

Dessert Table

Cannoli	\$1.50 per person
Tiramisu	\$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.

Due to New York State health codes, leftover buffet food is prohibited from being taken off premises.

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.



Deluxe Lunch Buffet Menu

***Birthdays • Anniversaries
Business Meetings • Showers
Any Special Occasion***

Monday-Saturday 11am. to 3pm.

Your Hosts

THE FORNATARO'S

2967 Buffalo Road
Rochester, NY 14624
Phone: (585) 426-0510
Fax: (585) 426-0208

www.agatinas.com

Appetizers

Bruschetta

Italian toast w/seasoned tomato topping & cheese

Small\$35

Large\$70

Italian Olive Salad With Toastini

*(Assortment of olives, salami, capicola and provolone cheese
tomato & onion tossed in marinade)*

Small\$65

Large\$120

Assorted Cheese & Crackers

Small\$55

Large\$100

Seasonal Fruit Tray

Small\$55

Large\$100

Assorted Vegetable Tray

Small\$40

Large\$80

Small: Serves up to 25 people

Large: Serves up to 50 people

Brunch Buffet

Scrambled Eggs *

Breakfast Sausage Links *

Breakfast Potatoes *

Waffle Station (+\$3 /pp)

Pasta With Oil & Garlic

Oven Roasted Chicken * or Chicken French

Assorted Fruit Bowl*

Coffee

\$17.95

Additions (per person):

Gnocchi's in place of Penne\$2.00

Roasted Potatoes *\$1.50

Mashed Potatoes *\$1.25

Greens & Beans *\$3.25

Caesar Salad in place of garden salad *\$2.00

Homemade Italian Wedding Soup.....\$1.95

Lunch Buffet

Choice of 2 Entrees\$18.95

Choice of 3 Entrees\$21.95

Chicken Parmigiano

Chicken French

Roasted Chicken *

Eggplant Parmigiano

Eggplant RoloTini

Sausage, Peppers & Onions *

Roast Beef Au Jus *

Baked Ham with Pineapple Glaze *

Meat Balls & Sausage in Sauce

Crab Stuffed Fish

Includes:

Fresh Garden Salad *

Hot Vegetable Medley *

Penne w/Tomato Sauce

Pasta w/Oil Garlic & Broccoli

Italian Bread & Butter

Coffee

*** Gluten Free**