



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. We can be reached in Clifton Park 518-383-4444 Saratoga Springs 518-587-0534 and catering@wheatfields.com

Sincerely,
Wheatfields Catering Team

Shannon Connelly - Hillary Len



WHEATFIELDS CATERING MENU

Appetizers

Antipasti / Bruschetta Hors D' Oeuvres Station

An assortment of grilled vegetables, vine ripened tomatoes, fresh mozzarella, mixed marinated olives, house Bruschetta mix with Crostini bread, Vermont cheddar wedge & assorted crackers

Grilled Vegetables \$8.50 per person

With Imported Meats \$10.50 per person

With Imported Meats and Cocktail Shrimp \$12.50 per person

Gourmet pizzas added to any of the above stations additional **\$2.00** per person

Fresh Mozzarella & Tomato Plate

2.25/person

Fresh mozzarella and vine ripened tomatoes drizzled with balsamic vinegar and basil oil

Calamari Fritto

3.50/person

Sweet and sour or lemon butter & cherry peppers

Bruschetta

2.00/person

Roasted tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic

Shrimp Cocktail or Grilled Pesto Shrimp

Market Price

Arancinis – Mushroom

2.00/person

Risotto, parmesan, mozzarella, breaded and fried, marinara sauce

Prosciutto Wrapped Asparagus

2.50/person

Grilled & drizzled with olive oil

Caprese Skewers

2.50/person

Cappiello's mozzarella, fresh basil, grape tomatoes

Sesame Marinated Beef Skewers

3.00/person

Sesame Chicken Skewers

2.50/person

Domestic Cheese and Cracker Display

2.00/person

Sliced Tenderloin Crostini – horseradish cream sauce

3.00 /person

Stuffed Mushrooms – pancetta, mushroom stuffing

2.50/person

Mini Crab Cakes – citrus aioli

3.25/person

Appetizer Prices based on 30 or more guests

Salad

Market Salad

Mixed greens, shredded carrots, cucumbers, citrus vinaigrette

Caesar Salad

Romaine, croutons, fresh parmesan cheese, homemade caesar dressing

Iceberg Wedge Salad

Pancetta, tomato, blue cheese dressing

Beet & Goat Cheese Salad

Spring mix, arugula, citrus dressing

Gourmet Pizzas

Classic Margherita

Cappiello's fresh mozzarella, oven roasted tomatoes, basil

Goat Cheese

Arugula, roasted red pepper, mozzarella

Farmers Market Salad Pizza

Hummus, goat cheese, grilled vegetables, seasonal dressed salad greens

Billy's Buffalo Chicken

Spicy chicken, blue cheese, mozzarella, celery

Pepperoni

Marinara, fresh mozzarella

Sausage & Mushroom

Sweet Italian sausage, Marinara, fresh mozzarella

Lunch Options

Grilled Chicken Caesar Wrap

Romaine, parmesan, house dressing

Grilled Chicken Bruschetta Wrap

Mixed greens, balsamic, pasta salad

8oz. Angus Cheeseburger

Provalone, tomato, red onion, shoestring fries

Fish and Chips

Beer battered fried fish of the day, spicy red pepper aoli, frites

Caesar Salad

Romaine, parmesan, house dressing
With Chicken, Shrimp or Salmon

Wheatfields Chopped Salad

Romaine tomatoes, cucumber, chick peas, pancetta, gorgonzola, croutons, citrus vinaigrette

