



DIY Catering by Manero's

Our DIY catering offers tremendous convenience and time savings in shopping, cooking and cleaning. The food we prepare is always delicious, on time and in the amounts you specify – so you and your guests are impressed and full. DIY food orders are prepared at Manero's in disposable catering pans and ready for pick-up during our normal operating hours. Just set the food out on your counter with serving utensils and you're ready! Chafing dishes and other food service equipment and supplies are available for use at nominal charge for qualifying orders. Need it delivered? In most cases local delivery and setup can be arranged for an additional charge. We have a seasoned culinary staff and a full commercial kitchen, we can do almost anything. If you don't see it menued below, please ask.

Looking for full service? For even more convenience and value, book your group in our private party room; great for birthdays, anniversaries, rehearsal dinners, bereavement receptions, meetings and more! Check date availability and packages with one of our managers, stop in for a preview or call (772) 220-3011.

DIY (Do It Yourself) Catering

Unless otherwise specified, each pan or platter feeds 20 guests. Entrees are "entree portions" and side dishes are "side dish portions" as served in our restaurant. Your portioning (or that of your guests) of these items may vary. A minimum order requirement may apply with our more intensive items. For smaller quantities, please check-out our Manero's "To-go" Menu.

These items are usually available with 24 hours notice.

World Famous Gorgonzola Salad (10 large salads or 20 small salads), \$45
10 Grilled, Sliced Chicken Breasts to Top Salad (must be ordered with salad), \$30
Retail Pack of World Famous Gorgonzola Dressing, \$10
Dinner Rolls & Butter (36 each), \$15
Sautéed Chicken Francaise with Lemon-butter, \$90
Sautéed Chicken Marsala, \$90
Grilled Chicken Bella (mushrooms and artichokes, with lemon-butter), \$90
Chicken Parmesan, Marinara & Provolone, \$90
Fried Chicken Tenders with Honey Mustard Dip (60 tenders), \$90

Grilled Chicken Caesar Wrap Platter (20 wraps), \$80
Chef's Assorted Wraps & Sandwiches (20 wrap and/or sandwiches), \$90
Basa Piccata with Lemon-butter, \$90
Grilled Salmon with Lemon-butter, \$140
Eggplant Parmesan, \$75
Beef Stroganoff with Egg Noodles (separate pans), \$140
"French Market" Tenderloin Beef Tips with Mushrooms, Onions & Peppers in Light Demi, \$150
Spaghetti and Meatballs (separate pans), \$100
Sweet Chili Mini Meatballs (100 pieces), \$80
Large-size Shrimp Cocktail Platter (100 pieces), \$240
Baked Ziti, \$75
Port Wine Cheese & Cracker Platter, \$75
Mrs Peters Smoked Fish Spread & Crostini Platter, \$120
Fresh Fruit Platter, \$75
Rice Pilaf, \$40
Mashed Potatoes, \$50
Steamed Vegetable, \$50
Fresh Baked Chocolate Chip Cookies (50 pieces), \$60
Fresh Baked Brownies (50 pieces), \$40
Whole Key Lime Pie (10 pieces), \$18
Whole Cheese Cake (12 pieces), \$24

Usually available with 48 hours notice

Bacon Wrapped Chicken Bites (100 pieces), \$100
Bacon Wrapped Scallops (50 pieces), \$190
Carved Roast Turkey with Dressing and Gravy, \$200
Roasted Whole Prime Rib au jus, market pricing
Barbecue Pulled Pork & Rolls (20 sandwiches), \$120
Sausage, Peppers & Onions in Light Marinara Sauce, \$90
NC "Fall-off-the-bone" Barbecue Danish Back Ribs (20 full racks), \$360
Meatball Subs with Marinara and Provolone (20), \$120
Carved Roast Pork Loin with Pan Gravy, \$80
Whole Chocolate Cake, \$36

