

Hors d'oeuvres per person

Fried Calamari	Market
Shrimp Cocktail	Market
Shrimp Oreganato	Market
Quiche (assorted)	\$3 ⁹⁵
Chinese Egg Rolls	\$2 ⁹⁵
Franks in a Blanket	\$2 ⁹⁵
Chicken Breast Strips	\$3 ⁹⁵
Cocktail Meatballs	\$2 ⁹⁵
Fried Zucchini	\$2 ⁹⁵
Fried Mozzarella Sticks	\$2 ⁹⁵
Cheese and Crackers	\$3 ⁹⁵
Stuffed Mushrooms	\$3 ⁹⁵

Hors d'oeuvre pricing available for trays

Desserts per person

Assorted Gourmet Coffees	\$2 ⁹⁵
Assorted Italian Cookies	\$3 ⁹⁵
Assorted Canoli	\$3 ⁹⁵
Ice Cream Sundae Bar	\$3 ⁹⁵
Assorted Liqueurs in Chocolate	\$4 ⁹⁵
Assorted Cheesecakes	Market
Assorted Cakes	Market



When in Season Desserts

Assorted Fresh Fruit	Market
Assorted Pies	Market

Custom Work and Terms

If you don't see what you are looking for, just ask! We will design functions around your special menu requests. Our experienced chefs and banquet staff have the expertise to create any custom dishes you may request.

Please add gratuity and NYS sales tax to all prices listed. A \$500 nonrefundable deposit required on all parties. A minimum attendance figure (guaranteed figure) is required for all parties 10 days prior to the function. We will prepare for 5% over the guaranteed figure. Menu selections must be made at least three weeks prior to function. All parties are to be paid in full 48 hours before function. Prices stated on this menu are subject to change to comply with rising labor and market costs.

Valentino's Bar Selections

Beyond the Rocks - Premium Brands (Top Shelf)
\$20⁹⁵ per person/4hrs

Maxim's - House Brands (Well Drinks)
\$18⁹⁵ per person/4hrs

Valentino's Beer Wine and Soda Bar
\$14⁹⁵ per person/4hrs

Valentino's Soda Bar
\$8⁹⁵ per person/4hrs

Draft beer will be provided with these bars.

Bottled beer is \$3.00 per person extra.

Wedding Receptions require one of the above selections as a minimum.

Three and five hour bars available upon request.

Punches per gallon

Whiskey Sour Punch	\$42 ⁹⁵
Wine Punch	\$27 ⁹⁵
Champagne Punch	\$42 ⁹⁵
Fruit Punch	\$20 ⁹⁵

Wine

Liters of Wine	each \$10 ⁹⁵
Wine Toast per person	\$2 ⁹⁵
Champagne Toast per person	\$3 ⁹⁵

**Wedding Guests at Head Table
receives FREE champagne toast!**

Bottled Wine or Champagne
Price upon Request

Liquor Distribution Regulations

Under rules of the New York State Liquor Authority, all guests present at gatherings at Valentino's Banquet Hall may be asked by the Valentino's Banquet Hall personnel for proof of age. This includes members of the bridal party. Identification is required when asked for and all personnel can refuse to serve alcoholic beverages to any guest or member of a given function, if they feel that said person has reached his/her consumption limit.

Valentino's Banquet Hall

Since 2000

An Elegant Touch for any Occasion

- Weddings
- Graduations
- Showers
- Holiday parties
- Luncheons
- Corporate functions
- Club parties
- Organization events
- Anniversaries
- And more



With seating that can accommodate 450 people, you can rest assured that you'll have no trouble fitting the whole family with room for every last friend on your guest list, no matter the event!

3899 Oneida Street
New Hartford, NY 13413

Located in New Hartford next to Washington Mills

(315) 737-9506

www.ValentinosBanquetHall.com

Owners Maria and Charles Moriarty

Valentino's Dinner Selections

Buffet Options

Pasta Dinners

Pasta dinners include chef salad, Italian bread, coffee and tea.

