



Private Dining
&
Banquet Information

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

www.mancys.com

Email: Dani@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 10-26 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 22 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: Dani Kwiatkowski



APPETIZERS

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

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 I onions and peppers	\$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 (06/2018)

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)

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.	\$15.00
Fresh Atlantic Salmon I with sauce hollandaise	\$19.00
Chicken Marsala I marsala wine sauce and fresh mushrooms	\$15.00

Lunch Menu 2

Ribeye Steak 12oz.	\$24.00
Fresh Atlantic Salmon I with sauce hollandaise	\$19.00
Chicken Chop I lemon chicken veloute	\$19.00

Lunch Menu 3

Petite Filet Mignon 7oz.	\$35.00
New York Strip Steak 14oz.	\$36.00
Seasonal Fresh Fish 6oz.	MKT

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

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

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THE IDEAL 3-COURSE LUNCH

\$36 per person

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

Hors d'Oeuvres

Served family style

Macadamia Crusted Triple Crème Brie

White Truffle Deviled Eggs with Black Caviar

Brussel Sprouts with Ohio Maple Vinaigrette, Toasted Pecans & Local Bacon

Salad

Chef's Seasonal Feature

Entrées

Manhattan Filet

Center-cut from the N.Y. Strip-loin

Parsley Yukon Potatoes, Asparagus, and Bordelaise

Fresh Atlantic Salmon

With Quinoa, Roasted Tomato, Artichoke, Basil and Red Pepper Butter Sauce

Chicken Chop

With Mashed Potatoes, Sautéd Spinach, Fried Onion, and Lemon Chicken Veloute

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DINNER MENU

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

Dinner Menu 1

New York Strip Steak 14oz.	\$36.00
Petite Filet Mignon 7oz.	\$35.00
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)	\$45.00
New York Strip Steak 14oz. I with sauce bordelaise (\$3)	\$36.00
Market Fresh Fish	MKT
Chicken Oscar I sauce Hollandaise and asparagus	\$33.00

Dinner Menu 3 (Reserved for parties of 60 or more)

Petite Filet Mignon 7oz.	\$35.00
Or	
Barrel Cut Filet Mignon 10oz. I with sauce béarnaise	\$45.00
Prime Rib 14oz.	\$36.00
Market Fresh Fish.	MKT
Chicken Oscar I sauce Hollandaise and asparagus	\$33.00

Family Style Vegetables & Sides

Steamed Broccoli or Baby French Green Beans (*\$3.50 per person*)

Steamed Asparagus (*\$4.00 per person*)

Upgrade to the parsley potatoes and choice of vegetable for \$4.00 per entrée

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BAR SET UP

There are 3 choices for the bar set up:

Open Bar I entire bar check included on the dinner check

Limited Bar I | limited bar choices only including wine or beer

Cash Bar I each individual pays for their own drinks | There will be a \$25.00 cash bar fee for parties with 40 or less guests. If more than 40 guests, the fee will be \$40.00.

Bar Choices:

Domestic Beer	\$4.25 - \$7.75
Imported Beer	\$9.00 - \$15.00
House Mixed Drinks	\$6.00 - \$9.00
Premium Mixed Drinks	\$10.00 - \$16.00
House Wines	\$5.50 - \$8.00
Premium Wines	\$9.00 - \$17.00
Soft Drinks	\$2.75
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 Cake	\$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
\$50 Room Fee for any private dining room during Lunch Hours

The Board Room & The Overlook Room

\$150 Room Fee for 10 or less guests

\$100 Room Fee for 20 or less guests

The Ideal Room

\$1920 Food and Beverage Minimum Monday through Thursday

\$2880 Food and Beverage Minimum Friday and Saturday

Cancellation

\$250 if given less than 30 days prior to the event

A 7.25% sales tax will be added to the entire bill

Special occasion cakes and desserts may be brought in, but there is a mandatory cakeage fee 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

Screen	\$25.00
Slide Projector <i>(only available in the Ideal Room)</i>	\$25.00
HD TV <i>(only available in the Board Room)</i>	\$50.00
Microphone <i>(only available in the Ideal Room)</i>	\$15.00