

Wheatfields

Saratoga Springs Clifton Park



Catering Information 2018

Sarah LeClaire Catering Sales & Events Manager

Clifton Park

WheatfieldsCaters.com

Gratuity 20%, Sales Tax 7%, & Administrative fee 3% | Final Guest Count & Menu Choices are Due 7 days Prior to Event | Menu Items and Pricing Are Subject to Change

WheatfieldsCaters.com 518-383-4444



Established in 1988, WHEATFIELDS is known by Saratogians and widely throughout the capital region. For private parties we design menus specific to our guest's needs and tastes. Because we make our pasta fresh, we have a great deal of flexibility in creating and 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. 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 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, 518-383-4444 or

e-mail - catering@wheatfields.com.

Sincerely,

Wheatfields Catering Team

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Cocktail Party & Station Options

All options are priced per person (15 guest minimum)

Bronze - Antipasti + 3 appetizers19.95 pp

Silver - Antipasti Platter + 4 appetizers.....23.95 pp

Gold - Antipasti Platter + 5 appetizers.....27.95 pp

VIP- Antipasti Platter with imported meats, cocktail shrimp + 6 appetizers38.95 pp

UPGRADE YOUR ANTIPASTI PLATTER

With imported meats3 pp

With imported meats and cocktail shrimp.....8 pp

Wheatfields Signature Antipasti Station

An assortment of vegetables, vine ripened tomatoes, Capiello's fresh mozzarella, mixed olives, Bruschetta, Cabot Vermont cheddar wedge & assorted crackers



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Appetizer Selection:

Woodstone Pizzas/ Flatbread

Sweet & Sour Calamari- (add \$2pp) – bistro specialty, lightly floured, sweet chili sauce

Arancini – panko encrusted risotto, sundried tomatoes, artichokes

Steak & Caramelized Onion Crostini – bistro marinated, horseradish cream

Fried Mini Ravioli – cheese ravioli, marinara, balsamic glaze

Deviled Eggs – smoked yolks, Dijon mustard, pancetta

Crab cakes (add \$2pp) – roasted red pepper aioli, chimichurri

Mini Handmade Meatballs – marinara, hand rolled

Spinach & Artichoke Dip Shooters –crispy tortillas

Seasonal Fruit Display (market price)

Vegetable Spring Rolls – wonton wrapper, cabbage, carrots, bamboo shoots, onions, mushrooms

Cheese & Cracker Platter – aged Cabot cheddar

Caprese Platter – fresh Cappiellos mozzarella, hot house tomatoes, fresh basil, balsamic glaze

Bruschetta – plum tomatoes, garlic balsamic glaze, parmesan

Hummus & Flatbread Chips – roasted garlic, lemon, cumin, thyme, olive oil

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Buffet Pricing:

Choose Two Entrees....\$26 per person

Choose Three Entrees...\$29 per person

Add Salad for additional...\$5 per person

Add Wrap Platter for additional...\$7 per person

Add Pizza Tower for additional...\$5 per person

Add Dessert for additional....\$6 per person

Buffet Station Options

Entrée Selections:

(served with bread and herb butter)

Chicken & Sausage Scarpetta - marsala wine sauce, bell peppers, ziti

Chicken Rigatoni - a Utica, NY favorite, bell & hot cherry peppers, ziti

Lasagna Classico - layers of sausage, ground beef, ricotta, mozzarella, parmesan, marinara

Chicken Marsala - flour dusted, sautéed mushrooms

Chicken Piccata - flour dusted, white wine, lemon, capers

Eggplant Rollatini - herb ricotta, mozzarella, marinara

Chicken Parmesan - lightly breaded, marinara, mozzarella

Pesto Salmon - seasonal vegetables, arugula

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Chef Meatballs – marinara, hand rolled

Cheese Ravioli – marinara, basil, parmesan

Baked Haddock – lemon butter sauce, rice pilaf

Baked Ziti – handmade, ricotta, marinara, mozzarella

Shrimp & Spinach (add \$5 per person) – roasted tomato & lemon risotto

Eggplant Parmesan – lightly breaded, marinara, mozzarella

Salad Selections:

Market Salad – mixed greens, carrots, cucumbers, citrus vinaigrette

Caesar Salad – romaine, croutons, parmesan

Chopped Salad – romaine, tomatoes, cucumbers, chick peas, pancetta, blue cheese crumbles, citrus vinaigrette

Spinach & Kale Salad – dried cranberry, apple, walnut, Cabot cheddar, cider vinaigrette

Rice Noodle Salad – rice linguine, carrots, zucchini, yellow squash, scallions, ginger soy dressing

Option of adding per person: chicken \$3, shrimp \$8, steak \$10 or salmon \$5

Pizza Display: (choose 3)

Classic Margherita, Goat Cheese, Sausage & Mushroom, Farmer's Market, Pepperoni

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Wrap Platters:

Chicken Caprese Wrap - fresh mozzarella, tomato, basil pesto

Roasted Vegetable Wrap - eggplant, zucchini, squash, roasted red peppers, red onion, goat cheese, white bean spread

