

# *Aqua Vino Grand Buffet Options*

## *Aqua Vino Italian Buffet*

Baked Chicken with Potatoes  
Penne Pasta Marinara  
Baked Sausage and Peppers  
Michael Geno's Famous Meatballs  
15.99

## *Aqua Vino Classic*

Chicken Francaise • Aqua Vino Greens  
Pasta Primavera • Bruschetta  
17.99

## *Aqua Vino Premier*

Penne Pasta • Baked Sausage and Peppers  
Aqua Vino Greens  
Michael Geno's Famous Meatballs  
Veal Cacciatore with Mushrooms and Peppers  
18.99

## *Aqua Vino American*

Penne and Broccoli  
Sliced Turkey  
Stuffing with Gravy  
Baked Ham  
Fresh Carved Roast Beef  
Vegetable Medley  
Whipped Potatoes  
21.00

## *Aqua Vino Platinum*

Chicken Riggies  
Tenderloin Tips  
Haddock Florentine  
Vegetable Medley  
Garlic Whipped Potatoes  
23.00

## *All Items Include:*

Chef Salad with choice of dressing! Warm rolls and butter, coffee and tea.

ALL MENUS CAN BE CUSTOMIZED  
ALL BUFFETS CAN BE SERVED FAMILY STYLE  
2.00

## *Substitutions:*

Chicken Riggies 2 • Cavatelli 2  
Homemade Pasta 2 • Aqua Vino Greens 2  
Chicken Over Greens 3 • Michael Geno's Famous Meatballs 3



# *Aqua Vino* *Customized Displays...*



## *From the Sea Display*

Scallops wrapped in Bacon.  
Shrimp Cocktail with Cocktail Sauce  
Miniature Crab Cakes with Sarboli Arol.  
Market price

## *Michael Geno Trio*

(Choose 3)

Cold Stuffed Chicken Breasts  
Homemade Rolls: Antipasto Roll, Sausage Roll,  
Combination Greens/Sausage  
Red or Garlic Pizza • Tomato Pie  
Homemade Bruschetta  
Geno's Famous Meatballs with Roasted Red Peppers  
Tomato Napoleon • Stuffed Mushroom Caps  
Aqua Vino Greens  
7-9

## *Also Available*

Deluxe Fruit and Cheese with Gourmet Cracker Display  
Fresh Fruit Display • Aqua Vino Greens  
Spinach Artichoke Dip • Cold Chicken Breast  
Beef or Chicken Skewers

Options are endless...  
See our Banquet Specialist for suggestions





# *Aqua Vino*

## *Specialities Stations*



### *Chef Attended Carving Station*

Turkey/ Roast Beef ...10  
Turkey and Sliced Filet ...16  
    Turkey ...5  
    Roast Beef ...6  
    Sliced Fruit ...12

### *Station Options* *for 50 to 100 People.*

#### *Pasta Bar*

Antipasto Station  
Mashed Potato Bar  
Sliders/Burger Bar  
Wine & Cheese Station  
Salad & Veggie Bar  
Raw Bar  
Dessert Station  
Ice Cream Sundae Station  
Cupcake Bar  
Yogurt Station  
Root Beer Float Bar

*Options are Endless .....*





*Aqua Vino*  
*Premier Additions:*



Chair Covers 3

Champagne Table with Fresh Fruit 3  
(Strawberry, Raspberry)

Champagne Flute Fruit Cup 4

Chocolate Fountain 7

Individually Served Sorbet 2

Butler Hors D'Oeuvres 2

Mimosa Fountain 1.50

Wine Punch Fountain 1.50

*Options are endless...*  
*See our Banquet Specialist for suggestions.*



# *Brunch Menu*

*(Minimum 35 Guest Guarantee)*

## *Entree Selections: Select Four*

Fresh Tiered Fruit Display w/Warm Croissants with Butter  
Scrambled Eggs  
Belgium Waffles w/Fresh Strawberries, Whipped Cream and Maple Syrup  
Glazed Ham • Sausage Links • Bacon  
Seasoned Home-Fried Potatoes  
"Aqua Vino" Greens  
Giambrotte (Greens, Eggs, Potatoes and Sausage)

The prices for this menu is 14.99 per person.  
Coffee, Decaffeinated Coffee, Hot Tea and Juices:  
Orange and Cranberry are included with this buffet.  
Prices do not include appropriate sales tax and 19% gratuity.  
ALL MENUS CAN BE CUSTOMIZED

## *Additional Entrees:*

Cavatelli w/Marinara Sauce  
Vodka Riggies  
Chicken Riggies  
Penne Pasta w/Broccoli Sauce  
Chicken Francaise  
Haddock Florentine  
Marinated Grilled Chicken over greens topped w/Red Roasted Peppers  
Eggs Benedict  
Each additional entree: Add 4

## *Extra Touches:*

Omelet Station 8  
Mimosa Fountain 150  
Wine Fountain 150  
Champagne Table with Fresh Fruit...(Strawberry, Raspberry) 3  
Fruit Cup in a Champagne Flute 5

*Additional options available. Ask your Banquet Specialist for great ideas!*



# *Bereavement Menu*



Set up will be in Upstairs Banquet Room  
with Ivory Table Linens accented w/Sandalwood  
Overlays and Ivory Cloth Napkins.

