

PRIVATE DINING INFORMATION

Our private dining area can accommodate parties of up to 80 people.
Our Barolo room is a warm, comfortable area perfect for smaller events of 20 to 25 people.

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.

- For all dinner parties less than 20 people, a \$200.00 room fee added to the bill
- For all dinner party's 20-40 people, a \$100.00 room fee added to the bill
- ** For weekday lunch parties less than 50 people, a \$100.00 room set up fee will be added to the bill
- ** Saturday and Sunday Lunch 50 or more people is required plus \$150 Room Fee

- For all appetizer parties there will be a \$150.00 room fee added to the final bill
- **Minimum of 20 people and \$350 Food Expense required for all appetizer parties

- A \$150.00 deposit is required to reserve the banquet rooms
- The deposit is refundable given a two week cancellation notice,
any cancellation with the two week period the deposit is nonrefundable
and we will charge your credit card*

- *Any Party is subject to a minimum of 90% of final head count day of the event,
Based on lowest menu item, room fee, and pre order items*

- *A \$200 deposit is required for parties in the month of December*
- *Cancellation after November 1st deposit is non-refundable*

* A 7.25% sales tax will be added to the entire bill and a minimum 20% gratuity is required in Private Dining to add to their final bill the evening of the function

**Everything is on one bill, No Separate Checks Allowed

***A special occasion dessert may be brought in; there will be a mandatory fee
Fee as follows:

Fewer than 30 people: \$15
More than 30 people: \$25
More than 80 people: \$50

***Absolutely 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
Private Dining Coordinator: Suzy Kessinger
General Manager: George Mancy
Please visit our website: www.mancys.com

ITALIAN
Mancy's
GRILL
EST. 1997

Bar

There are 2 choices for the bar set up:

Open Bar: entire bar check included on main bill

Cash Bar: each individual pays for their own drinks, a .50 cent per person
Bar set up fee will be added to the main check (minimum \$20)

House Mixed Drinks: \$6-\$9

Premium Mixed Drinks: \$6.50-\$11

Domestic Beer: 4.00

Imported & Craft Beer: 5.00

House Wines: \$6.50-9.00

Premium Wine: \$9.00-13.00

Soda, Juices, Coffee, Hot Tea, Iced Tea: \$2.75ec. (No Refills on Soda or Juice)

Coffee & Iced Tea: \$3.50pp (Unlimited Refills with Lunch or Dinner Entrees Only)

Appetizers

(All items by the dozen or order are a minimum of 3 each)

Assorted Wood Fired Pizzas: \$12 each

Beef Brochette (Mini Tenderloin kabobs, Garlic Butter) \$28 dozen

Bruschetta (Fresh Roma Tomatoes, Balsamic, Basil, Mozzarella) \$16 dozen

Cheese Ravioli (Vodka Sauce) \$20 dozen

Stuffed Mushrooms (Italian Sausage & Pepperoni, Provolone) \$18 dozen Sub Feta & Spinach \$22 dozen

Jumbo Shrimp Cocktail: \$36 dozen

Baby Fresh Mozzarella Tomato Skewer: \$21 dozen

Corn Dusted Calamari (Served with Sweet Chili Sauce) \$13 per Order

Small Homemade Meatballs in choice of: Marinara or Shortys BBQ Sauce 50pc - \$50

House-made Grilled Italian Sausage and Roasted Peppers & Onions 50pc – \$50

Grilled Vegetable (Season Vegetables, Toasted Ciabatta, Feta) \$65

Antipasti Trays

Fresh Fruit, Vegetables, Cheeses and Crackers: \$3.50 Per Person (\$70 minimum)

Sub Imported Gourmet Cheeses: \$2 per Person Extra - Add Italian Cured Meats: \$2 per Person Extra

Dessert Menu

Tiramisu: \$6.50

*Cut 1/2 served Family Style: \$4 per person

Cannoli: One large shell – \$4 per order

*One small shell served family style – \$2.50 per person

Family Style platters of Biscotti & Small Cannoli: \$5 per person

Cheesecake with Berry Sauce: \$6.50

*Mini cheesecake's served family style - \$3 per person

Chocolate Triple Torte: \$7 House-made Caramel Sauce

*Cut 1/2 served Family Style: \$4 per person

Dinner Dining

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

Entrée (includes: Salad, Bread, 2 Sides)

