

Private Dining Information

Dinner

Our private dining area can accommodate parties of up to 100 people. Our Barolo room is a warm, comfortable area perfect for smaller events of 15 to 30 people. In our Chianti Room, we can accommodate up to 60 people. We here at Mancy's Italian Grill take great pride in providing an atmosphere suitable for large corporate parties that may include presentations, speakers, and other special considerations.

- For all dinner parties of 25 or less, a \$50.00 room fee will be added to the bill
 - For all appetizer parties there will be a \$100.00 room fee
 - A \$50.00 deposit is required to reserve the banquet roomsThe deposit is refundable given a two week cancellation notice
Any cancellation day of party is subject to 90% of final count, lowest menu item, room fee, and pre order items
- A \$100 deposit is required for parties in the month of December
Cancellation after November 1st deposit is non-refundable

* A 6.75% sales tax and a 19% gratuity will be added to the entire bill

***A special occasion dessert may be brought in, there will be a mandatory

Fee as follows:

Fewer than 40 people: \$15.00
More than 40 people: \$25.00
More than 80 people: \$50.00

- * No confetti or loose party trimmings
- * All prices are current and subject to change

Enclosed you will find a complete list of our private dining options.

Mancy's Italian Grill
5453 Monroe St.
Toledo, Ohio 43623

Phone Number: (419) 882-9229
Fax Number: (419) 824-2463
Private Dining Coordinator: Suzy Kessinger
Manager: George Mancy

Please visit our website:
www.mancys.com

Mancy's Italian Grill, 5453 Monroe Street, Toledo, Ohio 43623 (419) 882-9229

Additional Banquet Information

- Parties of fewer than 50 people may choose 3 items from the Dinner Selections
- Parties of more than 50 people may choose 2 items from the Dinner Selections

**** Accurate guest counts must be made 2 weeks before your event
If fewer guests attend than confirmed on final guest count, your bill will be discounted. You will be billed at 90% of your confirmed count.

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 50 cent per head bar set up fee will be added to the dinner check (minimum \$15.00)

**** (Iced Tea and Coffee are included in all dinner selections) ****

Bar Choices

House Mixed Drinks: 4.50-6.00

Premium Mixed Drinks: 6.00-8.50

Domestic Beer: 3.50

Imported Beer: 4.50

House Wines: 5.50-6.00

Premium Wine: 7.00-12.00

Juices: 2.50

Soda: 2.00

Banquet Dessert Menu

Tiramisu: 5.50 per order

*cut 1/2 served Family Style – 3.00 per person

Cannoli: 2 large shells - 4.00 per order 1 large shell – 2.50 per order

1 small shell served family style - 1.75 per person

***family style platters of biscotti and small Cannoli one of each 3.50 per person**

Cheesecake with Raspberry Sauce: 5.50 per person

Vanilla or Raspberry Ice Cream: 3.50 per person

Appetizers

The following is a list of appetizers that may be ordered
(minimum of 3 orders per item)

Assorted Wood Fired Pizzas: 9.00 each

House Bruschetta: 12.00 dozen

Cheese Ravioli: 16.00 dozen

Stuffed Mushrooms: 15.00 dozen

Chicken Aioli Crostini: 14.00 dozen

Prosciutto Wrapped Melon: 12.00 dozen

Sausage and Peppers: 50 – 45.00

Portabello Mushrooms: 13.00 dozen

Smoked Salmon Platter: 65.00

(2 lbs. Salmon with capers, bread, diced onion, and crème fraiche)

Calamari Fritti: 10.00 per order

Mini Crab Cakes: 26.00 dozen

Jumbo Shrimp Cocktail: 28.00 dozen

Small Homemade Meatballs in Marinara
50 - 30.00

Antipasti Trays

Imported Cheeses, Fresh Fruit and Vegetables

Small Tray: 55.00 (up to 25 people)

Small Tray with Meat: 65.00

Large Tray: 80.00 (up to 60 people)

Large Tray with Meat: 95.00

Dinner Selections

Banquet One 17.00pp

- Chicken Marsala: chicken breast topped with a mushroom wine sauce
Chicken Parmesan: breaded chicken breast with tomato sauce and mozzarella
Chicken Picata: chicken breast topped with caper lemon-butter
Atlantic Salmon: broiled salmon topped with a lemon butter cream sauce
Homemade Lasagna: oven-baked pasta layered with bolognese meat sauce, ricotta and mozzarella
Pork Chops: 10 oz. center cut, grilled, served with au jus

Banquet Two 21.00pp

- Salmon En Cruet: Atlantic salmon wrapped in filo dough and boursin cheese, baked, finished with saffron cream sauce
Chicken Bellissimo: chicken breast topped with portabello mushrooms and mozzarella
Shrimp Parmesan: Jumbo breaded gulf shrimp with tomato sauce and mozzarella
Tuscan Prime Rib: 13 oz. slow roasted, served with au jus and horseradish sauce (parties of 25 or more)

Banquet Three 24.00pp

- Veal Picata: sauteed veal topped with a lemon butter caper sauce
Pesto Crusted Scallops: 7-8 oz. lightly breaded sea scallops, lemon butter sauce
Roasted Tenderloin: three 2.5 oz. sliced slow roasted beef tenderloin, demi wine sauce
Horseradish Crusted Halibut: 7 oz. baked, served in a tarragon butter sauce
Tuscan Prime Rib: 16 oz. slow roasted, served with au jus and horseradish sauce (parties of 25 or more)
Chicken Oscar: chicken breast topped with king crab, hollandaise sauce

