

Event Services

Judy Kusmits

jkusmits@sbcglobal.net

330.896-9001, 330-309-1184 (Cell)



Menches Brothers: Our Story

History records that, at the 1885 Erie County Fair, Frank and Charles Menches invented the hamburger. Having depleted their supply of sausage patty sandwiches, the brothers created a beef patty spiced with coffee, brown sugar, and other ingredients and christened it the "hamburger" after the location of the Fair in Hamburg, New York.

Throughout the early 1900's, The Menches Brothers continued to pioneer the food industry. They opened The Premium Popcorn Works, Inc. and sold two of their revolutionary treats: waffle cones and "Gee-Whiz"—a caramel-coated peanut and popcorn confection, packaged with a prize—the precursor to what we now know as Cracker Jacks®.

Today, Menches Brothers Restaurants celebrate the historic significance of the family's innovations and tradition for quality. In addition to other American fare, the extensive menu features the family's specialty—the original-recipe hamburger, with buns baked and flour-dusted just the way they were at the turn of the century. With locations in Green and downtown Akron, an extensive menu, and experience in hosting a wide variety of events, Menches Brothers Restaurants is the perfect location for your shower, wedding reception, anniversary or birthday party, corporate gathering, seminar, fundraiser, or convention.

Menches Brothers at the Shops of Green

The Green Restaurant features three distinct dining rooms, all available for private events:

- The main dining room exudes a family atmosphere and offers seating for 80 to 100.
- The pub, with its dark oak walls and traditional bar, offers seating for up to 80 (including 14 stools at the bar) and space for dancing.
- The front room, with vaulted ceiling and industrial flair, offers seating for 55 (including 12 stools at the bar).
- The main dining room and pub are available, together, for larger events and can accommodate up to 160 guests.

Menches Brothers Restaurant in Green is open seven days a week (excluding holidays). The Restaurant is located in the Shops of Green at 3700 Massillon Road, Suite 130, Uniontown, 44685.



Menches Brothers Green



The Front Room



The Main Dining Room



The Pub

Event Services

Judy Kusmits

jkusmits@sbcglobal.net

330.896.9001 330.309.1184 (cell)



Rental Policies

- A \$250, non-refundable deposit is required for all rentals.
- The final menu and guaranteed number of attendees must be established 5 days prior to the event.
- Tax (6.50%) and service charge/gratuity (20%) is added to all food/beverage purchases unless otherwise noted.
- Invoice balance is due 5 days prior to the event.
- If the number of attendees exceeds the guaranteed number, a supplemental invoice will be generated and will need to be paid in full at the event.

Coffee, Tea, and Soft Drinks

- All options are priced per person.
- All beverages are served in glassware.

Soft Drink Service\$2.79
Coffee and Iced/Hot Tea Station.....\$1.99

Spirits

- **Cash Bar**--full bar service is provided and your guests are charged at the time of their purchases. Tax, but not gratuity, is added to the purchase price. A bartender fee of \$50 per 50 guests and for three hours of service is assessed. Additional hours of service are \$25 per 50 guests, per hour. All beverages are served in glassware.
- **Alcohol tickets**--may be purchased at \$4.00 per ticket, redeemable for beer, wine, and house liquor. A bartender fee of \$50 per 50 guests and for three hours of service is assessed. Additional hours of service may be purchased for \$25 per 50 guests, per hour. All beverages are served in glassware.

Full Service Bars

All options are priced per person. One bartender per 50 guests will be provided at no additional cost. All beverages are served in glassware.

Highball\$15.50

- House brands of gin, vodka, scotch, rum, whiskey, and bourbon
- Peach Schnapps, Sloe Gin, Amaretto, and Coffee Liqueur
- Manhattans, Martinis; Screwdrivers, and Navels
- House Chardonnay, White Zinfandel, and Merlot
- Soft drinks and mixes
- Draft Miller products (bottled beer available for additional \$.55 per bottle)

Top Shelf\$18.50

- House brands of gin, vodka, scotch, rum, whiskey, and bourbon
- Tanqueray and Beefeater gin, J&B and Dewar's scotch, Canadian Club and Seven Crown whiskey, Absolut and Skyy vodka, Bacardi and Captain Morgan Fuzzy rum, Jim Beam and Jack Daniels bourbon, Peach and Apple Schnapps, Sloe Gin, Tequila, Triple Sec, Amaretto, Kahlua, and Coffee Liqueur
- Manhattans, Martinis; Screwdrivers, and Navels
- House Chardonnay, White Zinfandel, and Merlot
- Soft drinks and mixes
- Draft Miller products (bottled beer available for additional \$.55 per bottle)

Appetizers

- All items are served buffet-style and are intended to supplement buffets and plated dinners.
- With a minimum food order of \$400, items from the "Appetizer" and "Platter and Salads" menus may be ordered a la carté.
- If ordering a la carté, a server fee of \$20 per 25 guests and for three hours of service is assessed. Additional hours of service may be purchased for \$10 per 25 guests, per hour.
- *Passed, appetizer service available for \$30/hour.
- **Serves 12-15 and comes with Menches homemade bread.

