

Banquet Menu



EST. 1994

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(Like Us)

Banquet Information

Supplied:

Linen, silverware, cake plates and napkins will be provided. *Special colors for linen can be provided at an additional charge of \$59.00.*

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 or rice 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** is requested when booking your 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 sales tax in effect at the time of event and 19% Administrative 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.

Administrative fee:

A 19% Administrative fee is added to all food and beverage served. The server(s) are paid hourly for servicing your banquet. The Administrative fee will be used for the administration of the banquet. A gratuity is not required, however, if you feel your banquet wait staff has exceeded your expectations you are welcome to provide a gratuity which is shared among hourly servers.

Rooms:

Banquet rooms are not guaranteed until final count is given. We reserve the right to move a party to a room based on the number of guests.

Banquet Information

Guarantee:

The final food selection should be made **one week** in advance of the function. The final guarantee of the number of guests must be made **two days** in 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. No shots under any circumstances will be served. Proper ID for any persons 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.

Weddings:

Reference our Platinum Packages. All weddings will be charged an additional \$275.00 for a Banquet Coordinator.

Dance Floor:

Use of the dance floor will be an additional fee of \$120.00.

Equipment:

We offer the following (at no charge):

- Microphone
- Podium
- Wireless Internet
- Easels
- Extension Cords/Power Strips
- Portable Screen
- I-Pod Connection (be your own DJ)
- RGB connection to all HD LCD TVs
- Satellite Radio 50 Channels of Music Choice
- 13' Projection Screen with ceiling mount HD Projector in Catalina Room

Deluxe Breakfast

Assorted Fruit Juices

Freshly Baked Muffins, Danish and Croissants

Scrambled Eggs

Home Fried Potatoes

Bacon and Sausage

Coffee, Tea & Decaf

Fresh Fruit Salad

\$22.99 + 19% Administrative Fee + 8% Sales Tax = \$29.55

30 Guest Minimum

Three Hour Event

Served Before 11:30 am

Additional Breakfast Items:

Penne Alla Vodka

\$3.00 per person

Fruit Punch

\$75.00 (three gallons)

Waffles

\$3.00 per person

Mimosa or Champagne Punch

\$160.00 (three gallons)

Mini Cannolis

\$1.25 per person

Caesar Salad

\$2.00 per person

Brunch Buffet

Waffles

Fresh Scrambled Eggs

Fresh Fruit

Bacon and Sausage

Home Fried Potatoes

Penne Alla Vodka

Freshly Baked Muffins, Danish and Croissants

Assorted Juices

Coffee, Tea & Decaf

Mini Cannoli Platter

\$29.99 + 19% Administrative Fee + 8% Sales Tax = \$38.54

25 Guest Minimum

Four Hour Event

Served Before 12:00 noon

Additional Brunch Options

Fruit Punch	\$75.00 (three gallons)
Mimosa or Champagne Punch	\$160.00 (three gallons)
Caesar Salad	\$2.00 per person

Beverage Options

Cash Bar:

Guests pay for beverages as they are ordered. No cost to booking organization.

Run A Tab:

The host of the event is responsible for payment of bar tab at the end of event. Price based on consumption. All tabs will be subject to New York sales tax and a 19% Administrative Fee.

Open Bar Packages:

We have several different open bar packages that are priced per hour of bar service based on number of guests. **Please Ask Banquet Coordinator for details.** All open bar packages will be subject to New York State sales tax and a 19% Administrative Fee.

Moscatiellos is the only licensed authority to sell or serve alcoholic beverages for consumption on premise. Alcoholic beverages may not be brought into the restaurant under any circumstances.

Kids Meal Policy for Banquets

There will be no charge for children under five years old.
Kids 6 to 12 years old

Option 1

Pasta	\$ 6.99	Homemade Chicken Tenders	\$10.99
Pasta & Meatballs	\$ 7.99	Small Pizza	\$11.49
Linguini Alfredo	\$ 9.49	Side of French Fries	\$ 3.99
Cheese Ravioli	\$ 7.99		
Jr. Chicken Parmigiana	\$10.99		

Option 2

Half price for buffets

Appetizers

	<i>12-15 people served</i>	<i>15-30 people served</i>
Assorted Bread Tray	\$80.00 Small	\$160.00 Large
<i>Stromboli, Sausage Rolls, Moscatiello Rolls and Pepperoni Bread</i>		

	<i>20-35 people served</i>	<i>40-60 people served</i>
Vegetable Platter	\$ 60.00 Small	\$120.00 Large
Cheese & Cracker Platter	\$ 60.00 Small	\$120.00 Large
Mini Mozzarella Sticks	\$ 80.00 Small	\$160.00 Large
Fried Calamari	\$100.00 Small	\$200.00 Large

	<i>people served</i>
Bruschetta Bread	\$ 80.00 per Tray (15-20)
Stuffed Mushrooms	\$175.00 per Tray (30-40)
Fruit Bowl	\$ 85.00 per Bowl (20-30)
Pasta Fasul	\$ 85.00 per Tray (20-35)
Jumbo Shrimp Cocktail	\$ 2.75 per Shrimp
Mini Meatballs	\$175.00 per Tray (30-40)
Chicken Wings (100 wings)	\$200.00 per Tray (20-30)

