

Sit-Down or Buffet Packages

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Carmela's Breakfast Buffet

- *Assorted Juices*
- *Coffee, Tea, and Decaffeinated*
- *Scrambled Eggs or Cheese Omelets*
- *Bacon, Ham or Sausage (choice of 1)*
- *Home Fried Potatoes or Potatoes O'Brien*
- *Muffins, Danish, and Breakfast Rolls*

\$12.95 per person

Carmela's Brunch Buffet

- *Assorted Juices*
- *Coffee, Tea, and Decaffeinated*
- *Scrambled Eggs or Cheese Omelets*
- *Bacon, Ham or Sausage (choice of 2)*
- *Home Fried Potatoes or Potatoes O'Brien*
- *Two hot entrée selections*
- *Two cold salads*
- *Muffins, Danish, and Breakfast Rolls*

\$17.95 per person

The Standard Lunch Buffet

- *Coffee, tea and decaffeinated, served at the table*
- *Deli Station; Turkey, Ham, Roast Beef, Swiss and American cheese, with condiments, relish tray, and assorted breads and rolls with butter.*
- *Two cold salads of your choice*
- *Three hot chafing dish entrees of your choice*
- *Chef's choice of Pastry*

\$19.95 per person

The Platinum Lunch Buffet

- *Coffee, Tea and decaffeinated, served at the table*
- *Two cold salads of your choice*
- *Three hot chafing dish entrees of your choice*
- *One potato and One vegetable of your choice*
- *Chef attended carving station with your choice of Roast Turkey, Smoked Ham, Garlic Roast Beef, or Roast Pork Loin, and appropriate sauces and condiments.*
- *Chef's choice of Pastry*

\$22.95 per person

The Standard Dinner Buffet

- *Coffee, tea and decaffeinated, served at the table*
- *Assorted fresh breads and rolls with butter*
- *Two cold salads of your choice*
- *Three hot chafing dish entrees of your choice*
- *A choice of one potato and one vegetable chafing dish selection*
- *Individually served dessert selection*

\$23.95 per person

The Platinum Dinner Buffet

- *Coffee, tea and decaffeinated, served at the table*
- *Assorted fresh breads and rolls with butter*
- *Two cold salads of your choice*
- *Three hot chafing dish entrees of your choice*
- *A choice of one potato and one vegetable chafing dish selection*
- *Chef attended carving station with your choice of Roast Turkey, Smoked Ham, Garlic Roast Beef, or Roast Pork Loin, and appropriate sauces and condiments.*
- *Individually served dessert selection*

\$27.95 per person

Buffet Entrée Selections

Carmela's Baked Lasagna

Vegetable Lasagna

Baked Ziti with Marinara Sauce

Baked Ziti with Meatballs

Meatballs with Marinara Sauce

Traditional Chicken Parmesan

Sweet Italian Sausage and Peppers

Stuffed Filet of Sole

Chicken and Broccoli Alfredo with Fettuccine

Beef Tips Burgundy with Farfalle Pasta

Chicken Francaise

Almond Dill Chicken

Hazelnut Chicken

Chicken Marsala

\$2.00 up-charge for Seafood, other than Stuffed Filet of Sole

Salads

Coleslaw

Fresh Tossed Salad

Traditional Caesar Salad

Spinach Salad

Home style Macaroni Salad

Red Potato Salad

Tuscan Pasta Salad

Fresh Fruit Salad

Antipasto Salad

Chef Salad

\$1.00 up-charge

Potato and Vegetable Options

Cheddar and Onion Scalloped Potato

Garlic Red Mashed Potato

Parmesan Scallion Twice Baked Potato

Herb Roasted Red Potato

Potato Pave

Caramelized Onion Au Gratin Potato

Mashed with Sweet Topper

Rice Pilaf

Wild Rice

Sautéed Fresh Vegetable Medley

Asian Vegetable Stir Fry

Steamed Broccoli

Green Beans and Carrots

Glazed Carrots

Roasted Asparagus

Green Beans Sautéed with Shallots

Roasted Seasonal Vegetables

Vegetarian Options

Roasted Garlic Penne Prima Vera

Fresh seasonal vegetables, sautéed with roasted garlic oil, seasoned, tossed with penne pasta, and finished with fresh grated parmesan cheese.

Ravioli Florentine With Tomato Cream Sauce

Fresh pasta stuffed with broccoli rabe and ricotta cheese, tossed in roasted tomato cream sauce, and finished with fresh chopped basil and parmesan cheese.

Classic Sit Down Luncheon

Your expertly prepared meal includes Fresh Baked Rolls with Butter, Tossed House Salad or Caesar Salad, your Entrée (choice of 3) with your choice of Potato and Vegetable, Dessert, coffee and tea.

