Private Dining Menu

1731 W Bullard, Fresno CA. 93711
Telephone (559) 449-1731 Fax (559) 449-2552
E-mail : themanhattansteakhouse@yahoo.com

Classic Menu $59

Includes: House salads, two Entrée selections served with house potatoes, and seasonal vegetables, Chef choice dessert ,bread, coffee, tea and sodas.

"Classic Shrimp Scampi
Jumbo prawns sauteed over pasta in a white wine garlic cream sauce, with seasonal vegetables

Lobster Raviolis
Lobster and ricotta raviolis with a lobster cream sauce

Chicken Piccatta
Boneless chicken breast, dusted in flour and grilled, with capers tomatoes, mushrooms and green onions

Calamari Steak
Pistachio crusted, with lime butter

Pacific Sole
Pressed in French bread crumbs and grilled with a spicy avocado corn relish

Vegetarian Pasta
pasta primavera, seasonal vegetables

Chicken Penne
Sauteed Chicken breast with spinach, capers, pancetta bacon, and sundried tomatoes in a garlic cream sauce

Mushroom Raviolis
Redwine Mornay sauce with sauteed portabella and beech mushrooms

Beef Raviolis
House Made Marinara Sauce

Seasonal Vegetarian Entrée
Chef's seasonal vegetable preparation

Specialty Menu $69

Includes: Choice of two salads, host may select up to three Entrée selections served with house potatoes, and seasonal vegetables, two dessert selections, bread, coffee, tea and sodas.

Specialty Menu Salad Selections

Artisan Green Salad
Artisan lettuce, strawberries, apples, cranberry-raisins, poppy seed dressing

Caesar Salad
Romaine lettuce tossed in our house Caesar dressing, with fried capers parmesan cheese and pancetta bacon

Entrée Selections

14oz "Prime" New York Strip (Choice of one sauce)
*House made garlic butter *Secret spicy sauce * Bearnaise * Black peppercorn *

6 oz "Prime" Filet Mignon
Char broiled medium-rare, crowned with bearnaise sauce

Berkshire Double Cut Pork Chop
French cut bone in, char broiled, with maple glazed apples

Pacific Salmon
Char broiled, lemon caper butter sauce

Swordfish
Pressed in in French bread crumbs and grilled, shallot cream sauce

Chicken Wellington
Spinach, artichokes, cream cheese, pancetta bacon and mushrooms, capers, wrapped in puff pastry, topped with pancetta bacon,caper cream sauce sauce

Seasonal Vegetarian Entrée
Chef's seasonal vegetable preparation

Housemade Dessert Selections

*New York Cheese Cake *
* Praline Bread Pudding * Bananas Foster *
*Flourless Chocolate Torte *

♦ * All minimums are before sales tax and service charge * All menu items subject to change and availability * Final entrée counts required 72 hours ahead.

Private Dining Menu

1731 W Bullard, Fresno CA. 93711
Telephone (559) 449-1731 Fax (559) 449-2552
E-mail : themanhattansteakhouse@yahoo.com

Manhattan Menu $95

Includes: Choice of two salads, host may select up to three Entrée selections served with house potatoes, and seasonal vegetables, two dessert selections, bread, coffee, tea , sodas. Includes 1 glass of house wine per guest .

Specialty Menu Salad Selections

Artisan Green Salad
Artisan lettuce, strawberries, apples, cranberry-raisins, poppy seed dressing

Caesar Salad
Romaine lettuce tossed in our house Caesar dressing, with fried capers parmesan cheese and pancetta bacon

House Salad
Mixed greens tossed in ranch dressing with croutons, cucumber, carrots and red onion

Iceberg Wedge
Iceberg lettuce topped with our famous bacon tomato bleu cheese, with dry bleu cheese

Beet Salad
Golden and red beets, red onion, spinach, citrus, fried goat cheese

Chopped Salad
Chopped mixed greens, tomatoes, garbanzo & kidney beans, artichoke hearts tossed in bleu cheese vinaigrette with tortilla strips

Entrée Selections

"Prime" 14 oz Ribeye (Choice of one sauce)
*House made garlic butter *Secret spicy sauce * Bearnaise * Black peppercorn *

14oz "Prime" New York Strip & Grilled Prawns (Choice of one sauce)
*House made garlic butter *Secret spicy sauce * Bearnaise * Black peppercorn *

8oz "Prime" Filet Mignon
Char broiled medium-rare, crowned with bearnaise sauce

6oz "Prime" Filet Mignon & Grilled Prawns
Char broiled medium-rare, crowned with bearnaise sauce

Alaskan Halibut
Pistachio Crust, pan seared, citrus beurre blanc

Rack of Lamb
French cut rack of lamb chops broiled, chimichurri sauce

Asian Style Glazed Pacific Salmon
Roasted mushrooms, Red & Yellow peppers, onions, asparagus, Tamari glaze

