

MANDILE'S

RESTAURANT AND BANQUETS

PARTIES

AT MANDILE'S RESTAURANT, WE ARE INSPIRED BY TRADITION. ANY OCCASION YOU BRING TO US IS AN OCCASION WE WANT YOU TO REMEMBER. BUFFET AND FAMILY STYLE LUNCHEONS OR DINNERS BRING TOGETHER ALL THE INGREDIENTS FOR SPECIAL MEMORIES. OUR GOAL IS TO GIVE YOU SOMETHING MEMORABLE, SOMETHING FULFILLING, AN EVENT THAT IS EXACTLY AS IT SHOULD BE.

**WE SERVE YOUR PARTY NEEDS WITH ALL THE ESSENTIALS:
GREAT FOOD, FANTASTIC SERVICE AND
ATTENTION TO EVERY DETAIL.**

**ARE YOU LOOKING FOR SOMETHING DIFFERENT,
SOMETHING SPECIAL? LET US PREPARE A THEME
PARTY FOR YOU. MANDILE'S PARTY SPECIALISTS
CAN PROVIDE EVERYTHING YOU NEED, ON
OR OFF-SITE, TO MAKE YOUR EVENT MEMORABLE.**

MANDILE'S

RESTAURANT AND BANQUETS

LUNCHEON MENU

SALADS (CHOOSE ONE)

HOUSE SALAD OR CAESAR SALAD

CHOICE OF SOUP OR PASTA

SOUPS (CHOOSE ONE) TORTELLINI NEL BRODA - PASTA FAGOLI - MINISTRONE

PASTA (CHOOSE ONE)

SPAGHETTI AGLIO OLIO, PENNE ARRABIATTA, RADIATORE POMODORO,
MOSTACCIOLI MARINARA BOLOGNESE OR BOWTIE ALFREDO
ADD OUR CREAMY TOMATO VODKA SAUCE TO ANY PASTA FOR \$2 MORE

ENTRÉE (CHOOSE ONE)

POLLO MARSALA - POLLO PARMIGIANA - POLLO PICCATA - POLLO FRANCESE -
GIAMBOTTA GRAZIE - POLLO ARROSTITO - PORK TENDERLOIN - POLLO VESUVIO
(YOUR CHOICE BONE IN OR CHICKEN BREAST)

ADD \$5.00 PER PERSON FOR TILAPIA MONTICELLO - VEAL SCALOPPINI -
SALMON SEBASTINO - NEW YORK STEAK

ADD \$8.00 PER PERSON FOR INDIVIDUALLY PLATED PETITE FILET

SIDE DISHES (CHOOSE ONE)

GARLIC MASHED POTATOES- VESUVIO POTATOES - VEGETABLE OF THE DAY

DESSERTS (CHOOSE ONE)

GELATO - TIRAMISU

CHOCOLATE MOUSSE (ADD \$1.00 PER PERSON)

BEVERAGES

FRESHLY BREWED COFFEE - FRESHLY BREWED DECAFFEINATED
COFFEE - HOT TEA - ICED TEA

\$16.95 PER PERSON

APPETIZERS AVAILABLE UPON REQUEST

TAX AND GRATUITY NOT INCLUDED - PRICES AND MENU ITEMS
ARE SUBJECT TO CHANGE WITHOUT NOTICE.

MANDILE'S

RESTAURANT AND BANQUETS

THE TUSCAN PACKAGE

- FAMILY STYLE -

PASTA

PENNE MARINARA

PENNE PASTA IN A LIGHT TOMATO SAUCE
WITH GARLIC AND OLIVE OIL

SALAD

INSALATE DE CASA

BABY MIXED GREENS, AGED BALSAMIC VINEGAR DRESSING

ENTRÉE

(SERVED FAMILY STYLE)

POLLO ARROSTO VESUVIO

POLOO FRANCESE

BONE IN ROASTED CHICKEN IN A VESUVIO SAUCE

DESSERT (CHOOSE ONE)

