

## FAMILY STYLE PACKAGES

### *Standard Evening Package*

**\$50.00 PLUS SALES TAX AND 18% SERVICE CHARGE  
(\$5.00 DISCOUNT FOR FRIDAY AND SUNDAY EVENINGS)**

- ❧ 5 1/2 hour package
- ❧ 4 hour open premium bar
- ❧ Unlimited wine on each table during dinner
- ❧ Champagne Toast at the Head Table
- ❧ Family Style Served Dinner: Soup, Salad, 2 Main Entrées, Potatoes, Vegetables, Dessert, Bread & Butter, Coffee & Tea
- ❧ Gold Chiavari Chairs with Ivory Cushions

### *Deluxe Evening Package*

**\$60.00 PLUS SALES TAX AND 18% SERVICE CHARGE  
(\$5.00 DISCOUNT FOR FRIDAY AND SUNDAY EVENINGS)**

- ❧ 6 hour package
- ❧ 4 1/2 hour open premium bar
- ❧ Unlimited wine on each table during dinner
- ❧ Champagne Toast at the Head Table
- ❧ White Glove, "Butler Style" Served Hors D'oeuvres during cocktail hour (*Choice of 3*)
- ❧ Family Style Dinner: Soup, Salad, Pasta Entrée, 2 Main Entrees, Potatoes, Vegetables, Bread & Butter, Coffee & Tea (*May Substitute Pasta Course for Second Vegetable*)
- ❧ Cake Served as Dessert (*May Substitute for Standard Sweet Table or Intermezzo*)
- ❧ Gold Chiavari Chairs with Ivory Cushions

### *Premium Evening Package*

**\$70.00 PLUS SALES TAX AND 18% SERVICE CHARGE  
(\$5.00 DISCOUNT FOR FRIDAY AND SUNDAY EVENINGS)**

- ❧ 6 hour package
- ❧ 5 hour open premium bar
- ❧ White Glove Champagne Service during Cocktail Hour to welcome your guests
- ❧ Unlimited wine on each table during dinner
- ❧ Champagne Toast at the Head Table
- ❧ White Glove, "Butler Style" Served Hors D'oeuvres during cocktail hour (*Choice of 5*)
- ❧ Family Style Dinner: Soup, Salad, Pasta Entrée, 3 Main Entrees, Potatoes, Vegetables, Dessert, Bread & Butter, Coffee & Tea (*May Substitute Dessert for Second Vegetable*)
- ❧ Cake (*May be packaged for your guests or served as additional dessert*)
- ❧ Premium Sweet Table with delicious assortment of pastries, fresh fruit platters and additional coffee service
- ❧ Gold Chiavari Chairs with Ivory Cushions
- ❧ Floor Length Satin Tablecloths (Ivory, White or Black)

***All Packages include choice of silk flower centerpieces.  
Microphone and background music provided upon request  
Bridal Suite with private bathroom***

**\*CHILDREN UNDER 3 YEARS OF AGE – FREE  
\*CHILDREN 3 TO 12 YEARS OF AGE - HALF PRICE  
\*KIDS PLATES ARE NOT PROVIDED FOR FAMILY STYLE PACKAGES**

**ALL PRICES SUBJECT TO SALES TAX AND 18% SERVICE CHARGE**

# Family Style Entrée Selections

## SOUPS

- ☞ Minestrone ☞ Chicken Noodle ☞ Cream of Chicken with Rice ☞ Cream of Carrot ☞ Barley Mushroom  
☞ Broccoli Egg Drop ☞ French Onion ☞ Stracatella with Rice ☞ Cream of Broccoli  
☞ Cream of Asparagus ☞ Cream of Mushroom ☞ Cream of Potato with Bacon

## SALADS

- Garden Fresh with Choice of two homemade dressings  
(*Italian, French, Thousand Island, Creamy Garlic, Balsamic, Ranch*)  
☞ Manzo's Salad with House Dressing ☞ Spinach & Strawberry Salad with Poppy seed Dressing (*seasonal item*) ☞ Caesar Salad

## PASTA / SIDE ENTREE

- ☞ Mostaccioli ☞ Orecchiette ☞ Rotini ☞ Rigatoni ☞ Farfalle  
Meat Sauce, Tomato Basil Sauce, Aurora (Vodka) Sauce