Banquet Four 28.00pp

- Filet Mignon: 8 oz. grilled, served with a Chianti wine sauce (parties of 25 or less)
Tenderloin & Surf: 4 oz. beef tenderloin filet, demi wine sauce, choice between Pesto Sea Scallops, Grilled Salmon, or 5 oz. lobster tail (5.00pp extra)

Salad Choices

(choose one)

- House Salad: mixed greens, gorgonzola cheese, bacon, sweet vinaigrette
Caesar Salad: romaine lettuce, croutons, parmesan, caesar dressing
Italian Chop: chopped mixed greens, olives, toasted pine nuts, tomato, feta cheese in red wine vinaigrette (2.50pp extra)

Contorni

- Oven Roasted Redskins or Garlic Mashed Potatoes (choose one)
House Mix Vegetable, Broccoli (1.00pp extra), Asparagus (3.50pp extra) (choose one)

Family Style Dining

We proudly offer Family Style Dining, which is a five course Italian feast. Wonderful Italian food is passed around the table as the diner chooses the food. Truly the most food at the best value, a Mancy's tradition

24 pp

Select 2 choices from each course:

Antipasti

Bruschetta, Wood Fired Pizzas, Calamari, Stuffed Mushrooms, Portabello Mushrooms, Shrimp Alexander (3.00pp extra), Shrimp Cocktail (3.00pp extra)
Cheese Ravioli (1.50pp extra)

Insalata

House Salad, Caesar Salad, Spinach (2.00pp extra)
Vine Ripe Tomato and Fresh Mozzarella (2.00pp extra)

Pasta

Spaghetti al Pomodoro, Fettuccine al Formaggio, Rigatoni alla Bolognese, Rigatoni Vegetali, Linguini al Forno (5.00pp extra)
(add meatballs or sausage to any pasta 1.50pp extra)

Entree

Chicken Marsala / Picata / Parmesan, Lasagna, 6 oz. Rosemary Pork Chops (1.00pp extra), Atlantic Salmon, Veal Marsala / Picata (3.00pp extra), Tenderloin of Beef (7.00pp extra) Horseradish crusted Halibut (5.00pp extra)

Contorni

Oven Roasted Potatoes, Garlic Mashed Potatoes, House Vegetable, Broccoli (1.00pp extra), Asparagus (3.00pp extra), Green Beans & almonds (1.00pp)

Dolci

Tiramisu, Cannoli, Mini Cheesecake, Mini chocolate cakes (1.00pp extra)

Private Dining Information

LUNCH

Our private dining area can accommodate parties of up to 100 people. Our Barolo room is a warm, comfortable area perfect for smaller events of 15 to 30 people. In our Chianti Room, we can accommodate up to 70 people. We here at Mancy's Italian take great pride in providing an atmosphere suitable for large corporate parties that may include presentations, speakers, and other special considerations.

** For weekday parties of 40 or less, a \$50.00 room set-up fee will be added to the bill

** Saturday and Sunday a \$50.00 room set-up fee will be added to the bill

** For all appetizer parties there will be a \$100.00 room fee

- A \$50.00 deposit is required to reserve the banquet rooms
 - A \$100 deposit is required for parties the month of December
- The deposit is refundable given a two week cancellation notice

* A 6.75% sales tax and a 19% gratuity will be added to the entire bill

**A special occasion dessert may be brought in, but there is a mandatory

Fee as Follows:

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Lunch Selections

Banquet One \$12.00pp

Chicken Marsala: chicken breast topped with a marsala wine sauce

Chicken Parmesan: chicken breast, breaded, topped with tomato sauce and mozzarella

Chicken Bellissimo: chicken breast topped with portabello mushrooms and mozzarella

Salmon: 5oz. baked, topped with a lemon butter cream sauce

Open Face Steak Sandwich: 5oz. Sirloin Steak, Italian baguette, Chianti wine sauce

Homemade Lasagna: oven-baked pasta layered with bolognese meat sauce,
ricotta and mozzarella

Large House Salad: with choice of chicken breast or salmon, mixed greens, gorgonzola
cheese, bacon and a sweet vinaigrette dressing (parties of 30 or less)

Banquet Two \$16.00pp

Rosemary Pork Chop: 10 oz. grilled, served with au jus

4 oz. Filet Mignon: Side of Chianti Wine Sauce
(parties of 30 or less)

Horseradish Crusted Halibut: 4 oz. filet baked with a lemon butter sauce

** All lunch selections above include small house or caesar salad, bread, coffee or tea
and choice of one:

wild rice, oven roasted redskins or house mixed vegetables

(Note: you may upgrade vegetable to asparagus 3.00pp or broccoli 1.00pp)

Salad upgrade: Italian Chop or Spinaci (2.00pp extra)

Private Dining Information

Equipment Rentals and Service For Business and Social Events

VCR and Projector	\$25.00
Internet Connection	No Charge
LCD Projector (your laptop)	\$20.00
Laser Pointer, Easel, Podium	No Charge
Large Screen	\$10.00
Small Screen	\$5.00
Microphone (back room only)	\$5.00
Use of all Audio Visual Cart, Large Screen and Microphone	\$60