

Dessert Table

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

Beverage Service

All bar packages include house liquors, draft beer, house wine and soft drinks

1 Hour Bar: \$10.00 per person

2 Hour Bar: \$13.00 per person

Beer • Wine • Soda

Service Includes: Soda, Draft Beer, Zinfandel, Chardonnay, Merlot

1 Hour Service: \$8.00 per person

Chianti, Riesling or Pino Grigio

Add: \$1.00 per person

Wine Toast\$2.95 per person

Champagne Toast:\$3.95 per person

Carafes of Wine\$22.00

House Zinfandel, Chardonnay. or Merlot.

Chianti, Riesling or Pino Grigio.....\$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

Appetizers

Baked Clams Casino.....	\$55 /50 pcs.
Shrimp Cocktail	\$80 /50 pcs.
Eggplant Parmigiano.....	\$50 /25 pcs.
Artichoke Hearts French.....	\$50 /50 pcs.
Fried Calamari	\$3.50 per person
Greens and Beans.....	\$3.25 per person
Calamari Reggio	\$3.95 per person
<i>Deep fried, tossed with sweet aioli and banana peppers</i>	
Stuffed Mushrooms	\$60 /50 pcs.
Swedish Meatballs.....	\$50 /100 pcs.
Bacon Wrapped Scallops	\$99 /50 pcs.
Bruschetta	\$35 /25 pcs.
<i>Italian toast w/seasoned tomato topping & cheese</i>	
Arancini (Rice Balls).....	\$3.00 /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.....	\$19.95
<i>Breaded eggplant rolled with ricotta cheese and baked w/tomato sauce</i>	
Eggplant Parmigiano	\$18.95
<i>Baked w/tomato sauce & mozzarella</i>	
Chicken Parmigiano	\$21.95
<i>Breaded cutlet baked with tomato sauce and mozzarella</i>	
Chicken French	\$20.95
<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>	
Veal Parmigiano	\$24.95
<i>Cutlet baked with tomato sauce & mozzarella</i>	
Stuffed Haddock	\$23.95
<i>Baked with crab stuffing and drizzled with a lemon hollandaise sauce</i>	
Haddock French	\$22.95
<i>Battered filet of haddock served over escarole</i>	
Lobster & Shrimp French.....	\$29.95
<i>Served over angel hair pasta</i>	
Broiled Scallops.....	\$28.95
<i>Seasoned, baked and served over rice</i>	
Filet & Lobster	\$48.95
<i>8 oz. filet mignon with a 4 oz. tail</i>	
Broiled Seafood Plate.....	\$25.95
<i>Haddock, scallops, stuffed shrimp and clams casino lightly seasoned and served over rice</i>	
Delmonico Steak (Center Cut 12oz.).....	\$29.95
<i>Grilled to perfection, topped with French fried onions</i>	
Filet Mignon (Center Cut 8oz.).....	\$36.95
<i>Grilled to perfection, topped with French fried onions</i>	
Prime Rib (Choice cut/boneless 12oz.).....	\$29.95
<i>(5 Orders Minimum of Prime Rib)</i>	

2 Entree Family Style Dinners

Chicken Parmigiano or Chicken French

w/ Eggplant Parmigiano	\$18.95
w/Eggplant Rollotini	\$19.95
w/Veal Parmigiano	\$21.95
w/Crab Stuffed Haddock	\$22.95
w/Broiled Scallops	\$24.95
w/Prime Rib	\$27.95
w/ Filet Mignon.....(4oz. per person)	\$29.95

(A third meat may be added for an additional charge)

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)

\$32.00

Coffee and Vanilla Ice Cream with Chocolate Sauce