

Yanni's Too Catering
16 Marina Drive
Coeymans, NY 12045
(518)-756-7033

Date: _____

Dear _____:

Enclosed please find our banquet menu, as per our discussion.
Please feel free to call with any questions.

We look forward to doing business with you.

Marc & Laurie Yanni

Yanni's Too Catering

On Premise Off Premise; Address: _____

Date Booked: _____ Date of Function: _____

Contact Person: _____

Address: _____

Entertainment: _____

Menu:

Open Bar;

Option 1: Beer, Wine, Soda Option 2: Liquor, Beer, Wine, Soda

Consumption Tab Cash Bar Waitstaff Needed; _____

Special Instructions: _____

Method of Payment: Cash Check

Sub Total: _____

8% Sales Tax: _____ 20% Gratuity: _____

Deposit: _____

Total Due: _____

Thank You,

Marc & Laurie Yanni

Yanni's Too Restaurant

on the Majestic Banks of the Hudson River

Just 15 minutes from downtown Albany is a destination where elegance and fun co-mingle. We at Yanni's are proud of the high standards we have set and maintained throughout our years in the food service industry. Chef/Owner Marc Yanni (a Culinary Institute of America graduate), his wife Laurie (manager/owner) and their family take great pride in the business they've built from their start at "Yanni's" (an intimate fine dining bistro on Main Street, Ravena), to their catering services and here at the Coeymans Landing's Yanni's Too.

From the moment you arrive, our family and staff are dedicated to serving you and your guests. The spacious riverfront Yanni's Too facility includes a large indoor dining banquet room and two lovely patios, complete with hanging flower baskets and views of the Hudson's yachts.

We work to make our restaurants the perfect place for a wedding, cocktail party, bridal shower, rehearsal dinner, special occasion, corporate supper, baby shower or any other gathering you might envision.

Off Premise Catering

We take the food on the road and bring it to your location! Be it a cocktail party, wedding affair, elegant banquet, brunch or corporate lunch, Yanni's Off Premise Catering will add immeasurably to your event. (Please select from our menu packet, but know there will be an additional charge for the off premise services). Package prices do not apply to weddings. Weddings we custom cater to our happy couples!

Business Policies

Accommodations: Yanni's staff is committed to making your catering experience memorable. However, due to our unique open-spaced dining,

generally we are able to accommodate restaurant and bar patrons during your catering function. Please discuss any special requests and/or location of your function when booking your function.

Food Policies: We do offer a variety of food selections from our banquet menu, but special menu requests are always welcomed. Banquet arrangements must be confirmed one month before the function. At that time, prices are guaranteed according to meal selection.

Liquor Policies: New York State does not permit liquor to be brought onto a licensed property by private individuals. All beverages must be supplied by Yanni's Restaurants. We do not serve minors. Any person showing proper identification will be allowed to consume alcoholic beverages. Our bartenders reserve the right to refuse service to anyone that shows obvious signs of intoxication.

Payment Policies: A \$200 non-refundable deposit is due at the time of booking. A date is not considered confirmed without a deposit. All pricing is subject to 8 % sales tax, and 20% service charge. All advance deposits will be credited towards your final bill. On the day of your event, the balance is required. **Payment must be made in cash, personal check, cashier's check or bank check. All packages reflect our discounted prices with cash or check payment. All Credit Card Payments must add 4% to total price.** Full payment for your event is due 5 days prior to event, excluding bar tab payment.

Overtime Charges: All events are for a maximum of a 4-hour time period in our facility. If you wish to extend these hours, please consult with the owner for availability and additional charges; fees are based on open bar, number of guests, employees required and length of time of the extension. Overtime is at the discretion of the management.

Decorating: You are welcome to arrive one hour prior to your function to decorate designated areas with flowers, balloons and photos. We ask that confetti not be used at any event. All packages come with linens in your choice of available colors.

Brunch Menus
(Minimum of 30 Guests)

Brunch Package #1:

Assorted Juices

Regular Coffee, Decaf Coffee and Tea

Assorted Mini Danish

Fresh Fruit Salad

Home Fried Potatoes

Scrambled Eggs with Cheddar Cheese and Scallions

Bacon and Sausage

Choice of:

Stuffed French Toast with Homemade Fruit and Cream Cheese Filling

Traditional French Toast

Buttermilk Pancakes with Fresh Fruit

\$ 22.99 per person

Brunch Package #2:

Assorted Juices

Regular and Decaf Coffee and Tea

Assorted Baked Goods and Pastries

Scrambled Eggs with Cheddar Cheese and Scallions

Bacon and Sausage

Home Fried Potatoes

Mixed Greens Salad, Caesar Salad OR Fruit Salad

Choose 2 of following:

- Stuffed French Toast with Fruit and Cream Cheese Filling
- Fluffy Buttermilk Pancakes
- Chicken Francaise: Egg Battered Chicken Breast in a lemon wine butter sauce
- Chicken Marsala: Sautéed chicken breasts, mushrooms & Marsala wine sauce
- Eggplant Rollatini: stuffed with spinach & three cheeses, topped with marinara sauce
- Penne Ala Vodka Sauce
- Penne Pasta Carbonara with Bacon & Black Pepper Cream Sauce
- Roasted Vegetables & Penne Pasta with Olive Oil and Garlic

Rolls and Butter

\$26.99 per person

Afternoon & Evening Packages
(Minimum of 30 Guests, Please)

Package A:

Hor d'oeuvres: Choose 3 of the following:

- Vegetable Platter with Homemade Ranch Dipping Sauce
- Cheese and Cracker Platter -Fresh Tomato Bruschetta
- Our Famous Original Fried Calamari with Lemon Garlic Wine Sauce & Marinara
- Mini Meatballs in Marinara -Hot Pretzel Bites with Honey Mustard
- Chicken Satee with Spicy Peanut Dipping Sauce

