

*Congratulations on your recent engagement!*

*We are so looking forward to working with you to create and fulfill your dream wedding vision!*

*Maneeley's has over 35 years of experience in the catering industry, making us the perfect selection to make your wedding day absolutely perfect.*

*Enclosed, you will find our Catered Wedding Menu, for a wedding being held at an offsite facility of your choice.*

*Take a visit to our website for photos and testimonies from our happy couples at [www.maneeleys.com](http://www.maneeleys.com), or our social media sites on Facebook and Instagram.*

*Schedule your wedding consultation today, for a personalized meeting with one of our event planners!*

*Sincerely,*

*Sandy Dimitratos*

*Sandy Dimitratos*

*Director of Catering & Events*

*Maneeley's Banquets and Catering*



## PLATED DINNER WEDDING PACKAGE

### Stationary Display

Assorted Domestic & Imported Cheeses & Fresh Vegetables, Assorted Crackers, Breadsticks, Hummus, and Vegetable Dip

### First Course: Served Family Style Salad (Select One)

All Salads Served with Dinner Rolls & Butter

**Garden Salad** with Vinaigrette Dressing

**Field Green Salad** with Gorgonzola Cheese  
Cranberries, Vidalia Onion Dressing

**Greek Salad** with Feta Cheese,  
Kalamata Olives, and Greek Dressing

**Classic Caesars Salad** with  
Romano Cheese

### Pasta Course: Served Family Style (Select One)

**Penne Pasta** with your choice of Marinara, Alfredo, Pesto Cream or Ala Vodka

### Plated Entrées (Selection of Three)

*Entrées are Served with Your Choice of Starch and Vegetable Side*

**Classic Stuffed Chicken** Boneless Breast of  
Chicken, Stuffed with Vegetable Herb Stuffing, topped  
with Maneely's Signature Sauce

**Chicken Asiago** Boneless Chicken Breast, Stuffed with  
Asiago Cheese & Broccoli

**Chicken Francaise** Sautéed with White Wine  
Lemon Butter Sauce

**Chicken Bruschetta** Grilled Chicken with Tomatoes,  
Red Onion and Balsamic Glaze

**Roast Prime Rib** Au Jus 16 oz

**Honey Glazed Salmon**

**Charbroiled Filet Mignon** 8oz  
With a Burgundy Mushroom Demi Glace

**Stuffed Filet of Sole** With Crab & Scallop Stuffing, topped  
with Lobster Cream Sauce

**Baked Stuffed Shrimp** with Seafood Stuffing,  
Lemon Wedges, and Drawn Butter

**Broiled Stuffed Lobster Tail & Filet Mignon**  
with Lemon Wedges, Drawn Butter, and Burgundy Mushroom  
Demi Glace

**Eggplant Mediterranean** Spinach & Feta Cheese Stuffed  
Eggplant with Balsamic Glaze

### Starch Side (Select One)

Baked Idaho Potato, Garlic Mashed Potatoes, Tuscan Roasted Potatoes, Stuffed Potato Au Gratin, Spanish Rice, Rice Pilaf

### Vegetable Side (Select One)

Honey Glazed Rainbow Carrots, Sautéed Brussel Sprouts, Fire Roasted Sweet Corn, Sautéed Broccolini, Farmer's Vegetable Blend

*Plated Dinner Package Includes Regular Coffee, Decaf, Tea, Cream and Sugar*

*PRICING AVAILABLE UPON REQUEST*

*Price is Calculated by Number of Entrees Selected at their Listed Price*

*Prices Are Subject to 24% Service Fee & CT State Sales Tax*



## **BUFFET DINNER WEDDING PACKAGE**

### **Stationary Display**

Assorted Domestic & Imported Cheeses & Fresh Vegetables, Assorted Crackers, Breadsticks, Hummus, and Vegetable Dip

### **First Course: Served Family Style Salad (Select One)**

*All Salads Served with Dinner Rolls & Butter*

**Garden Salad** with Vinaigrette Dressing

**Field Green Salad** with Gorgonzola Cheese  
Cranberries, Vidalia Onion Dressing

**Greek Salad** with Feta Cheese,  
Kalamata Olives, and Greek Dressing

**Classic Caesars Salad** with Romano Cheese

### **IMPERIAL BUFFET**

Penne ala Vodka, Grilled Chicken Bruschetta  
Carved: Tenderloin of Beef Au Jus with Horseradish Cream Sauce on Side  
Tuscan Roasted Potatoes, Mediterranean Vegetable Medley, Rice Pilaf  
Coffee, Decaf & Assorted Tea ~ Cream and Sugar  
*PRICING AVAILABLE UPON REQUEST*