Homemade Lasagna \$17: (includes one side Vegetable only)

Oven-baked Pasta layered with House-made Bolognese Sauce, Ricotta & Mozzarella

Eggplant Fritti \$17:

Breaded Eggplant, Lightly Fried, House Tomato Sauce, Ricotta & Mozzarella

Chicken Picata \$19:

Grilled Chicken Breasts, Lemon Caper Artichoke Butter Sauce

Chicken Marsala \$19:

Pan Seared Chicken Breasts, Mushroom Marsala Sauce

Chicken Parmesan \$18:

Breaded Chicken Breast, Tomato Sauce & Mozzarella

Roasted Half Chicken \$19:

Brined in House, Roasted, Brushed with Garlic Butter Sauce

Tuscan Prime Rib: 12oz \$25 or 16oz \$30

Slow Roasted Herb Crusted Ribeye, Au Jus & Horseradish Cream Sauce

Shrimp Spindini \$23:

Six Jumbo Shrimp Lightly Breaded, Baked, Finished Garlic EVOO Sauce

Atlantic Salmon \$24:

7oz Filet, Baked, Lemon Butter Sauce

Gamberi & Pollo Milanese \$22:

Breaded Chicken Breast, topped with (3) Shrimp Scampi, Tomato Caper Garlic EEVO Sauce

(Parties of 25 or less)

Filet Mignon \$38: 10oz Grilled Center-Cut Tenderloin

New York Strip \$36: Hand Cut 14oz Grilled Striploin

Add to Above Entrees: Shrimp Scampi (3) \$7 Grilled Lobster Tail (\$14) Oscar Style (\$10)

Insalata Choices (Choose one)

House Salad:

Romaine, Gorgonzola Cheese, Bacon, Red Onion, & Sweet Vinaigrette

Caesar Salad:

Romaine, House Baked Croutons, Parmesan, Caesar Dressing

Italian Chop \$4 pp extra:

Chopped Greens, Greek Olives, Tomato, Feta Cheese, Red Wine Vinaigrette

Contorni (choose one Starch and one Vegetable)

Oven Roasted Redskins

House Vegetable

Caramelized Leek Mashed Potato

Broccoli (\$1pp extra)

Herb Orzo Pasta

Asparagus (\$3pp extra)

Lunch Dining

We offer two Styles of Lunch

Plated Lunch Includes: Main Dish, Side Dish, Salad, and Fresh Baked Bread

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

We also offer a Lunch Buffet starting at \$15 per person, (A minimum of 30 people required)

Buffet Lunch Includes: Main Dish, Side Dish (**See Note) Salad, Fresh Baked Bread, and Biscotti or Cannoli

Insalata Choices (Choose one)

House Salad: Romaine, Gorgonzola Cheese, Bacon, Red Onion, & Sweet Vinaigrette

Caesar Salad: Romaine, House Baked Croutons, Parmesan, Caesar Dressing

Entrée

****Penne Vegetali:** \$15 (add Chicken \$1.50 pp)

Sauteed Vegetables, Roasted Garlic Cream Sauce

****Baked Ziti Salsiccia:** \$14

Baked Pasta layered with House-made Italian Sausage, Pomodori Sauce

Homemade Lasagna: \$14

Oven-baked Pasta layered with House-made Bolognese Sauce, Ricotta & Mozzarella

****Beef & Noodles:** \$15

Braised Tenderloin Vegetable Stew, Served over Egg Noodles

Eggplant Fritti \$14:

Breaded Eggplant, Lightly Fried, House Tomato Sauce, Ricotta & Mozzarella

Chicken Picata or Marsala: \$15

Pan Seared Scaloppini Chicken Breast 2 (3oz.)

Chicken Parmesan: \$15

Breaded Chicken Breast, Tomato Sauce & Mozzarella

Roasted Sliced Prime Ribeye: \$18

Slow Roasted Ribeye, Thinly Sliced 6oz, Au Jus

Shrimp Spindini: \$18

Four Jumbo Shrimp Lightly Breaded, Baked, and Finished Garlic EVOO Sauce

Atlantic Salmon: \$18

5oz Filet, Baked, Lemon Butter Sauce

Contorni (choose one with Plated Lunch Option)

Oven Roasted Redskins

Herb Orzo Pasta

House Vegetable

Penne Pomodori

Lunch Entrees with ** do not include a side dish