



An Atlanta tradition
since 1979

BANQUET MENU Dinner

1258 Virginia Avenue
East Point, Georgia 30344
(404) 762-5577

www.malonesatlanta.com

**We now offer custom catering for your special
occasions, office functions, picnics, etc.**

MALONE'S STEAK & SEAFOOD

Malone's specializes in the best quality aged, Braveheart beef. Our specialties include Jumbo Grilled Shrimp and Bourbon Salmon, however, our beef and pork chops are second to none.

Our beef is naturally tender so it does not require excessive cooking, the flavor is optimal when cooked rare to medium.

- ◆ **BANQUETS:** Malone's is a place for groups of any size for office luncheons, meetings, dinner banquets, wedding receptions and rehearsal dinners. We offer served meal service for groups of up to 120 people. Cocktail and Hor D'oeuvre service for up to 150 people. For larger groups, the entire restaurant may be reserved. We can tailor the menu to suit your needs.
- ◆ **DEPOSIT:** We require Twenty-five percent of the food amount as a non-refundable deposit with confirmation. The deposit will be credited to your final bill on the day of the event. Cancellation without penalty will require a seventy-two hour notice. Buffet's require Fifty percent of the total bill as a deposit.
- **PAYMENT:** We accept all major credit cards and cash only. Full payment including tax and gratuity is due at the conclusion of the function.
- ◆ **MENU SELECTIONS:** Four groups of 20 attendees and more, we suggest a selection of three entrées. Please select the Entrées for the plated dinners from the following Pages 3-5. For Buffet Packages please refer to Pay 6.
- ◆ **TAXES AND GRATUITIES:** All of the Banquets and Parties will be subject to appropriate Sales Tax and 20% Gratuity.
- ◆ **MINIMUMS:** Depending on time, date and reservation demand, minimum charges on food and beverage purchases must be met in order to reserve the space. Please ask the manager about the minimum charges that would be applicable on the specific date of your booking.

PLATED DINNER BANQUET MENU
(minimum 20 people)
\$48.00 per person

Please pre-select any 3 entrées, this will be the menu to choose from when your guests arrive.

TWIN FILETS

Two 4 oz. Tenderloin filets, seasoned and grilled.
Served with mashed potatoes.

TWIN PORK CHOP

Prime bone-in Pork Chops grilled with garlic butter,
served with mashed potatoes.

GRILLED SALMON

Our Coho salmon, grilled and topped with garlic butter,
served with rice pilaf and sautéed green beans.

PECAN CRUSTED CHICKEN

Boneless, skinless breast of chicken coated with crushed pecans, Panko crumbs and sautéed, then
topped with a ginger lime butter. Served with mashed sweet potatoes and sautéed green beans.

Above choice includes one Appetizer Plate with 8 Chili Basil Shrimp and
4 Chicken Fingers for every 4 persons. House salad, iced tea or coffee
and chef's selection dessert will be served with every entrée.

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

PLATED DINNER BANQUET MENU
(minimum 20 people)
\$54.00 per person

Please pre-select any 3 entrées, this will be the menu to choose from when your guests arrive.

TRIO FILETS

Three 4 oz. tenderloin filet medallions with a peppercorn demi-glace,
served with garlic mashed potatoes.

BABY BACK RIBS - ONE POUND

Tender, slow roasted ribs, served with garlic mashed potatoes

CABERNET CHICKEN

Marinated, grilled chicken breast topped with cabernet sauce.
Served with mashed potatoes, sautéed green beans and onion straws.

BOURBON SALMON

Coho Salmon marinated in bourbon sauce, grilled and glazed with
bourbon sauce, served with rice pilaf and sautéed green beans.

TWIN PORK CHOPS

Prime bone-in Pork Chops grilled with garlic butter, served with mashed potatoes.

Above choice includes one Appetizer Plate with 8 Chili Basil Shrimp and
4 Chicken Fingers for every 4 persons. House salad, iced tea or coffee
and chef's selection dessert will be served with every entrée.

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

PLATED DINNER BANQUET MENU
(minimum 20 people)
\$62.00 per person

Please pre-select any 3 entrées, this will be the menu to choose from when your guests arrive.

RIBEYE

14 oz Ribeye, served with mashed potatoes.

BABY BACK RIBS - TWO POUNDS

Slow roasted, rack of ribs, served with French fries.

TWIN FILET & SHRIMP COMBO

Two 4 oz. Tenderloin filets with grilled shrimp,
served with rice pilaf and sautéed green beans.

BLACKENED SALMON & SHRIMP

Grilled and topped with Beurre Blanc Sauce,
served with rice pilaf and sautéed green beans.

TWIN PORK CHOPS

Prime bone-in Pork Chops grilled with garlic butter,
served with mashed potatoes.

CABERNET CHICKEN

Marinated, grilled chicken breast topped with cabernet sauce.
Served with mashed potatoes, sautéed green beans and onion straws.

Above choice includes one Appetizer Plate with 8 Chili Basil Shrimp and
4 Chicken Fingers for every 4 persons. House salad, iced tea or coffee
and chef's selection dessert will be served with every entrée.

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DINNER BUFFET MENU

Your Malone's Buffet includes your Entrée choices, House Salad and Chef's Selection Dessert.