Signature Entrées

Tagliatelle Bolognese

Braised beef, veal, pork, carrots, onions

Lasagna Classico

Our famous one pound piece

Chicken and Sausage Scapetta

Marsala wine sauce, bell peppers, ziti

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, ziti

Fettucini Alfredo

Cappiello's parmesan, parsley

Fettucini Piselli

Alfredo, Cappiello's parmesan, pancetta, peas

Chicken Marsala

Sautéed mushrooms, linguini

Vegetarian Pasta**Radiatori Pesto**

Fresh basil, olive oil, garlic, pine nuts and parmesan cheese

Cheese Ravioli - Marinara sauce **Ravioli Funghi** - Mushroom Alfredo sauce

Baked Macaroni & Cheese**Baked Ziti**

Marinara, mozzarella

Steak**14 oz. Strip Steak**

Mushroom risotto, green beans, crumbled bleu cheese

Skirt Steak Frites

Herb garlic butter

Fish & Seafood**Grilled Salmon**

New York apple cider, squash demi glaze, asparagus risotto, arugula

Grilled Scallops

Asparagus risotto, roasted red pepper buerre blanc, Chimichurri oil

Sautéed Shrimp & Spinach

Roasted tomato, lemon risotto

Linguini & Clams

Olive oil, garlic, lemon butter

Lunch Option 1

Market Salad or Soup du Jour

Entrée Selection

Grilled Chicken Caesar Wrap

Romaine, parmesan, house dressing

Chicken Bruschetta Wrap

Mixed greens, balsamic, pasta salad

Caesar Salad

With chicken, shrimp or salmon

Chopped Salad

Romaine, tomato, cucumber, chick peas, pancetta, gorgonzola, citrus vinaigrette
With chicken, shrimp or salmon

Tagliatelle Bolognese

Braised beef, pork, veal, carrots, onion

Baked Macaroni & Cheese

Mozzarella, Vermont cheddar, toasted bread crumbs

Radiatori Pesto

Basil, pine nuts, olive oil, tomatoes

Baked Ziti

Ricotta cheese, marinara, mozzarella

\$17.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

Lunch Option 2

Market Salad or Soup du Jour

ENTRÉES

Caesar Salad

With grilled chicken or shrimp

Chopped Salad

Romaine, tomato, cucumber, chick peas, pancetta, gorgonzola, citrus vinaigrette
Add Grilled Chicken option

Gnocchi Pomodoro

Marinara, fresh mozzarella, basil, roasted tomato

Lasagna Classico

Our famous one pound portion

Eggplant Parmesan

Provolone, marinara

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, ziti

Tagliatelle Bolognese

Braised beef, pork, veal carrots, onion

Linguini & Clams

Olive oil, garlic, lemon butter

Fish & Chips

Roasted red pepper aioli, frites

\$18.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

LUNCH OPTION 3

Choose one of the following as a first course. Served Family Style

Market Salad – Bruschetta – Wheatfields Arancinis

ENTRÉES

Lasagna Classico

Our famous one pound portion

Fettucini Piselli

Pancetta, peas, parmesan cream sauce

Ricotta Gnocchi

Marinara, fresh mozzarella, basil, roasted tomato
Add Chicken or Shrimp

Ravioli (choose one to offer)

Five Cheese – marinara sauce, Mushroom – mushroom alfredo

Chicken Marsala

Sauteed mushrooms, linguini

Chicken & Sausage Scarpetta

Marsala wine sauce, bell peppers, ziti

Chicken Parmesan

Provolone, marinara

Grilled Salmon

NY Apple cider, squash demi glaze, asparagus risotto

Shrimp Scampi

Garlic, white wine butter, angel hair

\$22.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

Wheatfields

Saratoga Springs Clifton Park

DINNER PACKAGE OPTION 1

Choose one of the following as a first course
Served Family Style

Market Salad – Bruschetta – Wheatfields Arancini's

ENTRÉES

Lasagna Classico

Our famous one pound portion!

Tagliatellei Bolognese

Braised beef, pork, veal, carrots, onion

Fettuccini Alfredo

Cappiello's parmesan, parsley

Radiatorri Pesto

Basil, pine nuts, olive oil, tomatoes

Eggplant Parmesan

Provolone, marinara

Ravioli (choose one to offer)

Five Cheese – marinara sauce. Mushroom – mushroom alfredo

Gnocchi Pomodoro

Marinara, fresh mozzarella

Linguini & Clams

Olive oil, garlic, lemon butter

Shrimp Scampi

Garlic, white wine butter, angel hair

\$25.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

DINNER PACKAGE OPTION 2

Choose one of the following as a first course
Served Family Style

Market Salad – Bruschetta – Wheatfields Arancini's

ENTRÉES

Lasagna Classico

Our famous one pound portion!

Fettucini Piselli

Pancetta, peas, parmesan cream sauce

Tagliatelle Bolognese

Braised beef, pork, veal, carrots onion

Chicken & Sausage Sarpetta

Marsala wine sauce, bell peppers, ziti

Chicken Marsala

Linguini, sautéed mushrooms

Chicken Parmesan

Provolone, marinara, rotelle

Skirt Steak

Herb garlic butter

Grilled Atlantic Salmon

New York apple cider, squash demi glaze, asparagus risotto, arugula

Linguini & Clams

Olive oil, garlic, lemon butter

Shrimp Scampi

Garlic, white wine butter, angel hair

\$29.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

DINNER PACKAGE OPTION 3

Market Salad – Caesar Salad

FAMILY STYLE APPETIZER (Choose one)