Lunch Buffet

House Salad
Homemade Italian Bread
Soda, Iced Tea, Lemonade, Coffee, Tea & Decaf
Mini Cannoli Platter

Choose Two

Penne Marinara
Penne Alfredo with Broccoli
Meatball & Sausage
Fried Sausage & Peppers
Portabella Mushroom Ravioli

Choose One

Chicken Marsala
Chicken Cacciatore
Chicken Limone
Eggplant Parmigiana
Lasagna

\$26 .99 + 19% Administrative Fee + 8% Sales Tax = 34.69

25 Guest Minimum

Four Hour Event

Served Before 1:00 pm

Sit Down Lunches (Four Course)

First Course

House Salad

Homemade Italian Bread

Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade

Second Course

Penne Marinara

Third Course

Choose Two • Served with Vegetable

*Entree choices and quantities need to be
provided one week prior to the event*

Chicken Marsala

Chicken Parmigiana

Chicken Limone

Veal Marsala

Veal Parmigiana

Veal Piccata

Broiled Haddock

Salmon Florentine

Eggplant Parmigiana

Lasagna

Fourth Course

Mini Cannoli Platter

\$30.99 + 19% Administrative Fee + 8% Sales Tax = \$39.83

30 Guest Minimum

Four Hour Event

Served Before 1:00 pm

Dinner Buffet #1

House Salad

Homemade Italian Bread

Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade

Choose Two

Penne Marinara

Penne Alfredo Sauce with Broccoli

Penne Alla Vodka

Meatballs and Sausage

Fried Sausage and Peppers

Choose Two

Chicken Marsala

Chicken Cacciatore

Chicken Limone

Eggplant Parmigiana

Eggplant Rollantina

Portabella Mushroom Ravioli

Lasagna

\$30.99 + 19% Administrative Fee + 8% Sales Tax = \$39.83

25 Guest Minimum

Four Hour Event

Also Available, Priced Additionally Per Person

Add Soup to Buffet \$2.00

Dessert \$4.95

*Chocolate Cake, Tiramisu, Cheesecake,
Cannoli, Carrot Cake*

Mini Dessert (per piece) \$1.25

Dinner Buffet #2

House Salad

Homemade Italian Bread

Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade

Choose Two

Penne Marinara

Portabella Mushroom Ravioli

Penne Alfredo with Broccoli

Baked Ziti

Tortellini Alla Panna

Meatballs and Sausage

Baked Sausage and Peppers

Choose Three

Salmon Milano

Veal Piccata

Eggplant Rollantina

Shrimp Scampi

Chicken Limone

Manicotti

Veal Marco Polo

Chicken Marco Polo

Chicken Parmigiana

\$34.99 + 19% Administrative Fee + 8% Sales Tax = \$44.97

25 Guest Minimum

Four Hour Event

Also Available, Priced Additionally Per Person

Add Soup to Buffet \$2.00

Dessert \$4.95

*Chocolate Cake, Tiramisu, Cheesecake,
Cannoli, Carrot Cake*

Mini Dessert (per piece) \$1.25

Sit Down Dinner

First Course

House Salad
Homemade Italian Bread
Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade

Second Course

Penne Marinara

Third Course

Served with Vegetable & Italian Style Potatoes

Choose Two Entrees

*Entree choices and quantities need to be
provided one week prior to the event*

Chicken Marsala	Chicken Limone
Eggplant Parmigiana	Chicken Parmigiana
Eggplant Rollantina	Pork Tenderloin Marsala
Broiled Haddock	

\$37.99 + 19% Administrative Fee + 8% Sales Tax = \$48.83

Veal Marsala
Veal Piccata
Salmon Milano
Shrimp Scampi

\$40.99 + 19% Administrative Fee + 8% Sales Tax = \$52.68

Prime Rib (16oz)
Filet Mignon Marsala (8oz)
Fresh Jumbo Scallops in White Wine

\$52.99 + 19% Administrative Fee + 8% Sales Tax = \$68.10

Fourth Course

Cheesecake, Cannoli, Chocolate Mousse

25 Guest Minimum

Four Hour Event

Appetizer Party Packages

Option #1

- ~ Assorted Bread Tray
- ~ Vegetable Platter
- ~ Cheese & Crackers
- ~ Bruschetta
- ~ Stuffed Mushrooms
- ~ Chicken Wings
- ~ Soda

**\$22.99 + 19% Administrative Fee
+ 8% Sales Tax = \$29.55**
(30 person minimum)

Option #2

- ~ Assorted Bread Tray
- ~ Vegetable Platter
- ~ Cheese & Crackers
- ~ Bruschetta
- ~ Stuffed Mushrooms
- ~ Chicken Wings
- ~ Penne in Vodka Cream Sauce
- ~ Mini Meatballs
- ~ Soda

