

BANQUET &
OFF-PREMISE
CATERING
MENUS

BANQUET INFORMATION

SUPPLIED:

Silverware, cake plates and linen napkins will be provided. Linen for the table clothes can be provided at an additional charge of \$129.00.

DECORATIONS:

We do not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tacks or tape. We also do not allow confetti in the building or on the premises. Please be aware that in the event these policies are not observed, cleaning charges will be assessed.

DEPOSITS:

A non-refundable deposit of \$300.00 per function. Until the deposit has been received, the availability of a particular date cannot be guaranteed. The balance is then due the day of the event.

PAYMENT:

Deposit must be made upon reservation. The balance must be paid at the time of the function. Payment by credit card is subject to a 3% surcharge. Prices reflect cash discount.

PRICING:

All prices are subject to a New York State sales tax in effect at the time of event and 19% service charge fee. Tax exempt companies need to present a Tax-Exempt Voucher at the time of booking. Prices listed on these menus are subject to change without notice.

Service Charge Fee: A 19% service charge fee is added to all food and beverage served. The service charge is considered gratuity and will be shared by all front of the house servers and bartenders. If you feel banquet waitstaff has exceeded your expectation you are welcome to provide an additional gratuity which is shared among the staff.

Guarantee: Required one week in advance of the function. The final guarantee of the number of guests must be made in one week advance of function. You will be held responsible for the number of persons guaranteed or the number in attendance, whichever is greater. For your own protection, you should be as accurate as possible.

Alcohol: We reserve the right to discontinue serving any person(s) whom seem intoxicated. Proper ID for any person under the age of 25 is required. No vendors are permitted to consume alcohol.

Menu/Food: Because food is the main event for any party, we offer a variety of menus from which to choose. You may also create your own menu to accommodate special tastes or dietary needs.



BRUNCH BUFFET

House Ciabatta Bread and Mini Croissants Chef's Seasonal Fruit Platter Spanish Chopped Salad

> Scrambled Egg Maple Bacon French Toast

Rigatoni Vodka Chicken Française Salmon w/Honey Garlic Glaze

Orange Juice, Cranberry Juice, Coffee (Regular and Decaffeinated) and Tea

30 Guest Minimum

Maximum Guest 60

3 Hour Event

\$43.99 + 19%

Served Before

12:00 noon

Service Charge 8% Sales tax =

\$56.54 per person



Chef's Seasonal Salad

House Ciabatta Bread

Mushroom Risotto ~ or ~ Rigatoni Vodka

Chef's Seasonal Vegetables

~ Choose Two ~ Pesto Salmon Beef Tips Diane Chicken Française

Soda, Coffee (Regular and Decaffeinated) and Tea

30 Guest Minimum

Maximum Guest 60

3 Hour Event

\$39.99 + 19%

Served

Service Charge

Before

8% Sales tax =

12:00 noon

\$51.39 per person

APPETIZER TRAYS

Priced Per Person

Stuffed Mushrooms

Mini Crab Cakes

Tuna Rice Bites

Shrimp Cocktails

Fried Calamari

Devils Eggs

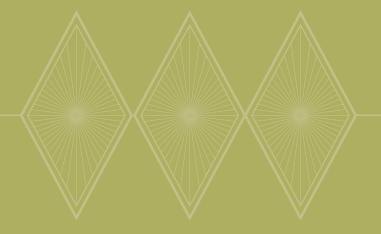
Bacon Wrapped Shrimp

Chicken Sliders

Mini Wagyu Beef Slider

Nonna's Mini Meatballs

Cheese Platter





Feeds 6 people | Available 7-Days a Week

~ CHOOSE YOUR SALAD ~

Spanish Chopped Salad

Avocado, Corn, Pickled Onions, Grilled Tomatillos, Paprika Ranch, Arugula, Candied Chorizo, Manchego, Crispy Shallots

Caesar Salad

Romaine, House Caesar Dressing, Aged Parmesan

~ CHOOSE YOUR PROTEIN ~

Chateaubriand	Chilean	Chicken	Norwegian
	Sea Bass	Française	Salmon
Beef Tenderloin	w/ Herb	w/ Sherry,	w/ Herb
in a Demi	Breadcrumb,	Lemon,	Breadcrumb,
Glacé	White Wine	Pan Jus	White Wine
	Butter		Butter
\$350	\$300	\$225	\$250

~ CHOOSE YOUR STARCH ~

Rigatoni Roasted Garlic Classic

Vodka Sauce Mashed Potatoes Mashed Potatoes

~ SERVED WITH ~

Vegetable: Roasted Asparagus Dessert: NYS Cheesecake



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