Seasonal Vegetarian Entrée
Chef's seasonal vegetable preparation

Housemade Dessert Selections

Valrhona Chocolate Cake
New York Cheese Cake
Praline Bread Pudding
Bananas Foster
Flourless Chocolate Torte

- ***All Selections from Classic and Specialty Menu available on Manhattan Menu***

** All minimums are before sales tax and service charge * All menu items subject to change and availability * Final entrée counts required 72 hours ahead.*

1731 W Bullard, Fresno CA. 93711
Telephone (559) 449-1731 Fax (559) 449-2552
E-mail : themanhattansteakhouse@yahoo.com

Appetizer Selections

Jumbo Chilled Prawns
Housemade tangy cocktail sauce $48.00 Dozen

Almond Prawns
Honey mustard dipping Sauce $58.00 Dozen

Mozzarella Bruschetta Bites
Mozzarella cheese, basil, tomato, balsamic reduction $44.00 Dozen

Meatballs
House made Marinara, basil, parmesan $50.00 Dozen

Bacon Jalapeno Deviled Eggs
Housemade spicy deviled eggs $30.00 Dozen

"Prime" Ground Sirloin Stuffed Mushrooms
"Prime" ground sirloin, onions, herbs, parmesan cheese, cabernet cream sauce $45.00 Dozen

Proscuitto & Fig Jam Crostinis
arugula, sliced apple, cream cheese, balsamic on crostini $40.00 Dozen

Mikes Famous Potato Skins
Tillamook cheddar and jack cheese, bacon bits, chives, sour cream $40.00 Dozen

Panko Crusted Calamari Strips
Spicy house made aoili $45.00 Dozen

Vegetarian Stuffed Mushrooms
Creamed spinach, garlic, pinenuts, parmesan cheese, baked $42.00 Dozen

Beef Raviolis
House Made Marinara Sauce $48.00 Dozen

Mushroom Raviolis
Red wine mornay sauce $48.00 Dozen

Lobster Ravioli
Lobster cream sauce $48.00 Dozen

Fried Shrimp Bites
Deep fried with spicy aioli Two Dozen per order $45.00

Brie Cheese Wheel
Breaded and fried, sliced fruit. Crostinis, balsamic reduction $45.00 per order

Additional appetizers available by request

Dinner Enhancements
Add Grilled Prawns – $12 per guest
Add Lobster Tail – $20 per guest
Filet Upgrade – $12 per guest
Steak Oscar – $16 per guest

♦ * All minimums are before sales tax and service charge * All menu items subject to change and availability

1731 W Bullard, Fresno CA. 93711
Telephone (559) 449-1731 Fax (559) 449-2552
E-mail : themanhattansteakhouse@yahoo.com

Private Dining Seating and Table configurations

Please visit our web site for full color photos of meeting rooms : www.themanhattansteakhouse.com

Park Avenue Room— *Seating up to 70 people*
Captains Tables: 8 to 10 guests (5ft x 6ft) Maximum of 6 tables
Round Tables: 4-6 guests (4ft round) Maximum of 10 tables
U-Shaped Table: up to 75 guests
Governor Table: One large table up to 32 guests
Video equipment and drop down screen is available

Carnegie Room— *Seating up to 40 people*
Captains Tables: 8 to 10 guests (5ft x 6ft) Maximum of 3 tables
Round Tables: 4-6 guests (4ft round) Maximum of 5 tables
U-Shaped Table: up to 32 guests
Governor Table: One large table up to 22 guests
Video equipment and drop down screen is available

Manhattan's Main Dining Room and Bar: *available for private events.*
Minimums, fees and guarantees are date and time specific. (please inquire)

Menu Options

For your guest, you may a design a special events menu with a maximum of three(3) entrée selections. Banquet menu selections are required two (2) weeks prior to event. For groups of 25 or less you may order off the full dinner menu. Black tie events, Theme Dinners. Wine dinners or other special venues are welcome

Linen

Standard white table cloth with black napkins will be used on all private events. Other colors are available with two (2) weeks notice.

Other

Manhattan is not responsible for articles left by the engager. No beverages furnished by Manhattan may not be taken out of the Manhattan. All persons attending your even must be guaranteed for the meal. Any person giving alcohol will maybe subject to prosecution-State Business Code No 25658. Manhattan reserves the right to withhold service to any engager's guests; stop serving alcohol; the right to terminate the event early if at any time if invitee becomes; abusive, combative, obnoxious; or inebriated. Prices are not guaranteed until all menu selections are made. Nothing is t be attached to walls, mirrors or curtains

NO *Confetti or "like" may be put on tables .*

A $200 cleaning fee will be applied if any confetti or "like" is on tables.

