

Wheatfields

bistro wine bar

from local fields to your plate

Introduction to Wheatfields

Established in 1988, WHEATFIELDS is known by Saratogians and widely throughout the capital region. For private parties, we design menus specific to our guests needs and tastes. Because we make our pasta fresh, we have a great deal of flexibility in creating & 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 in itself. 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 event 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. I can be reached at 518-383-4444 or catering@wheatfields.com

Sincerely,

Kristen Cislo
Catering Coordinator
www.wheatfields.com



WHEATFIELDS CATERING MENU

Appetizers

Antipasti / Bruschetta Hors D' Oeuvres Station

An assortment of grilled vegetables, vine ripened tomatoes, fresh mozzarella, mixed marinated olives, house Bruschetta mix with Crostini bread, Vermont cheddar wedge & assorted crackers

Grilled Vegetables **\$8.50** per person

With Imported Meats **\$10.50** per person

With Imported Meats and Cocktail Shrimp **\$12.50** per person

Gourmet pizzas added to any of the above stations additional **\$2.00** per person

Fresh Mozzarella & Tomato Plate **2.25/person**

Fresh mozzarella and vine ripened tomatoes drizzled with balsamic vinegar and basil oil

Calamari Fritto **3.50/person**

Sweet and sour or lemon butter & cherry peppers

Bruschetta **2.00/person**

Roasted tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic

Shrimp Cocktail or Grilled Pesto Shrimp **Market Price**

Roman Candle Shrimp **Market Price**

Spicy fried shrimp, sweet and sour sauce

Arancinis – Mushroom or Prosciutto **2.00/person**

Risotto, parmesan, mozzarella, breaded and fried, marinara sauce

Prosciutto Wrapped Asparagus **2.50/person**

Grilled & drizzled with olive oil

Caprese Skewers **2.50/person**

Cappiello's mozzarella, fresh basil, grape tomatoes

Sesame Marinated Beef or Chicken Skewers **2.50/person**

Domestic Cheese and Cracker Display **2.00/person**

Sliced Tenderloin Crostini – horseradish cream sauce **3.00 /person**

Stuffed Mushrooms – pancetta, mushroom stuffing **2.50/person**

Mini Crab Cakes – citrus aioli **3.25/person**

Appetizer Prices based on 30 or more guests

Salad

Market Salad

Mixed greens, shredded carrots, cucumbers

Caesar Salad

Romaine, croutons, fresh parmesan cheese, homemade caesar dressing

Iceberg Wedge Salad

Pancetta, tomato, gorgonzola dressing

Beet & Goat Cheese Salad

Spring mix, arugula, balsamic dressing

Gourmet Pizzas

Classic Margherita

Cappiello's fresh mozzarella, tomatoes, basil

Blanco

Parmesan, mozzarella, caramelized onions, ricotta, roasted garlic

Four Mushroom

Wild mushrooms, ricotta, pecorino romano, mozzarella

Goat Cheese

Arugula, roasted red pepper, mozzarella

Pepperoni

Pepperoni, mozzarella, parmesan, pecorino romano

Lunch Options

Grilled Chicken Caesar Wrap

Romaine, parmesan, house dressing

Grilled Vegetable Wrap

Goat cheese, eggplant, zucchini, squash, roasted red peppers, red onion

8oz. Angus Cheeseburger

Sliced gouda, lettuce, tomato, red onion, potato wedges

8oz. Skirt Steak Sandwich

Sliced, sauteed red and yellow peppers, onions, gouda cheese, potato wedges

Fish and Chips

Beer battered fried fish of the day, spicy red pepper aoli, potato wedges

Caesar Salad

Romaine, parmesan, house dressing

With Chicken or Shrimp

Italian Chopped Salad

Romaine tomatoes, cucumber, chick peas, pancetta, gorgonzola, crouton citrus vinaigrette

Signature Entrées

Tagliatelle Bolognese

Braised beef, veal, pork, carrots, onions

Lasagna Classico

Our famous one pound piece

Chicken and Sausage Scapetta

Marsala wine sauce, bell peppers, ziti

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, ziti

Fettucini Alfredo

Cappiello's parmesan, parsley

Tortellini Piselli

Pancetta, peas, parmesan cream sauce

Chicken Marsala / Piccata

With linguini and marinara sauce

Vegetarian Pasta

Radiator Pesto

Fresh basil, olive oil, garlic, pine nuts and parmesan cheese

Ravioli

Cheese - marinara sauce.

