

Buffets Require a Minimum of 25 Adults

Please note if your event is under the 25 adult minimum there will be charge of \$10.00+/-ea for the difference

Buffet I *Minimum of 25 Guests -- \$16.99*

Rolls and Butter
Regular/Decaffeinated Coffee, and Tea
Choice of: Two Salads
Three Entrées
Two Accompaniments
One Dessert

Buffet II *Minimum of 25 Guests -- \$17.99*

Soup du Jour
Rolls and Butter
Regular/Decaffeinated Coffee, and Tea
Choice of: Two Salads
Three Entrées
Three Accompaniments
One Dessert

Buffet III *Minimum of 25 Guests -- \$19.99*

Soup du Jour
Rolls and Butter
Regular/Decaffeinated Coffee, and Tea
Choice of: Three Salads
Three Entrées
One Carved Item
Three Accompaniments
One Dessert

Buffet IV *Minimum of 25 Guests -- \$24.99*

One Hour of Hot & Cold Hors d'oeuvres
(Displayed and Butler passed)

Soup du Jour
Rolls and Butter
Regular/Decaffeinated Coffee, and Tea
Choice of: Three Salads
Four Entrées (One to be a carved item)
Three Accompaniments
One Dessert

Soup Choices

Minestrone, Italian Wedding, Beef Vegetable,
Chicken Tortellini, or Cream of Broccoli

Salad Choices

Mixed Greens	Caesar
Italian Marinated Tomato	Coleslaw
Pasta/Pepper Salad	Pasta Salad
Potato Salad	Antipasto Salad
Fruit Salad	Three Bean Salad

Entrée Choices

Herb Stuffed Chicken	Meatloaf - Mushroom Gravy
Chicken Parmesan	Eggplant Parmesan
Chicken Piccata	Yankee Pot Roast
Chicken Marsala	Seafood Newburg
Chicken Cordon Bleu	Baked Zita-Meat Sauce
Beef Stroganoff	Baked Manicotti
Pork Loin Berlin	Stuffed Shells Parmesan
Poached Salmon with Ginger Scallion Cream	
Broiled Scrod with Lemon Butter	

Accompaniment Choices

Mashed Potatoes	Green Beans Almondine
Herb Bliss Potatoes	Ginger Carrots with Dill
Baked Potatoes	Buttered Broccoli
Penne Marinara	Vegetable Medley
Rice Pilaf	
Baked Stuffed Potato	

DESSERT

Ice Cream	Orange Whip Cream Cake
Apple Pie	Chocolate Torte
Chocolate Mousse	Rainbow Sherbet
Cheesecake with Strawberries	Carrot Cake

(Alternate Dessert Selections are available at an additional charge.)

Carved Items

Roast Beef	Roast Pork Loin
Glazed Ham	Roast Turkey Breast
Roast Beef Tenderloin	(add \$3.00 / person)

MANNA'S RESTAURANT AND BANQUET HOUSE

BANQUET DINNER MENUS

2006-2007

17 Low Street
Ballston Spa, New York 12020

Phone: 518/885-1195

Fax: 518/885-7017

(www.mannasrestaurant.com)

Private Dining

++ All prices are subject to a 18% taxable service charge for in house events **OR** for off property catered events a 28% taxable service charge and 7% sales tax ++

When catering off premise additional fees and charges may apply.

Credit Card Payment Fee 5%

A \$250.00 deposit is required to secure your specific date for use of the facilities.

Personal checks are accepted for deposit payments only.

Deposits will be applied to the final bill and are not refundable.

Final Counts and Dinner Selection Counts Are due at least 3 days before the event.

Hors d'oeuvres

Thank you for considering Manna's Restaurant for your special event. If you have a special request or personal favorite not listed on these menus, please let us know.

We recommend six to eight pieces per guest per hour for planning purposes. The following selections may be Butler Passed or Chaffing Displayed.