- *All minimums are before sales tax and service charge*
- *All menu items subject to change and availability*

1731 W Bullard, Fresno CA. 93711
Telephone (559) 449-1731 Fax (559) 449-2552
E-mail : themanhattansteakhouse@yahoo.com

Thank you for selecting The Manhattan for your special event. Please be assured you will receive the highest quality in food and beverage amenities as well as impeccable service.

Fees - Minimums - Deposits

You are not guaranteed a room without a signed contract, we will hold a room upon your reservation for 48 hours if we do not have signed contract within that time we will release the (hold) room. You will be charged 90% of the guaranteed number of guests from the date of the signed contract. Minimums are based on guest count guarantee with signed contract or food and hosted beverage minimum whichever is greater. All change.

Breakfast and Lunch Events:

7:00 am—3:30 pm

Monday - Saturday: $3,000.00 minimum

$750.00 Deposit

Sunday: $5,000.00 minimum

$750.00 Deposit (Non refundable)

Dinner Events:

5:00 pm—11pm

Monday - Saturday: $1,500.00 minimum

$750.00deposit

Sunday : $5,000.00 minimum

$750.00 deposit

Food & Beverage Minimum is before e sales tax and gratuity, Menu , and pricing subject to change, based on availability

December: Fees

Minimums - Deposits

Breakfast and Lunch Events:

7:00 am—3:30 pm

$750.00 Deposit (Non refundable)

Monday - Saturday: $3,000.00 minimum

Sunday: $5,000.00 minimum

Dinner Events:

$750.00 Deposit (Non refundable)

Monday –Thursday $1,500.00 minimum

Friday, Saturday $2,000.00 minimum

Sunday : $5,000.00 minimum

Policies and Fees

- *Additional fees are not applied to food and beverage minimum*
- *Final guest count and menu selections are required one week in advance of the event.*
- *$20.00 corkage fee per 750ml bottle will apply*
- *$100.00 clean up fee for any confetti or like decorations.*
- *Decorations may not be attached to the walls.*
- *$5.00 per table cloth and $2.00 per napkin for alternative linens.*
- *$100 LCD projector and Screen (audio visual)*
- *One hour set up time is allowed. Should addition time be required there will be an additional charge.*
- *Food not prepared on the premises is not allowed without prior approval.*

Cancellation Policies:

Cancellations can only be made with the Event coordinator or Director of Operations. A $750.00 cancellation fee will be charged to your card in the event the room is cancelled from signed contract date. A $1,000.00 will be charged to your card in the event your function is cancelled 72 hours prior to the function. Cancellations less than 24 hours prior to the event will be responsible for payment of room minimum or guest count guarantee plus tax and specified gratuity whichever is greater .

Payment Options

A credit card and signed contract are required to secure private rooms.

- *Visa, MasterCard, American Express, Diners Club, Cash.*
- *Payment for banquets must be settled on the day of the event unless prior arrangements are made*
- *Gift Certificates are not valid in Private Dining Rooms*

Signature _____Date _____

PRIVATE DINING CONTRACT AND DEPOSIT

*TODAY'S DATE*_____ *TYPE OF EVENT:* _____

*DATE OF EVENT:*_____ *EVENT ROOM:*_____ *(event rooms are subject to change)*

ARRIVAL TIME: _____ *START TIME:* _____

*GUEST COUNT ESTIMATE:*_____ *DATE:* _____

*GUARANTEED COUNT:*_____ *DATE:* _____

*CLIENT/CONTACT PERSON:*_____ *ON SITE CONTACT:* _____

PHONE NUMBER: _____ *PHONE NUMBER:* _____

*FAX NUMBER:*_____ *FAX NUMBER:*_____

E-MAIL ADDRESS: _____ *E-MAIL ADDRESS:* _____

*ADDRESS:*_____ *ADDRESS:*_____

DEPOSIT REQUIRED: $ _____$750.00_____ *Room Minimum: $*_____

PAYMENT OPTIONS: Check_____ Cash _____

_____MasterCard _____Visa _____American Express

Gift Certificates are only honored in the main dining room

CREDIT CARD # _____ *SECURITY CODE:* _____

NAME AS APPEARS ON CREDIT CARD: _____ *EXP.DATE:* _____

I hereby authorize The Manhattan Steakhouse to debit the above credit card in the amount of deposit required from fees an minimum's (page 7) for event and to be applied as security for the above reservation.

_____ _____

Signature *Date*

*This Private Dining Contract constitutes the entire agreement between parties and may not be modified or amended except by an instrument in writing signed by both the Client and The Manhattan Steakhouse. "**The undersigned acknowledges** that he/she has read and understands The Private Dining Contract including this page and; proceeding 8 pages by signing and dating below the **undersigned accepts** this contract and agrees to comply the same.*

_____ _____

♦ *Signature* *Date*