Portobello - mushroom alfredo sauce

Butternut Squash– maple cream sauce

Mushroom Ragout

Over tagliatelle

Steak

14 oz. Strip Steak

Gorgonzola, potato wedges, steamed asparagus

Skirt Steak

Potato wedges, grilled asparagus

Fish & Seafood

Atlantic Salmon

Grilled, maple glaze, butternut squash risotto, asparagus

Wheatfields Paella

Chorizo, chicken, shrimp, rich tomato risotto

Shrimp Scampi

Garlic, white wine butter, red pepper flakes, angel hair

Pan Seared Sea Scallops

Roasted corn risotto, champagne buerre blanc

Linguini & Clams

Olive oil, garlic, lemon butter

Whole Wheat, Gluten and Dairy free pasta are available.
Vegan and Gluten Free Sauces: House Marinara, Alfredo Sauce,
& Classic Garlic and Olive Oil

Wheatfields

bistro wine bar

Lunch Option 1

Market Salad or Soup Du jour

Entree

Grilled Chicken Caesar Wrap

Romaine, parmesan, house dressing

Grilled Vegetable Wrap

Goat cheese, eggplant, zucchini, squash, roasted red peppers, red onions

Caesar Salad

With chicken

Chopped Salad

Romaine, tomato, cucumber, chick peas, pancetta, gorgonzola, citrus vinaigrette

Tagliatelle Bolognese

Braised beef, pork, veal, carrots, onion

Baked Macaroni & Cheese

Mozzarella, cheddar, toasted bread crumbs

Radiatori Pesto

Basil, pine nuts, olive oil, tomatoes

Baked Ziti

Sausage, ricotta cheese, marinara, mozzarella

\$16.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

Wheatfields

bistro wine bar

Lunch Option 2

Market Salad or Soup Du jour

ENTRÉES

Caesar Salad

With grilled chicken or shrimp

Chopped Salad

Romaine, tomato, cucumber, chick peas, pancetta, gorgonzola, citrus vinaigrette
Add Grilled Chicken option

Lasagna Classico

Our famous one pound portion

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, ziti

Tagliatelle Bolognese

Braised beef, pork, veal carrots, onion

Tagliatelle Mushroom Ragout

Wild mushrooms, cream

Linguini & Clams

Olive oil, garlic, lemon butter

Fish & Chips

Roasted red pepper aioli, potato wedges

\$18.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

Wheatfields

bistro wine bar

LUNCH OPTION 3

Choose one of the following as a first course
Served Family Style

Market Salad – Bruschetta – Wheatfields Arancinis

ENTRÉES

Lasagna Classico

Our famous one pound portion

Tortellini Piselli

Pancetta, peas, parmesan cream sauce

Ravioli (choose one to offer)

Butternut Squash – maple cream sauce

Five Cheese – marinara sauce

Chicken Piccata

Linguini with piccata sauce

Chicken & Sausage Scarpetta

Marsala wine sauce, bell peppers, ziti

Tasso Macaroni & Cheese

Smoked tasso ham, vermont cheddar, bread crumbs

Atlantic Salmon

Butternut squash risotto, asparagus

Shrimp Scampi

Garlic, white wine butter, red pepper flakes, angel hair

\$22.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

Wheatfields

bistro wine bar

DINNER PACKAGE OPTION 1

Choose one of the following as a first course
Served Family Style

Market Salad – Bruschetta – Wheatfields Arancini's

ENTRÉES

Lasagna Classico

Our famous one pound portion!

Tagliatellei Bolognese

Braised beef, pork, veal, carrots, onion

Tagliatelle Mushroom Ragout

Wild mushrooms, cream

Fettuccini Alfredo

Cappiello's parmesan, parsley

Radiatorri Pesto

Basil, pine nuts, olive oil, tomatoes

Ravioli (choose one to offer)

Butternut Squash – maple cream sauce

Five Cheese – marinara sauce

Gnocchi

Marinara, alfredo or sage butter

Linguini & Clams

Olive oil, garlic, lemon butter

\$25.99 per person

Price includes a non-alcoholic beverage and dessert

Price does not include tax or gratuity

Wheatfields

bistro wine bar

DINNER PACKAGE OPTION 2

Choose one of the following as a first course
Served Family Style

Market Salad – Bruschetta – Wheatfields Arancini's

ENTRÉES

Lasagna Classico

Our famous one pound portion!