**\$25.99 + 19% Administrative Fee
+ 8% Sales Tax = \$33.40**
(30 person minimum)

Appetizer Party Packages

Option #3

- ~ Assorted Bread Tray
 - ~ Vegetable Platter
 - ~ Cheese & Crackers
 - ~ Bruschetta
 - ~ Penne in Vodka Cream Sauce
 - ~ Stuffed Mushrooms
 - ~ Chicken Wings
 - ~ Mini Meatballs
 - ~ Mini Mozzarella Sticks
 - ~ Fried Calamari
 - ~ Soda
- \$27.99 + 19% Administrative Fee
+ 8% Sales Tax = \$35.97**
(30 person minimum)

Option #4

- ~ Assorted Bread Tray
 - ~ Vegetable Platter
 - ~ Cheese & Crackers
 - ~ Fresh Fruit
 - ~ Bruschetta
 - ~ Stuffed Mushrooms
 - ~ Chicken Wings
 - ~ Tortellini Alla Panna
 - ~ Penne Marinara
 - ~ Mini Meatballs
 - ~ Mini Mozzarella Sticks
 - ~ Fried Calamari
 - ~ Soda and Coffee Station
- \$32.99 + 19% Administrative Fee
+ 8% Sales Tax = \$42.40**
(30 person minimum)

Platinum Sit Down Package 1

Open Bar

Includes four hours of house liquor, wine, draft beer and soda
(one hour before dinner and three hours after dinner)

Five hours of Open Bar additional \$8.50 per person

Upgrade to Premium Bar additional \$5.00 per person

Champagne Toast

Stationary Hors D'oeuvres

Bruschetta 🌿 Fresh Cut Vegetable Platter 🌿 Assorted Cracker,
Cheese, and Pepperoni

Salad

Caesar Salad or Garden Salad

Pasta Choice

Choose One

Penne Marinara 🌿 Penne Alfredo 🌿 Penne Alla Vodka

Dinner Entrees

Choose Two

Chicken Limone 🌿 Chicken Marsala 🌿 Veal Marsala

Salmon Milano 🌿 Haddock Milano

Shrimp Scampi 🌿 Prime Rib

Vegetarian Entrée Available Upon Request

Side Dishes

Roasted Potatoes and Fresh Spring Vegetables

Coffee 🌿 Tea 🌿 Decaf

\$69.99 + 19% Administrative Fee + 8% Sales Tax \$89.95

50 Guest Minimum

Platinum Buffet Package 1

Open Bar

Includes four hours of house liquor, wine, draft beer and soda
(one hour before dinner and three hours after dinner)

Five hours of Open Bar additional \$8.50 per person

Upgrade to Premium Bar additional \$5.00 per person

Champagne Toast

Stationary Hors D'oeuvres

Bruschetta 🌸 Fresh Cut Vegetable Platter 🌸 Assorted Cracker,
Cheese, and Pepperoni

Salad

Garden Salad

Dinner Buffet

Choose Six

Penne Marinara 🌸 Penne Alfredo 🌸 Penne Alla Vodka
Meatballs and Sausage 🌸 Fried Sausage and Peppers
Chicken Marsala 🌸 Chicken Cacciatore 🌸 Chicken Limone
Eggplant Parmigiana 🌸 Eggplant Rollantina
Portabella Mushroom Ravioli 🌸 Lasagna
Roasted Potatoes 🌸 Fresh Spring Vegetables

Coffee 🌸 Tea 🌸 Decaf

\$57.99 + 19% Administrative Fee + 8% Sales Tax \$74.53

50 Guest Minimum

Platinum Buffet Package 2

Open Bar

Includes four hours of house liquor, wine, draft beer and soda
(one hour before dinner and three hours after dinner)

Five hours of Open Bar additional \$8.50 per person
Upgrade to Premium Bar additional \$5.00 per person

Champagne Toast

Stationary Hors D'oeuvres

Bruschetta 🌸 Fresh Cut Vegetable Platter 🌸 Assorted Cracker,
Cheese, and Pepperoni 🌸 Fried Calamari 🌸 Assorted Hot Breads
Mussels and Clams in a White Wine Sauce

Salad

Caesar Salad or Garden Salad

Dinner Buffet

Choose Six

Penne Marinara 🌸 Tortellini Alla Panna
Meatballs and Sausage 🌸 Fried Sausage and Peppers
Chicken Marsala 🌸 Chicken Limone 🌸 Veal Marco Polo
Veal Marsala 🌸 Eggplant Parmigiana 🌸 Shrimp Florentine
Salmon Milano 🌸 Roasted Potatoes 🌸 Fresh Spring Vegetables

Coffee 🌸 Tea 🌸 Decaf

\$65.99 + 19% Administrative Fee + 8% Sales Tax \$84.81
50 Guest Minimum

MOSCATELLO'S

Michael Anthony Room



Main Dining Room



MOSCATELLO'S

Catalina Room



MOSCATELLO'S

Main Bar



Virginia Room







Moscattello's Italian Family Restaurant



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