

Dominick's Restaurant

*Regions of Italian Cuisine
Banquet Menus*



Family Friendly, Family Recipes, Family Affordable

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Here are the Banquet menus from our Catering Department. To assist you in understanding it, we have written a brief overview.

On page one (1), you will find our regions of Italy, below that is the description of what each region represents and the page it is located on, to the right of that is the price per person.

As you read through the booklet you will find that some of the menus are filled out completely offering several options, while others allow you to choose from the menu located in the center of this booklet.

The menus that are filled out entirely, are items that are specific only to that menu option (Naples and Milan). However, you are able to choose other items within the booklet if they appeal to you.

Each banquet options, provides you with the numbers of choices you can have for that specific menu. Your choices begin on page six (6) and are laid out to create a menu that best suits your needs.

On page ten (10), you will find our Wine, Spirit & Non-alcoholic beverage packages, in addition we have an extensive list of wines and liquors that can be added at an additional cost (list available upon request). Soda, iced tea, and lemonade, included in all packages.

If you should have any questions please do not hesitate to call us or email office: 315- 471-0474 / 315-857-4683 or catering@dominicksrestaurant.net

*Thank you
Dominick's Restaurant.*



(Additional options available in the index)



Dominick's Restaurants

Regions of Italian Cuisine

Naples – pg. 2 *\$19.95 - per person*

Brunch

Siracusa – pg. 3 *\$15.95 - per person*

Cocktails and passed Hors D'Oeuvres

Florence – pg. 3 *\$21.95 - per person*

Hors 'Oeuvres with a Carving Station

Calabria – pg. 4 *\$29.95 - per person*

Stations

Verona – pg. 4 *\$25.95 - per person*

Buffet

Milan – pg. 5 *\$34.95 - per person*

Sit down

Menu Options Index – pg 6

Wine, Spirits & Beverage Pricing List – pg 10
Additional Selections Wine and Spirit Selections Upon Request

There is a \$500.00 Dollar deposit on all parties
\$75.00 for liquor license fee (for all parties with a bar)
China Fee \$4.95

Linens Included – Chair covers \$7.00 per chair





Naples

Omelet Station

Broccoli, Tomato, Mushroom, Diced Ham, Peppers & Cheddar

Waffles

Strawberries, Chocolate Chips, Whip Cream, Butter, Syrup, Powdered & Cinnamon Sugar

Entrees & Sides

O'Brien Potatoes
Bacon or Sausage
Individual Quiche
Garden Salad with Italian & Ranch dressing
Bagels and Breads with butter & preserves
Cocktail Sandwiches or Wraps
Pasta Salad
Coffee, Tea & Juice

Add on

Dessert Trilogy (Choose 3)

Mini Cannoli – Tortoni – Mousse Cups in Phyllo Shells – Eclairs – Chocolate Covered Strawberries

To add this to your package Per Person - \$4.95

Nonalcoholic Punch

To add this to your package Per Bowl - \$25.00

Champagne punch

To add this to your package Per Bowl - \$30.00

*Bloody Mary's, Mimosa & White Wine Spritzers

To add this to your package Per Person - \$4.00

*Liquor License required



Siracusa

Passed Hors D' Oeuvres

(Choose 7)

Stationary Hors D' Oeuvres

(choose 4)

Pastry Assortment

Cream Puffs – Italian cookie assortment – Petite half moons

Coffee and specialty tea



Florence

Passed Hors D' Oeuvres

(Choose 5)

Stationary Hors D' Oeuvres

(Choose 4)

Carving Station

(Choose 2 meats)

Roasted Turkey Breast – Herbed Loin of Pork – Glazed ham – Prime Rib with Aujus (upcharge)

Pastry Assortment

Cream Puffs – Italian cookie assortment – Petite half moons

Coffee and specialty teas



Calabria



Passed Hors D' Oeuvres (Choose 4)

Stationary Hors D' Oeuvres (choose 4)

Salad / Soup (upcharge) (Choose 1)

Carving Station (Choose 2)

(Description in the index)

Stations (Choose 2)

(Description in the index)