### Pasta Primavera

Eggplant, Green Peppers, Onion, Zucchini and Fresh Tomato with Cream Sauce

### Pierogi

(Meat, Spinach, Sauerkraut, Potato)

### Potato Fingerling Dumplings

**Farfalle with Broccoli Sprouts and Shrimp** (*Extra \$1.95 per person*)  
tossed in garlic and olive oil

**Tortellini or Ravioli Meat or Cheese** (*Extra \$2.50 per person*)  
Tomato Sauce with or without Meat

## MAIN ENTRÉES

- ☞ Chicken on the Bone (*All 4 parts*)  
(*Fried, Roasted, Vesuvio, Lemon Marinated*)  
☞ Boneless Chicken Breast Vesuvio  
☞ Boneless Chicken Breast Pecan with Herb Sauce\*  
☞ Boneless Chicken Breast in Lemon Butter or Champagne Sauce  
☞ Boneless Chicken Breast Marsala  
☞ Boneless Chicken Breast Limone  
☞ Chicken Kiev  
☞ Roast Boneless Breast of Turkey with Cranberry Sauce on the side  
☞ London Broil Ajus or Mushroom Gravy  
☞ Beef Roll-ups Ajus or Mushroom Gravy  
☞ Beef Milanese  
☞ Chateaubriand (Beef Tenderloin) (*Extra \$5.00 per person*)  
☞ Roast Loin of Pork Ajus  
☞ Stuffed Pork Loin with Sautéed Vegetables  
☞ Pork Cutlets breaded and Battered in Almonds\*  
☞ Swedish Meatballs in Dill or Mushroom Gravy  
☞ Italian Sausage w/ Roasted Peppers  
☞ Polish Sausage w/ Sauerkraut

## VEGETABLES

- ☞ Green Beans Almondine ☞ Green Beans with Baby Carrots ☞ Buttered Green Beans ☞ Peas and Carrots  
☞ Peas and Mushrooms ☞ Glazed Carrots ☞ Vegetable Medley ☞ Broccoli (*Polonaise Style or w/ Cheese Sauce*)  
☞ Cauliflower (*Polonaise Style or w/ Cheese Sauce*) ☞ Cucumbers w/ Sour Cream and Dill  
☞ Red Beets with Horseradish ☞ Cole Slaw ☞ Red Cabbage Cole Slaw

## POTATO/RICE

- ☞ Roasted White or Baby Red ☞ Whipped Red Potatoes Skin On with Garlic ☞ White Whipped ☞ Parsley Buttered ☞ Vesuvio Style ☞ Rice Pilaf ☞ Wild Rice ☞ Spanish Rice

## DESSERTS

- ☞ Chocolate Sundae ☞ Rainbow Sherbet ☞ Strawberry Sundae ☞ Spumoni  
☞ Italian Lemon Ice ☞ Noccolia (*additional \$0.75*)

*\* Pecans and almonds can be omitted from entrées however, we do NOT have a peanut free kitchen and cannot guarantee no cross contamination*

**ALL PRICES SUBJECT TO SALES TAX AND 18% SERVICE CHARGE**

# À la Carte

## STANDARD SWEET TABLE

(Our Standard Sweet Table is elegantly decorated and includes a broad selection of miniature pastries and coffee service)

\$5.00 per person

## PREMIUM SWEET TABLE

(Our Premium Sweet Table is elegantly decorated and includes a broad selection of miniature pastries, platters of seasonal fruits and coffee service)

\$7.00 per person

## SWEDISH TABLE ADDITION (Only with sweet table purchase)

(Our Swedish portion includes European Deli Platters, Cold Salads, Cold Appetizer Platters, Cheese Platters)

\$3.00 per person

**\*\*SWEETS OR SWEET TABLES BROUGHT IN WILL BE SUBJECT TO A FEE OF \$2.50 PER PERSON\*\***

*This fee covers utensils, plates, to-go boxes, decorated table and clean up*

## HORS D'OEUVRES

- ✧ Pizza Bread \$1.00 per person
  - ✧ Shrimp Cocktail *(Deluxe or Premium Package only)* \$1.50 per person
  - ✧ (Butler Style) Choice of 3 \$3.50 per person
  - ✧ (Butler Style) Choice of 5 \$4.50 per person
- Pizza Bread - Egg Rolls - Jalapeño Poppers - Chicken Wings - Broccoli Tempura - Fried Zucchini  
- Cheese Quesadillas - Breaded Mushrooms - Italian Sausage - Mini Corn Franks - Mozzarella Sticks  
- Potato Croquettes - Spanokopita - Meatballs - Bruschetta - Pinwheel Sandwiches

