

PRIVATE EVENT & COCKTAIL PACKAGES



5
SINCE 1959

Please consult a manager to book your private event

jaitalian@marrellorc.com | (518) 599-5331

@JACOBANDANTHNOYS | WWW.JACOBANDANTHONY.COM

COCKTAIL HOUR

Inclusive of Three Appetizers, Antipasto Platter and the Pasta Station

HORS D'OEUVRES

(choice of three)

Caprese Skewers
Pear and Gorgonzola Pastry
J&A Meatballs
Arancini
Jumbo Shrimp Cocktail
Fried Calamari
Calabrian BBQ or Garlic Parmesan Wings
Peppered Filet Mignon
Margherita Pizza

ANTIPASTO PLATTER

Assorted imported cheese, Italian meats, and a selection of marinated vegetables

GOURMET PASTA TABLE

HARVEST

pasta, roasted seasonal vegetables, pesto-marinara sauce

BOLOGNESE

meat sauce of slow roasted beef + pork, Stanislaus tomatoes, shaved Parmigiano seared

CHICKEN A LA VODKA

chicken, roasted broccoli, caramelized onions, vodka sauce

DESSERT

Mini Cannoli's

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SINCE 1959

\$65.00/\$66.95 person

*Inclusive of the Hors D'Oeuvres selections, Antipasto Table, Gourmet Pasta Table.
May be subject to booking requirements. Minimum of 20 people.*

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LUNCH

SALADS

(salad course served family style)

MARKET

field greens, grape tomatoes, cucumbers, dried cranberries, shaved Romano,
balsamic vinaigrette

CAESAR SALAD

romaine hearts, J+A croutons, shaved reggiano

ENTREES

CHICKEN PARMIGIANO

pan-fried cutlet, Mozzarella, rigatoni, marinara cream sauce

SUNDAY GRAVY

Italian sausage, homemade meatballs, slow-roasted pork, rigatoni, marinara cream sauce

CHICKEN MARSALA

chicken medallion, mushrooms, Marsala-demi, risotto

POLLO

grilled chicken, thick cut bacon, Provolone, honey mustard, lettuce, tomato, brioche

HARVEST WRAP

field greens, charred grapes, candied walnuts, Goat cheese, balsamic vinaigrette

DESSERT

Mini Cannoli's and Biscotti

+ \$5.00/\$5.15 person

*All selections include fresh bread with pesto olive oil, choice of iced tea, fountain
soda, coffee or tea. Available for restaurant events only*



\$35.00/\$36.05 person

May be subject to booking requirements. Minimum of 20 people.

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TIER 1

SALADS

(salad course served family style)

MARKET

field greens, grape tomatoes, cucumbers, dried cranberries, shaved Romano,
balsamic vinaigrette

CAESAR SALAD

romaine hearts, J+A croutons, shaved Reggiano

ENTREES

CHICKEN PARMIGIANO

pan-fried cutlet, Mozzarella, rigatoni, marinara cream sauce

SUNDAY GRAVY

Italian sausage, homemade meatballs, slow-roasted pork, rigatoni, marinara cream sauce

CHICKEN MARSALA

chicken, roasted mushrooms, Marsala demi, risotto

RIGATONI NORMA

garden vegetables, roasted garlic, EVOO, rigatoni

DESSERT

Mini Cannoli's and Biscotti

*All selections include fresh bread with pesto olive oil, choice of iced tea, fountain
soda, coffee or tea. Available for restaurant events only*

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\$45.00/\$46.35 person

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TIER 2

SALADS

(salad course served family style)

TUSCAN

kale, brussel, spinach, prosciutto, charred grapes, NY apple, candied walnuts,
balsamic vinaigrette

CAESAR SALAD

romaine hearts, J+A croutons, shaved reggiano

ENTREES

CHICKEN PARMIGIANO

pan-fried cutlet, Mozzarella, rigatoni, marinara cream sauce

SALMON

grilled salmon, artichokes, roasted red peppers, spinach, risotto, chardonnay butter sauce

CHICKEN A LA VODKA

marinated chicken, roasted broccoli, caramelized onions, rigatoni, vodka sauce

SUNDAY GRAVY

Italian sausage, homemade meatballs, slow-roasted pork, rigatoni, marinara cream sauce