Desserts (Choose 1)



Verona



Passed Hors D' Oeuvres (choose 4)

Stationary Hors D' Oeuvres (choose 4)

Salad / Soup (upcharge) (choose 1)

Pasta Dishes (choose 1)

Entrée Choices (choose 1)

Entrée Sides (choose 1)

Entrée Vegetables (choose 1)

Dessert (choose 1)



Milan

Passed Hors D' Oeuvres

(Choose 4)

Asparagus Puffs – Peppered Chicken Salad upon Endive Leaves – Cajun Beef Skewers – Bacon Wrapped Scallops – Marinated Shrimp Skewers – Crab Cakes served with a creamy Dijon Sauce – Shrimp Cocktail (upcharge)

Stationary Hors D' Oeuvres

(choose 4)

Tuscan Fondue served with fresh breadsticks – Baked Brie with specialty preserves and assorted artisan breads – The Tastes of Tuscany includes artichoke hearts, Kalamata olives, roasted red peppers and pepperoncini's – Assortment of Grilled Vegetables with a Roasted Red Pepper Ranch Dipping Sauce – Swedish Meatballs

Salad

(choose 1)

Antipasto with Italian Dressing – Fruit & Greens with Homemade Poppy Seed Dressing – Greek Salad (Soup may be chosen at an additional cost)

Entrée Choices

(choose 1 – Beef, 1 – Chicken, 1 – Fish)

Chicken Piccata – Chicken Francaise – Chicken Marsala - Chateau Briand with mushrooms prepared in a Madeira Wine Au jus – Peppercorn NY Strip steak drizzled with a Basil Mayo – Delmonico Steak – Steak Medallions Brown & Gold served with Bordelaise & Bearnaise – Parmesan Encrusted Tilapia with a Tomato Basil Cream Sauce – Baked Salmon with Lemon Capers & Rosemary – Sesame Encrusted Tuna with a Wasabi Sauce - Bourbon Marinated Pork Loin – Herb Encrusted Pork Loin

Entrée Sides

(choose 1)

Garlic Mashed Potatoes served with butter & gravy – Twice Baked potato – Orzo with Roasted Vegetables seerved in Garlic Butter & Feta Cheese

Entrée Vegetables

(choose 1)

Honey Glazed Carrots – Green Bean Provencal – Asparagus Spears with Roasted Red Peppers

Dessert

(Choose 3)

Dessert Trilogy

Mini Cannoli – Tortoni – Mousse Cups in phyllo shells – Eclairs – Chocolate Covered Strawberries

*The items listed are specific to this menu, further choices can be chosen from Menu Index (starting on pg 6)
There is no upcharge for this menu*

Menu Options

Passed Hors D' Oeuvres

(Choose 4)

Bruschetta – Italian Stuffed Cherry Tomatoes – Caprese Skewers Drizzled with Balsamic Reduction – Mediterranean Stuffed Mushrooms – Sausage Stuffed Mushrooms – Parmesan Herb Stuffed Mushrooms – Fried Ravioli with Tomato Sauce – Cocktail sausages served with honey mustard – Cocktail Sausages dipped in Corn bread – Weenie Wellington – Teriyaki Chicken with pineapple – Chicken Cordon Blue Bites – Jerk Chicken Skewers – Chicken Parmesan Crostini – Turkey Cranberry Minis – Negimaki – Cajun Beef Skewer – Mini Shepard Pie – Shrimp Puffs – Crab Puffs – Coconut Shrimp served with a pineapple salsa – Spanakopita

To add an additional Hors D'Oeuvre to your package

20 pieces - \$25.00

Peppered Chicken Salad upon endive leaves – Bacon Wrapped Scallops – Marinated Shrimp Skewer – Crab Cakes served with a creamy Dijon Sauce – Spanakopita

To add an additional Hors D'Oeuvre to your package

20 pieces - \$35.00

Passed Shrimp Cocktail

75 pieces - \$100.00

Stationary Hors D' Oeuvres

(Choose 4)

