



Prices Include Food Only

5% Discount for Cash Payment

**Sales Tax, Delivery, Chaffing Dishes,
Utensils and Paper Products are Extra**

Delivery Is Available On Orders Over \$200
(For A Nominal Fee)

**We do not add gratuities to our orders.
Tipping is appreciated.**

Valid Credit Card Required to Confirm Orders

Chaffing Rental is Available:

*\$40 Includes Sterno and chaffing racks
for hot food. (Set of 6)*

*Chaffers must be picked up prior to event.
Additional fee for us to set up chaffers
day of event.*

Hot Box Rental \$30 per Box.

Will Keep Food Hot. No Need For Ovens.

**For An Additional Charge of
\$1.50 Per Person We Provide:**

- Plates
- Linen Style Napkins
- Silverware
- Serving Utensils

All Prices Subject To Change Without Notice



“Deluxe” Catering Menu

For All Your Special Occasions!

Your Hosts

THE FORNATARO'S

2967 Buffalo Road
Rochester, NY 14624

Phone: (585) 426-0510

Fax: (585) 426-0208

www.agatinas.com

~ Appetizers & Sides ~

Bacon Wrapped Scallops	\$125/ 50 pc.
Eggplant Rollotini	\$80/ 20 pc.
Artichoke Hearts French	\$50/ 50 pc.
Broccoli French	\$50/ 50 pc.
Stuffed Mushrooms	\$75/ 50 pc.
Shrimp Cocktail	\$90/ 50 pc.
Greens & Beans	\$40/ 1/2 pan
Stuffed Escarole	\$50/ 1/2 pan
Artichoke Hearts / Olives / Bread Crumbs	
Italian Olive Salad	\$50/ 1/2 pan
Calamari Reggio	\$65/ 1/2 pan
Sauteed w/banana peppers & roasted red peppers	

~1/2 Pans Serve 15-20 People~

~ Other Items Available Upon Request ~

Homemade Meatballs (20 pcs.)	\$40
Italian Sausage (10 pcs.)	\$30
Roasted Potatoes/Carrots & Onions	\$1.50/pp
Mixed Vegetables	\$1.25/ person
Garden Salad (2 Dressings)	\$2.25/ person
Caesar Salad	\$3.00/ person

~ Homemade Soup & Sauce ~

Chicken Pastina	\$6.95/ qt.
Tomato Sauce or Marinara	\$7.50/ qt.
French Sauce	\$12.00/ qt.
Fra Diavola Sauce	\$10.00/qt.
Salad Dressings	\$6.00/ qt.
Rolls	\$3.50/doz.

~ Entrees By The Piece ~

	<i>Pcs.</i>	<i>Pcs.</i>
Chicken French	\$80/25	\$160/50
Chicken Parmigiano	\$90/25	\$180/50
Chicken Marsala w/Mush.	\$95/25	\$190/50
Veal Parmigiano	\$100/20	\$200/40
Veal Marsala	\$94/20	\$188/40
Haddock French	\$85/25	\$170/50
Eggplant Parmigiano <i>Indiv.</i>	\$45/15	\$85/30
Chicken - Oven Roasted	\$50/20	\$100/40
Chicken Asiago	\$110/25	\$225/50

~ Entrees By The Pan ~

	<i>1/2 Pan</i>	<i>Full Pan</i>
Sausage, Peppers & Onions	\$55	\$110
Roast Beef Au Jus	\$60	\$120
Baked Ham (Pineapple/Brown Sugar Glaze)	\$50	\$100
Penne Ziti w/Tomato or Marinara	\$20	\$40
Penne Ziti w/Meat Sauce	\$40	\$80
Penne Ziti w/Broccoli in Olive oil & Garlic	\$30	\$60
Baked Ziti w/Ricotta & Mozzarella	\$30	\$60
Homemade Gnocchi	\$40	\$80
Homemade Lasagna w/Ground beef & Ricotta	\$50	\$100
Vegetable Lasagna w/Marinara Sauce	\$40	\$80
Vegetable Lasagna w/Alfredo Sauce	\$50	\$100

- **Half pan serves 15-20 people**
- **Full pan serves 30-35 people**
- **Lasagna: 1/2 pan serves 6-9 people**
- **Full pan serves 15-18 people**

Gluten free pasta & gluten free entrees available

~ Agatina's Buffet ~

Minimum 30 People
(Under 30 Add \$1.00 per person)

Choice of 2 Meats\$13.95

Choice of 3 Meats\$16.95

- Chicken French
- Chicken Parmigiano
- Chicken Marsala with Mushrooms
- * Roasted Chicken
- * Roast Beef Au Jus
- * Glazed Bake Ham
- * Italian Sausage, Peppers & Onions
- Eggplant Parmigiano
- Eggplant Rollotini
- Veal Parmigiano (+\$1.50)

Includes:

- * Greens & Beans or Mixed Vegetables
- * Oven Roasted Potatoes
- Penne with Tomato Sauce
- * Fresh Garden Salad with 2 Dressings
- Rolls & Butter
- * *Gluten Free*

~ Corporate Lunch ~

\$10.95 per person

Individually Packaged

- Chicken Parmesan with penne
- Chicken French over angel hair
- Eggplant Parmesan with penne

Italian Bread & Butter