DESSERT

Mini Cannoli's and Biscotti

*All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda,
coffee or tea. Available for restaurant events only*



\$55.00/\$56.65 person

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TIER 3

APPETIZERS

(appetizer course served family style)

ARANCINI

smoked Mozzarella risotto balls, Italian seasoning, marinara cream sauce

FRITTI CALAMARI

fried calamari, onions, piquant peppers

SALADS

(salad course served family style)

ANTIPASTO

Sicilian olives, roasted artichokes, roasted red peppers, pepperoncini, onions, prosciutto, soperssata, mixed greens

ENTREES

CHICKEN PARMIGIANO

pan-fried cutlet, Mozzarella, rigatoni, marinara cream sauce

SHRIMP PESTO

jumbo shrimp, roasted garlic, sun-dried tomatoes, linguine, pesto-parmesan cream

CARBONARA

chicken, tortellini, pancetta, peas, caramelized onions, parmesan cream

CARCIOFO

pan seared chicken, artichokes, capers, spinach, roasted red peppers, lemon, risotto

NEW YORK STRIP (+ \$5.00/\$5.15 pp)

12 oz. center cut, red wine demi, spinach, mushrooms, risotto

DESSERT

Our Chef's sweet creations served family style

*All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea.
Available for restaurant events only*



\$72.00/\$74.16 person

May be subject to booking requirements. Minimum of 20 people.

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BUFFET PACKAGES

*All selections include, fresh baked bread, pesto oil.
Choice of iced tea, fountain soda, coffee or tea*

TAVERNA \$45.00/\$46.35

Fritti Calamari
Market salad with balsamic vinaigrette
Classic Caesar salad of romaine and croutons
Rigatoni Norma, garden vegetables, roasted garlic, EVOO, rigatoni
Sausage + Peppers, oven roasted peppers, marinara sauce
Chicken a la Vodka, roasted broccoli, caramelized onions, rigatoni

ENOTECA \$55.00/\$56.65

Signature Meatballs
Market salad with balsamic vinaigrette
Classic Caesar salad of romaine and croutons
Chicken Parmesan, pan-fried cutlets, marinara, mozzarella
Bolognese of braised beef and pork in a roasted tomato sauce
Grilled chicken, broccoli, pesto, parmesan-cream sauce, rigatoni

THE 1959 \$70.00/\$72.10

Signature Meatballs
Fritti Calamari
Antipasti of artichoke hearts, roasted vegetables, Italian meats & cheeses, olives
Classic Caesar salad of romaine with croutons
Market salad with balsamic vinaigrette
Petite ravioli, asparagus, sun-dried tomatoes, roasted garlic parmesan-cream sauce
Chicken Marsala, oven roasted potatoes, wild mushroom sauce
Sunday Gravy, slow roasted pork, meatballs, Italian sausage, rigatoni, marinara cream sauce

May be subject to booking requirements. Minimum of 30 people.

BRUNCH BUFFET

MENU

Danishes
Fresh fruit and seasonal berries
Market salad or Caesar Salad
Farm fresh scrambled eggs
Grilled maple sausage and applewood smoked bacon
Roasted potato home fries with sweet onions
Rigatoni a la Vodka

Soft drinks, coffee and tea

UPGRADE

Mimosa Station

Adult bubbles with wild berries + assorted juice +14.00/\$14.42 person

FREQUENTLY ASKED QUESTIONS

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

The gratuity for private events is based on 20% of the food and beverage sales for your group. This amount is paid to the team who executes your event. You may add to that amount on the agreement or at the end of the event.

The 4 % service charge pays for any associated operating costs and administrative expenses.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Event Manager sends the online event agreement, please sign and return within three business days.

WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage options to your Event Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

FREQUENTLY ASKED QUESTIONS

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Your final guest count depends on your group size. Your Event Manager will inform you on the due date when you go into contract. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Event Manager for more information. Cancellation fees are not transferable.

FREQUENTLY ASKED QUESTIONS

WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered as a cancellation and fees will apply.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

CAN I USE YOUR LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Event Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

FREQUENTLY ASKED QUESTIONS

WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, gratuity and the convenience fee (if paid by credit card).