

Dinner Banquet Menu



Great Food, Great Memories

**Banquet menu for parties of 25 or more.
Confirmation number will be minimum amount charged.
There will be a \$2.00 charge added to each entrée if you are under
25 guests. Prices and menu subject to change.
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**4582 State Highway 30
Amsterdam, NY 12010
www.raindancerrestaurant.com
(518) 842-2606**

Bar Options – In Room Table Service

Cocktail Hour

Split Bar

Non-Alcoholic Beverages on check, Cash Bar for Alcohol

CASH BAR

Guests would pay as they ordered

OPEN BAR

All beverages would be placed on one check

LIMITED BAR

You may set a dollar amount limit or a time limit

Champagne Toast

Cook's Champagne

"California" \$2.50 glass \$16.00 bottle

Cupcake Prosecco

"Italy" \$20.00 bottle

Mimosa Bar

Priced per person \$6

Cold Appetizer Platters

Vegetables and Dip

Serves 25–35 guests \$35.99
Serves 40–50 guests \$49.99

Mini Shrimp Cocktail

75 pieces \$55.99
150 pieces \$95.99
250 pieces \$145.99

Cheese and Crackers

Serves 25–35 guests \$35.99
Serves 40–50 guests \$50.99

Appetizers by the Hour

Choose 3 Items for 1 Hour – Must accompany dinner – \$6.50 per person

Stuffed Mushrooms

Fresh mushrooms stuffed with our very own cream cheese, vegetable and crab meat stuffing

Spinach and Artichoke Dip

Creamy cheese base with spinach and artichoke hearts, served with tortilla chips

Scallops Wrapped with Bacon

Sea scallops wrapped with bacon and baked in teriyaki sauce

Pigs in a Blanket

Mini cocktail franks wrapped in puff pastry

Chicken Wings

Crispy meaty wings served mild, medium, hot, or BBQ style

Chicken Skewers

Marinated chicken and vegetables baked on a skewer

Beef Teriyaki Skewers

Tender beef tips, peppers, and onions in a teriyaki glaze

Boneless Chicken Chunks

Fried meaty chicken bites served with assorted dipping sauces

Entrées

Please choose 3 of the following entrées

Filet Mignon

Center cut filet, hand cut on premises, served medium
\$35.99

Prime Rib of Beef Au Jus

Our signature cut, seasoned and slow roasted to perfection, carved to order and topped with piping hot au jus, served medium
\$32.99

New York Strip Steak

Strip Sirloin hand cut on premises and aged to perfection, served medium
\$35.99

Grilled Chicken Penne ala Vodka

Tender strips of grilled chicken and prosciutto ham tossed in a vodka tomato cream sauce with penne pasta
\$25.99

Chicken Parmesan

Hand breaded fresh boneless chicken breast topped with marinara sauce and mozzarella cheese served over penne pasta
\$23.99

Chicken Broccoli Sausage Penne

Boneless chicken & Italian sausage sautéed in butter & crushed red pepper, deglazed with chicken broth and tossed with broccoli, penne pasta and Parmesan cheese
\$25.99

Chicken or Shrimp Scampi

Boneless chicken OR shrimp with scampi style breadcrumbs in a garlic butter sauce & served over a bed of linguini
\$26.99
+ Chicken and Shrimp \$4.99 +

Stuffed Scrod

Fresh scrod stuffed with our signature seafood stuffing topped with seasoned breadcrumbs and garlic butter
\$27.99

Herb Encrusted Salmon

Fresh Norwegian salmon rubbed with fresh herbs and topped with garlic butter and seasoned bread crumbs
\$26.99

Sweet Potato Encrusted Salmon

Fresh salmon encrusted with a sweet potato panko crust, broiled and topped with a vanilla beurre blanc
\$26.99

Seafood Casserole

Baby shrimp, bay scallops, and crab meat blend in a creamy Au gratin sauce topped with a mixed shredded cheese
\$23.99

Baked Stuffed Shrimp

Large shrimp stuffed with our crabmeat stuffing, served on a bed of rice
\$19.99

All dinners include tossed salad, fresh baked rolls, and a choice of coffee or hot tea and dessert



Potato & Vegetable Selections – Choose Two

Baked Potato
Mashed Potato
Oven Roasted Potatoes
Steamed Mixed Vegetables
Balsamic Grilled Vegetables
Steamed Broccoli
Vegetable Rice Pilaf

Dessert Selections – Choose One

Baked Apple Crisp
Chocolate Mousse Cake
Strawberry Sundae
Strawberry Shortcake

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Final count of each entrée required 7 days prior to the event.

To all items you must add 18% gratuity and 8% sales tax.
Payment due immediately following function.
All decorations must be approved – NO CONFETTI NO GLITTER please
If you have any questions, please feel free to contact us
at anytime at (518)-842-2606