

Dessert Table

Cannoli	\$1.50 per person
Tiramasu	\$3.00 per person
Italian Cookies	\$3.25 per person
Cookie/Cannoli Combo ..	\$4.50 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\$250
(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.



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

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 & cheese</i>	
Arancini (Rice Balls).....	\$5.00 /piece

Assorted Cheese & Crackers	
Small	\$55
Large	\$110

Seasonal Fruit ~or~ Vegetable Tray	
Small	\$55
Large	\$110

Italian Olive Salad w/Italian Toast	
Small	\$65
Large	\$120

Small: Serves Up To 25 People
Large: Serves Up To 50 People

All Individual Entrees & Family Style Dinners Include:

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

Kids Meals Available (10 and under)

Individual Entrees

(LIMIT OF 5 CHOICES)

Eggplant Rollotini.....	\$20.95
<i>Breaded eggplant rolled with ricotta cheese and baked w/tomato sauce</i>	
Eggplant Parmigiano	\$19.95
<i>Baked w/tomato sauce & 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	\$39.95
<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.).....	MARKET
<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	\$29.95
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