## APPETIZERS

- ✧ Individual Arancini *(2 Rice Balls)* \$3.50 per person
- ✧ Individual Meat Antipasto \$6.00 per person
- ✧ Traditional Meat Antipasto \$5.00 per person
- ✧ Antipasto Caprese *(Served Individual Style)* \$5.00 per person
- ✧ Antipasto Caprese *(Served Family Style)* \$4.00 per person
- ✧ Fish Salad \$5.00 per person
- ✧ Baked or Raw Clams *(3 per person)* \$4.00 per person
- ✧ Fried Calamari \$5.00 per person
- ✧ Fried Shrimp \$4.00 per person
- ✧ Shrimp Cocktail \$3.50 per person
- ✧ Grilled Polpo \$6.00 per person
- ✧ Fried Seafood Combination *(Calamari, Shrimp and White Fish)* \$6.00 per person

## ADDITIONAL À LA CARTE SELECTIONS

- ✧ Custom Made Cake \$3.25 - \$8.00 p.p.
- ✧ European Pastry Trays *(18 pieces per Tray)* \$25.00 per tray
- ✧ Fresh Fruit *(Serves up to 10 guests)* \$25.00 per tray
- ✧ Unlimited Soda *(During Dinner)* \$2.00 per person
- ✧ Pitcher of Soda \$8.00 per pitcher
- ✧ Wine \$20.00 per bottle
- ✧ Champagne Toast on Every Table \$3.50 per person
- ✧ Champagne or Mimosas welcome during cocktail hour \$3.00 per person
- ✧ Hot Entree after dinner *(Italian Sausage, Chicken or Beef Skewers, Red Borscht, Pizza Bread)* \$3.50 per person
- ✧ Additional Main Entrée served Family Style \$3.50 per person
- ✧ Side Entrée: Pasta, Potato or Vegetable *(Served Family Style)* \$2.00 per person
- ✧ White, Ivory or Black floor length satin table clothes \$9.00 each
- ✧ Custom color floor length table clothes \$15.00 each
- ✧ Chiavari Chairs *(Silver, White, Cherry wood - colors only)* \$6.00 per chair
- ✧ Chair Covers with Sash for Chiavari Chairs \$4.75 each
- ✧ Sash for Chiavari Chairs \$3.00 each
- ✧ Custom color napkins \$0.95 - \$1.95 each
- ✧ Table Overlays \$16.00 each
- ✧ Table Runners \$6.00 each
- ✧ Hall Extension on Saturday (per 1/2 hour) \$500.00 or \$400 no bar
- ✧ Hall Extension on Fridays or Sundays (per 1/2 hour) \$400.00 or \$300 no bar

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## INDIVIDUAL PLATE STYLE PACKAGES

### *Standard Evening Package*

PRICE BASED ON A CHOICE OF MAIN ENTRÉE  
(\$5.00 DISCOUNT FOR FRIDAY AND SUNDAY EVENINGS)

- ❧ 5 1/2 hour package
- ❧ 4 hour open premium bar
- ❧ Unlimited wine on each table during dinner
- ❧ Champagne Toast at the Head Table
- ❧ Individual Plate Style Served Dinner: Soup, Salad, Main Entrée, Potato, Vegetable, Dessert, Bread & Butter, Coffee & Tea
- ❧ Gold Chiavari Chairs with Ivory Cushion

### *Deluxe Evening Package*

PRICE BASED ON A CHOICE OF MAIN ENTRÉE PLUS \$10.00 EXTRA FOR DELUXE PACKAGE UPGRADE  
(\$5.00 DISCOUNT FOR FRIDAY AND SUNDAY EVENINGS)

- ❧ 6 hour package
- ❧ 4 1/2 hour open premium bar
- ❧ Unlimited wine on each table during dinner
- ❧ Champagne Toast at the Head Table
- ❧ White Glove, "Butler Style" Served Hors D'oeuvres during cocktail hour (*Choice of 3*)
- ❧ Individual Plate Style Served Dinner: Soup, Salad, Pasta Entrée (*Served Family Style*), Main Entrée, Potato, Vegetable Bread & Butter, Coffee & Tea  
(*May Substitute Pasta Course for Second Vegetable Served Family Style*)
- ❧ Cake Served for Dessert (*May Substitute for Standard Sweet Table or Intermezzo*)
- ❧ Gold Chiavari Chairs with Ivory Cushion