TIRAMISU, ICE CREAM, ITALIAN COOKIES

\$19.95

TAX AND GRATUITY NOT INCLUDED

BEVERAGES NOT INCLUDED

MANDILE'S

RESTAURANT AND BANQUETS

FAMILY STYLE BUFFET

SALADS (CHOOSE ONE)

HOUSE SALAD OR CAESAR SALAD

PASTA (CHOOSE ONE)

SPAGHETTI AGLIO OLIO, PENNE ARRABIATTA, RADIATORE POMODORO,
MOSTACCIOLI MARINARA BOLOGNESE OR BOWTIE ALFREDO
ADD OUR CREAMY TOMATO VODKA SAUCE TO ANY PASTA FOR \$2 MORE

ENTRÉE (CHOOSE ONE)

POLLO MARSALA, POLLO PARMIGIANA, POLLO PICCATO, MEDALLION OF
PORK TENDERLOIN, POLLO FRANCESE, GIAMBOTTA GRAZIE, CHICKEN
ARROSTITO VESUVIO (YOUR CHOICE OF BONE IN OR CHICKEN BREAST)
SALMON SEBASTINO ADD \$2

ADD \$8

TILAPIA MONTICELLO, VEAL SCALOPPINI, VEAL PROVENZALE,
SLICED MEDALLIONS OF BEEF

SIDE DISHES (CHOOSE ONE)

GARLIC MASHED POTATOES, VESUVIO POTATOES, VEGETABLE OF THE DAY

DESSERTS (CHOOSE ONE)

ICE CREAM, TIRAMISU, ITALIAN COOKIES OR MINI PASTRIES

BEVERAGES

FRESHLY BREWED COFFEE OR TEA INCLUDED

\$22.95 PER PERSON.

TAX AND 18% GRATUITY IS NOT INCLUDED
CUSTOM MENUS AVAILABLE UPON REQUEST

MANDILE'S

RESTAURANT AND BANQUETS

EL PRIMO FAMILY STYLE BUFFET MENU

APPETIZERS (CHOOSE TWO)

BRUSCHETTA, STUFFED MUSHROOMS, FRESH VEGETABLE TRAY, MINI ITALIAN MEATBALLS
ANTIPASTO ADD \$2 PER PERSON

SALADS (CHOOSE ONE)

HOUSE SALAD OR CAESAR SALAD

PASTA (CHOOSE ONE)

SPAGHETTI AGLIO OLIO, PENNE ARRABIATTA, RADIATORE POMODORO, MOSTACCIOLI
MARINARA BOLOGNESE OR BOWTIE ALFREDO ADD OUR CREAMY
TOMATO VODKA SAUCE TO ANY PASTA FOR \$2 MORE

ENTRÉE (CHOOSE TWO)

POLLO MARSALA, POLLO PARMIGIANA, POLLO PICCATA, MEDALLION
OF PORK TENDERLOIN, POLLO FRANCESE, GIAMBOTTA GRAZIE, CHICKEN
ARROSTITO VESUVIO (YOUR CHOICE OF BONE IN OR CHICKEN BREAST)
SALMON SEBASTINO ADD \$2

ADD \$8

TILAPIA MONTICELLO, VEAL SCALOPPINI, VEAL PROVENZALE, SLICED MEDALLIONS OF BEEF

SIDE DISHES (CHOOSE TWO)

GARLIC MASHED POTATOES, VESUVIO POTATOES VEGETABLE OF THE DAY

DESSERTS (CHOOSE ONE)

ICE CREAM, TIRAMISU, ITALIAN COOKIES OR MINI PASTRIES

BEVERAGES

FRESHLY BREWED COFFEE OR TEA INCLUDED

\$28.95 PER PERSON

TAX AND 18% GRATUITY IS NOT INCLUDED
CUSTOM MENUS AVAILABLE UPON REQUEST

MANDILE'S

RESTAURANT AND BANQUETS

ANTIPASTI SELECTION

MANDILE'S QUARTETTO A COMBINATION OF BRUSCHETTA, FRIED CALAMARI, GRILLED SHRIMP AND FRESCA	\$8.95 PER PERSON
BRUSCHETTA (TWO PIECES)	\$1.95 PER PERSON
FRIED CALAMARI	\$2.50 PER PERSON
BAKED CLAMS (TWO PIECES)	\$2.50 PER PERSON
FRESCA	\$2.50 PER PERSON
MARGHERITA PIZZA	\$2.50 PER PERSON
GRILLED SHRIMP	\$1.50 PER PERSON
STUFFED MUSHROOMS (WITH SAUSAGE)	\$2.50 PER PERSON
ANTIPASTO FREDDO	\$3.50 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MANDILE'S