Chicken Bruschetta Wrap - mixed greens, balsamic

Chicken Caesar Wrap (steak \$10 or shrimp \$8)

Desert Selection

Mousse, Tiramisu, Cheesecake, Cookies

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Cakes:

6" (8 servings)
8" (12 servings)
9" (16 servings)
10" (20 servings)
12" (30 servings)
9x13" (35 servings)
14" (40 servings)
12x18" (80-100 servings)

Flavors:

Chocolate Satin, Carrot, White (can be flavored with almond, lemon, strawberry), Red Velvet

Frostings:

Vanilla, Dark Chocolate, Milk Chocolate, Lemon, Butter Cream

Fillings:

Raspberry, Blueberry, Strawberry, Cherry, Pineapple, Lemon, Coconut, Chocolate Cream, Vanilla Cream, Raspberry Cream, Lemon Cream and Strawberry Cream

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Bistro Brunch Buffet

- Included on buffet: scrambled eggs, home fries, sausage OR bacon, breakfast bread, jam, apple butter & choice of 2 selections from below

\$19 per person

Bistro Eggs Benedict – pancetta, Hollandaise sauce

Bistro Crab Benedict (add \$5) – Maryland Lump Crab meat, Hollandaise sauce

Smoked Salmon Benedict (add \$5) – Hollandaise sauce

Cinnamon French Toast – apple butter, Vermont syrup

Crab Louie (add \$3) – mixed greens, lump crabmeat, hard boiled eggs, tomato, cucumber

Smoked Salmon Salad (add \$5) – mixed greens, red onion, caper, goat cheese

Market Salad – mixed greens, carrots, cucumbers, citrus vinaigrette

Branch Buffet Add ons:

Bistro Egg Wrap Platter – Italian sausage, cheddar cheese, onion, red & green peppers.....7

Smoked Salmon Platter – red onion, capers, cream cheese, french baguette.....8

Breakfast Pizza Tower – eggs, pancetta, tomato, mozzarella, cheddar.....6

Quiche Platter – chef inspired.....6

Chef Omelet Station10

Choose from: Italian sausage, pancetta, chicken

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Choose one: cheddar, parmesan, mozzarella or provolone
 Choose two vegetables: Mushrooms, red & green bell
 peppers, asparagus, tomato

Sit Down Brunch Option

Includes: bread, salad, dessert, coffee, tea, soda \$18 per
person

Salad: (choose one) – served family style

Market, Caesar or Fruit

Entrée Selections: (choose four)

Cinnamon French Toast – apple butter, Vermont Syrup

Frittata of the Day – chef inspired

Eggs Benedict – pancetta, hollandaise sauce

Breakfast Pizza – eggs, pancetta, tomato, mozzarella, cheddar

Roasted Vegetable Wrap – eggplant, zucchini, squash, roasted
red peppers, red onion, goat cheese, white bean spread

Chicken Bruschetta Wrap – mixed greens, balsamic

Baked Macaroni & Cheese – Cabot cheddar, parmesan, cream,
toasted bread crumbs

Cheese Raviolis – marinara, basil, parmesan

Dessert: (choose one)

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Tiramisu, Cheesecake or Mousse

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Sit Down Lunch Option # 1

Includes: bread, herb butter, salad, dessert and non-alcoholic beverage \$20 per person

Salad: (choose one) – served family style

Market or Caesar

Entrée Selections: (choose four)

Chicken Caesar Wrap – romaine, parmesan, Caesar dressing

Roasted Vegetable Wrap – eggplant, zucchini, squash, roasted red peppers, red onion, goat cheese, white bean spread

Chicken Bruschetta Wrap – mixed greens, balsamic

Macaroni & Cheese – Cabot cheddar, parmesan, cream, toasted bread crumbs

Mushroom Ravioli – alfredo, mushrooms, parmesan

Chicken & Sausage Scarpetta – Marsala wine sauce, bell peppers, ziti

Chicken Rigatoni – a Utica, NY favorite, bell & hot cherry peppers, ziti

Tagliatelle Bolognese – slow-cooked, pork, veal, carrots, onions, tomatoes

Dessert: (choose one)

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Tiramisu, Chocolate Mousse, Cheesecake, Cookie Ice Cream Sandwich

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Sit Down Lunch Option #2

Includes: bread, herb butter, salad, dessert and non-alcoholic beverage \$24 per person

Add hummus and flatbread chips or fruit with dip for an additional \$3 per person

Salad: (choose one) – served family style

Market or Caesar

Entrée Selections: (choose Four)

Gnocchi Pomodoro with Chicken – potato gnocchi, pomodoro sauce

Lasagna Classico – layers of sausage, ground beef, ricotta, mozzarella, parmesan, marinara

