



Private Dining
&
Banquet Information

953 Phillips Avenue
Toledo, Ohio 43612
(419) 476-4154

www.mancys.com

Email: suzzie@mancys.com

Thank you for choosing Mancy's Steak House for your private dining needs. We here 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 food 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 "Overlook" Room is a warm, comfortable area perfect for smaller events of 10-28 people. The "Ideal" Room can accommodate parties of up to 100 people and features a 90-inch projection video monitor and microphone PA system. Our "Boardroom" can seat up to 26 people with new, state of the art audio/video solutions.

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

Owners: Gus and Michael Mancy
Private Dining Coordinator: Suzzie Donofrio



APPETIZERS

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

Jumbo Shrimp Cocktail	\$45.00/Dozen
Hot & Spicy Shrimp	\$45.00/Dozen
Fresh Oysters on the Half Shell	\$30.00/Dozen
Fresh Oysters Rockefeller	\$34.00/Dozen
Fresh Jumbo Sea Scallops I bacon wrapped, apricot chutney	\$56.00/Dozen
Mini Crab Cakes	\$40.00/Dozen
Seafood Stuffed Mushrooms	\$26.00/Dozen
Philly Cheesesteak Eggrolls	\$32.00/Dozen
Mini Beef Tenderloin Kabobs	\$36.00/Dozen
Mini Beef Wellington I beef tenderloin in puff pastry	\$36.00/Dozen
Lamb Lollipops I mint gasrique	\$65.00/Dozen
Chicken Lollipops I bourbon molasses glaze	\$24.00/Dozen
Greek Pies I homemade spinach and feta cheese	\$24.00/Dozen
Wild Mushroom and Cheese Popover	\$24.00/Dozen

Because we will not compromise quality, all prices are subject to change (11/2016)

PLATTERS & TRAYS

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

Fresh Lump Crab Cocktail \$75.00/Lb.

Homemade Italian Meatballs, Marinara 50- \$35.00 / 100- \$60.00

Feta Cheese Dip & Fatoosh Veggies with Pita Bread \$45.00

Hummus & Fresh Vegetable Platter

Fresh, crisp garden vegetables and pita bread

Small Tray \$55.00 (up to 25 people) **Large Tray** \$75.00 (for 30 or more people)

Classic Farmhouse Cheese Plate

Accompanied with jam, honey, red onion marmalade, fresh grapes, spice & pickled nuts,
Flatbreads and French bread

\$4.50/ person (10-49 people)

\$3.75/ person (50 or more people)

Choose 4 of 6 chef cheeses

Tempura Vegetables | carrots, broccoli, green beans, onions, Thai chili sauce \$30.00
(2 trays for 60 or more people)

Smoked Salmon Dip

Honey-bourbon brined, cherry-wood smoked in house, with toasted baguettes

1 Lb. Tray \$32.00 (for 15 people) **2 Lb. Tray** \$60.00 (for 30 people)

3 Lb. Tray \$85.00 (for 45 people)

Beefsteak Tomato & Fresh Mozzarella Plate

Fresh basil, red onion, balsamic glaze

22 Slices \$36.00 (up to 30 people)

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LUNCH MENU

Lunch Menu 1

Grilled Sirloin Steak 10oz.	\$14.00
Fresh Lake Superior Whitefish I lemon pepper seasoning	\$14.00
Chicken Marsala I marsala wine sauce and fresh mushrooms	\$14.00

Lunch Menu 2

Ribeye Steak 12oz.	\$24.00
Fresh Norwegian Salmon I with sauce hollandaise	\$19.00
Chicken Marsala I marsala wine sauce and fresh mushrooms	\$19.00

(two chicken breasts)

Lunch Menu 3

Petite Filet Mignon 7oz.	\$34.00
New York Strip Steak 14oz.	\$34.00
Seasonal Fresh Fish 6oz.	\$20.00

All lunch entrees are served with fresh baked bread, house salad, red skin potatoes and vegetable of the day.

Coffee, tea, soft drinks, and bar items are priced separately

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DINNER MENU

Dinner Menu 1

New York Strip Steak 14oz.	\$35.00
Petite Filet Mignon 7oz.	\$34.00
Fresh Norwegian Salmon I with sauce hollandaise	\$25.00
Chicken Marsala I marsala wine sauce and fresh mushrooms	\$25.00

Dinner Menu 2

Filet Mignon 10oz. I with sauce béarnaise (\$3)	\$41.00
New York Strip Steak 14oz. I with sauce bordelaise (\$3)	\$35.00
Market Fresh Fish	\$32.00
Chicken Marsala I marsala wine sauce and fresh mushrooms	\$25.00

Dinner Menu 3

Petite Filet Mignon 7oz.	\$34.00
Or	
Barrel Cut Filet Mignon 10oz. I with sauce béarnaise	\$41.00
Prime Rib 14oz.	\$34.00
Market Fresh Fish	\$32.00
Chicken Marsala I marsala wine sauce and fresh mushrooms	\$25.00

All dinner entrees are served with fresh baked bread, house salad, and a one pound Idaho baked potato.

Coffee, tea, soft drinks, and bar items are priced separately

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BAR SET UP

There are 2 choices for the bar set up:

Open Bar I entire bar check included on the dinner check

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

Bar Choices:

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

DESSERT MENU

Holiday Peppermint Delight (December only)	\$7.00
Peppermint ice cream, crushed peppermint candy, whipped cream, Belgium chocolate sauce on an Oreo crust	
Homemade Cheesecake I raspberry sauce	\$7.00
Homemade Chocolate Mousse I raspberry sauce	\$6.00
Homemade Chocolate Torte	\$7.00
Haagen-Dazs Fruit Sorbet	\$5.00

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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:

\$100.00 – Dinner

\$ 50.00 – Lunch

Room Fees for parties of 10 people or less:

\$150.00 – Dinner

\$ 50.00 – Lunch

Deposit | the deposit is refundable, given a two week cancellation notice

\$100.00

A 7.25% sales tax and a 19% 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 server as follows:

\$15.00 – less than 40 people

\$25.00 – more than 40 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 a first come first serve basis | some equipment is only available for use in our Ideal Room

Screen	\$20.00
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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