Entrees:

Mixed Greens Salad or Caesar Salad

Seasonal Vegetables

Roasted Italian Potatoes or Herbed Rice Pilaf

Choose 2 of following:

- Chicken Parmesan
- Chicken Francaise
- Braised Beef Tips Oreganata
- Eggplant Rollatini with Spinach, Three Cheeses & Marinara
- Sliced Roast Beef with Mushroom Bordelaise Sauce
- Penne Pasta Ala Vodka
- Penne Pasta Carbonara with Bacon, Black Pepper Cream Sauce
- Penne Pasta with Roasted Vegetables, Olive Oil and Garlic

Rolls and Butter

Choice of Dessert

\$35.99 per person

Package B:

Hor d'oeuvres: Choose 4 of the following: (1 Hour)

- Fresh Fruit Platter with Chocolate Dipping Sauce
- Cheese Platter with Assorted Crackers
- Fresh Vegetable Platter with Ranch Dipping Sauce
- Fresh Tomato Bruschetta - Famous Fried Original Calamari
- Baked Stuffed Mushrooms - Hot Pretzel Bites with Honey Mustard Dip
- Chicken Satee with Spicy Peanut Sauce
- Fried Mozzarella Sticks with Marinara Sauce

Entrees:

Mixed Greens Salad or Caesar Salad

Seasonal Vegetables

Choice of: Roasted Herb Potatoes or Rice Pilaf

Choose 3 of following:

- Coconut Crusted Filet of Sole with Homemade Tartar Sauce
- Sliced Sirloin of Beef with Mushroom Bordelaise Sauce
- Chicken Picatta with caper, lemon butter sauce
- Chicken Parmesan
- Eggplant Rollatini with three cheeses, spinach & marinara
- Stuffed Porkloin with Spinach, Rst. Red Peppers & Fontina Cheese with Gravy
- Penne Pasta with Roasted Vegetables Olive Oil and Garlic
- Penne Ala Vodka Sauce
- Penne Pasta Carbonara with Bacon, Black Pepper Cream Sauce

Rolls and Butter

Choice of Dessert

\$39.99 per person

Package C:

Hor d'oeuvres: Choose 5 of the following: (1 Hour)

- Fresh Fruit Platter with Chocolate Dipping Sauce
- Cheese Platter with Assorted Crackers
- Fresh Vegetable Platter with Ranch Dipping Sauce
- Fresh Tomato Bruschetta - Famous Fried Original Calamari
- Baked Stuffed Sausage Mushrooms - Chicken Satee with Spicy Peanut Sauce
- Fried Fish Bites with Homemade Tartar Sauce
- Hot Pretzel Bites with Honey Mustard
- Spanikopita: Spinach and Cheese in Crispy Phillo

Entrees:

Mixed Greens Salad or Caesar Salad

Seasonal Vegetables

Choice of: Roasted Herb Potatoes OR Rice Pilaf

Choose 3 of following:

- Grilled Atlantic Salmon with Lemon Beurre Blanc
- Chicken Breast with Spinach, Artichokes, Capers & Tomatoes in Garlic Romano Cream
- Stuffed Porkloin with Spinach, Rst. Red Peppers and Fontina with Gravy
- Eggplant Rollatini with Three Cheeses, Spinach & Marinara
- Nut Crusted Chicken Breast with Gorgonzola Cream or Pesto Cream Sauce
- Filet of Sole Picatta with Lemon Caper Sauce
- Penne Pasta with Roasted Vegetables Olive Oil and Garlic
- Penne Ala Vodka
- Penne Pasta Carbonara

Rolls and Butter

Choice of Dessert

\$ 44.99 per person

Award Winning BBQ Package:

- Mixed Greens Salad
- Creamy Coleslaw
- Choice of: Potato Salad, Pasta Salad or Macaroni Salad
- BBQ Baked Beans
- Baked Macaroni and Cheese

Choice of: Homemade Corn Bread or Dinner Rolls

Dessert: Sliced Watermelon & Cookies

Slow Smoked Award Winning BBQ

- Slow Smoked BBQ Ribs
- Slow Smoked BBQ Chicken
- Slow Smoked BBQ Pulled Pork
- Slow Smoked BBQ Beef Brisket

Two Meat Option \$34.99 per person

Three Meat Option \$37.99 per person

Four Meat Option \$41.99 per person

Cocktails and Beverages

Open Bar:

	1 st Hour	Additional
Draft & Bottled Beer, House Wine & Soda	\$13.00	\$6.00
Premium Liquors, Draft and Bottled Beer, Wine and Soda	\$16.00	\$8.00

Shots are not available during open bar

All prices are per person

Tab by Consumption: You will be charged only what your party orders. You can place a limit on the tab. There is a 20% gratuity added for the bartender.

Cash Bar: Guests purchase their own beverages

Champagne Toast \$3.00 per person

Include Fountain Soda, Coffee & Juice Only \$3.00 per person

Yanni's Too Catering

16 Marina Drive

Coeymans, NY 12045

(518)-756-7033

Yanni's Too Catering Contract

Today's Date: _____

I/We have reviewed Yanni's Too business policies and am/are accepting them as stated. I/We have chosen

_____ (Yanni's Too or Location Noted Above)
for the setting of our special occasion. This event will take place on
_____ (month, day, and year) beginning at _____ (time)
and ending at _____ (time).

I/We have enclosed the \$200 non-refundable deposit to secure the above date.

The Yanni Family and Staff look forward to making your event memorable.

(Customer Signature)

(Customer Phone Number)