Domestic and imported cheese board with and assortment of crackers – Domestic and imported cheese board with a variety of Italian meats (prosciutto, pepperoni, salami) and assorted crackers – Baked Brie with specialty preserves and assorted artisan breads – Cheese Fondue a delicate blend of cheeses served with fresh baguette bread – Mexican Fondue served with Tortilla chips – Tuscan Fondue served with fresh breadsticks – Medley of fresh vegetables with a roasted red pepper dipping sauce – Assortment of roasted vegetables with a roasted red pepper ranch dipping sauce – The Tastes of Tuscany includes artichoke hearts, Kalamata olives, roasted red peppers and pepperoncini's – Caponata served with fresh Pita Triangles – Sweet and Sour Sausage – Swedish meatballs

To add an additional Stationary Hors D'Oeuvre to your package

Per Person - \$1.95

Salads

(choose 1)

Chef Salad with Italian Dressing – Caesar – Field Greens with Balsamic Vinaigrette – Spinach Salad with Parmesan Peppercorn

Additional Charge (Milan Package Excluded)

Fruits & Greens with homemade Poppy Seed Dressing – Antipasto with Italian Dressing – Greek Salad drizzled with Balsamic Dressing - Insalada Caprese – Fresh Fruit Salad with Honey and Dill

To add one of these salads to your package

Per Person - \$1.95

Soups

(choose 1)

Pasta Fagioli – Minestrone Soup

To add Soup Per Person - \$1.00

New England Clam Chowder – Italian Wedding Soup

To add Soup Per Person - \$2.00

Pasta Dishes

(choose 1)

Lasagna – Chicken Riggies – Penne & Broccoli tossed in a pink Vodka Sauce – Bowties with Chicken in Alfredo – Baked Ziti – Bowtie Carbonara

To add this to your package

Per Person - \$2.50

Entrée Choices

(choose 1)

Chicken Marsala – Chicken Piccata – chicken Francaise - Italian Marinated Chicken – Mediterranean Chicken, a mix of Kalamata olives, sundried tomatoes, artichoke hearts prepared with a roasted red pepper cream sauce – Roasted Chicken – Carved Turkey – Carved Ham – Herb Encrusted Pork Loin – Homemade Meatballs & Sausage in sauce – Prime Rib Au Jus'

Vegetarian Options:

Vegetable Napoleon – Eggplant Parmigiana with Baked Ziti – Cavatelli with Broccoli and Mushroom

Kids Options:

Chicken Tenders with Macaroni & Cheese or Penne or Shells and a Meatball

*To add an additional entrée to your menu (*price exceptions below)*

Per Person \$3.95

**To add Pork Loin*

**Per Person \$5.95*

**To add Prime Rib*

**Per Person \$6.95*

**To add Tenderloin*

**Per Person \$7.95*

**To add Baked Salmon*

**Per Person \$7.95*

Entrée Sides

(choose 1)

Sweet Potatoes – Garlic Mashed Potatoes served with butter & gravy – Roasted Potatoes – Rice Pilaf – Orzo with Roasted Vegetables served in Garlic Butter & Feta Cheese – Mediterranean Cous Cous – Eggplant Rollatini with a Roasted Red Pepper Sauce.

To add one of these sides to your package

Per Person - \$1.95

Entrée Vegetables

(choose 1)

Italian style Green Beans in garlic butter – Honey Glazed Carrots – Sugar Snap Peas tossed with Red Peppers – California Trilogy a blend of Broccoli, Cauliflower & Carrots – Green Bean Provençal – Asparagus Spears with Roasted Red Peppers – Italian Mixed Vegetables

To add one of these vegetables to your package

Per Person - \$1.50

Dessert

A variety of Passed mini pastries

To add this to your package

Per Person - \$2.95

Dessert Trilogy (Choose 3)

Mini Cannoli – Tortoni – Mousse Cups in phyllo – Eclairs – Chocolate Covered Strawberries

To add this to your package

Per Person - \$2.95

Chocolate Fountain

To add this to your package

Per Person - \$3.95

Viennese Dessert Table

Apple Pie – Cheesecake – Italian Cookies – Mousse Cups – Mini Eclairs – Mini Cannoli's