Served Hot

- * Menches Burger Bites (40 count)\$39.99
- * Broiled Chicken Tenders (100 count)\$110.00
- * Kielbasa in Sweet Western Sauce (50 count)\$20.99
- * Water Chestnuts Wrapped in Bacon (25 count)\$44.99
- * Cheese Pizza Bites (serves 15).....\$8.99
- * 1-Topping Pizza Bites (serves 15)
Choice of pepperoni, mushroom, or sausage.....\$10.50
- * Meatballs (50 count)
Choice of BBQ, Swedish, Sweet & Sour, or Italian\$22.99
- * Stuffed Mushrooms (25 count)
Choice of crab, pork, beef, or veggie\$23.99
- * Sauerkraut Balls\$.50 each

** Lasagna with Meat Sauce\$35.99

** Stuffed Cabbage Rolls (24 count)\$43.99

** Rigatoni

Choice of plain, mushroom, or meat sauce\$19.99

Italian Sausage Medallions with
Tomatoes & Peppers

50 count?\$29.99

100 count?\$49.99

Chicken Wings (50 count)

Choice of buffalo, hot, or BBQ\$29.99

Served Cold

Cheese Balls (serves 25)

Choice of cheddar, cream & beef, or cream and havarti\$25.00

Favorite Dips (serves 25)

Choice of artichoke, crab, or broccoli & spinach\$25.00

Finger Sandwiches

Choice of chicken or tuna

50 count\$27.99

100 count\$52.99

Event Services

Judy Kusmits

jkusmits@sbcglobal.net

330.896.9001 330.309.1184 (Cell)



Platters and Salads

- All items are served buffet-style and are intended to supplement buffets and plated dinners.
- With a minimum food order of \$400, items from the "Appetizers" and "Platters and Salads" menus may be ordered a la carté.
- If ordering a la carté, a server fee of \$20 per 25 guests and for three hours of service is assessed.

Platters

Fresh Fruit with Dipping Sauce\$2.00 per person

Cubed Cheese and Cracker (assortment)\$2.00 per person

Vegetable with Dip\$2.00 per person

Chicken Salad (with Walnuts and Grapes) and Crackers

serves 15\$19.99

serves 25\$25.00

serves 50\$45.00

Sandwich (pre-made)

Includes salami, roast beef, corned beef, turkey, cheese, and buns and/or homemade bread)

serves 12\$37.99

serves 20\$59.99

serves 30\$85.99

Salads

All items are priced per person.

Menches Own Creamy Cole Slaw\$1.50

Menches Own Broccoli Salad\$1.50

Potato Salad\$1.50

Fruit Salad\$2.00

Buffet Lunches and Dinners

- Minimum of 25 people required.
- All items are served buffet-style and priced per person.
- Includes soft drinks, coffee and hot/cold tea.
- All beverages are served in glassware.
- An additional salad may be added for \$1 per person.
- Linens may be rented at an additional cost.
- Children 3-12 are \$8.99 and under 3 are free. Soft drink is included.

The All American \$16.99

- Menches Brothers Original Hamburger
- Hot dogs
- Baked Beans (with bacon, onion, and green pepper)
- Choice of 1 salad: cole slaw, potato, broccoli, or macaroni
- Dessert tray of mini brownies, cookies, and cakes

Deli Special \$12.99

- Cold deli display including pre-made ham, turkey and roast beef sandwiches
- Choice of 1 salad: cole slaw, potato, broccoli, or macaroni
- Pretzels and chips
- Dessert tray of mini brownies, cookies, and cakes

The Mench Buffet

- Minimum of 25 people required.
- All items are served buffet-style and priced per person.
- Includes coffee and hot/cold tea.
- All beverages are served in glassware.
- Includes table linens (white tablecloths; napkins available in a variety of colors).
- Children 3-12 are \$7.99 and under 3 are free. Soft drink is included.

