

Wheatfields

restaurant bar

from local fields to your plate

Introduction to Wheatfields

Established in 1988, WHEATFIELDS is known by Saratogians and widely throughout the capital region. For private parties, we design menus specific to our guests needs and tastes. Because we make our pasta fresh, we have a great deal of flexibility in creating & designing a menu for you and your guests. Every facet of your event can be entrusted to our staff allowing you to enjoy the party as much as your guests.

At WHEATFIELDS we realize that each event whether it is a rehearsal dinner, bridal luncheon, corporate meeting, baby shower, birthday, graduation, anniversary, or retirement party, is unique in itself. This packet is merely the beginning, and is intended to give you an overview of our facilities and your options. We tailor our services and facilities to meet your specific needs and wishes.

For whatever event you are planning, you can be assured WHEATFIELDS will provide the finest in food, wine and service. Our catering coordinator will guide you through each detail. We are experts in planning and executing.

Our professional, knowledgeable, flexible and friendly staff will assist in creating memories that you and your guests will treasure for a lifetime. If you have any questions regarding the enclosed materials, please give us a call. I can be reached at 518.587.0534 or catering@wheatfields.com.

Sincerely,

Colleen Rosenberg
Catering Coordinator
Ph. 518-587-0534
Fax 518-581-0962
catering@wheatfields.com
www.wheatfields.com

Wheatfields Semi-Private Dining Areas

The Main Dining Room: Seats 60 to 65 guests. Our dining room has a warm & inviting atmosphere with comfortable banquette seating as well as table seating to accommodate your guests. The walls are adorned with beautiful local art & the velvet curtains to provide you a sense of privacy. There is a room charge if the maximum occupancy is not met.

Half of the Main Dining Room: Seats 40-45 guests. You may choose this same beautiful setting for a smaller group, with elegant room dividers for a semi-private dining experience.

The Back Room: Seats up to 25 guests. With comfortable banquette seating as well as tables, this semi-private space is perfect for any get together.

Bar: Seats 25 or more for a stand up cocktail party. Wheatfields bar has a great space for celebrating any occasion. Our bar has four cozy booths and fifteen seat bar to accommodate your guests. You may also choose to include the back room as well for larger parties.



Menus

We have provided a list of all menu items available. Wheatfields creates your menu to your special event and price point. For parties of 25 or less we will design and print a limited menu of 4 -8 entrees. For parties of 30 or more choose 3-4 entrees to offer your guests. Following are some example menus to give you ideas or to make your party planning that much easier!

WHEATFIELDS CATERING MENU

Prices based on groups of 25 or more

Appetizers

Eggplant Cipriani Lightly breaded eggplant rounds, pesto, prosciutto, tomato, mozzarella	2.50/person
Fresh Mozzarella & Tomato Plate Fresh mozzarella and vine ripened tomatoes drizzled with balsamic vinegar and basil oil	2.25/person
Calamari Fritto Sweet and Sour or lemon butter & cherry peppers	3.50/person
Bruschetta Vine ripened tomatoes, onions, fresh basil, balsamic vinegar and oil, served with Crostini	1.99/person
Shrimp Cocktail or Grilled Pesto Shrimp	Market Price
Roman Candle Shrimp Spicy fried shrimp, sweet and sour sauce	Market Price
Eggplant Caponata with Crostini Grilled eggplant, olives & onions in a sweet and sour sauce	2.50/person
Arancinis Risotto, mushrooms, goat cheese, parmesan, mozzarella, breaded and fried, marinara sauce	1.99/person
Prosciutto Wrapped Asparagus Grilled & drizzled with olive oil	2.25/person
Caprese Skewers Cappiellos mozzarella, fresh basil, grape tomatoes	2.50/person
Sesame Chicken Skewers	2.50/person
Domestic cheese and Cracker display	1.75/person
Antipasti / Bruschetta Hors D' Oeuvres Station An assortment of roasted vegetables, vine ripened tomatoes, fresh mozzarella, mixed marinated olives, house Bruschetta mix with Crostini bread, Vermont Cheddar Wedge & Assorted Crackers	
Roasted Vegetables \$6.50 per person	
With Imported Meats \$8.50 per person	
With Imported Meats and Cocktail Shrimp \$10.00 per person	
With Gourmet Pizzas added to any of the above stations \$2.00 extra per person	

Salad

Market Salad Mixed greens, shredded carrots, black olives, cucumbers	
Caesar Salad Romaine lettuce, croutons, fresh parmesan cheese, homemade caesar dressing	
Iceberg Wedge Salad Pancetta, tomato, gorgonzola dressing	
Beet & Goat Cheese Salad Spring mix, arugula, balsamic dressing	

Signature Pasta Entrées

Spaghetti Bolognese

Braised beef, veal and pork, carrots, onions

Lasagna Classico

A one-pound hearty piece!