- Manicotti** \$14⁹⁵
Served with choice of meatball or sausage
- Ravioli** \$15⁹⁵
Served w/ meatball or sausage
- Chicken Riggies** \$16⁹⁵

Traditional Dinners

- Roast Beef** \$18⁹⁵
Sliced beef served au jus
- Roast Turkey** \$17⁹⁵
Fresh roasted turkey served w/ homemade stuffing and giblet gravy
- Baked Ham** \$17⁹⁵
Sliced ham smothered in a pineapple brown sugar glaze
- Loin of Pork** \$18⁹⁵
Oven roasted with a special herb rub

Beef Dinners

- Filet of Beef** Market
An 8 oz. charbroiled filet
- New York Strip Steak** Market
A 12 oz. steak charbroiled to your liking
- Roast Prime Rib** \$23⁹⁵
Served au jus

Our menu features "The World's Best Pasta" - Pasta LaBella™

EVENTS FORUM of New Hartford, professional meeting and event planners recommends Valentino's Banquet Hall.

For additional info regarding EVENTS FORUM please call 792-7600.



Chicken Dinners

- Chicken Francaise** \$18⁹⁵
Chicken breast sauteed in egg, parsley, parmesan cheese, and baked in a butter lemon sauce
- Chicken Florentine** \$18⁹⁵
Chicken breast stuffed with spinach and assorted cheeses
- Chicken Cordon Bleu** \$18⁹⁵
Chicken breast stuffed with ham and Swiss cheese
- Chicken Valentino** \$19⁹⁵
Boneless chicken breast stuffed with prosciutto, a secret blend of herbs and cheeses, and topped with Italian herbs

Seafood Dinners

- Surf and Turf** Market
The best of both worlds - an 8 oz. lobster tail and an 8 oz. filet
- Baked Filet of Haddock** Market
Fresh haddock seasoned with a butter lemon sauce and sprinkled with bread crumbs
- Shrimp Scampi** Market
Jumbo shrimp sauteed in butter with an aromatic mixture of garlic and parsley
- Haddock Florentine** \$18⁹⁵
Haddock stuffed with spinach, onions, and mushrooms, sprinkled with parmesan

Traditional, Beef, Chicken, and Seafood Dinners include:

Choice of potatoes served: whipped or oven browned (stuffed or baked for an extra charge) • vegetable du jour garden salad • fresh baked Italian bread • coffee and tea

OUR SERVICES INCLUDE:

- Crown • Dual • Stations
- White Gloved • Butler Style



Valentino Signature Buffets

All Buffets Include:

*Fresh Baked Italian Bread • Tomato Pie • Garlic Pizza
Coffee and Tea - \$4⁹⁵ extra for Family Style*

- Rudolph Valentino Buffet** \$20⁹⁵
Chicken Riggies • Greens Maria • Sausage, Potatoes and Peppers
Pasta Primavera • Baked Italian Chicken • Roasted Peppers
Salami and Provolone Tray • Olives • Chef Salad
- Castellanata Buffet** \$18⁹⁵
Baked Rigatoni • Sausage, Potatoes & Peppers
Baked Italian Chicken • Greens Maria • Eggplant Rollitini
Salami Platter and Provolone • Roasted Peppers • Chef Salad
- Sheik Buffet** \$16⁹⁵
Roast Beef • Baked Ham • Candied Sweet Potatoes
Mashed Potatoes and Gravy or Potato Salad
Vegetable Medley • Macaroni Salad • Cheese Tray • Pickles
- Cobra Stag Party Buffet** \$14⁹⁵
Baked Rigatoni • Meatballs and Sauce (Homemade)
Sausage, Potatoes and Peppers • Baked Italian Chicken
Sliced Salami and Provolone Platter • Chef Salad
- Lady Letty Buffet** \$13⁹⁵
Penne Alfredo with Broccoli • Chicken Marsala
Rice Pilaf • Vegetable Medley • Chef Salad
- Valentino's Brunch** \$13⁹⁵
Pasta Marinara • Chicken Riggies or Pasta Primavera
Greens Maria • Omelets • Bacon and Sausage • Roasted Potatoes
French Toast • Belgian Waffles • Maple Syrup and Cherry Topping
Whipped Cream • Miniature Bagels • Orange Juice
Cranberry Juice • Coffee and Tea

- Rajah Buffet Shows and Luncheons Only** \$12⁹⁵
Baked Rigatoni • Meatballs and Sauce (Homemade)
Baked Italian Chicken • Oven Roasted Potatoes • Chef Salad

For the Business Set

- Eagle Meeting** \$7⁹⁵
Assorted Pastries • Juice • Coffee