

## 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](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  
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 &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 .....   | \$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**