Chicken and Sausage Scapetta

Marsala wine sauce, bell peppers, ziti

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, pecorino romano cheese, ziti

Tortellini Piselli

Pancetta, peas, parmesan cream sauce

Ravioli

Cheese ravioli - marinara sauce. **Portobello ravioli** - mushroom alfredo sauce

Vegetarian Pasta

Radiatori Pesto

Ruffled radiatori pasta tossed with fresh basil, olive oil, garlic, pine nuts and parmesan cheese

Eggplant Parmesan

Fried eggplant, house tomato sauce, finished with mozzarella cheese, over linguine

Spaghetti Putanesca

Olives, mushrooms, capers, tomatoes

Steak

14 oz. Strip Steak

Gorgonzola, mushroom risotto, steamed asparagus

Flat Iron Steak

Broccoli rabe, caramelized onions, garlic mashed potatoes

Fish & Seafood

Atlantic Salmon

Butternut squash risotto, asparagus

Shrimp & Spinach Risotto

Tomato, garlic, lemon butter

Shrimp Scampi

White wine, lemon and garlic sauce over angel hair pasta

Pan Seared Sea Scallops

Citrus beurre blanc, angel hair pasta, asparagus

Linguini & Clams

White wine, butter, garlic

Chicken

Chicken Marsala / Piccata

With linguini and marinara sauce

Chicken Parmesan

Over linguini

Whole Wheat, Gluten and Dairy free pasta are available.

Vegan and Gluten Free Sauces: House Marinara, Alfredo Sauce, Puttanesca Sauce & Classic garlic and Olive Oil

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Lunch Option 1

Grilled Chicken Caesar Wrap

Romaine, parmesan, house dressing

Chicken Bruschetta Wrap

Grilled chicken, mixed greens, balsamic glaze

Turkey Panini

Smoked gouda, proscuitto, roasted garlic aoli

Caprese Panini

Fresh mozzarella, tomato, basil aioli

Caesar Salad

With chicken

Italian Chopped Salad

Chopped Romaine with chick peas, red onion, provolone cheese, soppressetta in a light Italian dressing

Fettucini Alfredo

Cappiello's parmesan, parsley

Baked Macaroni & cheese

Mozzarella, cheddar, toastd bread crumbs

Radiator Pesto

Basil, pine nuts, olive oil, tomatoes

Spaghetti Putanesca

Olives, capers, mushrooms, tomatoes

\$15.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

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Lunch Option 2

Market Salad or Caesar Salad

(Choose one served family style)

ENTRÉES

Caesar Salad

With grilled chicken or shrimp

Beet & Goat cheese Salad

With grilled chicken

Eggplant Parmesan

Breaded eggplant, marinara, mozzarella, rotelle

Chicken Parmesan

Breaded chicken, marinara, mozzarella, rotelle

Chicken & Spinach Fettuccini

With alfredo sauce

Spaghetti Bolognese

Braised beef, pork, veal carrots, onion

Spaghetti Putanesca

Olives, capers, mushrooms, tomatoes

Baked Ziti

Sausage, ricotta, marinara, mozzarella

Linguini & Clams

Olive oil, lemon butter, garlic

Sausage & Peppers

Sautéed onions, bell peppers

\$17.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

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LUNCH OPTION 3

Market Salad or Caesar Salad

ENTRÉES

Lasagna Classico

Our Famous one pound portion

Tortellini Piselli

Pancetta, peas, parmesan cream sauce

Fettucini Alfredo

With grilled shrimp

Chicken Rigi

mushrooms, bell and cherry peppers, pink sauce, ziti

Chicken Sarpetta

Marsala wine sauce, bell peppers, ziti

Chicken Marsala/ Piccata

Linguini with marinara

Atlantic Salmon

Butternut squash risotto, asparagus

Shrimp Scampi

Garlic, lemon butter, olive oil

Flat Iron Steak

Caramelized onions, broccoli rabe, garlic mashed potatoes

\$21.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

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DINNER PACKAGE OPTION 1

Caesar Salad or Market Salad
(Choose one served family style)

ENTRÉES

Lasagna Classico
Our famous one pound piece!

Spaghetti Bolognese
Braised beef, pork ,veal, carrots onion

Spaghetti Puttanesca
Olives, mushrooms, capers, tomatoes

Chicken Parmesan
Breaded chicken, mozzarella, marinara rotelle pasta

Eggplant Parmesan
Fried eggplant, house tomato sauce, finished with mozzarella cheese, over linguine

Fettuccini Alfredo
Cappiellos parmesan, parsley

Radiatorri Pesto
Basil, pine nuts, olive oil, tomatoes

Four Cheese Ravioli
Over marinara

\$24.99 per person
Price includes a non-alcoholic beverage and dessert.
Price does not include tax or gratuity

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DINNER PACKAGE OPTION 2

Caesar Salad or Market Salad
(Choose one)

ENTRÉES

Lasagna Classico
Our Famous one pound piece!

