TV with DVD/VCR (screen included)	\$50.00
Microphone (with or without podium)	\$15.00

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