



Prices Include Food Only

5% Discount for Cash Payment

**Sales Tax, Delivery, Chaffing Dishes,
Utensils and Paper Products are Extra**

Delivery Is Available On Orders Over \$200
(For A Nominal Fee)

**We do not add gratuities to our orders.
Tipping is appreciated.**

Valid Credit Card Required to Confirm Orders

Chaffing Rental is Available:

*\$50 Includes Sterno and chaffing racks
for hot food. (Set of 6)*

*Chaffers must be picked up prior to event
and returned the next day.*

*Additional fee for us to set up chaffers
day of event.*

Hot Box Rental \$30 per Box.

Will Keep Food Hot. No Need For Ovens.

**For An Additional Charge of
\$2.00 Per Person We Provide:**

- Plates
- Linen Style Napkins
- Silverware
- Serving Utensils

All Prices Subject To Change Without Notice



“Deluxe” Catering Menu

For All Your Special Occasions!

Your Hosts

THE FORNATARO'S

2967 Buffalo Road
Rochester, NY 14624

Phone: (585) 426-0510

Fax: (585) 426-0208

www.agatinas.com

~ Appetizers & Sides ~

Bacon Wrapped Scallops	\$125/ 50 pc.
Eggplant Rollotini	\$130/ 20 pc.
Artichoke Hearts French	\$75/ 50 pc.
Broccoli French	\$75/ 50 pc.
Greens & Beans	\$50/ 1/2 pan
Stuffed Escarole	\$60/ 1/2 pan
Artichoke Hearts / Olives / Bread Crumbs	
Italian Olive Salad	\$60/ 1/2 pan
Calamari Reggiao	\$75/ 1/2 pan
Sauteed w/banana peppers & roasted red peppers in sweet aioli sauce.	

~1/2 Pans Serve 15-20 People~

~ Other Items Available Upon Request ~

Homemade Meatballs (20 pcs.)	\$50
Italian Sausage (10 pcs.)	\$35
Roasted Potatoes/Carrots & Onions	\$2.25/pp
Mixed Vegetables	\$2.00/ person
Garden Salad (2 Dressings)	\$2.50/ person
Caesar Salad	\$3.50/ person

~ Homemade Soup & Sauce ~

Chicken Pastina	\$8.00/ qt.
Tomato Sauce or Marinara	\$7.50/ qt.
French Sauce	\$12.00/ qt.
Fra Diavola Sauce	\$10.00/qt.
Salad Dressings	\$8.00/ qt.
Rolls	\$4.00/doz.

~ Entrees By The Piece ~

	<i>Pcs.</i>	<i>Pcs.</i>
Chicken French	\$100/20	\$200/40
Chicken Parmigiano	\$120/20	\$240/40
Chicken Marsala w/Mush.	\$110/20	\$220/40
Veal Parmigiano	\$100/15	\$200/30
Veal Marsala	\$100/15	\$200/30
Haddock French	\$100/20	\$200/40
Eggplant Parmigiano Indiv.	\$75/15	\$150/30
Chicken - Oven Roasted	\$80/20	\$160/40
Chicken Asiago	\$120/20	\$240/40

~ Entrees By The Pan ~

	<i>1/2 Pan</i>	<i>Full Pan</i>
Sausage, Peppers & Onions	\$55	\$110
Roast Beef Au Jus	\$100	\$200
Baked Ham (Pineapple/Brown Sugar Glaze)	\$60	\$120
Penne w/Tomato or Marinara	\$20	\$40
Penne w/Meat Sauce	\$40	\$80
Penne w/Broccoli in Olive oil & Garlic	\$30	\$60
Baked Ziti w/Ricotta & Mozzarella	\$30	\$60
Homemade Gnocchi	\$40	\$80
Homemade Lasagna w/Ground beef & Ricotta	\$60	\$120
Vegetable Lasagna w/Marinara Sauce	\$50	\$100
Vegetable Lasagna w/Alfredo Sauce	\$60	\$120

- Half pan serves 15-20 people
- Full pan serves 30-35 people
- Lasagna: 1/2 pan serves 6-9 people
- Full pan serves 15-18 people

Gluten free pasta & gluten free entrees available

~ Agatina's Buffet ~

Minimum 30 People
(Under 30 Add \$1.00 per person)

Choice of 2 Meats\$16.00

Choice of 3 Meats\$19.00

Chicken French
Chicken Parmigiano
Chicken Marsala with Mushrooms

* Roasted Chicken

* Roast Beef Au Jus (+\$2.00)

* Glazed Bake Ham

* Italian Sausage, Peppers & Onions

Eggplant Parmigiano

Eggplant Rollotini

Veal Parmigiano (+\$2.00)

Includes:

* Mixed Vegetables

* Oven Roasted Potatoes

Penne with Tomato Sauce

* Fresh Garden Salad with 2 Dressings

Rolls & Butter

* Greens and Beans in place of mixed vegetables +1.50 pp

* *Gluten Free*

~ Corporate Lunch ~

\$12.00 per person

Individually Packaged

- Chicken Parmesan with penne
- Chicken French over angel hair
- Eggplant Parmesan with penne
- Bread & Butter