The Mench Buffet \$13.99

- Choice of 2: Rigatoni, Pizza Bites, Kielbasa in Sweet Western Sauce, Italian Sausage Coins with Peppers and Tomatoes, Meatballs, Wings, Chicken Tenders, or Burger bites
- Choice of 1 vegetable: Prince Edward Medley (yellow beans, green beans, and carrots), California Medley (broccoli, cauliflower and carrots), Baked Beans (with bacon, onion, and green pepper), OR Steamed Broccoli
- Choice of 1 salad: Cole Slaw, Broccoli, Green, Macaroni, or Potato
- Dessert Tray of mini brownies, cookies, and cakes

Event Services

Judy Kusmits

jkusmits@sbcglobal.net

330.896.9001 330.309.1184 (Cell)



”Build a Buffet”

- Minimum of 25 people required.
- All items are served buffet-style and priced per person.
- All beverages are served in glassware.
- All options include served coffee and hot/cold tea, Menches homemade bread (baked fresh daily), dessert tray (including mini brownies, cookies, and cakes), and table linens (white tablecloths; napkins available in a variety of colors).
- Children 3-12 are \$11.99 and under 3 are free. Soft drink is included.

Build a Buffet: Option 1 \$19.99

Choice of 2 entrees, 1 salad, 1 vegetable, and 1 starch

Build a Buffet: Option 2 \$23.99

Choice of 3 entrees, 2 salads, 2 vegetables, and 2 starches

Build a Buffet: Option 3 \$26.99

Choice of 4 entrees, 3 salads, 3 vegetables, and 3 starches

Entrée Selections

- Filet of Sirloin Marsala
- Boston Scrod
- Grilled Rib Pork Chops
- Roasted Ham, Beef, or Turkey
- Baked Chicken
- Chicken Breast in Italian Marinade
- Chicken Parmesan (breaded or grilled/marinated)
- Italian Sausage with Peppers and Tomatoes
- Grilled Chicken Romano (with mushrooms, onions, and provolone cheese)
- Lasagna (meat or vegetarian)
- Rigatoni (meat, mushroom, or plain sauce)
- Pasta Primavera (cheese tortellini and vegetables in a parmesan cream sauce)
- Seafood Pasta (shrimp and crabmeat sautéed in garlic butter with pasta and topped with Parmesan cheese)
- Stuffed Cabbage
- Prime Rib (add \$3 per person)

Salad Selections

- Mixed Green
- Fresh Fruit
- Potato
- Pasta
- Spinach

Vegetable Selections

- Prince Edward Medley (yellow beans, green beans, and carrots)
- California Medley (broccoli, cauliflower and carrots)
- Baked Beans (with bacon, onion, and green pepper)
- Steamed Broccoli

Starch Selections

- Roasted or Steamed Redskins
- Garlic Redskin Mashed Potatoes
- Parsley Potatoes
- Whipped Potatoes
- Scalloped Potatoes
- Buttered Noodles
- Rice Pilaf

Plated Dinners

- Dinners are served sit-down style.
- This option is priced per person.
- Pricing does not include tax and 20% gratuity.
- All beverages are served in glassware.
- This option includes served coffee and hot/cold tea, Menches homemade bread (baked fresh daily), tossed salad with dressing, dessert tray (including brownies, cookies, and cakes), and table linens (white tablecloths; napkins available in a variety of colors).
- A Kids Menu (priced separately) will be provided for children.

Plated Dinner: Option 1 \$21.99

Choice of 1 entrée, 1 vegetable, and 1 starch

Plated Dinner: Option 2 \$24.99

Choice of 2 entrées (including petite Prime Rib), 1 vegetable, and 1 starch

Entrée Selections

- Filet of Sirloin Marsala
- Boston Scrod
- Grilled Rib Pork Chops
- Roasted Ham, Beef, or Turkey
- Chicken Breast in Italian Marinade
- Grilled Chicken Romano (with mushrooms, onions, and provolone cheese)
- Lasagna (meat or vegetarian)
- Pasta Primavera (cheese tortellini and vegetables in a parmesan cream sauce)
- Chicken Alfredo with Broccoli
- Stuffed Cabbage
- Prime Rib (add \$3 per person)

Vegetable Selections

- Prince Edward Medley (yellow beans, green beans, and carrots)
- California Medley (broccoli, cauliflower and carrots)
- Baked Beans (with bacon, onion, and green pepper)
- Steamed Broccoli

Starch Selections

- Roasted or Steamed Redskins
- Garlic Redskin Mashed Potatoes
- Parsley Potatoes
- Whipped Potatoes
- Scalloped Potatoes
- Buttered Noodles
- Rice Pilaf
- Baked Potato
- French Fries