

## DINNER BUFFET

(minimum of 30 people)

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Fresh Garden Salad  
Chef's Choice of Potato & Vegetable  
Fresh Italian Bread & Butter  
Coffee or Tea & Choice of Dessert

### Select Four Hot Items

Boneless Stuffed Pork Loin, Chicken Cacciatore, Veal Napoli, Roasted Chicken, Roast Tenderloin of Beef (*add \$3.00 pp*), Chicken Marsala, Eggplant Roulade (*filled with ricotta*), Tortellini in Vodka Cream Sauce, Penne or Rigatoni with our Special Sauce

**\$25.95 per person**

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### Cornell's Italian Feast (served family style)

1<sup>st</sup> Course – Individual Antipasto Salad

2<sup>nd</sup> Course - Choice of Rigatoni or Penne

3<sup>rd</sup> Course - Roasted Chicken & Potatoes served w/choice of Escarole, Green Beans, or Broccoli

**Option 1:** Sliced Bracciale served with pasta course - **\$25.95 per person**

**Option 2:** Sliced Tenderloin of Beef served with third course - **\$28.95 per person**

## HORS D'OEUVRES

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<u>Selection</u>	<u>Sm</u>	<u>Lrg</u>
Fresh Fruit Platter	\$60	\$ 90
Fresh Vegetable Platter	\$45	\$ 85
Assorted Cheese & Crackers	\$45	\$ 70
Stuffed Mushrooms	\$70	\$125
Shrimp Cocktail Platter	\$90	\$180
Italian Style Chicken Wings		\$ 80
Assorted Stuffed Breads		\$100
Scallops Wrapped in Smoked Bacon		\$180
Roasted Peppers, Provolone & Soppressata		\$125

### COCKTAILS AND BEVERAGES

Hosted Bar (based on consumption) or Cash Bar  
Bartender Fee - \$55.00

Champagne Fruit Punch - \$55/gal.; \$35 non-alcohol  
Champagne Toast - \$2.75 pp

Beer, Wine Soda Station (based on consumption)

Bottled Beer - \$4.25; Pitchers of Soda - \$8.25  
House Wine (Magnums) - \$32.00

*Banquet Room Capacity – max. 60 guests*

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*We are happy to accommodate special requests!*



*... with a touch of elegance!*

39 N. Jay Street, Schenectady, NY 12305

PH (518) 370-3825 FAX (518) 370-7125

## LUNCH

(Served from 11:00 am – 1:00 pm)



### Entrée Selections

(choice of 3)

Fresh Broiled Haddock  
Baked Haddock Marinara  
Filet of Sole Francaise  
Chicken Milanaise  
Eggplant Parmigiana  
Veal Parmigiana  
Chicken Cacciatore  
Chicken or Veal Napoli

*(Breaded Cutlet Layered with Spinach, Ricotta, Eggplant,  
Mozzarella & Marinara)*

**\$16.95 per person**

*Luncheons Include: Fresh Garden Salad or  
Homemade Chicken Soup; Choice of Penne  
Pasta or Seasoned Vegetables; Fresh Italian  
Bread & Butter; Coffee or Tea; Choice of  
Dessert: vanilla ice cream w/ strawberries or  
chocolate syrup; or a special cake to celebrate  
your occasion.*

*Prices reflect cash discounts; credit card prices are 3%  
higher. All pricing is subject to NYS sales tax &  
18% gratuity.*

## LUNCH BUFFET

(Minimum of 30 people)



Fresh Garden Salad  
Pasta Salad or Potato Salad  
Assorted Cold Cut Platter  
Assorted Cheese Platter  
Assorted Breads & Rolls  
Coffee or Tea, Choice of Dessert

### Select Two Hot Items

Baked Ziti, Eggplant Parmigiana, Roasted  
Chicken, Sausage & Peppers, Penne w/Our  
Special Sauce, Chicken Parmigiana, Chicken  
Marsala

**\$17.95 per person**

### Banquet Policies

A non-refundable \$100.00 deposit due at time of booking. Final confirmation due four days prior to event and not subject to reduction (addition will be made accordingly). Balance must be paid at time of function.

Total event time is four hours. Afternoon parties must be served by 1:00 pm. Food & beverage may not be brought in without prior approval.

Minimum guarantee is 30 adults (11 yrs. & older). Buffets served for approx. one hour.

Take out containers are not permitted for buffets. Special colors for linen can be provided at an additional charge.

Affixing decorations to walls, floors or ceilings will be at the discretion of the owner. Use of confetti is not allowed.

All pricing effective through December 2010.

## DINNER



### Entrée Selections

(choice of 3)

Fresh Broiled Haddock  
Baked Haddock Marinara  
Stuffed Filet of Sole  
Fresh Atlantic Salmon *(with  
white wine, butter, garlic & lemon)*  
Stuffed Filet of Sole  
Stuffed Chicken Florentine *(min 10)*  
Roasted Half Chicken  
Chicken or Veal Parmigiana  
Eggplant Parmigiana  
Stuffed Boneless Pork Loin *(min. 10)*

**\$22.95 per person**

### Additional Options

Chicken or Veal Cutlet Napoli  
*(Breaded Cutlet Layered with Spinach, Ricotta, Eggplant,  
Mozzarella & Marinara)*  
Homemade Bracciale  
Prime Rib of Beef Au Jus *(min. 15; cooked medium)*

**\$25.95 per person**

*Dinners include: Fresh Garden Salad; Penne  
Pasta or Homemade Chicken Soup; Chef's  
Choice of Potato and Vegetable; Fresh Italian  
Bread; Coffee or Tea; Choice of Dessert:  
vanilla ice cream w/ strawberries or chocolate  
syrup; or a special cake to celebrate your  
occasion.*