

# MEL'S WAY BISTRO

*In Poinciana Country Club*

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WWW.MELSWAY.COM EMAIL: INFO@MELSWAYBISTRO.COM

## BANQUET

## MENU

## 2024



**MEL'S WAY BISTRO & BANQUET STRIVES TO GIVE YOU THE BEST PRICING FOR YOUR SPECIAL EVENT – QUINCEANERAS , SWEET 16, WEDDINGS, CELEBRATION OF LIFE, BRIDAL OR BABY SHOWERS, BIRTHDAYS, CHURCH EVENTS, CARD PARTIES, HOLIDAY PARTIES, CORPORATE EVENTS IN OUR BEATIFUL BALLROOM OR OFF SITE CATERING**

**WE CAN CUSTOMIZE ANY PACKAGE FOR YOU DEPENDING ON YOUR NEEDS**

**WE HIGHLY RECOMMEND YOU MAKING AN APPOINTMENT FOR MORE DETAILED INFORMATION**

**PLEASE SEND US A REQUEST VIA OUR WEBSITE [WWW.MELSWAY.COM](http://WWW.MELSWAY.COM)**

**ALL BANQUETS REQUIRED A ROOM CHARGE DEPENDING ON SIZE 50 PP MINIMUM REQ FOR BALLROOM AND 250 PP IS OUR MAX WITH PRICES RANGING FROM \$1500-\$2500 PLUS SET UP AND COORDINATOR FEE FOR LUNCHEONS,CARD PARTIES CELEBRATION OF LIFE, DANCES PRICES ARE \$600 UP TO 100PP \$1200 110- 250 PP FOR 4HR EVENT PLUS \$200-\$500 SET UP FEE**

**OUR BANQUETS INCLUDES THE FLOWING: 5PM-11:45PM ANY ADDITIONAL HRS \$250 PER HOUR TABLES AND CHAIRS WITH CHAIR COVER, BASIC WHITE LINENS, WHITE NAPKINS, (OR BLACK )SILVERWARE, PLATE WARE, GLASS WARE BUFFET TABLES, BASIC WHITE LINENS FOR BUFFET AND DESSERT TABLE, CHAFERS, STERNOS AND UTENSILS SPECIALTY ITEMS OR SPECIAL CHAIRS ARE AVAILABLE FOR RENTAL AND PRICES VARY**

**DECORATING FEE DEPENDING ON THEME \$15PP-\$25 PP – INCLUDES EVERYTHING BUT THE DJ, PHOTO OR CAKE VALET PARKING IT'S MANDATORY FOR PARTIES LARGER THAN 150 PPL- \$175 PER HOUR**

## BANQUET MENU #2 CAN ALSO BE COMBINED WITH MENU #1

**MENU #1 \$30 PP MENU #2 \$45 PLUS TAX AND 25% SVC CHG**

SERVED BUFFET OR PRECHOSEN MENU ONLY \_ DECORATING \$15PP AND SET UP FEE APPLIES  
POINCIANA ROOM HAS A MINIMUM OF 50 GUEST AND A MAX OF 250PP

### **MENU #1 \$30PP**

#### **CHOOSE A SALAD**

HOUSE GREEN SALAD

CAESAR SALAD

BREAD AND BUTTER

#### **CHOOSE 3 ENTREES**

#### **ADD ANOTHER ENTRÉE \$7 PP**

CHICKEN FRANCHAISE

CHICKEN MARSALA

ROSEMARY LEMON GRILL CHICKEN

CHICKEN PICCATA

LEMON CHICKEN ON THE BONE

BBQ CHICKEN ON THE BONE

PORKCHOPS W/GRILLED ONIONS

TUSCAN CHICKEN

CHICKEN JULIANNE

CHICKEN PARMIGIAN

PANKO CHICKEN

TILAPIA ALMONDINE

TILAPIA MEDITERRANEAN

BROILED HADDOCK

BROILED SALMON

PARMESAN COD

POT ROAST

SALISBURY STEAK IN MUSHROOM SAUCE

SLICED SIRLOIN MUSHROOM AUJUS

SPAGHETTI MEATBALLS

PENNE WITH BROCCOLI ALFREDO

PENNE BOLOGNESE

PENNE A LA VODKA

PENNE PRIMAVERA

EGGPLANT LASAGNA

EGGPLANT ROLLATINE

VEGETABLE LASAGNA

CHEESE RAVIOLI IN A ROSE SAUCE

CUSTOM ITEM

#### **CHOOSE 2 SIDES ADD ANOTHER SIDE \$3 PP**

SAUTEED GREEN BEANS

VEGETABLE MEDLEY (ZUCHINI AND SQUASH

WITH CHERRY TOMATO)