Totellini Piselli
Pancetta, peas, parmesan cream sauce

Spaghetti Bolognese
Braised beef, pork, veal, carrots onion

Spaghetti Puttanesca
Olives, mushrooms, capers, tomatoes

Chicken Sarpetta
Marsala wine sauce, bell peppers, ziti

Chicken Marsala/Piccata
With linguine and marinara sauce

Flat Iron Steak
Broccoli rabe, caramelized onions, garlic mashed potatoes

Atlantic Salmon
Butternut squash risotto, asparagus

Linguini & Clams
Olive oil, garlic, lemon butter

\$28.99 per person

**Price includes a non-alcoholic beverage and dessert.
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DINNER PACKAGE OPTION 3

Caesar Salad or Market Salad

Family Style Appetizer

(Choose one)

Bruschetta

Tomato, red onion, fresh basil, balsamic

Arancini's

Panko encrusted risotto balls, prosciutto, smoked gouda, parmesan

Mixed Olive and Cheese Platter

ENTRÉES

Spaghetti Bolognese

Braised beef, pork, veal, carrots onion

Portobello Mushroom Ravioli

Mushroom alfredo sauce

Chicken Rigi

Mushrooms, bell and cherry pepper, pink sauce, ziti

Chicken Marsala or Picatta

Linguini and marinara

NY Strip Steak

Gorgonzola, asparagus, mushroom risotto

Veal Scallopini

Lemon, white wine, garlic mashed potatoes

Shrimp Scampi

White wine, lemon and garlic sauce over angel hair pasta

Shrimp & Spinach Risotto

Tomato, lemon, garlic butter

Sea Scallops

Citrus beurre blanc, angel hair pasta, asparagus

\$34.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

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BEVERAGE SERVICE

- **Full Open Bar, pay by the hour:** \$17 for first hour, \$11 for each additional
- **Open Bar of Wine, Beer, and Soft Beverages Only, pay by the hour**
\$12 for first hour, \$10 for each additional
- **Full bar based on consumption**
- **Bar to include only wine, beer and Soft beverages based on consumption**
- **Cash bar, guests responsible for paying for their drinks**
- **Combination of hosted full open bar and cash bar**
- **Table Wine Service:** Fine selections of wines are available. Please inquire.

PRICING

Food and Beverage minimums vary with the day of the week and the time of day. If your event does not meet the Food and Beverage Minimum, then the Food and Beverage Minimum will be applied. Payment is due in full the day of the function. All Food and Beverage charges are subject to 18% gratuity, 7% NYS sales tax and a 2% catering administration fee. All banquet charges must be applied to one account. We accept cash, Visa, MasterCard, American Express, Diner's and Discover cards. We do not accept personal checks. All prices subject to change.

BANQUET CONTRACT

Once the menu, Food & Beverage minimums and the location of your event, we will provide you with a contract to sign which will list all the agreed upon terms.

Please see the sample contract below:

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Thank you for booking your event at Wheatfields. To ensure a successful event, please review the following policies that have been established regarding banquet procedures. Receipt of this signed contract along with a _____ non-refundable deposit, will confirm your reservation.

1. Payment is due in full the day of the function. All banquet charges must be applied to one account. We accept cash, Visa, MasterCard, American Express, Diner's and Discover cards. We do not accept personal checks.
2. A guaranteed guest count (and entrée selection if applicable) is required 72 hours prior to your event. This is the number for which you will be billed. If an updated count is not received, we will use the estimated count stated below as the firm guarantee. Any special orders on the day of the event will be an additional charge.
3. There is a cake cutting fee of \$2.00 per person, should you choose to bring your own.
4. No contracts for entertainment will be entered into without prior approval from Wheatfields.
5. Based on the expected guest count, the Food and Beverage minimum of _____ (food, beer, wine & alcohol) will be applied. This minimum (if applicable) does not include 7% N Y S sales tax, 18% service charge nor a 2% catering administration fee. All prices are subject to change according to availability.
6. For rentals of certain specialty items, there will be a fee of _____, and/or linens of _____. These charges are separate from the Food & Beverage minimum requirement listed above.
7. Wheatfields will provide you with a suggested menu, and will work with you to create a menu to your liking. We will need to finalize the menu for your event by _____.

Please indicate your approval of the above by signing in the space provided below and returning along with your deposit.

Date of Event: _____

Group/Individual Name: _____

Phone# _____ Cell# _____

Guarantee Guest Count: _____ Start Time: _____ Departure Time: _____

Signature: _____

Approved By: _____ (Wheatfields)

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