Eggplant Rollatini – herb ricotta, mozzarella, marinara

Chicken Parmesan – lightly breaded, marinara, mozzarella

Linguine & Clams – Rhode Island sweet clams, olive oil, garlic, lemon butter

Mushroom Raviolis – alfredo, mushrooms, parmesan

Chicken & Sausage Scarpetta – Marsala wine sauce, bell peppers, ziti

Macaroni & Cheese – Cabot cheddar, parmesan, cream, toasted bread crumbs

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Steak Tips & Seasonal Vegetables - certified angus beef, crumble bleu , demi glaze

Chicken Rigatoni - A Utica, NY favorite, bell & hot cherry peppers, ziti

Eggplant Parmesan - lightly breaded, marinara, mozzarella

Chicken Caesar Wrap - romaine, parmesan, Caesar dressing

Roasted Vegetable Wrap - eggplant, zucchini, squash, roasted red peppers, red onion, goat cheese and white bean spread

Dessert: (choose one)

Tiramisu, Chocolate Mousse, Cheesecake, Cookie Ice Cream Sandwich

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Sit Down Dinner Option # 1

Includes: bread, herb butter, salad, dessert and non-alcoholic beverage \$30 per person

Salad: (choose one) – served family style

Market or Caesar

Entrée Selections: (choose four)

Baked Ziti – handmade, marinara, mozzarella, ricotta

Lasagna Classico – layers of sausage, ground beef, mozzarella, parmesan, ricotta, marinara

Gnocchi Pomodoro with Chicken – potato gnocchi, pomodoro sauce

Chicken & Sausage Scarpetta – Marsala wine sauce, bell peppers, ziti

Chicken Rigatoni – a Utica, NY favorite, bell & hot cherry peppers, ziti

Radiatori Pesto – basil, pine nuts, olive oil, roasted tomatoes, parmesan

Eggplant Rollatini – herb ricotta, mozzarella, marinara

Tagliatelle Bolognese – slow-cooked beef, pork, veal, carrots, onions, tomatoes

Dessert: (choose one)

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Sit Down Dinner Option #2

Includes: bread, herb butter, salad, dessert and non-alcoholic beverage \$34 per person

Salad: (choose one) – served family style

Market or Caesar

Entrée Selections: (choose Four)

Grilled Pesto Salmon – seasonal vegetables, arugula

Bruschetta Haddock – parmesan encrusted, linguine

Steak Frites – herb garlic butter, shoestring frites

Chicken Parmesan – lightly breaded, marinara, mozzarella

Linguine & Clams – Rhode Island sweet clams, olive oil, garlic, lemon butter

Cheese Ravioli – marinara, basil, parmesan

Chicken Rigatoni – a Utica, NY favorite, bell & hot cherry peppers, ziti

Chicken & Sausage Scarpetta – Marsala wine sauce, bell peppers, ziti

Lasagna Classico – layers of sausage, ground beef, ricotta, mozzarella, parmesan, marinara

Eggplant Rollatini – herb ricotta, mozzarella, marinara

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Tagliatelle Bolognese - slow-cooked beef, pork, veal, carrots, onions, tomatoes

Chicken Marsala - lightly floured, sautéed mushrooms, linguine

Radiatori Pesto - basil, pine nuts, olive oil, parmesan

Dessert: (choose one)

Tiramisu, Cheesecake, Chocolate Mousse, Cookie Ice Cream Sandwich

Sit Down Dinner Option #3

Includes: bread, herb butter, app, salad, dessert and non-alcoholic beverage \$39 per person

App (choose one) - served family style

Bruschetta, Arancini, Antipasti Platter, Caprese Platter, Calamari, Mini Raviolis, Spring Rolls

Salad: (choose one) - served family style

Market or Caesar

Entrée Selections: (choose Four)

Chicken Milanese - herb-crusted, lemon, arugula, tomato

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NY Strip Steak - house aged, mushroom risotto, broccolini

Chicken Marsala - lightly floured, sautéed mushrooms, linguine

Bruschetta Haddock - parmesan encrusted, linguine

Chicken Parmesan - lightly breaded, marinara, mozzarella

Eggplant Rollatini - herb ricotta, mozzarella, marinara

Linguine & Clams - Rhode Island sweet clams, olive oil, garlic, lemon

Lasagna Classico - layers of sausage, ground beef, ricotta, parmesan, mozzarella, marinara

Chicken & Sausage Scarpetta - Marsala wine sauce, bell peppers, ziti

Pan Seared Scallops - mushroom risotto, citrus beurre blanc, seasonal vegetables

Grilled Pesto Salmon - seasonal vegetables, arugula

Steak Frites - herb garlic butter, shoestring frites

Dessert: (choose one)

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Beverage Service

Full Open Bar

First Hour \$20

Each Additional Hour \$14

Beer and Wine Open Bar

First Hour \$15

Each Additional Hour \$14

Full Bar on Consumption

Your guests can enjoy a full open bar based on consumption

Cash Bar

Guests are responsible for their beverage purchase

Table Wine Service

Bottles of House Red or White wine \$30

Glass of House Red or White wine \$9

Champagne Toast \$5

House Champagne, a great way to celebrate!!!

Sangria Celebration \$12



The Legend, Red or White, each prepared individually for your guests

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