WILD RICE

YELLOW RICE AND PEAS AND CARROTS

RICE PILAF

GARLIC BROCOLI

ROSEMARY ROASTED POTATOES

RED MASHED POTATOES

CORN AND CARROTS

GREEN BEANS AND CARROTS

PEAS AND CARROTS

### **MENU #2 \$45 PP MAY COMBINE MENUS**

#### **CHOOSE A SALAD**

HOUSE GREEN SALAD

CAESAR SALAD

SEASONAL SALAD

MIXED GREENS, sundried cranberries

walnuts, goat cheese crumbs

#### **CHOOSE THREE ENTREES ADD ANOTHER ENTRÉE \$10PP**

NY STRIP PLAIN OR WITH SAUTEED ONIONS

SLOW ROASTED PRIME RIB with natural au jus and horseradish sauce

SLICED TURKEY BREAST with a walnut cranberry sauce

STUFFED CHICKEN BREAST with spinach and goat cheese

with a tomato pesto sauce

HERB ROASTED RACK OF LAMB with honey mint balsamic glaze

CRAB CAKES with a mango fruit salsa and Dijon aioli

JUMBO SHRIMP SCAMPI- sautéed in lemon butter

CRAB STUFFED SOLE – sole filet stuffed with lump crab meat

VEAL PICCATA- sautéed with lemon butter caper sauce

VEAL SALTIMBOCCA- layered veal with prosciutto and swiss cheese

LEG OF LAMB sliced served with mint demi glaze

SURF AND TURF- SHRIMP AND SIRLOIN

CRABCAKE AND SIRLOIN

PORK TENDERLOIN with apricot demi glaze

PECAN CRUSTED CHICKEN with pesto cherry tomato sauce

SHRIMP AND CHEESE RAVIOLI IN A ROSE VODKA SAUCE

MAHI LEMON BASIL

SALMON MEUNIERE

LOBSTER TAILS (MARKET PRICE)

#### **CHOOSE 2 SIDES ADD ANOTHER SIDE \$3 PP**

SAUTEED GREEN BEANS

VEGETABLE MEDLEY (ZUCHINI AND SQUASH

WITH CHERRY TOMATO)

WILD RICE

YELLOW RICE AND PEAS AND CARROTS

RICE PILAF

GARLIC BROCOLI

ROSEMARY ROASTED POTATOES

RED MASHED POTATOES

CORN AND CARROTS

GREEN BEANS AND CARROTS

PEAS AND CARROTS

#### **ADD DESSERT: \$5 PP**

CHOICE OF DESSERT

CHOCOLATE CAKE

KEY LIME PIE

TIRAMISU

NY STYLE CHEESECAKE

CARROT CAKE

OR MINI BUFFET

ADD BEVERAGE PACKAGE \$3

SODAS, ICE TEA OR COFFEE

### LATIN CUISINE AVAILABLE

ARROZ BLANCO  
ARROZ AMARILLO CON ZANAHORIA/ARBEJAS  
ARROZ MORO  
ARROZ CON GANDULES  
FRIJOLES GUISADOS  
POLLO GUISADO CON HUESO O SIN HUESO  
CARNE DESMECHADA(ROPA VIEJA)  
PESCADO BLANCO GUISADO  
PUERCO MOJO  
PUERCO GUISADO  
PERNIL  
PICADILLO  
ARROZ CON POLLO  
PAPAS GUISADAS  
POLLO JULIANA