RESTAURANT AND BANQUETS

COCKTAIL PARTIES

COLD PLATTERS

FRESH VEGETABLE CRUDITES
ASSORTED DOMESTIC CHEESES WITH FRESH BREADS
AND ASSORTED CRACKERS ASSORTED DOMESTIC
ITALIAN MEATS WITH FRESH BREAD
ITALIAN ANTIPASTI, INCLUDES IMPORTED & DOMESTIC
CHEESES AND ITALIAN MEATS
ARTICHOKES, ROASTED PEPPERS AND IMPORTED OLIVES

HOT DISHES

CALAMARI FRITTI WITH MARINARA SAUCE
SHRIMP FLORENTINE POPOVERS
MEAT OR CHEESE RAVIOLI
MELANZANE ANGELINA
ITALIAN SAUSAGE AND PEPPERS

BUTLER STYLE HOR D'OUVRES

COLD

BRUSCHETTA
BRUSCHETTA DI OLIVA
MINI FRESCA
PIZZA BREAD
TOASTED ARTICHOKES
WATER CHESTNUTS WITH BACON
SMOKED SALMON ON CRISPS
SMOKED SALMON WRAPPED ASPARAGUS
PROSCIUTTO WRAPPED CANTALOUPE
PROSCIUTTO WRAPPED ASPARAGUS
SHRIMP COCKTAIL

MANDILE'S

RESTAURANT AND BANQUETS

COCKTAIL PARTIES

HOT

MINI MEATBALLS (2 DOZEN)
STUFFED MINI MUSHROOMS
POTATO SKINS MANDILE
VESUVIO CHICKEN WINGS
MELANZANE ANGELINA
SHRIMP FLORENTINE POPOVERS
MINI GRILLED PORTABELLA SILA
ASSORTED CANAPES
BEEF BROCHETTE
CHICKEN BROCHETTE

ALSO AVAILABLE

OPEN BAR
ANTIPASTO TABLE
COCKTAIL PARTY BUFFET
COCKTAIL PARTIES AND BUTLERED HOR D'OUVRES
CARVING STATION AND/OR PASTA STATION
(WITH CHEF IN ATTENDANCE)

MANDILE'S

RESTAURANT AND BANQUETS

MENU DESCRIPTIONS

PENNE ARRABIATTA

PENNE PASTA WITH ITALIAN FINGER PEPPERS
GENTLY TOSSED WITH A MARINARA SAUCE

RADIATORI POMODORO

RADIATORI PASTA, SWEET ITALIAN SAUSAGE, MUSHROOMS,
ONIONS, AND ROASTED PEPPERS TOSSED WITH A POMODORO SAUCE

PENNE

PASTA IN A FRESH MARINARA SAUCE OR BOLOGNESE,
PASTA IN A FRESH TOMATO MEAT SAUCE

MARIA'S GNOCCHI

HOMEMADE RICOTTA PASTA IN A CREAMY TOMATO VODKA
SAUCE BAKED WITH FONTINELLA CHEESE

SPAGHETTI AGLIO OLIO

SPAGHETTI PASTA WITH OLIVE OIL, PARSLEY AND GARLIC

POLLO FRANCESE

BONELESS BREAST OF CHICKEN DIPPED IN EGG BATTER,
SAUTÉED IN BUTTER AND SERVED WITH LEMON

POLLO MARSALA

SAUTÉED BREAST OF CHICKEN, MUSHROOMS IN A RICH MARSALA SAUCE

POLLO PICCATA

CHICKEN BREAST SAUTÉED WITH DICED ROASTED PEPPERS, CAPERS,
PEPPEROCINNI PEPPERS AND ONIONS IN A SHERRY WINE SAUCE FURTHER
REDUCED WITH CHICKEN BROTH & ALLOWED TO THICKEN