## ***BUFFET #1***

Choice of: Belgium Waffles w/Maple Syrup, Fresh Cut Strawberries,  
Whipped Topping, Home Fries, Scrambled Eggs,  
Choice of: Bacon, Sausage Links or Glazed Ham, Hats-n-Broccoli

Includes Hot Tea, Coffee, Regular and Decaffeinated, Orange and Cranberry Juices

**Total Cost is 14.99 per person plus gratuity and tax.**

## ***BUFFET #2***

Cavatelli w/Marinara Sauce, Meatballs, "aqua Vino" Greens,  
Chicken Cutlet Topped with Tomatoes, wet mozzarella, garlic, olive oil,  
onions and fresh basil, Garden Salad w/Balsamic Dressing, Dinner Rolls w/Butter.

Includes Coffee; Regular and Decaffeinated,  
Hot Tea and Soda

**Total Cost is 17.99 per Person plus gratuity and tax.**

## ***BUFFET #3***

Choice of: Roast Beef or Turkey w/Gravy,  
Whipped Potatoes, Steamed Broccoli, Chicken Riggies,  
Garden Salad w/Italian Dressing, Dinner Rolls w/Butter.

**Total Cost is 18.99 per Person plus gratuity and tax.**

Desserts are available upon request for an additional charge.  
Any Alcohol is also at an additional charge.

All menus can be customized to meet clients approval.



# *Bar Packages...*

*(Guest age must be 21 and over)  
Minimum (3) hours and 25 Guest for "Open Bar"*

## *OPEN BAR PRICING:*

First Hour: 9.00

(Premium Brand Bar Service)  
Each Additional Hour: 6.00

## *LIMITED BAR SERVICE:*

First Hour: 7.00

(Beer, Wine and Soda)  
Each Additional Hour: 4.00

## *CASH/TAB BAR SERVICE:*

(Per Drink Price)

Premium Brands...6.00

Wine... 5.00

Martini/Manhattans... 7.00

Beer... 4.00

BEERS: Bud, Bud Light, Coors Light, LaBatts Blue, LaBatts Blue Light,  
Michelob Ultra and Saranac Adirondack Amber

## *WINES:*

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon and Lambrusco

## *HOUSE WINES:*

26.00 per bottle

Soft Drinks...2.00

*ALL MENUS CAN BE CUSTOMIZED*



# Catering Menu



ITEM	HALF TRAY PRICE	FULL TRAY PRICE
Cold Cut Platter (Ham, Turkey, Roast Beef, American & Swiss Cheese)		80.00
Baked Chicken & Potatoes	45.00	85.00
Sausage & Peppers	45.00	85.00
Eggplant Parmesan	45.00	85.00
Baked Lasagna	45.00	85.00
Meatballs	45.00	75.00
“Aqua Vino” Greens	48.00	95.00
Marinated Grilled Chicken served over “Aqua Vino” Greens topped w/Red Roasted Peppers	60.00	110.00
Chicken Francaise	60.00	120.00
Chicken Milanese (Chicken Cutlet topped w/Tomatoes, Wet Mozzarella, Onions, Garlic and Olive Oil)	60.00	120.00
Tenderloin Tips w/Portobello Mushrooms (Cooked in a Marsala Wine Sauce)	80.00	175.00
“Aqua Vino” Signature Steakhouse Salad	65.00	125.00
Garden Salad w/House Dressing	25.00	45.00
Antipasto w/House Dressing (Meatless)	35.00	70.00
Antipasto w/House Dressing (With Meat)	45.00	80.00
Cavatelli w/Marinara Sauce	40.00	75.00
Hats w/Broccoli	40.00	75.00
Chicken Riggies	45.00	85.00
Vodka Riggies	40.00	75.00
Chicken Vodka Riggies	45.00	80.00
Pasta Alfredo	45.00	80.00
Sausage Rolls	18.00*	
Greens Rolls	18.00*	
Greens & Sausage Rolls Combination	20.00*	

\*Add 5.00 for Rolls to be cut and placed on trays.

