



**Private Dining**

**&**

**Banquet Information**

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

[www.mancys.com](http://www.mancys.com)

Email: [Danielle.hutton@mancys.com](mailto:Danielle.hutton@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: Danielle Hutton



## APPETIZERS

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

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

Because we will not compromise quality, all prices are subject to change (05/2017)

## 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

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

## Lunch Menu 2

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

(two chicken breasts)

## Lunch Menu 3

<b>Petite Filet Mignon</b> 7oz.	\$34.00
<b>New York Strip Steak</b> 14oz.	\$34.00
<b>Seasonal Fresh Fish</b> 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

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

## Dinner Menu 2

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

## Dinner Menu 3

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

Parties of 60 or more are encouraged to order from Dinner Menu 3

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

<b>Holiday Peppermint Delight (December only)</b>	\$7.00
Peppermint ice cream, crushed peppermint candy, whipped cream, Belgium chocolate sauce on an Oreo crust	
<b>Homemade Cheesecake I</b> raspberry sauce	\$7.00
<b>Homemade Chocolate Mousse I</b> raspberry sauce	\$6.00
<b>Homemade Chocolate Cake</b>	\$7.00
<b>Haagen-Dazs Fruit Sorbet</b>	\$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 20 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

<b>Screen</b>	\$25.00
<b>Slide Projector</b>	\$25.00
<b>HD TV</b>   with computer hookup screen included	\$50.00
<b>HD TV</b>   with DVD/VCR screen included	\$50.00
<b>Microphone</b>   with or without podium	\$15.00

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