Entrée Options:

Carmela's Sirloin with Mushroom Demi Glaze

Grilled Salmon with Dill Cream Sauce

Stuffed Filet of Sole

Chicken Parmesan with Marinara Sauce

Almond Dill Chicken with Sour Cream Dill Sauce

Hazelnut Chicken with Frangelica Citrus Cream Sauce

Roasted Garlic Chicken Penne Pasta

\$19.95

Appetizer Options:

<i>Maryland Crabcakes</i>	<i>\$7.95</i>	<i>French Onion Soup</i>	<i>\$3.50</i>
<i>Seafood Sampler</i>	<i>\$9.95</i>	<i>Stuffed Portabella Mushroom</i>	<i>\$5.95</i>
<i>Shrimp Cocktail</i>	<i>\$8.95</i>	<i>Tomato and Fresh Mozzarella</i>	<i>\$5.95</i>
<i>Soup</i>	<i>See Pricing</i>	<i>Cantaloupe and Proscuitto</i>	<i>\$6.95</i>

Soup Options:

<i>Tomato Dill Bisque</i>	\$2.95	<i>New England Clam Chowder</i>	\$3.25
<i>Seafood Bisque</i>	\$3.25	<i>Country Chicken Vegetable</i>	\$2.95
<i>Italian Wedding Soup</i>	\$2.95	<i>Italian Sausage with Tortellini</i>	\$2.95

Classic Sit Down Dinner

Your expertly prepared meal includes Fresh Baked Rolls with Butter, Tossed House Salad or Caesar Salad, your Entrée (choice of 3) with your choice of Potato and Vegetable, Dessert, coffee and tea.

Entrée Options:

*Carmela's Sirloin with Mushroom Demi Glaze
Grilled Salmon with Dill Cream Sauce
Stuffed Filet of Sole
Almond Dill Chicken with Sour Cream Dill Sauce
Hazelnut Chicken with Frangelica Citrus Cream Sauce
Roasted Garlic Chicken Penne Pasta
\$24.95*

*Roast Prime Rib with Au Jus
Broiled Lobster Tail
Market Price*

Appetizer Options:

<i>Maryland Crabcakes</i>	\$7.95	<i>French Onion Soup</i>	\$3.50
<i>Tarragon lobster Ravioli</i>	\$9.95	<i>Stuffed Portabella Mushroom</i>	\$5.95
<i>Shrimp Cocktail</i>	\$8.95	<i>Tomato and Fresh Mozzarella</i>	\$5.95
<i>Soup</i>	See Pricing	<i>Cantaloupe and Proscuitto</i>	\$6.95

Soup Options:

<i>Tomato Dill Bisque</i>	\$2.95	<i>New England Clam Chowder</i>	\$3.25
<i>Seafood Bisque</i>	\$3.25	<i>Country Chicken Vegetable</i>	\$2.95
<i>Italian Wedding Soup</i>	\$2.95	<i>Italian Sausage with Tortellini</i>	\$2.95

Pastas and Sauces

Roasted Red Pesto

Alfredo Sauce

Marinara Sauce

Vodka Cream Sauce

Tomato Basil Sauce

Fresh Tortellini

Farfalle

Penne Pasta

Fettuccine

Ravioli

Chef Attended Carving Station

(choice of 1)

Honey Baked Smoked Ham with Dijon Mustard

Roast Turkey Breast with Pan Gravy

Garlic Roast Beef with Horseradish Sauce

Roast Pork Loin with Mushroom Gravy

Additional \$6.95 per person

Chef Attended Sauté Stations

The Omelet Bar

Fresh farm eggs cooked to order right in front of you, with your choice of an assortment of onions, red and green bell peppers, mushrooms, diced tomato, diced ham, chopped bacon, cheddar cheese, Swiss cheese, American cheese, and house made salsa.

Additional \$4.95 per person

The Pasta Bar

A creative selection of assorted pasta, fresh ingredients, homemade sauces, cheeses, homemade breads and garnishing, assembled while you watch as our talented chefs help you create your perfect pasta dish.

Additional \$6.95 per person

Seafood upgrade \$1.00 per person

The Fisherman's Raw Bar

A delicate array of cooked chilled and raw seafood, consisting of shrimp cocktail, raw clams in a half shell, raw oysters in a half shell, California sushi rolls, spicy tuna sushi rolls, with cocktail sauce, tartar sauce, fresh lemon, wasabi sour cream, and soy sauce, with an optional smoked or poached salmon display..

Market Price

Desserts

Vanilla Ice Cream with Chocolate or Raspberry Sauce

Strawberry Shortcake

Apple Pie Ala Mode

Chocolate Mousse

Warm Apple Crisp

Deluxe Desserts

Double Chocolate Layer Cake

Grandmother's Carrot Cake

Crème Brulee Cheesecake

New York Cheesecake

\$3.00 up-grade

Business Meeting Package

Continental Breakfast

- *Assorted Juices*
 - *Coffee, Tea, and Decaffeinated*
 - *Muffins, Danish, and Breakfast Rolls*
- \$11.95 per person for 3 hours*

Add Lunch

- *Coffee, Tea, and decaffeinated*
- *Soda and Water*
- *Assorted Deli Sandwich and Wrap Platter*
- *Two Cold Salads*
- *Chef's choice of Pastry*

*Total \$16.95 per person for 5 hours
additional charge per hour over 5 hours*

Funeral Gathering

- *Coffee, tea and decaffeinated, served at the table*
- *Assorted fresh breads and rolls with butter*
- *Two cold salads of your choice and Three hot chafing dish entrees of your choice, or*
- *One cold salad of your choice, Two hot chafing dish entrees of your choice, and Deli Platter*
- *Chef's choice of Pastry*

\$15.95 per person

Carmela's Banquet House

*301 Washington Ave., PO Box 225
Rensselaer, NY 12144*

*Call (518) 463-4302 / Fax (518) 463-4303
for booking and info.*

Visit our website: carmelasbanquethouse.com

Owners: Walt Foust & Ken DeGrocco