

# *Sit-Down or Buffet Packages*

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

***Soup Options:***

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

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

***Soup Options:***

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

***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***

# *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](http://carmelasbanquethouse.com)*

*Owners: Walt Foust & Ken DeGrocco*