### *Premium Evening Package*

PRICE BASED ON A CHOICE OF MAIN ENTRÉE PLUS \$15.00 EXTRA FOR PREMIUM PACKAGE UPGRADE  
(\$5.00 DISCOUNT FOR FRIDAY AND SUNDAY EVENINGS)

- ❧ 6 hour package
- ❧ 5 hour open premium bar
- ❧ White Glove Champagne Service during Cocktail Hour to welcome your guests
- ❧ Unlimited wine on each table during dinner
- ❧ Champagne Toast on the Head Table
- ❧ White Glove, "Butler Style" Served Hors D'oeuvres during cocktail hour (*Choice of 5*)
- ❧ Individual Plate Style Served Dinner: Soup, Salad, Pasta Entrée (*Served Family Style*), Main Entrée, Potato, Vegetable, Dessert, Bread & Butter, Coffee & Tea  
(*May Substitute the Dessert for a Second Vegetable Served Family Style*)
- ❧ Cake (*May be packaged for your guests or served as additional dessert*)
- ❧ Premium Sweet Table with delicious assortment of pastries, fresh fruits platters and additional coffee service
- ❧ Gold Chiavari Chairs with Ivory Cushion
- ❧ Floor Length Satin Tablecloths (Ivory, White or Black)

*All packages include choice of silk flowers centerpieces.*

**Microphone and background music provided upon request • Bridal Suite with Private Bathroom**

**\*CHILDREN UNDER 3 YEARS OF AGE – FREE**

**\*CHILDREN 3 TO 10 YEARS OF AGE – \$25.00 PER (CHICKEN FINGERS AND FRIES)  
PLUS ANY PACKAGE UPGRADE CHARGES**

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## *Individual Plate Main Entree Selections*

☞ Roasted 1/2 of Chicken ( <i>Seasoned to Perfection</i> )	<b>\$47.00</b>
☞ Vesuvio Style 1/2 of Chicken ( <i>Sautéed in White Wine with Fresh Garlic &amp; Herbs</i> )	<b>\$47.00</b>
☞ Chicken Kiev ( <i>Stuffed with Butter &amp; Fresh Herbs</i> )	<b>\$49.00</b>
☞ 9 oz Boneless Chicken Breast Limone ( <i>Sautéed with White Wine, Fresh Lemon &amp; Herbs</i> )	<b>\$49.00</b>
☞ 9 oz Boneless Chicken Breast Marsala ( <i>Sautéed with Sweet Marsala Wine, Mushroom &amp; Herbs</i> )	<b>\$49.00</b>
☞ 9 oz. Boneless Chicken Breast Parmigiana ( <i>Light Tomato Sauce &amp; Mozzarella Cheese</i> )	<b>\$49.00</b>
☞ 9 oz Boneless Chicken Breast Pecan* ( <i>Seasoned, encrusted with Pecan breading, served over Herb Sauce</i> )	<b>\$49.00</b>
☞ 9 oz Boneless Chicken Breast Vesuvio ( <i>Marinated overnight with Italian spices</i> )	<b>\$49.00</b>
☞ 9 oz Boneless Chicken Breast Picatta	<b>\$49.00</b>
☞ 12 oz Roast Prime Rib Au Jus	<b>\$59.00</b>
☞ 12 oz Broiled Rib Eye Steak	<b>\$59.00</b>
☞ 12 oz Prime New York Strip Steak	<b>\$58.00</b>
☞ 10 oz Broiled Filet Mignon	<b>\$61.00</b>
☞ Chateaubriand ( <i>with Garden Fresh Vegetables or Sautéed Mushrooms</i> )	<b>\$58.00</b>
☞ Tournedos of Beef ( <i>Two medallions served on garlic crouton</i> )	<b>\$58.00</b>
☞ Pork Chop ( <i>Thick cut Marinated, Grilled &amp; seasoned to perfection</i> )	<b>\$52.00</b>
☞ Orange Roughy	<b>\$52.00</b>
☞ Tilapia Filet	<b>\$48.00</b>
☞ Baked Salmon	<b>\$55.00</b>