Entrée Selections:

Petit Tenderloin Medallions with Cabernet Sauce
Baby Back Ribs
Pecan Crusted Chicken Breast
Blackened Chicken Alfredo with Penne pasta
Shrimp & Grits
Jambalaya
Grilled Bourbon Salmon

Additional choices available....Price Quoted.

Side Dishes:

Broccoli Casserole
Garlic Mashed Potatoes
Sautéed Green Beans

Mashed Sweet Potatoes
Seasoned Rice Pilaf
Steamed Broccoli

Two Entrée Buffet

\$45.99/person

Includes 2 side dishes

Three Entrée Buffet

\$52.99/person

Includes 3 side dishes

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

APPETIZERS

Hors D'oeuvres and Party Platters

Hors D'oeuvre Selections

Cold Hors D'oeuvres

Fruit Tray	\$175.00
Domestic Cheese Tray	\$180.00
Fresh Vegetable Tray	\$125.00
Large Chilled Shrimp - 13/15 ct (peeled)	\$48.00 per dozen
Smoked Salmon Tray	\$225.00 each

Hot Hors D'oeuvres

Jumbo Hot Wings	\$30.00 per dozen
Fried Chicken Tenderloins	\$36.00 per dozen
Chicken Brochettes - 4 oz.	\$60.00 per dozen
Teriyaki Chicken Brochettes - 4 oz.	\$60.00 per dozen
Beef Tenderloin Brochette - 4 oz	\$110.00 per dozen
Marinated, grilled and served with Demi-glace. 24-hour notice required.	
Garlic Shrimp Scampi (Jumbo Shrimp)	\$54.00 per dozen
Broiled Stuffed Shrimp	\$30.00 per dozen
Buffalo Chicken Dip (feeds 20-25 people)	\$100.00

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

BEVERAGES

**Liquor, Beer, Wine
and
Non-Alcoholic**

Blush & White Wines

Beringer White Zinfandel, California	\$7.99	\$26.99
Fresh flavors of strawberries, ripe pears, honeysuckle and sweet citrus.		
Chateau Ste Michelle Riesling, Columbia Valley, Washington	\$9.99	\$34.99
Crisp apple and white peach aromas and flavors with subtle mineral notes.		
Chateau Ste Michelle Sauvignon Blanc, Columbia Valley, Washington	\$9.99	\$34.99
Crisp, vibrant and delicate, with the cool freshness of citrus and herbs.		
Benvolio Pinot Grigio Friuli-Venezia Giulia, Italy	\$8.99	\$29.99
Fresh and delicate with stone fruit and apple flavors.		
Kendall-Jackson Vintner's Reserve Chardonnay, California	\$11.99	\$39.99
Flavors and aromas of peach, green apple, melon and tropical fruit.		
La Crema Chardonnay, Sonoma Coast	\$13.99	\$46.99
Honeysuckle and pear with intense stone fruit flavors and subtle butterscotch.		

Medium Bodied Red Wines

Robert Mondavi Private Selection Pinot Noir, California	\$9.99	\$34.99
Aromas of cherry, violet and spice.		
Fourteen Hands Merlot, Columbia Valley, Washington	\$9.99	\$34.99
Aromas of dark stone fruits and cherries.		
Kendall-Jackson Vintner's Reserve Merlot, California	\$13.99	\$48.99
Flavors of plum, black cherry and blueberry with vanilla complexities.		

Full Bodied Dry Red Wines

Red Diamond Cabernet Sauvignon, Washington	\$8.99	\$29.99
Rich aromas of black cherry with subtle hints of oak.		
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, California	\$17.99	\$51.99
Black cherry and blackberry flavors are accented by vanilla, spice and cedar.		
Oberon Cabernet Sauvignon, Napa Valley, California	\$18.99	\$54.99
Velvety finish with blackberry and dark plum flavors.		
Los Cardos Malbec	\$9.99	\$34.99
Notes of pepper, blueberry and wild berry aromas.		

Beer

Domestic Bottle	\$5.50 & up	Premium Bottle	\$7.50 & up
Domestic Draft	\$6.50 & up	Premium Draft	\$7.50 & up

Non-Alcoholic

Juices - Orange, Grapefruit & Cranberry	\$3.50
Coca Cola - Regular & Diet	\$3.99
Coffee, Tea	\$3.99

Specialty Drinks

Malone's Rum Punch \$11.50 Bacardi Black Rum, Bacardi Coconut Rum, pineapple and orange juices with a splash of grenadine.	Malone's Margarita \$11.00 Herradura Reposado Tequila, triple sec, sweet & sour mix, salt rim, lime and your choice of Strawberry or mango.
Blueberry Lemon Drop Martini \$12.00 Hanson Meyer Lemon Vodka, Blueberry Liqueur, triple sec, squeeze of lemon.	Hartsfield Old Fashioned \$12.50 Jack Daniel's, bitters, muddled oranges and cherries with a sugar cube.
Georgia Mule \$10.00 Old 4th Vodka, Fever Tree ginger beer and lime.	Lynchburg Lemonade \$12.50 Jack Daniel's, triple sec, sour mix and a splash of sprite.

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