

## Dessert Table

Cannoli .....	\$1.50 per person
Tiramisu .....	\$3.00 per person
Italian Cookies .....	\$2.50 per person
Cookie/Cannoli Combo ..	\$3.75 per person

## Beverage Service

*All bar packages include house liquors, draft beer, house wine and soft drinks*

**1 Hour Bar:** \$10.00 per person

**2 Hour Bar:** \$13.00 per person

### Beer • Wine • Soda

*Service Includes: Soda, Draft Beer, Zinfandel, Chardonnay, Merlot*

**1 Hour Service:** \$8.00 per person

**Chianti, Riesling or Pino Grigio**

**Add:** \$1.00 per person

**Wine Toast** .....\$2.95 per person

**Champagne Toast:** .....\$3.95 per person

**Carafes of Wine** .....\$22.00

*House Zinfandel, Chardonnay. or Merlot.*

*Chianti, Riesling or Pino Grigio.....*\$26.00

**Pitchers of Pop** .....\$6.00

**Pitchers of Beer** .....\$9.00

### Punch

**Fruit Punch** .....\$30.00

**Champagne Punch** .....\$45.00

**Mimosa** .....\$45.00

**Wine Sangria** .....\$45.00

*Serves 30-40 People*

## Terms of Agreement

**Deposits:** \$150 To Confirm Booking

Dates and rooms are not guaranteed until deposit is made. This deposit will be applied towards your final bill. We will hold a date tentatively for four (4) days on a verbal commitment. The date will re-open on the 5th day if no deposit was received.

Deposit is non-refundable in the event of cancellation. No Exceptions

### Guest Count

Exact guest count and food choices must be received one week prior to the function. This is a guaranteed amount for which you will be charged even if fewer guests should attend.

### Service Charge

A customary 20% service charge and applicable sales tax will be automatically added on all banquets.

### Additional Terms

- Additional charge if confetti or glitter is used on the tables.
- No affixing of decorations unless approved by banquet manager.
- No outside liquor or food may be brought in to the banquet rooms (Cakes or cookies are permitted but must be purchased from a licensed bakery)
- We are not responsible for any merchandise, articles or otherwise left in the banquet room.
- Agatina's reserves the right to substitute and alter banquet rooms for any parties not meeting the minimum head count.

Prices subject to change without notice.



## 6 Course Sit Down Deluxe Dinner Banquet Menu

*Specializing in  
Rehearsal Dinners  
Private & Semi Private Rooms  
For Any Special Occasion*

*Your Hosts*

**THE FORNATARO'S**

2967 Buffalo Road  
Rochester, NY 14624

Phone: (585) 426-0510

Fax: (585) 426-0208

*Visit Our Website:*

*[www.agatinas.com](http://www.agatinas.com)*

## Appetizers

Baked Clams Casino.....	\$55 /50 pcs.
Shrimp Cocktail .....	\$90 /50 pcs.
Eggplant Parmigiano.....	\$60 /25 pcs.
Artichoke Hearts French.....	\$50 /50 pcs.
Fried Calamari .....	\$3.50 per person
Greens and Beans.....	\$3.25 per person
Calamari Reggio .....	\$3.95 per person
<i>Deep fried, tossed with sweet aioli and banana peppers</i>	
Stuffed Mushrooms .....	\$75 /50 pcs.
Swedish Meatballs.....	\$50 /100 pcs.
Bacon Wrapped Scallops .....	\$100 /50 pcs.
Bruschetta .....	\$35 /25 pcs.
<i>Italian toast w/seasoned tomato topping &amp; cheese</i>	
Arancini (Rice Balls).....	\$3.00 /piece

Assorted Cheese & Crackers			
Small .....	\$40	Large .....	\$80

Seasonal Fruit ~or~ Vegetable Tray			
Small .....	\$40	Large .....	\$80

Italian Olive Salad w/Italian Toast			
Small .....	\$45	Large .....	\$90

Small: Serves Up To 25 People  
Large: Serves Up To 55 People

## All Individual Entrees & Family Style Dinners Include:

Homemade Chicken Pastina Soup  
Garden Salad w/Homemade Vinaigrette  
Penne With Tomato Sauce  
Bread & Butter  
Vanilla Ice Cream w/Chocolate Sauce  
Coffee