### **COMBINATION PLATES**

☞ 8 oz New York Strip Steak & Boneless Chicken Breast ( <i>any style</i> )	<b>\$59.00</b>
☞ 8 oz Filet Mignon & Boneless Chicken Breast ( <i>any style</i> )	<b>\$61.00</b>
☞ 8 oz Filet Mignon & Orange Roughy	<b>\$61.00</b>
☞ 8 oz Filet Mignon & Tilapia Filet	<b>\$59.00</b>
☞ 8 oz Filet Mignon & Baked Salmon	<b>\$63.00</b>
☞ 8 oz Filet Mignon & Jumbo Shrimp ( <i>de Jonghe or Scampi</i> )	<b>\$63.00</b>
☞ 8 oz Filet Mignon & Lobster Tail	<b>Market Price</b>
☞ Jumbo Shrimp ( <i>de Jonghe or Scampi</i> ) & Boneless Chicken Breast ( <i>any style</i> )	<b>\$57.00</b>

\* Pecans can be omitted from entrée however, we do NOT have a peanut free kitchen and cannot guarantee no cross contamination

**ALL PRICES SUBJECT TO SALES TAX AND 18% SERVICE CHARGE**



# Individual Plate Menu Selections

## SOUPS

☞ Minestrone ☞ Chicken Noodle ☞ Cream of Chicken w/ Rice ☞ Cream of Carrot  
☞ Barley Mushroom ☞ Broccoli Egg Drop ☞ French Onion ☞ Stracatella with Rice  
☞ Cream of Broccoli ☞ Cream of Asparagus ☞ Cream of Mushroom ☞ Cream of Potato w/ Bacon

## SALADS

### SERVED INDIVIDUALLY

Garden Fresh with Choice of two homemade dressings  
(Italian, French, Thousand Island, Creamy Garlic, Balsamic, Ranch)

### FAMILY STYLE SERVICE

Manzo's Salad with Special House Dressing ☞ Spinach & Strawberry Salad ☞ Caesar salad

## PASTA/SIDE ENTREES (ADDITIONAL COURSE)

### Served Family Style ONLY

☞ Mostaccioli ☞ Orecchiette ☞ Rotini ☞ Rigatoni

Meat Sauce, Tomato Basil Sauce, Aurora (Vodka) Sauce

### Pasta Primavera

Eggplant, Green Peppers, Onion, Zucchini and Fresh Tomato with Cream Sauce

### Pierogi

(Meat, Spinach, Sauerkraut, Potato)

### Potato Fingerling Dumplings

**Farfalle with Broccoli Sprouts and Shrimp** (Extra \$1.95 per person)

Tossed in garlic and olive oil

**Tortellini or Ravioli Meat or Cheese** (Additional \$2.50 per person)

Tomato Sauce with or without Meat

## VEGETABLES

☞ Green Beans Almondine ☞ Green Beans with Baby Carrots ☞ Buttered Green Beans  
☞ Peas and Carrots ☞ Peas and Mushrooms ☞ Glazed Carrots ☞ Vegetable Medley  
☞ Broccoli Served (Polonaise Style or Cheese Sauce) ☞ Cauliflower Served (Polonaise Style or Cheese Sauce)  
☞ Asparagus in Carrot Bundle (Additional \$2.50 per person)

### Side Cold Salads/Vegetables (Served Family Style)

☞ Cucumbers w/ Sour Cream and Dill ☞ Red Beets with Horseradish ☞ Cole Slaw  
☞ Red Cabbage Cole Slaw

## POTATO/RICE

☞ Roast (White or Baby Red) ☞ Vesuvio Style ☞ White Whipped ☞ Duchess Whipped  
☞ Whipped Red Potatoes Skin On with Garlic ☞ Parsley Buttered ☞ Baked Potato  
☞ Rice Pilaf ☞ Wild Rice ☞ Spanish Rice  
☞ Twice Baked Potato (Additional \$1.50 per person: Included in Premium Package)

## DESSERTS

☞ Chocolate Sundae ☞ Rainbow Sherbet ☞ Strawberry Sundae ☞ Spumoni  
☞ Crème De Menthe ☞ Italian Lemon Ice ☞ Noccolia (Additional \$0.75)

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