

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

16 Marina Drive

Coeymans, NY 12045

(518)-756-7033

On Premise

Off Premise; Address:

\_\_\_\_\_

\_\_\_\_\_

Date Booked: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Address: \_\_\_\_\_

Menu:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

---

---

---

---

---

---

---

---

---

---

Open Bar; \_\_\_\_\_hrs       Cash Bar       Waitstaff Needed;  
\_\_\_\_\_

Special Instructions: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Method of Payment:     Cash     Credit, plus add 4% to final total  
 Check

Deposit: \$ \_\_\_\_\_

Balance Due: \_\_\_\_\_

Sales Tax: \_\_\_\_\_

18% Gratuity: \_\_\_\_\_

Sub Total: \_\_\_\_\_

Thank You,

Marc & Laurie Gianni

## 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 as well as their new location, Yanni's III in Athens, NY.

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. Also, at our new location, Yanni's III, the dining room has great views of a more intimate spot on the Hudson and includes an outdoor patio and bar.

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).

## 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.

Guarantee Policies: A minimum of 25 adults is required for your event. A final guarantee is due 5 days prior to the event. Your party number cannot be decreased. However, additions are welcome, and can be paid for on the date of the event. You will be charged for the guarantee or the number of guests served, whichever is higher.

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 18% service charge. Three days before your event, an additional 50% of your total bill is due. 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 with a credit card (please add 4% to your final bill for credit card use).

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.

Day events end no later than 5:00 p.m.

Evening events begin at approximately 6:30 p.m.

### Brunch Menus

(Minimum of 30 Guests, Please)

#### Sunrise Package:

Assorted Juices

Regular and Decaf Coffee and Tea

Fresh Fruit Platter with Chocolate Dipping Sauce

Assorted Pastries and Baked Breads

Mesculine Green Tossed Salad

Deep Dish Scramble with your choice of Bacon, Sausage or Vegetarian

Home fried Potatoes

\$12.95 per person

#### Early Bird Package:

Assorted Juices

Regular and Decaf Coffee and Teas

Scrambled Eggs

Bacon, Ham and Sausage

Stuffed French Toast with Homemade Strawberry Cream Cheese Filling

Assorted Pastries and Breads

Bagels and Cream Cheese

Fresh Fruit Salad

Home fried Potatoes

\$14.95 per person

Daybreak Package:

Assorted Juices

Assorted Baked Goods and Pastries

Deep Dish Scramble with your choice of Bacon, Sausage or Vegetarian

Mesculine Green Tossed Salad

Tomato, Cucumber and Red Onion Salad

Sautéed Breast of Chicken Francaise

Eggplant Rollatini

Roasted Herb Potatoes

Rolls and Butter

Regular and Decaf Coffee and Teas

\$16.95 per person

### Dinner Menus

(Minimum of 30 Guests, Please)

#### Anchor's Away Package:

·Hor d'oeuvres (one hour of the following hot/cold starters):

Fresh Fruit Platter with Chocolate Dipping Sauce

Fresh Vegetable Platter with Bleu Cheese Dipping Sauce

Chicken Wings (Choice of Buffalo, BBQ or Garlic)

Mozzarella Sticks with Marinara or Raspberry Dipping Sauce (add \$4.95 per person)

·Entrees:

Baked Ziti with 3 Cheeses in a chunky Marinara Sauce

Baked Stuffed Chicken with Ham and Fontina Cheese with a mornay sauce

Braised Beef Tips Oreganate

Roasted Potatoes or Rice

Mixed Green Salad with Choice of Dressings

Sautéed Green Beans

Rolls and Butter

\$15.95 per person

Walk the Plank Package:

•Hor d'oeuvres (one hour of the following hot/cold starters):

Fresh Fruit Platter with Chocolate Dipping Sauce

Baked Stuffed Mushrooms (Choice of Sausage or Seafood Stuffing)

Fresh Vegetable Platter with Bleu Cheese Dipping Sauce

Chicken Wings (Choice of Buffalo, BBQ or Garlic)