**HAITIAN CUISINE**  
**JAMAICAN CUISINE**

### LATIN STYLE APPETIZERS

PAPAS RELLENAS DE CARNE  
YUCA RELLENA  
ARROZ RELLENO DE CARNE  
JALAPENOS RELLENOS DE QUESO  
SLIDER CUBANO  
GUACAMOLE TOAST  
BEAN AND CHEESE QUESADILLA  
MINY PHILLY TACOS  
TOSTADA DE PUERCO  
ALMONDIGAS FRITAS  
REPOLLO REYENO  
TOSTON RELLENO DE CARNE O POLLO Y QUESO  
EMPANADAS  
PINCHO  
MEXICAN STYLE CORN  
GUAVA AND CHZ BALLS  
CROQUETAS  
ALMONDIGAS RELLENAS

### ADD AN APPETIZER PACKAGE

**\$8PP**

**PLUS TAX AND SVC CHG**

**STATION OR PASSED AROUND**

**CHOOSE THREE**

### COLD HOR D'OUVRES SELECTION

BRUSCHETTA CROSTINI  
PRUSCIOTTO WRAPPED ASPARAGUS  
CHEF SELECTION OF CANAPES  
DEVILED EGGS  
TOM AND MOZZARELLA SKEWER  
SMOKED SALMON CUCUMBER  
SMOKED SALMON CANAPE ADD 1.00PP

### HOT HOR D'OUVRES SELECTION

SPANIKOPATA  
PIGS IN A BLANKET  
VEGETABLE STRUDEL  
STUFFED MUSHROOMS  
COCONUT SHRIMP ADD \$1PP  
FRIED MUSHROOMS  
SPRING ROLLS  
CHICKEN TERYAKI POTSTICKERS  
SWEEDISH MEATBALLS  
BONELESS CHICKEN BITES  
MINI BAKED MAC N CHEESE BALLS  
CHEF CHOICE MINI CANAPES  
JALAPENO POPPERS  
ONION RINGS  
FRIED MOZZARELLA STICKS  
MINI CRABCAKES ADD 2.00 PP  
BACON WRAPPED SHRIMP ADD 2.00 pp  
CONCH FRITTERS ADD 2.00 pp  
SEARED TUNA BITES ADD 2.00 pp  
SHRIMP COCKTAIL CANAPE 1.00

### COCKTAIL PACKAGES

PRICES DOES NOT INCLUDE TAX

### PER HOUR COCKTAIL PACKAGE

\$8 PP PER HOUR

HOUSE LIQUOR, DOMESTIC BEER, HOUSE WINE WINES

\$12 PP PER HOUR

CALL LIQUOR, DOMESTIC BEER, HOUSE WINES PLUS HOUSE LIQUOR

\$15 PP PER HOUR

PREMIUM LIQUOR (NO CORDIALS), DOMESTIC OR IMPORTED BEER, NAMED WINE PLUS HOUSE AND CALL

### CASH BAR PACKAGE

Your guest pays for the drinks and we set up a complete bar (bartender fee is \$150 per 4 hours \$40 per hour after)

### BAR TAB PACKAGE

YOU SET A BAR TAB OF ANY AMOUNT COMPLETE BAR SET UP

HOUSE MIX DRINKS, WINE \$7

BEER DOMESTIC \$5 IMPORTED \$6

CALL MIX DRINKS \$9

PREMIUM LIQUOR MIX DRINKS OR SPECIALTY COCKTAILS \$14

**NO OUTSIDE LIQUOR ALLOWED**

**CAKE CUTTING FEE \$25 PER 50 GUEST**

### CARD PARTY , FUND RAISER, SHOWERS OR CELEBRATION OF

**LIFE 10AM-4PM MIN OF 50PP BUFFET ONLY**

**PRIVATE BALLROOM \$600 PLUS SET UP FEE**

**RESTAURANT SEMI PRIVATE BACK AREA \$200 30-50PP**

**BEVERAGES, COFFEE AND HOT TEA UNLIMITED PKG \$3PP**

**PARTY SIZE 50-250PP \$20PP**

**CHOOSE 3 ( ALA CARTE PLATTER \$65)**

TUNA SALAD, EGG SALAD, HAM AND CHEESE

TURKEY AND SWISS, SALAMI AND CHEESE

BURGER SLIDERS, CHICKEN PARM SLIDERS, PORTOBELLO SLIDERS (OR THREE APPS)

