



### **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 518.587.0534 or [catering@wheatfields.com](mailto:catering@wheatfields.com).

Sincerely,

Kristen Cislo  
Catering Coordinator  
[www.wheatfields.com](http://www.wheatfields.com)

## Wheatfields Semi-Private Dining Areas

**The Main Dining Room:** Seats 60 to 65 guests. Our dining room has a warm and inviting atmosphere with comfortable banquette seating as well as table seating to accommodate your guests. The walls are adorned with beautiful local art & the velvet curtains to provide you a sense of privacy. There is a room charge if the maximum occupancy is not met.

**Half of the Main Dining Room:** Seats 40-45 guests. You may choose this same beautiful setting for a smaller group, with elegant room dividers for a semi-private dining experience.

**The Back Room:** Seats up to 25 guests. With comfortable banquette seating as well as tables, this semi-private space is perfect for any get together.

**Bar:** Seats 25 or more for a stand up cocktail party. Wheatfields bar has a great space for celebrating any occasion. Our bar has four cozy booths and fifteen seat bar to accommodate your guests. You may also choose to include the back room as well for larger parties.





## **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 / person**

With Imported Meats **10.50 / person**

With Imported Meats and Cocktail Shrimp **12.50 / 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

**Eggplant Cipriani** **2.50/person**

Lightly breaded eggplant rounds, pesto, prosciutto, tomato, mozzarella

**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**

**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 lettuce, 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**

Capriello's fresh mozzarella, tomatoes, basil

### **Blanco**

parmesan, mozzarella, caramelized onions, ricotta

### **Goat Cheese**

Arugula, roasted red peppers, mozzarella

### **Pepperoni**

Pepperoni, mozzarella, parmesan, pecorino romano

## Lunch Options

### **Grilled Chicken Caesar Wrap**

Romaine, parmesan, house dressing

### **Chicken Bruschetta Wrap**

Grilled chicken, mixed greens, balsamic glaze

### **Grilled Chicken Sandwich**

Pesto mayo, roasted red peppers, provolone cheese

### **Caesar Salad**

With chicken or shrimp

### **Italian Chopped Salad**

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

### **Baked Macaroni & cheese**

Mozzarella, cheddar, toasted bread crumbs

## Signature Pasta Entrées

### **Spaghetti or Tagliatelle Bolognese**

Braised beef, veal and pork, carrots, onions

### **Lasagna Classico**

A one-pound hearty piece!

### **Chicken and Sausage Scapetta**

Marsala wine sauce, bell peppers, ziti

**Chicken Rigi**

Mushrooms, bell and hot cherry peppers, pink sauce, pecorino romano cheese, ziti

**Fettucini Alfredo**

Cappiello's parmesan, parsley

**Tortellini Piselli**

Pancetta, peas, parmesan cream sauce

## **Vegetarian Pasta**

**Radiatori Pesto**

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

**Ravioli**

**Cheese** - marinara sauce.

**Portobello** - mushroom alfredo sauce

**Eggplant Parmesan**

Fried eggplant, house tomato sauce, finished with mozzarella cheese, over linguine

**Spaghetti Puttanesca**

Olives, mushrooms, capers, tomatoes

## **Fish & Seafood**

**Atlantic Salmon**

Red potatoes, asparagus

**Shrimp & Spinach Risotto**

Tomato, garlic, lemon butter

**Shrimp Scampi**

White wine, lemon and garlic sauce over angel hair pasta

**Pan Seared Sea Scallops**

Citrus beurre blanc, angel hair pasta, asparagus

**Linguini & Clams**

White wine, butter, garlic

## **Chicken & Steak**

**Chicken Marsala / Piccata**

With linguini and marinara sauce

**Chicken Parmesan**

Over linguini

**14 oz. Strip Steak**

Gorgonzola, mushroom risotto, steamed asparagus

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*from local fields to your plate*

## Lunch Option 1

**Market Salad or Soup Du jour**

### Entrée

#### **Caesar Salad**

With chicken

#### **Chopped Salad**

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

#### **Grilled Chicken Sandwich**

Pesto mayo, roasted red peppers, provolone cheese

#### **Fettucini Alfredo**

Cappiello's parmesan, parsley

#### **Baked Macaroni & Cheese**

Mozzarella, cheddar, toastd bread crumbs

#### **Radiatori Pesto**

Basil, pine nuts, olive oil, tomatoes

#### **Spaghetti Putanesca**

Olives, capers, mushrooms, 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**