**Kids Meals Available (10 and under)**

## Individual Entrees

(LIMIT OF 5 CHOICES)

Eggplant Rollotini.....	\$19.95
<i>Breaded eggplant rolled with ricotta cheese and baked w/tomato sauce</i>	
Eggplant Parmigiano .....	\$18.95
<i>Baked w/tomato sauce &amp; mozzarella</i>	
Chicken Parmigiano .....	\$21.95
<i>Breaded cutlet baked with tomato sauce and mozzarella</i>	
Chicken French .....	\$20.95
<i>Battered chicken breast sauteed in a lemon sherry wine sauce, served over escarole</i>	
Chicken Josephine.....	\$24.95
<i>Sausage stuffing and fresh mushrooms baked in a puffy pastry with marsal wine sauce</i>	
Veal Parmigiano .....	\$25.95
<i>Cutlet baked with tomato sauce &amp; mozzarella</i>	
Stuffed Haddock .....	\$24.95
<i>Baked with crab stuffing and drizzled with a lemon hollandaise sauce</i>	
Haddock French .....	\$23.95
<i>Battered filet of haddock served over escarole</i>	
Seafood FraDiavola .....	\$36.95
<i>Scallops, shrimp and lobster sauteed in a red medium heat FraDiavola sauce over angel hair.</i>	
Broiled Scallops.....	\$29.95
<i>Seasoned, baked and served over rice</i>	
Filet & Lobster .....	\$35.95
<i>4 oz. filet mignon with a 4 oz. tail</i>	
Broiled Seafood Plate.....	\$28.95
<i>Haddock, scallops, stuffed shrimp and clams casino lightly seasoned and served over rice</i>	
Delmonico Steak (Center Cut 12oz.).....	\$29.95
<i>Grilled to perfection, topped with French fried onions</i>	
Filet Mignon (Center Cut 8oz.).....	\$37.95
<i>Grilled to perfection, topped with French fried onions</i>	
Prime Rib (Choice cut/boneless 12oz.).....	\$31.95
<i>(5 Orders Minimum of Prime Rib)</i>	

## 2 Entree Family Style Dinners

### Chicken Parmigiano or Chicken French

w/ Eggplant Parmigiano .....	\$18.95
w/Eggplant Rollotini .....	\$19.95
w/Veal Parmigiano .....	\$21.95
w/Crab Stuffed Haddock .....	\$22.95
w/Broiled Scallops .....	\$26.95
w/Prime Rib .....	\$27.95
w/ Filet Mignon.....(4oz. per person)	\$29.95

*(A third meat may be added for an additional charge)*

## Italian Feast

*Served Family Style*

**Appetizers:** *Artichoke Hearts French, Stuffed Mushrooms Bruchetta*

**Soup:** *Chicken Pastina*

**Salad:** *Fresh Garden Salad with Homemade Vinaigrette Dressing*

**Pasta:** *Home made Gnocchi with tomato sauce or Tortellini alfredo*

**Entree:** *Choose Any Three (3) Items Below:*

### Eggplant Parmesan

**Eggplant Rollotini** *With Ricotta cheese*

**Chicken French** *Battered with lemon, butter wine sauce*

**Chicken Parmesan** *With sauce and mozzarella*

**Veal Parmesan** *With sauce and mozzarella*

**Seafood Stuffed Haddock** *Lightly seasoned and baked*

**Haddock French** *Battered with lemon butter wine sauce*

**Broiled Scallops** *Lightly seasoned and baked*

**4 oz. Filet Mignon** (+ Market Price)

**4 oz. Lobster Tail** (+ Market Price)

**\$34.00**

Coffee and Vanilla Ice Cream with Chocolate Sauce