**CHOOSE 2 SALADS OR PLATTER (ALA CARTE \$45 PLATTER)**

PASTA SALAD, MACARONI SALAD, POTATO SALAD, CAESAR SALAD,

COLESLAW, SEASONAL ,STRAWBERRY SALAD,OR HOUSE SALAD

HUMMUS PLATTER, CRUDITE, FRUIT AND CHEESE, SPINACH DIP

**CHOOSE 1 (ALA CARTE \$120 PLATTER)**

**CHICKEN WINGS**

**CHCIKEN BITES**

**MACARONI AND CHEESE**

**PASTA DISH (BASIC MENU) PENNE PRIMAVERA, ALFREDO**

**ALA VODKA OR ARROZ CON POLLO**

**DESSERT PACKAGE \$5 PP**

**ASSORTED DESSERTS WITH COOKIES**



# OTHER SERVICES

## **ALA CARTE ROOM RENTAL: 12PM-MIDNIGHT**

*\$2500 PLUS \$500 SET UP FEE INCLUDES UP TO 100PP*

*\$3500 PLUS SET UP FEE \$500 AND SUPERVISION 110-250PP*

*\$250 PER HOUR AFTER 12AM-2AM*

***NON REFUNDABLE ROOM CHARGE***

*BASIC WHITE TABLE LINENS - NO NAPKINS*

*\$500 CC HOLD DEPOSIT IS REQUIRED-*

*RETURNED IF ROOM AND NO INCIDENTALS*

*CHAIRS, ROUND TABLES, 6 FOOT TABLES-*

*HIRED DECORATORS REQUIRED CERTIFICATE OF INSURANCE-*

*OTHER DECORATING RULES APPLY-*

*BAR MUST BE USED BY MELS' WAY ONLY*

*ROOM IS SUPERVISED, NO OUTSIDE ALCOHOL*

*DISHWARE, PLATEWARE MUST BE RENTED BY OUR FACILITY*

*UNLESS IS DISPOSABLE-ROOM CHARGE RESERVES THE DATE AND*

*IT'S NON REFUNDABLE AND DATE CANNOT BE CHANGED*

*FULL AMOUNT DUE AT BOOKING*

**NO CANCELLATIONS ALLOWED WITH ALA CARTE**

## **VALET PARKING**

**(REQUIRED FOR PARTIES OF 150PPL OR MORE)**

**\$\$175 PER HOUR- OVER TIME \$200 PER HOUR**

## **BISTRO SIDE AVAILABLE SUNDAY OR MONDAY**

**NO ROOM CHARGE-\$200-\$500 SET UP FEE**

## **SMALLWARE RENTAL PACKAGES**

PLATEWARE 1.00 per plate 2.00 dinner plate

GLASSWARE 1.00 PP

SILVERWARE SET 1.00 PP

CHAFFER SET WITH STERNOS (4HR) \$15

HEAT LAMPS \$25.00 EACH

CHARGER PLATES SILVER OR GOLD \$.50 EACH

## **SET UP WEDDING CEREMONY**

**\$300- \$1200 DEPENDING ON SIZE INCLUDES TRULLIS AND CHAIR COVER**

**DECORATING FEE RENTAL \$15PP INCLUDES,CHARGER PLATES, CHAIR COVER AND SACHE**

**OVERLAYS,RUNNERS,(DEPENDING ON THEME) CHAIR RENTAL SEPARATE CHARGES APPLY**

**SPECIAL THEMES REQUIRE ADDITIONAL PRICING MIN 50PP**

**REAL FLOWERS REQUIRE ADDITIONAL PRICING**

**Please note items used in decorating are rented and may not be taken** NOTE: ITEMS AND PRICES MAY CHANGE -SIGNED CONTRACT TO GUARANTEE PRICES

**CAKES AND PASTRIES AVAILABLE**

**FLORIST, DECORATIONS, PHOTOGRAPHER, NOTARY AND MUSIC ENTERTAINMENT**

**AVAILABLE UPON REQUEST \* OUTSIDE DECORATORS REQUIRE INSURANCE CERTIFICATE**



## **SPECIAL LINENS**

**\$10 PER ROUND TABLE CLOTH OR OVERLAY**

**\$3 RUNNERS, REGULAR TABLECLOTHS \$5 EACH**

**\$3 SEAT COVER AND BOW**

**\$1 SPECIAL COLOR NAPKIN**

**\$5 SPECIAL CHAIR COVER**