MANDILE'S

RESTAURANT AND BANQUETS

MENU DESCRIPTIONS

POLLO PARMIGIANA

SAUTÉED BREAST OF CHICKEN TOPPED WITH MOZZARELLA & PARMESAN CHEESE ATOP CONTADINA SAUCE AND PASTA

POLLO VESUVIO

SAUTÉED CHICKEN IN A WHITE WINE GARLIC SAUCE
(YOUR CHOICE OF BONE IN OR CHICKEN BREAST)

GIAMBOTTA GRAZIE

SAUTÉED CHICKEN BREAST AND GRILLED ITALIAN SAUSAGE WITH ROASTED POTATOES, ONIONS AND PEPPERS IN A LIGHT TOMATO BROTH

POLLO ARROSTITO

OVEN ROASTED CHICKEN WITH LEMON BASIL MARINADE

PORK TENDERLOIN

SLOW ROASTED LOIN OF PORK SERVED IN A RED WINE SAUCE

VEAL SCALOPPINI

SAUTÉED VEAL MEDALLIONS IN A WHITE WINE GARLIC SAUCE

VEAL PARMIGIANO

SAUTÉED VEAL TOPPED WITH MOZZARELLA AND PARMESAN CHEESE ATOP CONTADINA SAUCE

VEAL PROVENZAL

MILK FED VEAL MEDALLIONS WITH JULIENNE ONIONS,
BELL PEPPERS AND MUSHROOMS

MANDILE'S

RESTAURANT AND BANQUETS

MENU DESCRIPTIONS

PETITE FILET

4oz USDA CHOICE FILET GRILLED TO PERFECTION AND INDIVIDUALLY PLATED

SALMON SEBASTINO

FILET OF SALMON TOPPED WITH PESTO AND FRESH PLUM TOMATOES

TILAPIA MONTICELLO

SAUTÉED TILAPIA FILET SERVED WITH RED AND YELLOW VINEGAR PEPPERS

**WE WILL BE HAPPY TO GIVE YOU A PERSONAL TOUR OF
MANDILE'S RESTAURANT & BANQUETS AT WHICH POINT WE ARE SURE
YOU WILL BE PLEASED WITH OUR EUROPEAN FLARE AND TOUCH OF HOME.**

