

Nicole's Restaurant

Packages based on parties of 20 or more and include salad, entrée, soda, tea, coffee and dessert
Please add 20% gratuity and 8% Sales tax. Final Count required seven days prior to event

Dinner Banquet Packages

Salad Selections (Select One)

Mixed Green Salad with garden vegetables and balsamic vinaigrette or Caesar Salad

Entrees

Dinner Selections: Choose three-four entrees for your guests to order from

<u>Vegetarian 26.</u>	<u>Pasta 26.</u>	<u>Seafood</u>
<p>Stuffed Eggplant Stuffed with herbed goat cheese, marinara, mozzarella cheese</p> <p>Stuffed Cabbage Smokey paprika, crimini mushrooms, saffron, jasmine rice pilaf, apple cider, green chili's, manchango, zucchini-tomato fricassee</p> <p>Pumpkin Ravioli Gorgonzola, mascarpone, amaretto cookie crumble</p>	<p>Tortellini Alla Panna Cheese filled tortellini, tomato cream sauce, prosciutto ham, peas</p> <p>Penne Sorgento Broccoli, roasted red peppers, prosciutto ham, sweet basil cream</p> <p>Pasta Siciliano Diced eggplant, olives, ricotta, marinara, baked with mozzarella</p>	<p>Shrimp Genovese 34. Lightly Battered Shrimp sautéed mushrooms garlic, lemon-butter wine sauce, spinach</p> <p>Grilled Salmon 34. Over spinach with a lemon-dill beurre blanc</p> <p>Salmon Angeline 37. Pistachio crusted salmon, shrimp, lemon-dill beurre blanc, spinach</p> <p>Seafood Fra Diavolo 38. Shrimp, scallops, clams, mussels, salmon in a spicy marinara sauce</p>
<p><u>Chicken 29.</u></p> <p>Chicken Parmigan</p> <p>Chicken Marsala mushroom marsala wine sauce</p> <p>Chicken Piccata lemon-garlic caper wine sauce</p> <p>Chicken Saltimbocca Sage, prosciutto ham, fontina cheese, sherry wine, spinach</p> <p>Hazelnut Chicken Hazelnut crusted, orange-Frangelico cream sauce</p>	<p><u>Veal</u></p> <p>Veal Parmigan 34.</p> <p>Veal Sorrento 34. layered with eggplant, marinara, mozzarella cheese</p> <p>Veal Saltimbocca 36. Sage, prosciutto ham, fontina cheese, sherry wine, spinach</p> <p>Veal Theresa 36. Lightly battered veal, marinara, prosciutto ham, mozzarella</p> <p>Veal Nicole 36. Sausage, marsala cream, fontina cheese, broccoli</p>	<p><u>Steak Selections</u></p> <p>Signature Stuffed Steak 37. Sirloin, prosciutto ham & shrimp, wild mushroom-bourbon Cream sauce</p> <p>Delmonico Steak 42 Ginger balsamic au jus</p> <p>Grilled Sirloin 30. Crispy shallot beurre rouge</p> <p>Sirloin & Shrimp Scampi 36. Mushroom marsala wine sauce Creamy fontina risotto</p>

Package Additions

Fried Calamari & Bruschetta	6.pp	1 hour beer & wine service	10 pp
Ala Carte Appetizers	6. -9.pp	2 hour beer & wine service	14.pp
Chef -selected hand-passed hors d'oeuvres	7.50pp	1 hour open bar full bar	14.pp
Assorted Cheese platter with crackers	2.50pp	2 hour open bar	17.pp
Fresh Vegetable Crudities w/ creamy dip	2.25pp	Per consumption bar service	
1 hour open bar with chef selected hand-passed hors d'oeuvres and assorted cheese display platter 17.pp			

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