Tortellini Piselli

Pancetta, peas, parmesan cream sauce

Tagliatelle Bolognese

Braised beef, pork, veal, carrots onion

Chicken & Sausage Sarpetta

Marsala wine sauce, bell peppers, ziti

Chicken Marsala/Piccata

Linguine, marinara sauce

Skirt Steak

Potato wedges, grilled asparagus

Atlantic Salmon

Butternut squash risotto, asparagus

Wheatfields Paella

Chorizo, chicken, shrimp, rich tomato sauce

Sea Scallops

Citrus beurre blanc, angel hair pasta, asparagus

\$29.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

Wheatfields

bistro wine bar

DINNER PACKAGE OPTION 3

Market Salad – Caesar Salad

FAMILY STYLE APPETIZER (Choose one)

Bruschetta

Roasted tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic

Arancinis

Panko encrusted risotto balls, prosciutto, smoked gouda

ENTRÉES

Tagliatelle Bolognese

Braised beef, pork ,veal, carrots onion

NY Strip Steak

Gorgonzola, asparagus, potato wedges

Pork Chop

Sheldon farms steak fries, apple ragout, maple glaze

Chicken Rigi

Mushrooms, bell and hot cherry peppers, pink sauce, ziti

Chicken Marsala or Picatta

Linguini and marinara

Shrimp Scampi

White wine, lemon and garlic sauce over angel hair pasta

Atlantic Salmon

Butternut squash risotto, asparagus

Wheatfields Paella

Chorizo, chicken, shrimp, rich tomato sauce

\$34.99 per person

Price includes a non-alcoholic beverage and dessert.

Price does not include tax or gratuity

Wheatfields

bistro wine bar



HOMEMADE DESSERTS

- Chocolate Mousse
- Tiramisu
- Cannolis
- Cannoli Cake
- Cheesecake
- Layer Cakes

BEVERAGE SERVICE

- **Full open bar, pay by the hour:** \$17 for first hour, \$11 for each additional
- **Open Bar of Wine, Beer, and Soft Beverages Only, pay by the hour**
\$12 for first hour, \$10 for each additional
- **Full bar based on consumption**
- **Bar to include only wine, beer and soft beverages based on consumption**
- **Cash bar, guests responsible for paying for their drinks**
- **Combination of hosted full open bar and cash bar**
- **Table Wine Service:** Fine selections of wines are available. Please inquire.
- **Champagne Toast** \$3.00 per person

Wheatfields

bistro wine bar

from local fields to your plate

Off Premise Catering Pan Prices

Antipasti Platter

Mixed grilled vegetables, marinated olives, Wheatfields Bruschetta, crostini, Fresh mozzarella, tomatoes, mixed Italian meats, Vermont cheddar and gourmet crackers.

One size serves 10 -15

\$85.00

Caesar Salad

Romaine, parmesan cheese, house Caesar dressing, seasoned croutons

\$25. Half Pan ~ Full Pan \$55.

Grilled Chicken add \$10.

Market Salad

Mixed greens, cucumbers, shredded carrots, balsamic vinaigrette

\$30 Half Pan. ~ \$55 Full Pan.

Grilled Chicken add \$10.

