



An Atlanta tradition  
since 1979

## **BANQUET MENU**

### **Dinner**

1258 Virginia Avenue  
East Point, Georgia 30344  
(404) 762-5577 \* Fax (404) 762-5733

**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, Certified Angus Beef. Our specialties include Jumbo Grilled Shrimp and Lobster Tails, however, it is our beef where we hang our hats.

We age the beef in-house, carefully hand trim the excess fat and cut it into serving portions daily. 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 Hors D'oeuvres service for up to one hundred and fifty people. For larger groups, the entire restaurant may be reserved. We can tailor the menu to suit your needs.
- ◆ **CATERING:** We can provide off-premise catering for any number of people. We are flexible with menus, themes and are competitive in pricing. Please contact us and let us know of your needs. We would be delighted to cater your next event.
- ◆ **OFFICE LUNCHEONS (On our site or your site):** Please let us know of your meeting requirements, we would be glad to assist you with your set-up needs. Your office or our meeting room.
- ◆ **SET-UP FEE:** For special decorations, audio and visual needs, etc. A fee may be assessed.
- ◆ **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.
- ◆ **PAYMENT:** We accept major credit cards and cash only. Full payment including tax and gratuity is due at the conclusion of the function.

## **MALONE'S STEAK & SEAFOOD (cont.)**

- ◆ **MENU SELECTIONS:** For groups of 20 attendees and more, we suggest a selection of three entrées. Please select the Entrées for plated dinners from the following Pages 4-5. For Dinner Packages please refer to Pages 6-8. For Buffet Packages please refer to Page 9.
- ◆ **TAXES AND GRATUITIES:** All of the Banquets and Parties will be subject to appropriate Sales Tax and 18% 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.

# STEAKS & RIBS

We proudly serve Midwestern corn-fed USDA choice or higher grade beef - aged a minimum of 30 days for maximum tenderness and flavor. All of our steaks are grilled with our special seasoning.

\*USDA PRIME TOP SIRLOIN ..... \$21.99

A 12 oz. center cut Sirloin, grilled. We suggest rare to medium only.

\*TWIN FILETS ..... \$22.99

Two 4 oz. tenderloin filets, with green peppercorn demi-glace.

\*TRIO FILETS ..... \$28.99

Three 4 oz. tenderloin filets, with green peppercorn demi-glace.

\*USDA PRIME BOURBON ..... \$22.99  
SIRLOIN

A prime 12 oz. center cut Sirloin, marinated in our house special bourbon sauce then grilled and glazed with bourbon sauce.

\*T-BONE ..... \$28.99

16 oz. steak cut, King of all steaks.

## \*STEAK & SHRIMP

Prime 8 oz. Top Sirloin grilled, served with Grilled Shrimp.  
\$24.99

# BABY BACK RIBS

Our succulent Ribs are slow roasted and cooked to perfection.

ONE POUND SLAB.....\$16.99

TWO POUND SLAB.....\$24.99

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# FRESH SEAFOOD

FRIED CATFISH & SHRIMP ..... \$21.99

Fried Catfish and Shrimp,  
hand-battered, served with French fries.

MARINATED SALMON ..... \$19.99

Salmon marinated in bourbon sauce, grilled and  
glazed with bourbon sauce, served with rice pilaf  
and vegetable of the day.

BLACKENED TILAPIA ..... \$15.99

Tilapia grilled with our house special  
blackened seasoning, served with rice  
pilaf and vegetable of the day.

FRIED SHRIMP ..... \$16.99

Hand battered gulf shrimp, deep-fried,  
served with French fries.

# CHICKEN

BOURBON CHICKEN ..... \$16.99

Boneless, skinless breast of chicken  
marinated and topped with bourbon  
sauce. Served with mashed sweet  
potatoes and vegetable of the day.  
ADD BOURBON SHRIMP \$9.99.

PECAN CRUSTED CHICKEN ..... \$16.99

Boneless, skinless breast of chicken  
coated with crushed pecans and sautéed,  
then topped with a ginger lime butter.  
Served with mashed sweet potatoes and  
vegetable of the day.

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# DINNER BANQUET MENU

(minimum 15 people)

**\$26.00 per person**

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

## PRIME TOP SIRLOIN

Prime 8 oz. Sirloin, served with garlic mashed potatoes.

## FRIED SHRIMP

Served with rice pilaf and vegetable of the day.