Group One

PRICE PER HUNDRED PIECES \$ 99.00

Chef's Selection Assorted Mini Pizzas
Jalapeno Poppers Assorted Mini Quiches
Franks in a Blanket Cheddar Cheese Toast

Brown Bread with Mango Chutney and Cream Cheese;
Cocktail Meatballs (your choice of Italian or Swedish),
Golden chicken Fingers with Honey Mustard Sauce;
Oriental Pork Pot Stickers with Honey Mustard Sauce.

Group Two

PRICE PER HUNDRED PIECES \$110.00

- Assorted Puff Pastries
- Fiery Chicken Fingers with Blue Cheese Dipping Sauce
- Jumbo Mushrooms Stuffed with Sweet Sausage
- Cheese and Spinach Phyllos
- Melon Wrapped with Prosciutto

Group Three

PRICE PER HUNDRED PIECES \$160.00

- Smoked Salmon Cornets with a Dill Cream Cheese
- Assorted Deluxe Cold Canapes -- (very elegant)
- Shrimp Cocktail – Cocktail Sauce
- Scallops and Bacon

Antipasto Display

OUR HOUSE SPECIALTY \$3.99 per guest

An assortment of Fine Italian Cured Meats, Cheeses,
Marinated Vegetables, Hot Peppers, Breads
and Golden Fried Calamari

CHEESE, Vegetable and Pepperoni Display

\$2.50 per guest
Served with Crackers and Dip.

Chef's Selection

\$6.99 per guest

Cheese, Pepperoni & Vegetable display and a tasty assortment of Hot Hors d' oeuvres – Butler passed & Displayed.

Dinner

Entree Selections Include:

Linen Napkins & House Center Pieces

Choice of Salad or Soup

Choice of Three Entrées

Choice of Potato, Rice or Pasta

Chef's Choice of Vegetables

Rolls and Butter

Choice of One Dessert & Coffee Service

Appetizers (available at an additional charge)

Cup of Soup du Jour \$1.99
Cup of Shrimp Bisque \$3.99
Fresh Fruit Cup \$2.50
Cheese Filled Tortellini Alfredo \$2.99
Jumbo Shrimp with Cocktail Sauce \$6.99

Salads or Soup

Mixed Salad Greens
Served with our House Balsamic Dressing

Caesar Salad
Tossed in a creamy Caesar Dressing with Croutons

Soup – Please ask for your favorite

Desserts

Ice Cream or Sherbet Chocolate Mouse
Apple Pie Carrot Cake
Cheesecake with Strawberries Chocolate Cake
Orange Cream Cake

Alternate Dessert Selections are available at an additional charge.

Potato and Rice Selections

Italian Oven Roasted Potatoes
Garlic Mashed Potatoes
Herb Bliss Potatoes
Baked Potato or Baked Stuffed Potato
Zita with Sauce
Rice Pilaf

Entrées Selections

Chicken Piccata with a
Lemon Butter Sauce \$16.99

Chicken Parmesan \$16.99

Chicken Cordon Bleu \$16.95

Roast Prime Rib of Beef Au Jus
16 oz. \$21.99 12 oz \$18.99

Six Ounce Filet Mignon with a
Mushroom Demi Glace \$21.99

Herb Stuffed Chicken Breast with
Our Mushroom Demi Glace \$17.99

Grilled Swordfish rubbed with Pesto and
Served with a Red Pepper Sauce \$20.99

Poached Fillet of Salmon with a Ginger
Scallion Cream Sauce \$18.99

Baked Scrod with a Cracker Crust \$16.99

Duet Plate with a Petite Filet Mignon and
Grilled Breast of Chicken served
with Mushroom Demi Glace \$21.99

Duet Plate with a Petite Filet Mignon
And Shrimp Scampi \$23.99

Duet Plate with a Petite Filet Mignon and
Poached Salmon with a Ginger
Scallion Cream Sauce \$22.99

Duet Plate with a Grilled Breast of
Chicken and Shrimp Scampi \$20.99

Duet Plate with a Grilled Breast of
Chicken and Poached Salmon with
A Ginger Scallion Cream Sauce \$20.99