**PLEASE CONTACT MANDILE'S AT 847-458-4000 AND SPEAK
WITH OUR EVENTS PLANNER FOR FURTHER INFORMATION.**

MANDILE'S

RESTAURANT AND BANQUETS

CATERING MENU

	ITEM	HALF TRAY (SERVES 12 - 15)	FULL TRAY (SERVES 25-30)	
APPETIZERS	BRUSCHETTA	\$30.00	\$60.00	
	TOMATO AND BUFFALO CAPRESE	\$30.00	\$60.00	
	STUFFED MUSHROOMS	\$30.00	\$60.00	
	SAUSAGE AND PEPPERS	\$40.00	\$80.00	
	EGGPLANT ANGELINA	\$45.00	\$90.00	
	FRIED RAVIOLI	\$45.00	\$90.00	
	CRAB CAKES	\$55.00	\$110.00	
	BAKED CLAMS	\$40.00	\$80.00	
	OYSTERS ROCKEFELLER	\$40.00 (2 DOZEN)		
	FRIED CALAMARI	\$26.00	\$51.00	
	FRIED SHRIMP	\$45.00	\$85.00	
	SALADS	HOUSE SALAD	\$25.00	\$45.00
		CAESAR SALAD	\$32.00	\$50.00
		SPINACH SALAD	\$32.00	\$65.00
PASTA (BAKED \$10.00 ADDITIONAL) PENNE, RIGATONI, CAPELLINI, FARFELLE, FETTUCINI, AND LINGUINI	ALFREDO	\$35.00	\$70.00	
	BOLOGNESE	\$35.00	\$70.00	
	RED & WHITE CLAM SAUCE	\$45.00	\$80.00	
	VODKA SAUCE	\$35.00	\$70.00	
	MARINARA	\$25.00	\$50.00	
	AGLIO OLIO	\$25.00	\$50.00	
	LASAGNA (CHEESE OR MEAT)	\$45.00	\$85.00	
	STUFFED SHELLS	\$50.00	\$90.00	
	GNOCCHI DI CASA	\$50.00	\$95.00	
	SPECIALTIES	EGGPLANT PARMIGIANO	\$45.00	\$80.00
		SIGNATURE VESUVIO POTATOS	\$45.00	\$80.00
		LASAGNA (CHEESE OR MEAT)	\$50.00	\$95.00
	ANTI PASTI	RAVIOLI (CHEESE OR MEAT)	\$50.00	\$95.00
		ASSORTED ITALIAN MEATS & CHEESES, OLIVES, ARTICHOKE HEARTS & PEPPERONCINI	\$55.00	\$85.00
VEGETABLES	VEGETABLE MEDLEY	\$30.00	\$60.00	
	GREEN BEANS	\$30.00	\$60.00	
	BROCCOLI (AGLIO AND OLIO)	\$25.00	\$50.00	
	PEPPERS	\$30.00	\$55.00	
	GRILLED VEGETABLES	\$30.00	\$55.00	
	MANDILE'S ITALIAN POTATO SALAD	\$35.00	\$60.00	
	ROASTED POTATOS	\$30.00	\$55.00	
	CHICKEN	FRANCHESE	\$45.00	\$89.00
		LIMONE	\$45.00	\$89.00
		MARSALA	\$45.00	\$89.00
PARMIGIANO		\$45.00	\$89.00	
PICATTA		\$45.00	\$89.00	
CACCIATORE (BONE IN)		\$40.00	\$80.00	
VESUVIO (BONE IN) WITH POTATOS		\$40.00	\$80.00	
FRIED CHICKEN		\$45.00	\$85.00	
VEAL	LIMONE	\$65.00	\$130.00	
	FRANCHESE	\$65.00	\$130.00	
	MARSALA	\$65.00	\$130.00	
	PARMIGIANO	\$65.00	\$130.00	
	PICATTA	\$65.00	\$130.00	
MEATS	MILANESE	\$65.00	\$130.00	
	ITALIAN ROAST BEEF	\$10.95/LB	\$10.95/LB	
	ITALIAN SAUSAGE	\$40.00	\$75.00	
	MEATBALLS	\$30.00	\$60.00	
	SAUSAGE & PEPPERS	\$40.00	\$80.00	
	PORK TENDERLOIN BALSAMICO	\$45.00	\$90.00	
	PORK CHOPS VESUVIO	\$45.00	\$90.00	
	DESSERTS	ASSORTED MINI PASTRIES	\$2.50/PERSON	
TIRAMISU		CALL FOR PRICING		
CANNOLI DIP		\$55.00	\$90.00	
SPECIALTY CAKES		CALL FOR PRICING		
ASSORTED ITALIAN COOKIES		CALL FOR PRICING		

MANDILE'S

RESTAURANT AND BANQUETS

COCKTAIL PARTY

COCKTAIL HORS D' OEUUVRES

COLD PLATTERS

FRESH VEGETABLE CRUDITES	\$2.50 PER PERSON
ASSORTED DOMESTIC CHEESES WITH FRESH BREAD AND CRACKERS	\$3.50 PER PERSON
ASSORTED DOMESTIC ITALIAN MEATS AND FRESH BREAD	\$3.50 PER PERSON
ITALIAN ANTIPASTI (INCLUDES IMPORTED & DOMESTIC CHEESES AND ITALIAN MEATS, ARTICHOKES, ROASTED PEPPERS AND IMPORTED OLIVES)	\$ 9.95 PER PERSON

HOT PLATTERS

CALAMARI FRITTI WITH MARINARA SAUCE	\$3.50 PER PERSON
SHRIMP FLORENTINE POPOVERS	\$4.50 PER PERSON
MEAT AND CHEESE RAVIOLI	\$3.25 PER PERSON
MELANZANE ANGELINA	\$2.50 PER PERSON
ITALIAN SAUSAGE AND PEPPERS	\$4.00 PER PERSON

