

Dinner Banquet Menu

AMSTERDAM, NEW YORK 12010 | 518.842.2606

Raindancer

RESTAURANT

est. 1980

Steaks - Seafood - Craft Beer

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.

Like us on Facebook!

4582 State Highway 30

Amsterdam, NY 12010

www.raindancerrestaurant.com

(518) 842-2606

JANUARY 2023

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

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

Choose a Minimum of 3 Items for 1 Hour – Must accompany dinner –

Stuffed Mushrooms \$2.50 Per Person

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

Spinach and Artichoke Dip \$2.50 Per Person

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

Beef Wellington (mini) \$2.99 Per Person

Fresh Choice beef tenderloin with mushroom duxelles and liver Pâté wrapped in an all butter puffed pastry

Scallops Wrapped with Bacon \$2.99 Per Person

Sea scallops wrapped with bacon and baked in teriyaki sauce

Franks in a Blanket \$2.50 Per Person

Mini cocktail franks wrapped in puff pastry

Buffalo Chicken \$2.50 Per Person

Crispy meaty WINGS OR BONELESS CHICKEN served mild, medium, hot, or BBQ style

Chicken and Lemongrass Potsticker \$2.50 Per Person

Dumpling with refreshing mix of chicken, lemongrass, corn and scallions

Edamame Potsticker \$2.50 Per Person

Dumpling with a mix of whole edamame beans, vegetables, and shiitake mushrooms

Pork Potsticker \$ 2.50 Per Person

Dumpling with pork, crunchy Napa cabbage and shiitake mushrooms

Coconut Shrimp Spring Roll \$2.50 Per Person

Coconut cream, shrimp, carrots, and peas in a crispy mini spring roll shell

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
\$26.99

Chicken Parmesan

Hand breaded fresh boneless chicken breast topped with marinara sauce and mozzarella cheese served over penne pasta
\$25.99

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
\$26.99

Chicken or Shrimp Scampi

Boneless chicken OR shrimp with scampi style breadcrumbs in a garlic wine butter sauce & served over a bed of rice pilaf
\$26.99

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

Baked Stuffed Shrimp

Large shrimp stuffed with our crabmeat stuffing, served on a bed of rice
\$26.99

Seafood Casserole

Baby shrimp, bay scallops, and crab meat blend in a creamy Au gratin sauce topped with a mixed shredded cheese
\$25.99

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

January 2023

Potato & Vegetable Selections – Choose Two

Baked Potato

Mashed Potato

Steamed Mixed Vegetables

Balsamic Grilled Vegetables

Steamed Broccoli

Rice Pilaf

Dessert Selections – Choose One

Baked Apple Crisp

Chocolate Mousse Cake

Strawberry Sundae

Strawberry Shortcake

Confirmation number will be the minimum amount charged. There will be a \$2.00 charge added to each entrée if you are under 25 guests. Prices subject to change.

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 –

If you have any questions, please feel free to contact us

at anytime at (518)–842–2606