



Just 15 minutes from downtown Albany is a destination where elegance and fun co-mingle. We at Yannis Too Restaurant are proud of the high standards we have set and maintained throughout our years in the food service industry. Chef/Owner Marc Yanni (a Culinary Institute of America graduate), his wife Laurie, began this journey in 1999. Now, looking to the future, their daughter, Sarah with husband Kevin McDermott will continue to take great pride in the business the family has built of custom catering services and our family restaurant here at the Coeymans Landing Marina.

From the moment you arrive, our family and staff are dedicated to serving you and your guests. The spacious riverfront Yanni's Too facility includes a large indoor dining banquet room and two lovely patios.

We work to make our restaurant is the perfect place for a wedding, cocktail party, bridal shower, rehearsal dinner, special occasion, corporate supper, baby shower or any other gathering you might envision.

### **Off Premise Catering**

We take the food on the road and bring it to your location! Be it a cocktail party, wedding affair, elegant banquet, brunch or corporate lunch, Yanni's Off Premise Catering will add immeasurably to your event. (Please select from our menu packet, but know there will be additional charges for the off premise services including staffing charges, dishware and beverages, etc). Packages and pricing do not apply to weddings. We specialize in custom creating a menu for every happy couple.

### **Business Policies**

Accommodations: Yanni's staff is committed to making your catering experience memorable. However, due to our unique open-spaced dining, generally we are able to accommodate restaurant and bar patrons during your catering function. Please discuss any special requests and/or location of your function when booking your function. All Buffet Style events take place inside our spacious dining room. We do not offer buffets on our patios.

### **Food Policies**

We do offer a variety of food selections from our banquet menu, but special menu requests are always welcomed. Banquet arrangements must be confirmed one month before the function. At that time, prices are guaranteed according to meal selection.

### **Liquor Policies**

New York State does not permit liquor to be brought onto a licensed property by private individuals. All beverages must be supplied by Yanni's Restaurants. We do not serve minors. Any person showing proper identification will be allowed to consume alcoholic beverages. Our bartenders reserve the right to refuse service to anyone that shows obvious signs of intoxication.

### **Payment Policies**

A \$200 non-refundable deposit is due at the time of booking. A date is not considered confirmed without a deposit. All pricing is subject to 8 % sales tax, and 20% service charge. All advance deposits will be credited towards your final bill. On the day of your event, the balance is required. **Payment must be made in cash, personal check, cashier's check or bank check. All packages reflect our discounted prices with cash or check payment. All Credit Card Payments must add 3% to total price.**

### **Decorating**

You are welcome to arrive one hour prior to your function to decorate designated areas with flowers, balloons and photos. We ask that confetti not be used at any event. Add Table Linens to your event \$1 per person. Add Table Linens & Cloth Napkins for \$2 per person.

## **Buffet Style Services:**

(Minimum of 35 Guests)

**Brunch:** (Start time is before 12pm)

### **Brunch Package Includes:**

- Assorted Juices, Coffee & Tea
- Fountain Soda, Iced Tea & Lemonade
- Mini Danish
- Fresh Fruit OR Caesar Salad OR Mixed Greens Salad
- Home Fried Potatoes
- Scrambled Eggs with Cheddar Cheese and Scallions
- Bacon and Sausage
- Rolls & Butter

### **Entrée Choices:**

- Stuffed French Toast with Homemade Fruit and Cream Cheese Filling
- Traditional French Toast
- Buttermilk Pancakes
- Belgium Waffles
- Pasta Ala Vodka
- Pesto Tuscan Pasta with Artichokes, Spinach, Roasted Red Peppers & Capers
- Chicken Francaise: Egg Battered Chicken Breast with Lemon Garlic Wine Sauce
- Chicken Breast Picatta with Lemon Caper Sauce
- Chicken Marsala in Mushroom Marsala Sauce
- Chicken Parmesan with Marinara & Mozzarella Cheese

**Choose 1 Entrée: \$23.99 per person**

**Choose 2 Entrees: \$25.99 per person**

**Choose 3 Entrees: \$27.99 per person**

## **Afternoon & Evening Packages** (Event begins after 12pm)

### **All Packages Include:**

- Mixed Greens Salad OR Caesar Salad
- Seasonal Vegetable
- Roasted Italian Potatoes OR Rice Pilaf OR Pasta Marinara
- Rolls and Butter
- Chocolate Chip Cookie & Chocolate Brownie Dessert Platter
- Fountain Soft Drinks, Iced Tea, Lemonade & Coffee

### **Appetizer Options:**

- Fresh Vegetable Platter with Dipping Sauce
- Cheese and Cracker Platter
- Fresh Fruit Platter
- Fresh Tomato Bruschetta
- Our Famous Fried Calamari with Lemon Wine Sauce & Marinara Sauce
- Mini Meatballs Marinara or Swedish Style
- Warm Pretzel Bites & Honey Mustard
- Chicken Sate Skewers with Spicy Peanut Dipping Sauce
- Baked Stuffed Mushrooms
- Fried Fish Bites with Tartar Sauce
- Buffalo Chicken Wings

### **Entrée Choices:**

- **Chicken Parmesan:** Breaded Chicken Cutlets with Marinara & Mozzarella
- **Chicken Francaise:** Egg Battered with Lemon Garlic Wine Sauce
- **Chicken Picatta:** Chicken Breast with Lemon Caper Sauce
- **Chicken Marsala:** Chicken Breast in Mushroom Marsala Demi
- **Meatballs in Marinara Sauce**
- **Baked, Sliced Pork loin** with Pan Gravy
- **Braised Beef Tips Oreganta:** Tender Braised Beef, Vegetables & Rustic Gravy
- **Sliced Roasted Beef** with Mushroom Bordelaise Sauce
- **Roasted Italian Sausage,** Onions & Peppers in Marinara Sauce
- **Baked Italian Pasta** with Spinach, Ricotta, Mozzarella & Marinara
- **Pasta Carbonara** with Bacon, Black Pepper Cream Sauce
- **Pesto Tuscan Pasta** with Artichokes, Spinach, Roasted Red Peppers, Capers
- **Pasta Ala Vodka**
- **Crispy Coconut Fish** with Orange Ginger Marmalade
- **Baked Stuffed Sole** with Crabmeat Stuffing and Lemon Garlic Wine Sauce

**Option A:** 3 Appetizers & 2 Entrees \$37.99

**Option B:** 4 Appetizers & 3 Entrees \$42.99

**Option C:** 5 Appetizers & 4 Entrees \$47.99

## **Award Winning BBQ Buffet Package:**

### **BBQ Packages Include:**

- Mixed Greens Salad OR Caesar Salad
- Creamy Coleslaw
- Choose 1: Potato Salad, Pasta Salad, Macaroni Salad OR Tomato Cucumber
- BBQ Baked Beans
- Baked Macaroni and Cheese
- Corn Bread & Dinner Rolls
- Chocolate Chip Cookie & Brownie Platter
- Fountain Soda, Iced Tea, Lemonade, Coffee

### **Entrée Choices:**

- Slow Smoked BBQ Pork Ribs
- Slow Smoked BBQ Chicken (Bone in Chicken Pieces or Chopped Meat)
- Slow Smoked BBQ Pulled Pork
- Slow Smoked BBQ Beef Brisket
- Italian Sausage, Onions & Peppers in Marinara Sauce

Two Meat Option \$35.99 per person  
Three Meat Option \$38.99 per person  
Four Meat Option \$42.99 per person

## **Pans of Food for Pick Up:**

Choose items from any package above and we can cost it out for you based on how many people you are needing it to feed.