

MANEELEY'S

BANQUET ~ CATERING ~ CONFERENCES ~ RENTALS

PLATED LUNCH MENU

50 GUEST MINIMUM

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

SERVED FAMILY STYLE

GARDEN SALAD WITH HOUSE
DRESSING
DINNER ROLLS & BUTTER

CHICKEN AUGUSTINO

BONELESS BREAST STUFFED WITH
ARTICHOKE, SUNDRIED TOMATO &
MOZZARELLA CHEESE

CHICKEN FRANCAISE

SAUTÉED IN A WINE, LEMON,
BUTTER SAUCE

CHICKEN MARSALA

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 HORSERADISH CREAM SAUCE

(ADDITIONAL ENTRÉE CHOICES)

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
POTATO AND VEGETABLE

DESSERT &
COFFEE, TEA, DECAF

\$28.95 PER GUEST

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