Grilled Shrimp add \$25

Lasagna Classico

Fresh pasta sheets, ground beef, Italian sausage, variety of cheeses

House marinara sauce,

\$45. Half pan ~ \$75. Full pan

Baked Ziti

Hand cut ziti, house marinara sauce, parmesan & mozzarella cheese

\$40. Half pan ~ \$75. Full pan

Baked Ziti with Sausage

Ziti, ricotta cheese, house marinara sauce, Italian sausage, parmesan,

mozzarella Cheese

\$35 Half Pan. ~ \$70. Full pan

Ziti Bolognese

Braised beef, tomato, garlic, onion,

Half pan \$45. ~ \$85. Full pan

Rotelle Alfredo

Grilled chicken and peas

Half pan \$50. ~ \$90. Full pan

Eggplant Parmesan

House marinara sauce, mozzarella cheese

\$45. Half Pan ~ \$85. Full pan

Chicken Parmesan

House marinara sauce, mozzarella cheese
\$40. Half pan ~ \$80. Full pan

Chicken Marsala

Marsala wine, mushrooms, veal demi glaze
\$45. Half pan ~ \$85. Full pan

Chicken Rigi

Bell and hot cherry peppers, mushrooms, pink sauce, ziti,
(spicy dish - can be ordered mild)
\$50. Half pan ~ \$90. Full pan

Chicken and Sausage Scarpetta

Marsala wine sauce, bell peppers
\$50. Half pan ~ \$90. Full pan

Rotelle with Fresh Vegetables

Rotelle, seasonal mixed vegetables, garlic white wine sauce
\$40. Half pan ~ \$75. Full pan

Linguini & Clams

Olive oil, garlic, lemon butter, Angle hair pasta
\$50. Half Pan ~ \$90. Full Pan

Tortellini Pisselli

Cheese tortellini, alfredo, pancetta and peas
\$50. Half pan ~ \$95. Full pan

Tortellini Alfredo

\$45. Half pan ~ \$85. Full pan

Radiator Pesto

Radiator, basil, olive oil, garlic, pine nuts, parmesan cheese
\$40. Half pan ~ \$80. Full pan

Macaroni & Cheese

Mozzarella, cheddar, toasted bread crumbs
\$30. Half pan ~ \$45. Full pan

Pasta Choice with Sauce

\$25. Half pan ~ \$40. Full pan

Choose:

Angel hair, rotelle, ziti, radiatorri
Marinara, alfredo, pink sauce

Full Pans serve 15 –18

Half Pans serve 8-10

Phone 518-383-4444

Wheatfields Bistro & Wine Bar ~ 54 Crossing Blvd Suite M ~ Clifton Park NY 12065

Catering@wheatfields.com

Twenty four hour notice is appreciated for pan orders

Wheatfields

bistro wine bar

Thank you for booking your event at Wheatfields. To ensure a successful event, please review the following policies that have been established regarding banquet procedures. Receipt of this signed contract along with a _____ non-refundable deposit, will confirm your reservation.

1. Payment is due in full the day of the function. All banquet charges must be applied to one account. We accept cash, Visa, MasterCard, American Express and Discover cards. We do not accept personal checks.
2. A guaranteed guest count (and entrée selection if applicable) is required 72 hours prior to your event. This is the number for which you will be billed. If an updated count is not received, we will use the estimated count stated below as the firm guarantee. Any special orders on the day of the event will be an additional charge.
3. There is a cake cutting fee of \$2.00 per person, should you choose to bring your own.
4. No contracts for entertainment will be entered into without prior approval from Wheatfields.
5. Based on the expected guest count, the Food and Beverage minimum of _____ (food, beer, wine & alcohol) will be applied. This minimum (if applicable) does not include 7% NYS sales tax, 20% service charge nor a 2% catering administration fee. All prices are subject to change according to availability.
6. For rentals of certain specialty items, there will be a fee of _____, and/or linens of _____. These charges are separate from the Food & Beverage minimum requirement listed above.
7. Wheatfields will provide you with a suggested menu, and will work with you to create a menu to your liking. We will need to finalize the menu for your event by _____.

Please indicate your approval of the above by signing in the space provided below and returning along with your deposit.

Date of Event: _____

Group/Individual Name: _____

Phone# _____ Cell# _____

Guarantee Guest Count: _____ Start Time: _____ Departure Time: _____

Signature: _____

Approved By: _____ (Wheatfields)

PRICING

Food and Beverage minimums vary with the day of the week and the time of day. If your event does not meet the Food and Beverage Minimum, then the Food and Beverage Minimum will be applied. Payment is due in full the day of the function. All Food and Beverage charges are subject to 20% gratuity, 7% NYS sales tax and a 2% catering administration fee. All banquet charges must be applied to one account. We accept cash, Visa, MasterCard, American Express and Discover cards. We do not accept personal checks. All prices subject to change.