## GRILLED SALMON

Grilled and topped with garlic butter, served with rice pilaf and vegetable of the day.

## BLACKENED TILAPIA

Served with rice pilaf and vegetable of the day.

## PECAN CRUSTED CHICKEN

Served with mashed sweet potatoes.

Above choice includes one Appetizer Sampler (Crab Fritters, Fried Mushrooms, Chicken Fingers, Buffalo Wings) for every 4 people.

House salad, bread and butter, iced tea or coffee and chef's selection dessert will be served with every entrée.

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# DINNER BANQUET MENU (cont.)

**\$32.00 per person**

Please pre-select any 4 entrées, this will be the menu to choose from when your guests arrive.

## TWIN BEEF FILETS

Two 4 oz filets with peppercorn demi glace,  
served with garlic mashed potatoes.

## STUFFED SHRIMP

Butterflied and stuffed with crabmeat stuffing,  
served with rice pilaf and a vegetable medley.

## RACK OF BABY BACK RIBS

One pound rack of ribs, served with garlic mashed potatoes.

## PECAN CRUSTED CHICKEN

Served with mashed sweet potatoes.

## BOURBON SALMON

Served with rice pilaf and vegetable of the day.

## TWIN PORK CHOPS

Served with garlic mashed potatoes.

Above choice includes one Appetizer Sampler (Crab Fritters, Fried Mushrooms, Chicken Fingers, Buffalo Wings) for every 4 people.

House salad, bread and butter, iced tea or coffee and chef's selection dessert will be served with every entrée.

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# **DINNER BANQUET MENU (cont.)**

**\$36.00 per person**

Please pre-select any 4 entrées, this will be the menu to choose from when your guests arrive.

## **RIBEYE**

14 oz Ribeye, served with garlic mashed potatoes.

## **RACK OF BABY BACK RIBS**

Two pound rack of ribs, served with garlic mashed potatoes.

## **SIRLOIN & SHRIMP COMBO**

8 oz Prime top sirloin with grilled shrimp, served with rice pilaf and vegetable of the day.

## **BLACKENED SALMON & SHRIMP**

Grilled and topped with Beurre Blanc Sauce, served with rice pilaf and vegetable of the day.

## **CRABMEAT STUFFED CHICKEN**

Served with mashed sweet potatoes.

Above choice includes one Appetizer Sampler (Crab Fritters, Fried Mushrooms, Chicken Fingers, Buffalo Wings) for every 4 people.

House salad, bread and butter, iced tea or coffee and chef's selection dessert will be served with every entrée.

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# DINNER BUFFET MENU

Your Malone's Buffet includes your Entrée choices, Tossed Salad and Bread with Butter.

## Entrée Selections:

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Tenderloin Filet Medallions with Cabernet Sauce  
Carved Prime Rib (add \$4.00 per person)  
Baby Back Ribs  
Grilled Salmon  
Pecan Crusted Chicken Breast  
Broccoli & Cheese Stuffed Chicken Breast  
Crabmeat Stuffed Chicken Breast (add \$2.00 per person)  
Shrimp & Andouille Pasta  
Blackened Tilapia  
Shrimp & Grits  
Jambalaya  
Bleu Cheese Vidalia Onion Pork Ribeye

Additional choices available.....Price Quoted.

## Side Dishes:

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Skillet Potatoes  
Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Seasoned Rice Pilaf  
Vegetable Medley

Green Beans (Haricot Verte)  
Buttered Corn  
Buttered Broccoli  
Broccoli Casserole  
Black Beans & Rice

### **Two Entrée Buffet**

Includes 2 side dishes

**\$24.99/person**

### **Three Entrée Buffet**

Includes 3 side dishes

**\$28.99/person**

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# **APPETIZERS**

**Hors D'oeuvres  
and  
Party Platters**

# Hors D'oeuvre Selections

## Cold Hors D'oeuvres

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Fruit Tray (Feeds 20-25 persons) .....	\$75.00 Small
Fruit Tray (Feeds 40-50 persons) .....	\$95.00 Large
Domestic Cheese Tray (Feeds 20-25 persons) .....	\$95.00 Small
Domestic Cheese Tray (Feeds 40-50 persons) .....	\$150.00 Large
Fresh Vegetable Tray (Feeds 20-25 persons) .....	\$60.00 Small
Fresh Vegetable Tray (Feeds 40-50 persons) .....	\$90.00 Large
Large Chilled Shrimp - 16/20 CT .....	\$35.00 per dozen
Smoked Salmon Tray .....	\$125.00 each
Deli Tray - assorted meats, cheeses, breads and condiments (Feeds 20-25 persons) ..	\$150.00 Regular
Deli Tray - assorted meats, cheeses, breads and condiments (Feeds 40-50 persons) .....	\$250.00 Large

