



Banquet Menu Options

Manhattan Steak & Seafood only provides top-quality service and appetizing dishes.
Make your event memorable in our fine-dining and elegant restaurant
located in the center of Orange County.

202 S. Main Street
Orange, CA 92868
Phone: 714-978-6161
Fax: 714-978-6161

Menu 1

Salad

Manhattan Caesar

Petite hearts of romaine, classic Caesar dressing, shaved parmesan, freshly baked croutons

Entrée

(One choice per guest)

Bone-in Chicken Breast

Served with Basmati rice and orange saffron butter sauce

Or

Market Fresh Fish of the Day

Served with mashed potatoes and fresh vegetable

Or

Prime New York Steak

Served with roasted herb potatoes and fresh vegetables

Dessert

Manhattan Tiramisu

Classic tiramisu served with caramel and chocolate sauce

Menu 2

Salad

Roasted Pear Salad

Gorgonzola cheese, baby field greens, orange balsamic vinaigrette

Entrée

(One choice per guest)

Prime Filet Mignon

Sautéed spinach and artichokes, potato puree, haricot verts, bordelaise sauce

Or

Moroccan-spiced Game Hen

Spinach and mushroom stuffed, basmati rice, orange saffron sauce

Or

Market Fresh Fish of the Day

Served with mashed potatoes and fresh vegetable

Dessert

Fresh Berry Napoleon

Flaky puffed pastry, seasonal fresh berries, Chantilly cream

Menu 3

Appetizer

Maryland Crab Cakes
Apple fennel salad, lobster nage

Salad

Manhattan Caesar
Petite hearts of romaine, classic Caesar dressing, shaved parmesan, freshly baked croutons

Entrée

(One choice per guest)

Prime Filet Mignon
Sautéed spinach and artichokes, potato puree, haricot verts, bordelaise sauce

Or

New Zealand King Salmon
Pan-roasted with sautéed fingerling potatoes, spinach, citrus, shallot marmalade

Or

Pan-roasted Muscovy Duck Breast
Potato al gratin, roasted baby beets, raspberry gastrique

Dessert

Crème Brule
Topped with fresh berries

Menu 4

Appetizer

Sautéed Jumbo Shrimp

White wine and garlic-butter sauce

Salad

Manhattan Caprese

Fresh mozzarella, vine-ripened tomatoes, basil, extra virgin olive oil, balsamic red

Entrée

(One choice per guest)

Prime Filet Mignon

Sautéed spinach and artichokes, potato puree, haricot verts, bordelaise sauce

Or

Manhattan Prime Rib eye

Country-style roasted potatoes and peppers, grilled baby asparagus, pesto

Or

Moroccan-spiced Game Hen

Spinach and mushroom stuffed, basmati rice, orange saffron sauce

Or

Chilean Sea bass

Mango-glazed, served with caramelized root vegetables

Dessert

Manhattan Tiramisu

Classic tiramisu served with caramel and chocolate sauce

Menu 5

Appetizer

Jumbo Shrimp Cocktail Martini

Fresh scallion, avocado, jalapeno, tomato, cilantro, lemon juice

Salad

Manhattan Caesar

Petite hearts of romaine, classic Caesar dressing, shaved parmesan, freshly baked croutons

Or

Manhattan Beet Salad

Goat cheese tartine, endive, watercress, walnut vinaigrette

Entrée

Maine Lobster

Served with linguine pasta in a vodka cream sauce

Or

Prime Filet Mignon

Sautéed spinach and artichokes, potato puree, haricot verts, bordelaise sauce

Or

Chilean Sea bass

Mango-glazed, served with caramelized root vegetables

Or

Pan-roasted Muscovy Duck Breast

Potato al gratin, roasted baby beets, raspberry gastrique

Or

Colorado Rack of Lamb

Herb potato gratin, sautéed wild mushrooms, cognac cream sauce

Dessert

Manhattan Tiramisu

Classic tiramisu served with caramel and chocolate sauce

Appetizer Substitutions

Jumbo Shrimp Cocktail Martini

Fresh scallion, avocado, jalapeno, tomato, cilantro, lemon juice

Sautéed Jumbo Shrimp

White wine in a garlic lemon butter sauce

Cucumber-wrapped Ahi Tuna Tartare

Cumin-dusted fries, wasabi lime vinaigrette

Roasted Butternut Squash Ravioli

Brown butter sage, honey-roasted pecans, shaved parmesan

Sautéed Exotic Mushroom

Extra virgin olive oil, garlic white wine

Tray-passed Canapes

Wild Mushroom Bruschetta with Basil, Garlic, and Extra Virgin Olive Oil
Bruschetta topped with Tomatoes, Basil, Garlic, and Extra Virgin Olive Oil
Mozzarella Cheese and Bell Pepper Crostini with Asparagus
Goat Cheese Rolled Grape, Crusted with Candied Pecans
Mozzarella and Cherry Tomato Skewers
Hearts of Artichoke over open Pastry Boats
Baked Brie in Puff Pastry
Vegetarian Spring Roll
Ahi Tuna Sashimi Daikon, Sprouts and Soy Lime Sauce in Fresh Cucumber
Mini Crab Cakes topped with Cilantro Aioli
Crab Salad served on Endive Spears
Prosciutto Melon Skewers
Fingerling Potatoes with Prosciutto, Cheese, Sour Cream, Green Onions, and Scallions
Roasted Beef with Strawberry
Sautéed Bay Shrimp Crostini

Premium Canapes

Oysters on the Half Shell
Chilled Marinated Scallops
Jumbo Shrimp Cocktail

STATIONARY PLATTERS

Antipasti Platter

Salami, Prosciutto, Mortadella, Carpaccio Marinated Beef, Marinated Artichokes, Roasted Bell Pepper, Olives, served with Assorted Crackers

Cheese Platter

Chef's Selection of Gourmet Cheeses and Assorted Crackers

Fruit Platter

Chef's Selection of Seasonal Fruits

Lavash Wraps

Cuts of Mikalian Ham, Roasted Beef, Turkey and Pastrami wrapped in Lavash Bread

Seafood Platter

Shrimp, Scallops, Oysters, Calamari

Caviar Station

Black Russian Caviar and Red Caviar with Traditional Condiments and Toast Points
Market Price

****Each platter can serve 15-20 people****

Well Bar Package

All **house** Vodka, Gin, Rum, Tequila, Brandy, Scotch, Whisky

House wines

Beers

And

2 Tray-passed Canapés (Chef's Choice):

3 hours unlimited-if booked with dinner package

2 hours unlimited-If not booked with dinner package

Premium Bar Package:

Most **premium** Vodka, Gin, Rum, Tequila, Brandy, Scotch, Whisky

House wines

Beers

And

2 Tray-passed Canapés (Chef's Choice):

3 hours unlimited-if booked with dinner package

2 hours unlimited-If not booked with dinner package