### **EMERALD BUFFET**

Penne Basil Pesto Sauce  
12oz NY Sirloin Grilled Steak with Sautéed Mushrooms & Onions on Side  
Eggplant Mediterranean (Spinach & Feta Cheese), Chicken Marsala  
Potatoes Au Gratin ~ Farmers Vegetable Blend ~ Cranberry Rice  
Coffee, Decaf & Assorted Tea ~ Cream and Sugar  
*PRICING AVAILABLE UPON REQUEST*

### **DIAMOND BUFFET**

Penne Ala Vodka, Chicken Asiago, Honey Glazed Salmon  
Carved: Roast Prime Rib of Beef Au Jus with Horseradish Cream Sauce on Side  
Mashed Potato Bar with Toppings (Cheddar Cheese, Bacon, Scallions, Sour Cream, Gravy)  
Garlic Sauteed Broccoli, Rice Pilaf  
Coffee, Decaf & Assorted Tea ~ Cream and Sugar  
*PRICING AVAILABLE UPON REQUEST*

### **ALL WEDDING PACKAGES INCLUDE**

China Service ~ Stainless Flatware ~ Water Glass ~ Coffee Cup  
Your Choice of Table Linen ~ Linen Napkins in the Color of your Choice  
All Dining and Table Accessories

**Bar Services are Available Upon Request, as well as Complete Rental Services of Tables, Chairs and Tents**

*All Packages are Subject to 24% Service Fee, Applicable Labor Fee, and CT State Sales Tax*

## *STATIONS DINNER WEDDING PACKAGE*

### *Stationary Display*

Assorted Domestic & Imported Cheese and Fresh Vegetables  
with Assorted Crackers, Breadsticks, Hummus, and Vegetable Dip

### *Appetizers Passed Butler Style*

Sesame Chicken with Bourbon Sauce  
Sweet Chili Shrimp  
Spinach & Cheese Stuffed Mushrooms  
Mac & Cheese Bites  
Sea Scallops Wrapped in Bacon  
Loaded Potato Bites with Sour Cream  
Beef Teriyaki  
Buffalo Chicken Spring Rolls with Siracha Ranch

### *Pasta Station*

Penne Alexandra ~ Spinach Ravioli Primavera  
Classic Caesars Salad ~ Garlic Bread

### *Carving Station (Select One)*

**Tenderloin of Beef Au Jus** with Horseradish Cream Sauce, Sautéed Mushrooms & Onions  
**Turkey Breast** with Stuffing, Gravy & Cranberry Sauce  
**Roast Pork Loin** with Gravy & Apple Chutney  
**Roast Prime Rib of Beef Au Jus** with Horseradish Cream Sauce on Side

### *Mashed Potato Bar with Mason Jars*

Toppings to Include: Gravy, Cheddar Cheese, Scallions, Bacon, Sour Cream

### *Coffee & Dessert Station*

Assorted French & Italian Pastries, Cookies, Sliced Fresh Fruit Display  
Regular Coffee, Decaf & Tea

## *PRICING AVAILABLE UPON REQUEST*

*Prices Are Subject to 24% Service Fee & CT State Sales Tax  
Other Fees May Apply Based on Catering Requirements*

## SOCIAL HOUR ENHANCEMENTS

Add Butler Passed Hors D'Oeuvres to your Plated or Buffet Style Wedding Menus

*50 PIECES EACH*

*Shrimp Cocktail with Cocktail Sauce  
& Lemon Wedges*

*Coconut Shrimp with Mango Salsa*

*Spinach & Cheese OR Seafood Stuffed Mushrooms*

*Cocktail Meatballs in Demi Glace*

*Cocktail Franks with Honey Mustard*

*Mediterranean Chicken Kabobs*

*Loaded Potato Bites with Sour Cream*

*Vegetable Spring Rolls with Sweet & Sour Sauce*

*Miniature Maryland Crab Cakes with Aioli Sauce*

*Sea Scallops Wrapped in Bacon*

*Chicken Kabobs with Pineapple*

*Mac & Cheese Bite*

*Asian Ginger Teriyaki Beef*

*Antipasto Skewer*

*Kentucky Bourbon Sesame Chicken*

*Tomato Basil Crostini*

*Chicken or Beef Empanada*

*Spanakopita*



## **PACKAGE ENHANCEMENTS**

### **TUSCAN STATION** (SOCIAL HOUR STATION)

Imported & Domestic Cheese Blocks, Fresh Vegetable Crudités, Vegetable Dip & Hummus  
Assorted Crackers & Breadsticks, Marinated Mushroom Medley  
Seasoned Olives & Marinated Artichokes, Roasted Sweet Red & Green Peppers  
Sliced Fresh Tomatoes with Mozzarella & Balsamic Glaze  
Mortadella, Genoa Salami, Pepperoni, Prosciutto, Provolone Cheese, Sliced Italian Bread

### **CATERED BAR SERVICES**

#### **Open Bar Includes**

#### **Signature Drink, Champagne Toast, Bar Staff**

*Dewar's, Absolut, Smirnoff, Beefeater, Tanqueray, Captain Morgan, Bacardi, Malibu  
Jack Daniels, Seagram's 7, CC, Peachtree, Amaretto, Kahlua, Sour Mix, Bloody Mary Mix*

