

MANEELEY'S

BANQUET ~ CATERING ~ CONFERENCES ~ RENTALS

PLATED DINNER MENU

WHAT'S INCLUDED?

FOUR HOUR
FACILITY RENTAL

TABLE LINENS

CHINA SERVICE

LINEN NAPKIN

CANDLE LANTERN
CENTERPIECE



BAR SERVICES AVAILABLE

SODA AND JUICE PACKAGE
\$1.50 PER GUEST

CASH BAR (\$100.00 SET UP FEE)

1 HOUR OPEN BAR \$14.95 PER
GUEST ~ PLEASE ADD \$4.00 FOR
EACH ADDITIONAL HOUR

ONE HOUR OPEN BEER, WINE,
SODA BAR \$10.95 PER GUEST ~
PLEASE ADD \$3.00 FOR EACH
ADDITIONAL HOUR

SOCIAL HOUR

ASSORTED CHEESE, FRESH FRUIT,
AND GARDEN VEGETABLE
DISPLAY WITH CRACKERS,
VEGETABLE DIP, AND HUMMUS

SERVED FAMILY STYLE

GARDEN SALAD WITH HOUSE
DRESSING
DINNER ROLLS & BUTTER

CHOICE OF 3 OF THE FOLLOWING PLATED MAIN ENTREES

CHICKEN SUPREME
WITH VEGETABLE HERB STUFFING
TOPPED WITH CHEFS HOMESTYLE
GRAVY

CHICKEN FRANCAISE
SAUTÉED IN A WINE, LEMON,
BUTTER SAUCE

CHICKEN MASALA
SAUTÉED IN MARSALA WINE WITH
MUSHROOMS

SOLE MEDITERRANEAN
WITH SPINACH AND FETA TOPPED
WITH A LIGHT LEMON WHITE WINE
SAUCE

STUFFED FILET OF SOLE
WITH LOBSTER CREAM SAUCE
AND SEAFOOD STUFFING

(ADDITIONAL ENTRÉE CHOICES)

**GRILLED MARINATED NY
SIRLOIN STRIP**
WITH SAUTÉED MUSHROOMS &
ONIONS

**ROAST PRIME RIB OF BEEF
AU JUS** WITH HORSE RADISH CREAM
SAUCE

**SLICED TENDERLOIN OF
BEEF AU JUS**

**PASTA PRIMAVERA WITH
SAUTÉED VEGETABLES**
TOSSED WITH CHOICE OF
ALFREDO SAUCE OR OLIVE OIL &
GARLIC

ABOVE ENTREES SERVED WITH
CHOICE OF 1 POTATO &
1 VEGETABLE

MASHED POTATOES, OVEN
ROASTED POTATOES, DUCHESS
POTATOES, BUTTERED GREEN
BEANS, ROASTED VEGETABLE
MEDLEY

DESSERT

SLICED SPECIALTY CAKE
COFFEE, TEA, DECAF

\$40.95 PER GUEST

***PRICES ARE SUBJECT TO
20% SERVICE FEE & CT
SALES TAX***