BUTLER STYLE HORS D' OEUUVRES

(PRICES ARE PER DOZEN WITH A THREE DOZEN MINIMUM PER ITEM)

COLD

BRUSCHETTA	\$16.00
BRUSCHETTA DI OLIVA	\$16.00
MINI FRESCA	\$18.00
PIZZA BREAD	\$13.00
TOASTED ARTICHOKES	\$13.00
WATER CHESTNUTS WITH BACON	\$18.00
SMOKED SALMON ON CRISPS	\$24.00
SMOKED SALMON WRAPPED ASPARAGUS	\$26.00
PROSCIUTTO WRAPPED CANTALOPE	\$22.00
PROSCIUTTO WRAPPED ASPARAGUS	\$24.00
SHRIMP COCKTAIL	MARKET

HOT

MINI MEATBALLS (2 DOZEN)	\$16.00
STUFFED MINI MUSHROOMS	\$16.00
POTATO SKINS MANDILE	\$23.00
VESUVIO CHICKEN WINGS	\$22.00
MELANZANE ANGELINA	\$18.00
SHRIMP FLORENTINE POPOVERS	\$24.00
MINI GRILLED PORTABELLA SILA	\$19.00
ASSORTED CANAPES	\$20.00
BEEF BROCHETTE	\$22.00
CHICKEN BROCHETTE	\$22.00

MINIMUM OF 20 OR MORE ADULTS
A \$50.00 SERVICE CHARGE WILL APPLY TO PARTIES OF LESS THAN 40 ADULTS

MINIMUM OF THREE SELECTIONS PLEASE

TAX AND GRATUITY NOT INCLUDED

PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

MANDILE'S

RESTAURANT AND BANQUETS

COCKTAIL RECEPTION

TWO HOUR PREMIUM BAR PACKAGE

**MIXED DRINKS - CALL DRINKS - PREMIUM DRINKS - DOMESTIC & IMPORT BEERS
HOUSE WINES - BOTTLED WATERS - SODAS - JUICES**

-CHOOSE BETWEEN BUFFET OR BUTLER STYLES-

BUFFET ITEMS OR CHAFING DISHES (CHOOSE THREE)

**CALAMARI FRITTE - HOMEMADE ITALIAN MEATBALLS - FRESH ITALIAN SAUSAGE
& PEPPERS - RAVIOLI WITH MEAT OR CHEESE - MELANZANE ANGELINA -
BATTERED ARTICHOKEs - ROASTED PEPPERS - STUFFED MUSHROOMS -
IMPORTED AND DOMESTIC CHEESES - IMPORTED AND DOMESTIC ITALIAN MEATS -
FRESH VEGETABLE CRUDITES**

BUTLER SYTLE HORS D' OEUVRES (CHOOSE FOUR)

**BEEF BROCHETTE - CHICKEN BROCHETTE - FLAMING VESUVIO WINGS -
MINI MEATBALLS - ASSORTED CANAPES - STUFFED MUSHROOM -
BRUSCHETTA CALABRESE - BRUSCHETTA DI OLIVA - ROASTED PEPPERS -
ITALIAN ANTIPASTO - MINI GRILLED PORTABELLA SILA -
ARTICHOKE HEARTS MANDILE'S STYLE - SHRIMP FLORENTINE POPOVERS**

ADDITIONAL HOURS OF BAR MAY BE ADDED TO YOUR PACKAGE AT \$4.00 PER PERSON, PER HOUR

\$37.95 PER PERSON

AVAILABLE FOR PARTIES OF 40 OR MORE ADULTS ONLY

TAX AND GRATUITY NOT INCLUDED

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MANDILE'S

RESTAURANT AND BANQUETS

COCKTAILS

HOST BAR

(CASH BAR PRICES AVAILABLE UPON REQUEST)
BARTENDER FEES APPLY FOR CASH BAR ARE \$75.00

MIXED DRINKS - CALL DRINKS - PREMIUM DRINKS
DOMESTIC & IMPORTED BEERS
BOTTLED WATERS - SODAS - JUICES

PREMIUM BAR

ONE HOUR _____	\$18.00 PER PERSON
TWO HOURS _____	\$23.00 PER PERSON
THREE HOURS _____	\$27.00 PER PERSON
FOUR HOURS _____	\$29.00 PER PERSON