Cheese Platter with Assorted Crackers (add  
\$4.95 per person)

•Entrees:

Sautéed Chicken Francaise with a Lemon Buerre Blanc Sauce

Eggplant Rollatini with 3 Cheeses in a chunky Marinara Sauce

Roasted Herb Potatoes

Mixed Green Salad with Choice of Dressings

Sautéed Green Beans

Rolls and butter

Baked Penne Pasta with Chicken, Sausage and Spinach in a Tomato  
Vodka Cream Sauce

\$18.95 per person

The Sunsetter Package:

·Hor d'oeuvres (one hour of the following hot/cold starters):

Fresh Vegetable Platter with Bleu Cheese Dipping Sauce

Yanni's Famous Calamari

Baked Stuffed Clams

Chicken Sate with a spicy Peanut Dipping Sauce

Fried Mushrooms with a Horseradish Dipping Sauce

(add \$4.95 per person)

·Entrees:

Chicken Parmigiana

Stuffed Sole with a Crabmeat Stuffing

Sliced Sirloin of Beef with a Bordelaise Sauce

Sautéed Broccoli

Roasted Potatoes or Rice

Cold Asian Green Bean Salad

Mixed Green Salad with Choice of Dressings

Rolls and Butter

\$19.95 per person

The Captain's Package:

·Hor d'oeuvres (one hour of the following hot/cold starters):

Fresh Vegetable Platter with Bleu Cheese Dipping Sauce

Yanni's Famous Calamari

Jumbo Shrimp Cocktail (Passed)

Grilled Mini Lamb Chops (Passed)

Baked Stuffed Mushrooms (Choice of Sausage or Seafood Stuffing)

Fresh Fruit Platter with Chocolate Dipping Sauce

•Entrees:

Grilled Salmon with a Lemon Buerre Blanc Sauce or Dill Cream Sauce

Baked Stuffed Porkloin with Spinach, Portobello Mushrooms and Fontina

Sautéed Chicken Breast with Prosciutto and Roasted Red Peppers in Madeira

Wine Sauce

Roasted Potatoes or Rice

Mixed Green Salad with Choice of Dressings

Grilled Vegetables

Rolls and Butter

\$27.95 per person

Additional Hor d'oeuvres:

Fried Calamari

For 50 Guests

\$75.00

Grilled Mini Lamb Chops	50 Pieces	\$75.00
Smoked Salmon Display	For 50 Guests	\$75.00
Sea Scallops wrapped with Prosciutto	50 Pieces	\$75.00
Oysters Rockefeller	50 Pieces	\$75.00
Asian Fried Shrimp with Dipping Sauce	50 Pieces	\$75.00
Crab Cakes with Spicy Remoulade Sauce	50 Pieces	\$75.00
Baked Brie wrapped in a Puff Pastry	For 50 Guests	\$75.00

Add a Carving Station:

\*Please add \$5.00 per person

Baked Stuffed Porkloin with Spinach, Roasted Red Peppers and Fontina Cheese

Baked Glazed Ham with Honey and Mustard

Baron of Beef with Horseradish Sauce

Prime Rib of Beef Au Jus

Whole Turkey or Turkey Breast with Cranberry Mayonnaise

Roast Tenderloin of Beef (please add \$8.00 per person)

Add a Raw Bar:

\*Please add \$9.00 per person

Manhattan or New England Clam Chowder

Raw Clams, Raw Oysters and Shrimp on ice with Cocktail Sauce,  
Lemon Wedges, Tabasco Sauce and Crackers

## Sit Down Dinner Menu Choices

Sautéed Breast of Chicken Francaise: boneless breast of chicken dipped in egg batter, pan fried with a sherry wine sauce

\$20.95

Sautéed Breast of Chicken Marsala: boneless breast of chicken topped with two types of mushrooms in a Marsala wine demi-glaze

\$20.95

Baked Stuffed Breast of Chicken with Spinach, Roasted Red Peppers and Fontina Cheese or Stuffed with Fresh Mozzarella Bordelaise Sauce

