

## Hors d'oeuvre

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.

### Antipasto Display

OUR HOUSE SPECIALTY \$3.99 per guest

An assortment of Fine Italian Cured Meats, Cheeses, Marinated Vegetables, Hot Peppers, Breads and Extra Virgin Olive Oil.

Presented with Golden Fried Calamari  
Additional \$1.00 per guest.

Chef's Selection \$6.99 per guest

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

### Group One

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

PRICE PER HUNDRED PIECES \$99.00

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

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
- Sausage Stuffed Mushrooms
- Cheese and Spinach Phyllos
- Melon Wrapped with Prosciutto

### Group Three

PRICE PER HUNDRED PIECES \$125.00

- Smoked Salmon Cornets with a Dill Cream Cheese
- Assorted Deluxe Cold Canapes -- {very elegant}

### Group Four

PRICE PER HUNDRED PIECES \$160.00

- Sea Scallops Wrapped with Bacon
- Jumbo Shrimp with Cocktail Sauce and Lemon
- Grilled Baby Lamb Chops with Mint Jelly

### Group Five

\$1.50 per guest

- Crisp Vegetable Crudités with Dipping Sauce

### Group Six

\$2.99 per guest  
per item

- Imported and Domestic Cheeses
  - Fresh Seasonal Fruits
  - Assorted Bread Sticks and Crackers
  - Baked Brie En Croute with Mango Chutney
  - Assorted Bread Rounds and Crackers
- [Minimum of 25 Guests]

### Group Seven

\$3.50 per guest  
per item

- Imported and Domestic Cheeses
  - Fresh Seasonal Fruits
  - Crisp Vegetable Crudités with Dipping Sauces
  - Assorted Bread Sticks and Crackers
  - Whole Poached Salmon  
{served chilled with Melba Toasts,  
crackers and appropriate Condiments.}
- [Minimum of 25 Guests]

# MANNA'S RESTAURANT AND BANQUET HOUSE WEDDING PACKAGES 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** a 28% taxable service charge for "off property catered events" and 7% sales tax ++

When catering off premise additional fees and charges may apply.

Credit Card Payment Fee 5%

A \$500 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.

## Reception Buffet Stations

Enhance any of our wedding packages with the following stations; which are presented self-serve, buffet style.

Or our chefs will prepare your selection in your function room for an additional charge of \$50.00 per station.

### Pasta Station

You may select two items per option. Both presented with grated cheeses and garlic bread rounds.

#### Option One \$3.99 per guest

- Tortellini with Tomato Sauce
- Penne Pasta Primavera
- Bow Ties with a Pesto Cream Sauce

#### Option Two \$5.99 per guest

- Three Cheese Ravioli with a Pepperoni Sauce
- Sun Dried Tomato Ravioli with Grilled Chicken and an Alfredo Cream Sauce
- Seafood Ravioli with a Roasted Garlic and Sun-dried Tomato Cream Sauce

#### Option Three \$4.99 per guest

- One selection from each of the above pasta options

### Stir Fry Station

Your choice of Chicken, Beef or Vegetarian Styles, Stir Fried with Oriental Vegetables, Ginger, Scallions and Tamari Sauce. Presented with Steam Rice & Fortune Cookies [Priced per guest.]:

Chicken	\$3.99
Beef	\$4.50
Vegetarian	\$3.50

### Raw Bar

Littleneck Clams and Blue Tip Oysters served on a bed of crushed ice with horseradish, cocktail sauce and lemon. Jumbo Shrimp an additional charge.

CLAMS (1/2 Bushel-200 pc.) \$150.00

OYSTERS (100 pc.) \$150.00

### Carving Station

Presented with Silver Dollar Rolls and Condiments.

Chef Carver fee included. (Priced – per guest):

Sliced Tenderloin of Beef	\$6.99
Grilled Marinated Flank Steak	\$3.99
Roast Turkey	\$3.99
Glazed Ham	\$3.50
Roast Pork Loin	\$3.99

### Salad Station

Your choice of one option. \$2.99 per guest

- Complete Salad Bar with Mixed Greens, Condiments and Dressings
- A Traditional Caesar Salad Presentation

## Wedding Packages

Wedding package prices are based on 5 hours and a minimum of 100 adults. An additional charge may be applied for groups under the minimum.