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## Lunch Option 2

Market Salad or soup Du jour

## ENTRÉES

### **Caesar Salad**

With grilled chicken or shrimp

### **Chopped Salad**

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

### **Grilled Chicken Sandwich**

Basil aioli, roasted red peppers, provolone cheese, potato wedges

### **Eggplant Parmesan**

Breaded eggplant, marinara, mozzarella, rotelle

### **Chicken Parmesan**

Breaded chicken, marinara, mozzarella, rotelle

### **Spaghetti Putanesca**

Olives, capers, mushrooms, tomatoes

### **Linguini & Clams**

Olive oil, lemon butter, garlic

### **Sausage & Peppers**

Sautéed onions, bell peppers, over pasta

**\$18.99 per person**

**Price includes a non-alcoholic beverage and dessert.**

**Price does not include tax or gratuity**

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## LUNCH OPTION 3

**Market Salad or Caesar Salad**

## ENTRÉES

### **Lasagna Classico**

Our Famous one pound portion

### **Tortellini Piselli**

Pancetta, peas, parmesan cream sauce

### **Ravioli – Choose one**

**Cheese** - marinara sauce.

### **Chicken Piccata**

Linguini

### **Chicken Scarpetta**

Marsala wine sauce, bell peppers, ziti

### **Atlantic Salmon**

Roasted red potatoes, asparagus

### **Shrimp Scampi**

Garlic, lemon butter, olive oil, angel hair

**\$22.99 per person**

**Price includes a non-alcoholic beverage and dessert.**

**Price does not include tax or gratuity**

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## **DINNER PACKAGE OPTION 1**

**Caesar Salad or Market Salad**  
(Choose one served family style)

## **ENTRÉES**

**Lasagna Classico**  
Our famous one pound piece!

**Ziti Bolognese**  
Braised beef, pork ,veal, carrots onion

**Spaghetti Puttanesca**  
Olives, mushrooms, capers, tomatoes

**Fettuccini Alfredo**  
Cappiellos parmesan, parsley

**Chicken Parmesan**  
Breaded chicken, mozzarella, marinara rotelle pasta

**Eggplant Parmesan**  
Fried eggplant, house marinara sauce, mozzarella cheese, linguine

**Radiatorri Pesto**  
Basil, pine nuts, olive oil, tomatoes

**Ravioli – Choose one**  
**Cheese** - marinara sauce.

**\$25.99 per person**  
**Price includes a non-alcoholic beverage and dessert.**  
**Price does not include tax or gratuity**

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## **DINNER PACKAGE OPTION 2**

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

**Market Salad – Bruschetta – Wheatfields Arancinis**

## **ENTRÉES**

### **Lasagna Classico**

Our Famous one pound piece!

### **Totellini Piselli**

Pancetta, peas, parmesan cream sauce

### **Spaghetti Bolognese**

Braised beef, pork, veal, carrots onion

### **Chicken Sarpetta**

Marsala wine sauce, bell peppers, ziti

### **Chicken Marsala/Piccata**

With linguine and marinara sauce

### **Shrimp & Spinach Risotto**

Tomato, lemon, garlic butter

### **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**

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## **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, mushrooms, smoked gouda

## **ENTRÉES**

### **Spaghetti Bolognese**

Braised beef, pork, veal, carrots, onion

### **Chicken Rigi**

Mushrooms, bell and cherry peppers, pink sauce, ziti

### **Chicken Marsala or Picatta**

Linguini and marinara

### **NY Strip Steak**

Gorgonzola, asparagus, mushroom risotto

### **Shrimp Scampi**

White wine, lemon and garlic sauce over angel hair pasta

### **Shrimp & Spinach Risotto**

Tomato, lemon, garlic butter

### **Atlantic Salmon**

Butternut squash risotto, asparagus

### **Sea Scallops**

Citrus beurre blanc, angel hair pasta, asparagus

**\$34.99 per person Price includes a non-alcoholic beverage and dessert.  
Price does not include tax or gratuity**

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## **HOMEMADE DESSERTS**

- Chocolate Mousse
- Tiramisu
- Cannolis
- Cheesecake

## **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

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## 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

**Radiatori Pesto**

Radiatori, 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, radiatori  
Marinara, alfredo, pink sauce

**Full Pans serve 15 –18**

**Half Pans serve 8-10**

**Phone 518-587-0534**

**Wheatfields Restaurant & Bar ~ 440 Broadway ~ Saratoga Springs, NY 12866**

**[Catering@wheatfields.com](mailto:Catering@wheatfields.com)**

**Twenty four hour notice is appreciated for pan orders**

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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, Diner's 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% N YS 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, Diner's and Discover cards. We do not accept personal checks. All prices subject to change.

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