

## Dessert Table

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

## Open Bar Service

*Includes: Vodka, gin, scotch, tequilla, rum & whiskey,  
Wine, soft drinks and draft beer.  
(Bottled beer in Premium Package)*

**House: 1 Hour:** \$12.00 **2 Hours** \$14.00 pp.

**Premium: 1 Hour:** \$16.00 **2 Hours** \$18.00 pp.

## Beer • Wine • Soda

*Service Includes: Soda, Draft Beer,  
Chardonnay, Pino Grigio, Merlot or Cabernet*

**1 Hour:** \$9.00 per person

**2 Hour:** \$11.00 per person

**Mimosa Bar** *Includes 6 bottles of champagne*

*4 flavors and fresh fruit .....\$150  
(Additional bottles \$15 ea.)*

**Unlimited Bloody Mary or Mimosa....**\$12/pp.

**Wine Toast** .....\$4.00 per person

**Champagne Toast:** .....\$5.00 per person

### Carafes of Wine

Chardonnay, Pino Grigio, Merlot or

Cabernet.....\$24.00

Chianti or Riesling .....\$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  
Rehersal 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.....	\$75 /50 pcs.
Shrimp Cocktail .....	\$100 /50 pcs.
Eggplant Parmigiano.....	\$75 /25 pcs.
Artichoke Hearts French.....	\$50 /50 pcs.
Fried Calamari .....	\$3.95 per person
Greens and Beans.....	\$3.25 per person
Calamari Reggio .....	\$4.95 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 .....	\$125 /50 pcs.
Bruschetta .....	\$35 /25 pcs.
<i>Italian toast w/seasoned tomato topping &amp; cheese</i>	
Arancini (Rice Balls).....	\$5.00 /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.....	\$21.95
<i>Breaded eggplant rolled with ricotta cheese and baked w/tomato sauce</i>	
Eggplant Parmigiano .....	\$20.95
<i>Baked w/tomato sauce &amp; mozzarella</i>	
Chicken Parmigiano .....	\$22.95
<i>Breaded cutlet baked with tomato sauce and mozzarella</i>	
Chicken French .....	\$21.95
<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>	
Chicken Marsala.....	\$24.95
<i>With fresh mushrooms in a Marsala wine</i>	
Chicken Asiago.....	\$25.95
<i>Artichoke hearts, fresh mushrooms, roasted red peppers and asparagus sauteed in a light sherry wine finished w/asiago cheese</i>	
Stuffed Haddock .....	\$25.95
<i>Baked with snow crab stuffing in a light butter wine sauce</i>	
Seafood FraDiavola .....	\$42.95
<i>Scallops, shrimp and lobster sauteed in a red medium heat FraDiavola sauce over angel hair.</i>	
Broiled Seafood Plate.....	\$28.95
<i>Haddock, scallops, stuffed shrimp and clams casino lightly seasoned and served over rice</i>	
Seafood Alfredo.....	\$33.95
<i>Shrimp, scallops and lump crab simmered in an Alfredo sauce served over fettuccine</i>	
Broiled Scallops.....	\$30.95
<i>Seasoned, baked and served over rice</i>	
Filet & Lobster .....	Market
<i>4 oz. filet mignon with a 4 oz. tail</i>	
Delmonico Steak (Center Cut 12oz.).....	\$39.95
<i>Grilled to perfection, topped with onion straws</i>	
Filet Mignon (Center Cut 8oz.).....	\$44.95
<i>Grilled to perfection, topped with French fried onions</i>	
New York Strip Steak 12oz.).....	\$35.95

## 2 Entree Family Style Dinners

### Chicken Parmigiano or Chicken French

w/ Eggplant Parmigiano .....	\$19.95
w/Eggplant Rollotini .....	\$21.95
w/Veal Parmigiano .....	\$22.95
w/Crab Stuffed Haddock .....	\$23.95
w/Broiled Scallops .....	\$27.95
w/Roast Beef .....	\$27.95
w/ Filet Mignon.....(4oz. per person)	\$32.95
<i>(A third meat may be added for an additional charge)</i>	

## 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)

**\$36.00**

Coffee and Vanilla Ice Cream with Chocolate Sauce