To add this to your package

Per Person - \$6.95



Additional Stations

Carving Station

(Choose 2 meats)

Roasted Turkey Breast – Herbed Loin of Pork – Glazed ham – Prime Rib with Au Jus'

Macaroni and Cheese Station

Toppings: bacon, diced ham, diced chicken, tomatoes, broccoli, corn chips and salsa

To add this to your package

Per Person - \$3.95

Potato Bar

Fill you martini glass with mashed, garlic, or sweet potatoes

Toppings: sautéed mushroom, sweet peas, sautéed peppers, broccoli, bacon, gravy, sour cream and cheddar cheese

To add this to your package

Per Person - \$3.95

Antipasto Station

In Italian we say Abbondanza which mean abundance!

This station has a plentiful selection that would appeal to anyone's taste buds.

pepperoni, salami, prosciutto, caponata, mozzarella, pepperoncini, capers, artichoke hearts, grilled vegetables, olives and melon,

Breads: baguette, pita triangle and breadsticks

To add this to your package

Per Person - \$4.95

Pasta Station

Tossed to order by our chef

Pasta: Bowtie, linguine or penne

Sauce: marinara, pesto, Alfredo, pink vodka, roasted red pepper tomato or creamy basil

Toppings: mushrooms, broccoli or sweet peas

To add this to your package

Per Person - \$4.95

Stir Fry Station

Tossed to order by our chef

Lo mein, bok choy, baby corn, peppers, broccoli, mushrooms, stir fry sauce

Accompanied by sesame seeds and diced scallions

To add this to your package

Per Person - \$4.95

Add chicken to this station

Per Person - \$2.95

Add Shrimp to this station

Per Person - \$4.95

Wine, Spirit & Beverage

Trevi

Wine

Chardonnay - White Zinfandel - Merlot - Cabernet
Sauvignon - Riesling - Pinot Grigio - Moscato

Spirits

Absolut Vodka - Bacardi Rum - Tanqueray - Captain
Morgan Rum - Malibu - Jim Beam - Jack Daniel -
Black Velvet - Seagram's 7 - Dewar's - Jose Cuervo -
Amaretto - Peach Schnapps - Kahlua

Beer

Bud - Bud Light - Blue - Blue Light - Michelob Ultra
- Sam Adams - Heineken - Corona

Soda

Pepsi - Diet Pepsi - Sierra Mist - Ginger Ale

1 hour	per person - \$14.00
2 hour	per person - \$23.00
3 hour	per person - \$30.00
4 hour	per person - \$35.00

Piazza

Wine

Chardonnay - White Zinfandel - Merlot - Cabernet
Sauvignon - Riesling - Pinot Grigio - Moscato

Beer

Bud - Bud Light - Blue - Blue Light - Michelob Ultra
- Sam Adams - Heineken - Corona

Soda

Pepsi - Diet Pepsi - Sierra Mist - Ginger Ale

1 hour	per person - \$12.00
2 hour	per person - \$19.00
3 hour	per person - \$24.00
4 hour	per person - \$27.00

Neptune

Spirits (well)

Vodka - Gin - Rum - Whiskey - Bourbon - Scotch -
Peach Schnapps - Amaretto - Coffee Liqueur

Beer

Bud - Bud Light - Blue - Blue Light - Michelob Ultra

Soda

Pepsi - Diet Pepsi - Sierra Mist - Ginger Ale

1 hour	per person - \$13.00
2 hour	per person - \$21.00
3 hour	per person - \$27.00
4 hour	per person - \$31.00

Tivoli

Wine

Chardonnay - White Zinfandel - Merlot - Cabernet
Sauvignon

Beer

Bud - Bud Light - Blue - Blue Light - Michelob Ultra

Soda

Pepsi - Diet Pepsi - Sierra Mist - Ginger Ale

1 hour	per person - \$11.00
2 hour	per person - \$17.00
3 hour	per person - \$21.00
4 hour	per person - \$23.00

Additional Options

Champaign Toast	per person - \$2.75
Cordial passed in chocolate cups	per person - \$3.50