#### **Assorted Soda**

*Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water*

#### **Assorted Juices**

*Cranberry, Grapefruit, Orange, Pineapple*

#### **Fruit, Cups, Ice, and Stirrers**

#### **Bottled Beer**

*4 Brands of Your Choice*

#### **Wine Service**

*Cabernet, Merlot, Chardonnay, Pinot Grigio, Moscato*

#### **Pricing Available Upon Request**

*5 Hour Premium Open Bar*

*5 Hour Open Beer, Wine, Soda & Juice*

*5 Hour Open Soda & Juice*

### **BAR ENHANCEMENTS**

*Mulled Apple Cider Station*

*1 Signature Drink*

*All Packages are Subject to 24% Service Fee, Applicable Labor Fee, and CT State Sales Tax*

## PACKAGE ENHANCEMENTS

### LATE NIGHT SNACKS

#### DREAMING OF DONUTS

Use our Beautiful Donut Wall to Display an Assortment of Donuts!

#### HOT DOG HEAVEN

Our Hot Dog Cart with Ketchup, Mustard, Relish and Onion Toppings & Chips

#### A PIZZA MY HEART

Your Choice of Sheet Pizza with Parmesan Cheese and Red Pepper Flakes

#### SPECIAL DAY SLIDERS

Beef burger and Buffalo Chicken Sliders with Sliced Cheese, Lettuce, Tomato, Ketchup, and Mayonnaise

#### WEDDING WINGS

A Variety of 4 Flavors of Chicken Wings

#### A LITTLE EGG-STRA LOVE

Breakfast Sandwiches  
Egg & Cheese  
Bacon Egg & Cheese  
Sausage Egg & Cheese  
*with Ketchup and Hot Sauce*

#### YOU MAKE ME MELT

##### Grilled Cheese Station

The Classic American on White  
Cheddar & Tomato on Rye ~ Cheddar, American Cheese  
Gruyere & Crisp Bacon on Rustic Bread

#### FALL IN LOVE FRENCH FRY BAR

French Fries with Toppings to Include  
Cheese Sauce, Chili, Bacon, Scallions, Gravy &  
Cheddar Cheese

**Pricing Available Upon Request**

## BBQ WEDDING MENU

### STATIONARY DISPLAY

Assorted Cheese & Garden Vegetable Display  
with Assorted Crackers and Vegetable Dip

### STATIONARY HOT APPETIZERS

Buffalo Chicken Wings

Pulled Pork Sliders

Mediterranean Grilled Chicken Sliders

### BUFFET DINNER STATIONS

Garden Salad with House Dressing

BBQ Chicken

Grilled NY Sirloin Steak with Sautéed Mushrooms and Onions

Grilled Summer Squash , Zucchini and Eggplant

Baked Mac & Cheese

#### Mason Jar Mashed Potato Bar

Mashed Potatoes & Toppings to Include:

Gravy ~ Cheddar Cheese ~ Sour Cream ~ Bacon ~ Chives

Biscuits / Corn Bread & Butter

Coffee ~ Tea ~ Cream & Sugar

*PRICING AVAILABLE UPON REQUEST*



## BOOKING POLICIES AND BUSINESS INFORMATION

### **Deposits and Payments:**

*A non-refundable deposit is required to secure your date. Deposits may be credit card, cash or check. All deposits made will be credited toward your final invoice. Final payment of invoice will be due 5 days prior to the wedding date. Final payment must be made in the form of Bank Check, Money Order or Cash. All Credit Card Payments made other than the initial deposit will be subject to a 5% processing fee.  
At the time of reserving, credit card information will be required to keep on file.*

### **Tax and Service Fee:**

*All charges including, but not limited to, food, beverage, facility fee and rental are subject to a 24% service fee and applicable CT state sales tax.*

### **Menu Selection and Guarantee:**

*Vegetarian and special meals are provided at no additional fee.  
Reduced pricing is available for young adults ages 11-21 & children Final guest count will be due 10 days prior to the event; this count may increase up to 24 hours prior to the event.  
If the meal is plated the client is responsible for providing an exact count of each entrée selection, organized by table.*

### **Tastings:**

*An annual tasting is held in April.  
Clients are invited to the open house type event to taste appetizers and entrée selections.*

### **Portable Kitchen Rental:**

*In the event your chosen venue does not have a commercial kitchen available  
we offer the use of our portable kitchen*

### **Event Coordinating Services:**

*We do also offer our Event Coordinating services if needed. Included is day of event coordinator, setup & planning to ensuring that every detail is meticulously coordinated to create an unforgettable experiences for our clients.  
Our goal is to create and manage wedding timelines  
ensuring all activities run smoothly and oversee the setup and breakdown of the reception.*

### **Pricing Available Upon Request**