ADDITIONAL HOURS OF BAR MAY BE ADDED TO YOUR PACKAGE AT \$9.00 PER PERSON, PER HOUR

BEER AND WINE

(IMPORTED AND DOMESTIC - HOUSE WINE - BOTTLED WATER - SODAS - JUICES)

ONE HOUR _____	\$15.00 PER PERSON
TWO HOURS _____	\$19.00 PER PERSON
THREE HOURS _____	\$23.00 PER PERSON
FOUR HOURS _____	\$27.00 PER PERSON

WINE UPGRADES AVAILABLE UPON REQUEST

PRICES AND MENUS ARE SUBJECT TO CHANGE

MANDILE'S

RESTAURANT AND BANQUETS

AVAILABLE COCKTAILS AND PRICING

PREMIUM BAR ITEMS

ABSOLUT VODKA
TANQUERAY
CAPTAIN MORGAN RUM
MYERS'S RUM
J&B SCOTCH
JOHNNIE WALKER RED LABEL SCOTCH
DEWAR'S SCOTCH
JACK DANIEL'S WHISKEY
KAHLUA
BAILEY'S IRISH CREAM
SOUTHERN COMFORT
DISARONNO AMARETTO
DOMESTIC & IMPORTED BOTTLED BEER
SELECTION OF WINES (WINE UPGRADES UPON REQUEST)
INCLUDING ALL CALL BAR LIQUORS BELOW

CALL BAR ITEMS

SMIRNOFF VODKA
BEEFEATER
EARLY TIMES WHISKEY
JIM BEAN BURBON
BACARDI RUM
J&B SCOTCH
CANADIAN CLUB WHISKEY
SEAGRAM'S 7 WHISKEY
SEAGRAM'S VO WHISKEY
JOSE CUERVO GOLD TEQUILA
KAMORA COFFEE LIQUEUR
DOMESTIC & IMPORTED BOTTLED BEER
SELECTION OF WINES (WINE UPGRADES UPON REQUEST)

SOFT DRINK PACKAGE

FRUIT JUICES - ASSORTED SODAS - LEMONADE
MILK - FRUIT PUNCH — \$8.00 PER PERSON

CASH BAR

CASH BAR PRICES AVAILABLE UPON REQUEST. BARTENDER FEE FOR CASH BAR — \$75.00

PREMIUM BAR PACKAGE

PREMIUM LIQUORS - IMPORTED & DOMESTIC
BEERS - HOUSE WINES - SODAS - JUICES

BEER AND WINE PACKAGE

(WINE UPGRADES UPON REQUEST)

IMPORTED & DOMESTIC BEERS - HOUSE WINES
SODA - JUICES - BOTTLED WATER

ONE HOUR ————— \$10.00 PER PERSON
TWO HOURS ————— \$13.00 PER PERSON
THREE HOURS ————— \$17.00 PER PERSON
FOUR HOURS ————— \$19.00 PER PERSON

HOST BAR

BOTTLED DOMESTIC BEER ————— \$3.50
BOTTLED IMPORTED BEER ————— \$4.00
MIXED DRINKS ————— \$4.50
CALL DRINKS ————— \$5.50
PREMIUM DRINKS ————— \$6.00
SUPER PREMIUM DRINKS ————— \$7.00
CALL MARTINI ————— \$7.50
PREMIUM MARTINI ————— \$8.00
SUPER PREMIUM MARTINI ————— \$9.00
WINE BY GLASS (WINE UPGRADES UPON REQUEST) — \$5.00
BOTTLED WATERS (SMALL/LARGE) — \$2.50/\$4.00
SODA ————— \$1.50

