

Wheatfields

Saratoga Springs Clifton Park



Catering Information 2017

Sarah LaClaire Catering Sales & Events Manager

Joel Kessler Executive Chef

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

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Saratoga Springs Clifton Park

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 and 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

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*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 grilled vegetables, vine ripened tomatoes, Cappiello's fresh mozzarella, mixed olives, Bruschetta, Cabot Vermont cheddar wedge & assorted crackers

Appetizer Selection:

Woodstone Pizzas/ Flatbread

Sweet & Sour Calamari- (market price)

Arancini

Steak & Caramelized Onion Tartlet

Fried Mini Ravioli

Deviled Eggs

Crab cakes (market price)

Mini Handmade Meatballs

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Appetizer Selection:

Chicken/Cheese Bites

Spinach & Artichoke Dip Shooters

Seasonal Fruit Display (market price)

Caprese Skewers

Vegetable Spring Rolls

Cheese & Cracker Platter

Caprese Platter

Bruschetta

Hummus & Flatbread Chips

Salads:

Market Salad

Caesar Salad

Chopped Salad

Spinach & Kale Salad

Rice Noodle Salad

With the option of adding chicken \$3, shrimp \$8, steak \$10 or salmon \$5

Lunch Wrap Platters:

Chicken Caprese Wrap

Roasted Vegetable Wrap

Chicken Bruschetta Wrap

Caesar Wrap (add chicken \$3, steak \$10 or shrimp \$8)

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Lunch Pizza Display:

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

Buffet Station Options

Entrée Selections:

(served with bread and herb butter)

Chicken & Sausage Scarpetta

Chicken Rigatoni

Lasagna Classico

Chicken Marsala

Chicken Piccata

Eggplant Rollatini

Chicken Parmesan

Pesto Salmon

Chef Meatballs

Cheese Ravioli

Baked Haddock

Baked Ziti

Shrimp & Spinach

Eggplant Parmesan

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Salad Selection:

Market Salad

Caesar Salad

Chopped Salad

Dessert Selection:

Mousse, Tiramisu, Cheesecake, Cookies, Brownies

Cakes:

9", Half sheet, Full sheet

Flavors:

Vanilla, Chocolate, Red Velvet

Frostings:

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

Fillings:

Raspberry, Strawberry, Lemon, Coconut

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Bistro Brunch Buffet

- Included in 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
Bistro Crab Benedict (add \$5)
Smoked Salmon Benedict (add \$5)
Baguette Cinnamon French Toast
Salad Louise (add \$3)
Smoke Salmon Salad (add \$5)
Market Salad

Brunch Buffet Add ons:

Bistro Egg Wrap Platter7

Smoked Salmon Platter.....8

Breakfast Pizza Tower.....6

Quiche Platter.....6

Chef Omelet Station10

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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

Frittata of the Day

Eggs Benedict

Breakfast Pizza

Roasted Vegetable Wrap

Chicken Bruschetta Wrap

Baked Macaroni & Cheese

Cheese Raviolis

Dessert: (choose one)

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

Roasted Vegetable Wrap

Chicken Bruschetta Wrap

Macaroni & Cheese

Mushroom Ravioli

Chicken & Sausage Scarpetta

Chicken Rigatoni

Tagliatelle Bolognese

Dessert: (choose one)

Tiramisu, Mousse, Cheesecake, Cookie Sundae, Brownie Sundae

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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

Lasagna Classico

Eggplant Rollatini

Chicken Parmesan

Linguine & Clams

Mushroom Raviolis

Chicken & Sausage Scarpetta

Macaroni & Cheese

Steak Tips & Roasted Vegetables

Chicken Rigatoni

Eggplant Parmesan

Chicken Caesar Wrap

Roasted Vegetable Wrap

Dessert: (choose one)

Tiramisu, Mousse, Cheesecake, Brownie Sundae, Cookie Sundae

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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

Lasagna Classico

Gnocchi Pomodoro with Chicken

Chicken & Sausage Scarpetta

Chicken Rigatoni

Radiatori Pesto

Eggplant Rollatini

Tagliatelle Bolognese

Dessert: (choose one)

Tiramisu, Cheesecake, Mousse, Brownie sundae, Cookie sundae

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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 Salmon

Bruschetta Haddock

Steak Frites

Chicken Parmesan

Linguine & Clams

Cheese Ravioli

Chicken Rigatoni

Chicken & Sausage Scarpetta

Lasagna Classico

Eggplant Rollatini

Tagliatelle Bolognese

Chicken Marsala

Radiatori Pesto

Dessert: (choose one)

Tiramisu, Cheesecake, Mousse, Brownie sundae, Cookie sundae

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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

NY Strip Steak

Chicken Marsala

Bruschetta Haddock

Chicken Parmesan

Eggplant Rollatini

Linguine & Clams

Lasagna Classico

Chicken & Sausage Scarpetta

Scallops

Grilled Salmon

Steak Frites

Dessert: (choose one)

Tiramisu, Cheesecake, Mousse, Brownie sundae, Cookie sundae

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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

Cash Bar

Table Wine Service

Bottles of House Red or White wine \$30

Glass of House Red or White wine \$9

Champagne Toast \$5

Sangria Celebration \$14

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