### Option One

One Hour Open Bar (House Brands)  
Premium Brands Add \$1.00 per guest  
Cash Bar the remainder of the event  
Cheese, Pepperoni and Vegetable Display  
Your Choice of five passed Hors d'oeuvres  
[Select from Group Number One]  
Champagne or White Wine Toast  
Three Course *sit-down* Dinner  
(Salad, Entrée & Wedding Cake)  
Choice of a Chicken Entrée,  
{Chicken Piccata, Herb Stuffed Chicken or Chicken Marsala}  
Roast Prime Rib of Beef or Poached Salmon  
Custom Wedding Cake and Coffee or Tea  
**\$32.99/Person++**

### Option Two

One Hour Open Bar (House Brands)  
Premium Brands Add \$1.00 per guest  
Cash Bar During Dinner Hour  
Three Hours Wine, Beer, and Soda  
Cheese, Pepperoni and Vegetable Display  
Your Choice of five passed Hors d'oeuvres  
[Select from Group Numbers One & Two]  
Champagne or White Wine Toast  
Three Course *sit-down* Dinner  
(Salad, Entrée & Wedding Cake)  
Choice of a Chicken Entrée,  
{Chicken Piccata, Herb Stuffed Chicken or Chicken Marsala}  
Roast Prime Rib of Beef or Poached Salmon  
Custom Wedding Cake and Coffee or Tea  
**\$37.99/Person++**

### Option Three

Four Hours Open Bar  
(House & Premium Brands)  
Cash Bar During Dinner Hour  
Cheese, Fruit and Vegetable Display  
Your Choice of six passed Hors d'oeuvres  
[Select from Group Numbers One & Two]  
Champagne or White Wine Toast  
Three Course *sit-down* Dinner  
(Salad, Entrée & Ice Cream with Wedding Cake)  
Choice of a Chicken Entrée, Roast Prime Rib  
of Beef, Or Poached Salmon  
Custom Wedding Cake and Coffee or Tea  
**\$42.99/Person++**

### Option Four

Five Hours Open Bar  
{House and Premium Brands}  
Cheese, Fruit and Vegetable Display  
Your Choice of six passed Hors d'oeuvres  
[Select from Group Numbers One & Two]  
Champagne or White Wine Toast  
Four Course *sit-down* Dinner  
(Soup or Pasta Course, Salad, Entrée  
and Ice Cream with Wedding Cake)  
Choice of a Chicken Entrée,  
Roast Prime Rib of Beef,  
Or Poached Salmon  
Custom Wedding Cake and Coffee or Tea  
**\$47.99/Person++**

### Option Five

Five Hours Open Bar  
{House and Premium Brands}  
Full Antipasto Display  
Your Choice of eight passed Hors d'oeuvres  
[Select from Groups One, Two, Three & Four]  
Champagne or White Wine Toast  
Four Course *sit-down* Dinner  
(Soup or Pasta Course, Salad, Entrée  
and Ice Cream with Wedding Cake)  
Choice of a Chicken Entrée,  
Filet Mignon of Beef  
Or Poached Salmon  
Custom Wedding Cake and Coffee or Tea  
Italian Cookies and Pastries  
**\$53.99/Person++**

### Option Six

Five Hours Open Bar  
{House and Premium Brands}  
Full Antipasto Display  
Your Choice of eight passed Hors d'oeuvres  
[Select from Groups One, Two, Three & Four]  
Champagne or White Wine Toast  
Five Course *sit-down* Dinner  
(Shrimp Cocktail, Pasta Course, Salad,  
Entrée and Ice Cream with Wedding Cake)  
Choice of a Chicken Entrée,  
Filet Mignon Or Poached Salmon  
Custom Wedding Cake and Coffee or Tea  
Italian Cookies and Pastries  
After Dinner Chocolates & Cordials  
**\$59.99/Person++**