## Hot Hors D'oeuvres

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Crab Stuffed Mushrooms .....	\$25.00 per dozen
Jumbo Hot Wings .....	\$12.00 per dozen
Fried Chicken Tenderloins .....	\$24.00 per dozen
BBQ Meatballs .....	\$12.00 per dozen
Meatballs with Marinara Sauce .....	\$12.00 per dozen
Southern Style Crab Fritters .....	\$30.00 per dozen
Baked Brie En Crouete with Puff Pastry & Fruit Preserves .....	\$125.00 each
Chicken Brochettes .....	\$35.00 per dozen
Teriyaki Chicken Brochettes .....	\$35.00 per dozen
Beef Tenderloin Brochette - 4 oz .....	\$50.00 per dozen
Garlic Shrimp Scampi (large Shrimp) .....	\$35.00 per dozen

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

# **BEVERAGES**

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

## Blush & White Wines

		Glass Bottle
Beringer White Zinfandel, California .....	\$5.99	\$19.99
Fresh flavors of strawberries, ripe pears, honeysuckle and sweet citrus.		
Camelot Chardonnay, California .....	\$6.50	\$22.99
Lustrous golden color, creamy apple and pineapple aromas with fresh citrus and tropical fruit flavors.		
Snoqualmie Select Riesling, Columbia Valley, Washington .....	\$7.50	\$26.99
Aromas of spicy pear and dried apricot.		
Matua Valley Sauvignon Blanc, Marlborough, New Zealand .....	\$8.99	\$32.99
Tropical and citrus fruits with a passion fruit finish.		
Montevina Pinot Grigio, Sierra Foothills, Amador County .....	\$7.50	\$26.99
Aromas of peach, apple, orange and cold blossoms.		
Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy .....	\$7.99	\$29.99
Fresh and delicate with stone fruit and apple flavors.		
Kendall-Jackson Vintner's Reserve Chardonnay, California .....	\$8.99	\$32.99
Flavors and aromas of peach, green apple, melon and tropical fruit.		
La Crema Chardonnay, Sonoma Coast .....	\$11.99	\$42.99
Honeysuckle and pear with intense stone fruit flavors and subtle butterscotch.		

## Red Wines

		Glass Bottle
Robert Mondavi Private Selection Pinot Noir, Central Coast .....	\$7.99	\$29.99
Aromas of cherry, violet and spice.		
Fourteen Hands Merlot, Columbia Valley, Washington .....	\$8.99	\$34.99
Aromas of dark stone fruits and cherries.		
Kendall-Jackson Vintner's Reserve Merlot, California .....	\$11.99	\$42.99
Flavors of plum, black cherry and blueberry with vanilla complexities.		
Two Vines Cabernet Sauvignon, California .....	\$6.50	\$21.99
Aromas of strawberry, cherry and cola with notes of luscious berry.		
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, California .....	\$11.99	\$42.99
Black cherry and blackberry flavors are accented by vanilla, spice and cedar.		
Oberon Cabernet Sauvignon, Napa Valley, California .....	\$12.99	\$46.99
Velvety finish with blackberry and dark plum flavors.		
Layer Cake Malbec, Mendoza, Argentina .....	\$9.50	\$36.99
Pure rich and very elegant, silky cocoa, black spice, blackberry, cherry and ripe plum.		
Mountain Door Malbec, Mendoza, Argentina .....	\$7.99	\$29.99
Fruit notes of morello cherries and raspberries, combined with hints of vanilla.		

## Beer

Domestic Bottle .....	\$3.50	Premium Bottle .....	\$4.50 & up
Domestic Draft .....	\$4.50 & up	Premium Draft .....	\$5.50 & up

## Non-Alcoholic

Juices - Orange, Grapefruit & Cranberry .....	\$2.99
Coffee, Tea .....	\$2.50
Coca Cola - Regular & Diet .....	\$2.50

## Liquors

Well brand or Premium brands - Prices will be quoted.

Applicable Sales Tax and 18% Gratuity will be added to all above prices.