Bruschetta

Roasted tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic

Arancinis

Panko encrusted risotto balls, mushroom, smoked Gouda

ENTRÉES

Gnocchi Pomodoro

Marinara, fresh mozzarella

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, ziti

Chicken Marsala

Linguini, sautéed mushrooms

Tagliatelle Bolognese

Braised beef, pork, veal, carrots onion

Chicken Milanese

Herb-crusted, lemon, arugula, roasted tomatoes

NY Strip Steak

Mushroom risotto, green beans, crumbled bleu cheese

Shrimp Scampi

Garlic, white wine butter, red pepper flakes, angle hair

Grilled Atlantic Salmon

New York apple cider, squash demi glaze, asparagus risotto, arugula

Grilled Scallops

Asparagus risotto, roasted red pepper burre blanc, Chimichurri oil

\$34.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

Wheatfields

Saratoga Springs Clifton Park



HOMEMADE DESSERTS

- Chocolate Mousse
- Tiramisu
- Cannoli
- Cheesecake

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.
- **Champagne Toast \$3.00 per person**



Off Premise Catering Pan Prices

Antipasti Platter

Mixed grilled vegetables, marinated olives, Wheatfields Bruschetta, crostini, Fresh mozzarella, tomatoes, mixed Italian meats, Vermont cheddar and gourmet crackers.

One size serves 10 -15

\$85.00

Caesar Salad

Romaine, parmesan cheese, house Caesar dressing, seasoned croutons

\$25 Half Pan ~ Full Pan \$55

Grilled Chicken add \$10

Market Salad

Mixed greens, cucumbers, shredded carrots, balsamic vinaigrette

\$30 Half Pan ~ \$55 Full Pan

Grilled Chicken add \$10

Grilled Shrimp add \$25

Lasagna Classico

Fresh pasta sheets, ground beef, Italian sausage, variety of cheeses

House marinara sauce,

\$45 Half pan ~ \$75 Full pan

Baked Ziti

Hand cut ziti, house marinara sauce, parmesan & mozzarella cheese

\$35 Half pan ~ \$70 Full pan

Baked Ziti with Sausage

Ziti, ricotta cheese, house marinara sauce, Italian sausage, parmesan, mozzarella Cheese

\$40 Half Pan ~ \$75 Full pan

Ziti Bolognese

Braised beef, tomato, garlic, onion,

Half pan \$45 ~ \$85 Full pan

Rotelle Alfredo

Grilled chicken and peas

Half pan \$50 ~ \$90 Full pan

Eggplant Parmesan

House marinara sauce, mozzarella cheese
\$45 Half Pan ~ \$85 Full pan

Chicken Parmesan

House marinara sauce, mozzarella cheese
\$40 Half pan ~ \$80 Full pan

Chicken Marsala

Marsala wine, mushrooms, veal demi glaze
\$45 Half pan ~ \$85 Full pan

Chicken Rigi

Bell and hot cherry peppers, mushrooms, pink sauce, ziti,
(spicy dish - can be ordered mild)
\$50 Half pan ~ \$90 Full pan

Chicken and Sausage Scarpetta

Marsala wine sauce, bell peppers
\$50 Half pan ~ \$90 Full pan

Rotelle with Fresh Vegetables

Rotelle, seasonal mixed vegetables, garlic white wine sauce
\$40 Half pan ~ \$75 Full pan

Linguini & Clams

Olive oil, garlic, lemon butter, Angle hair pasta
\$50 Half Pan ~ \$90 Full Pan

Ziti Pisselli

Ziti, alfredo, pancetta and peas
\$50 Half pan ~ \$95 Full pan

Radiatori Pesto

Radiatori, basil, olive oil, garlic, pine nuts, parmesan cheese
\$40 Half pan ~ \$80 Full pan

Macaroni & Cheese

Mozzarella, cheddar, toasted bread crumbs
\$30 Half pan ~ \$45 Full pan

Pasta Choice with Sauce

\$25 Half pan ~ \$40 Full pan

Choose:

Angel hair, rotelle, ziti, radiatori
Marinara, Alfredo, pink sauce

Full Pans serve 15 –18

Half Pans serve 8-10

Twenty four hour notice is appreciated for pan orders

Wheatfields

Saratoga Springs Clifton Park

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 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% NYS sales tax, 20% 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)

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 20% 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 and Discover cards. We do not accept personal checks. All prices subject to change.

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