\$20.95

Sliced Sirloin of Beef with a Mushroom Bordelaise Sauce

\$20.95

12 oz. Prime Rib of Beef with Horseradish Cream Sauce

\$23.95

Grilled 12 oz. New York Strip Steak with homemade Steak Sauce

\$23.95

Baked Stuffed Porkloin with Portobello Mushrooms, Spinach,  
Roasted Red Peppers and Fontina Cheese with Pork Gravy

\$20.95

Grilled Filet Mignon topped with Herb Shrimp

\$26.95

Baked Stuffed Filet of Sole with Crabmeat

\$22.95

Penne or Bowtie Pasta with grilled Chicken in a Romano Cream  
Sauce or Tomato Vodka Sauce or Fresh Marinara Sauce or Fresh  
Pesto Sauce or Garlic Wine Sauce or Puttanesca Sauce

\$19.95

Sautéed Breast of Chicken Francaise and Baked Stuffed Shrimp

\$24.95

Grilled Filet Mignon and Baked Stuffed Shrimp

\$29.95

Pecan Encrusted Tilapia with Pecan Butter Sauce

\$23.95

Shrimp and Scallops Gorgonzola over Penne Pasta

\$23.95

All Dinners Include Choice of Salad:

Tossed Mixed Greens or

Caesar Salad

And The Following:

Rolls and Butter

Fresh Vegetable Platter

Roasted Potatoes or Almond Rice Pilaf

Coffee and Teas

Choice of Dessert

## Pick - Up Menu

(Hotel Pan-feeding 15-20 People)

Meat Lasagna	\$75.00
Vegetarian Lasagna	\$70.00
3-Cheese Ziti	\$60.00
Meat Balls	\$60.00
Chicken Francaise	\$75.00
Eggplant Parmigiana	\$60.00
Chicken Marsala	\$75.00
Sliced Tenderloin	\$ Market Price
Beef Tips Oreganata	\$80.00
Daulphinois Potato	\$45.00
Mixed Green Salad	\$25.00
Stuffed Sole with Crab Meat	\$80.00
Prime Rib	\$ Market Price
Shrimp Cocktail	\$1.50 per piece

## Desserts

(All Packages come with the Choice of One of the Following)

Chocolate Grand Marnier Cake

Strawberries and Cream Torte

Tiramisu

Warm Apple Pie

### Add to your Desserts

Italian Mini-Pastries for Each Table	add \$5.00 per person
Assorted Gourmet and Fancy Cookies	add \$3.00 per person
Chocolate Dipped Strawberries	add \$2.50 per person
Venetian Table:	add \$7.50 per person

(Fresh Fruit, Italian Pasties, Assorted Tortes, Pies and Cakes,  
Chocolate Dipped Strawberries and Cordials)

All sales are per person plus 8% tax and 18% service charge

### Other Options

Sit Down Dinner Choices (See List} You may also make limited entrée and appetizer choices from our a la carte menu and allow your guests choose from those selections. We would be happy to work with you on these options when booking your function.

### Cocktails and Beverages

#### Open Bar:

	1 <sup>st</sup> Hour	Additional
Draft Beer, House Wine and Soda	\$8.00	\$5.00
House Liquors, Wine, Beer and Soda	\$9.00	\$5.00
Premium Liquors, Draft and Bottled	\$10.95	\$5.00

## Beer, Wine and Soda

\*All prices are per person\*

### Beverages

Soda	\$2.00 per person
Champagne or Wine Toast	\$3.00 per person
House Wine with Dinner	\$5.00 per person
Fruit Punch (1 gallon)	\$20.00
Wine Punch	\$30.00
Champagne Punch	\$35.00
Coffee/Tea	\$2.00 per person

All pricing is subject to 8% sales tax and 18% service charge

### Other Options

Run a bar tab for 1 hour or throughout the entire event. We keep track of the beverages that are consumed, and you set the limit.

An 18% service charge and 8% sales tax will be added.

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)