PUNCHES

FRUIT PUNCH ————— \$38.00 PER GALLON
CHAMPAGNE PUNCH — \$45.00 PER GALLON

CHILDREN'S SOFT DRINK PACKAGE

ASSORTED SODAS - MILK - FRUIT JUICES
\$6.00 PER PERSON

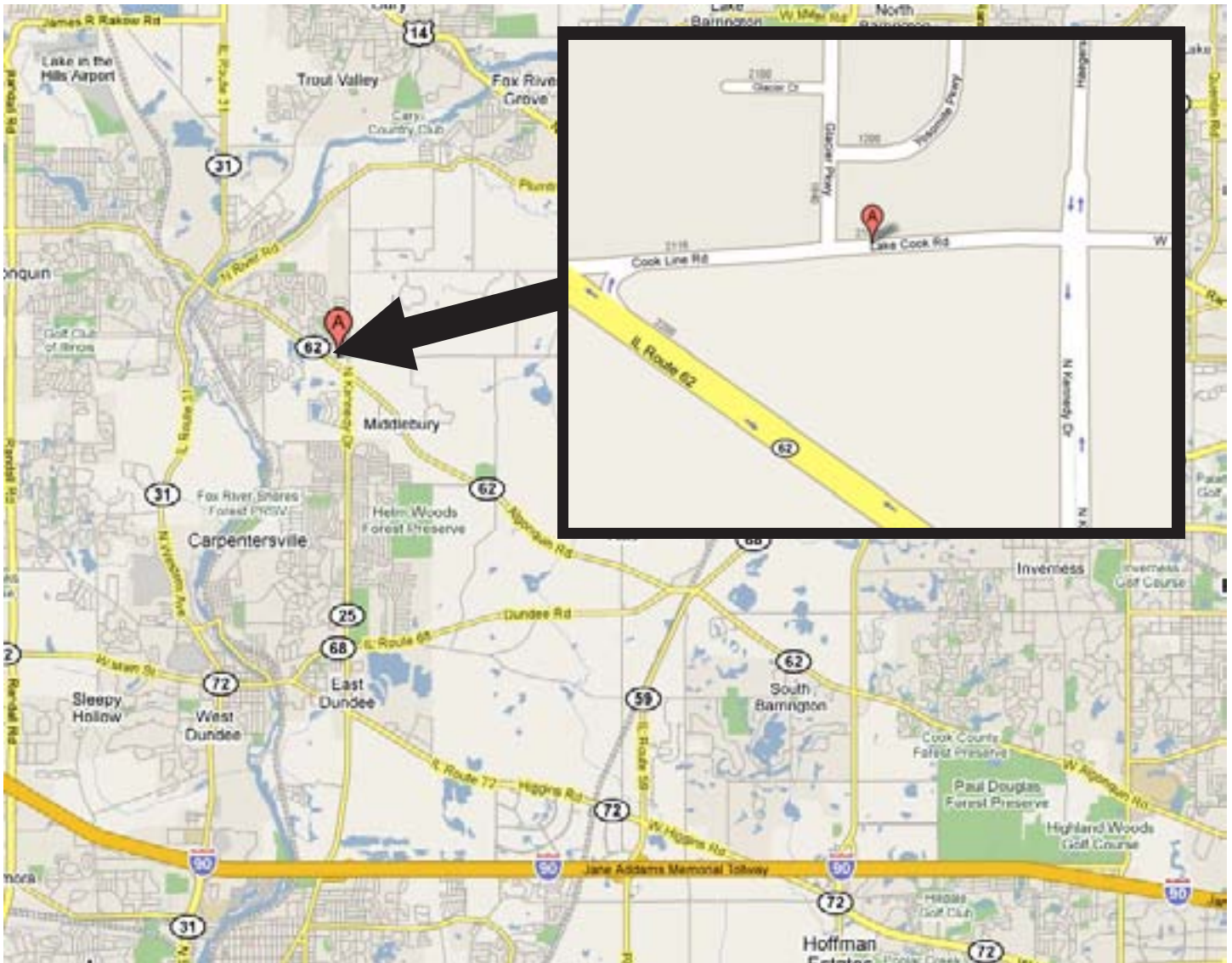
PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

MANDILE'S

RESTAURANT AND BANQUETS

MAP

2160 LAKE COOK RD. ALGONQUIN, IL 60102



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