





## RESTAURANT & BANQUET

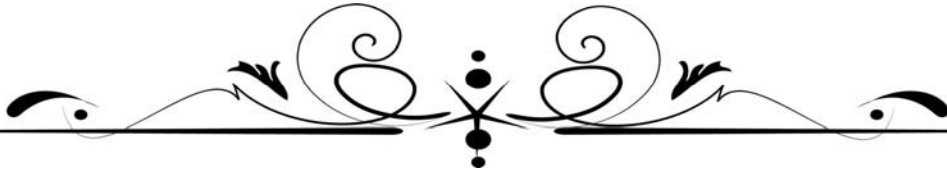
### *Banquet Buffet Menus Specialty Menus*




*Casual Fine Dining  
In the Heart of Downtown Utica  
247 Elizabeth Street  
(315) 797-2181 FAX (315) 797-6071*




*Open bookings available Monday-Saturday for your special event in our elegant banquet room or private meeting room. For additional information, pictures & upcoming events visit Alee's website  
[www.alesrestaurant.com](http://www.alesrestaurant.com)*





# *Alee's Banquet Buffet Menu*



*Alee's can customize any banquet buffet menu.  
Included with any buffet combination you choose are rustic rolls with butter,  
Alee's dessert selection, coffee, tea and soda.  
If your event requires bringing a cake, please subtract \$1 per person.*

## *Alee's Appetizer's : Select one* *(For each additional appetizer – please add \$2 per guest)*

Alee's Greens: Mild, Medium or Hot  
Fresh Fruit Platter (Seasonal selection)  
Fried Calamari  
Olive and Cheese Platter with crackers  
Sauteed Artichoke Hearts  
Tomato Pie  
Vegetable Platter with Dip

*Your appetizer of choice may be placed out for a cocktail hour or  
Served during the meal on the buffet line*

## *Salad Selection*

Antipasto or Garden Salad

## *Entrée Choices:*

*Main Course Selection: Please choose two*  
*(For each additional entrée – please add \$4 per guest)*


**Baked Herb Chicken** served with Roasted Potatoes  
**Chicken Francaise** served with Rice Pilaf  
**Chicken Parmiggiana** served with Pasta and Marinara  
**Chicken Riggies** – served mild, medium or hot  
**Eggplant Parmiggiana** with Pasta and Marinara  
**Italian Sausage and Sweet Peppers** served with Roasted Potatoes  
**Kielbasa with Sauerkraut** served with Mashed Potatoes  
**Meatballs** with Pasta and Marinara  
**Marinated Breast of Chicken** served with Rice Pilaf  
**Pasta Primavera** – Seasonal Vegetables with Pasta in a Volute Sauce  
**Pierogi** – Cheese, Potato or Sauerkraut  
**Roast Beef** – Sliced Prime Rib, served Au Jus with Roasted Potatoes

### *Additional sides available for substitution:*


Smashed Sweet Potatoes, Seasonal Vegetables and Pasta with Vodka Sauce.

*Here at Alee's, we are always happy to accommodate special dietary needs.  
Please let us know if any of your guests have food allergies  
or are under the age of 12 and requiring a children's meal.*

Alee's requires that you meet our 30 guest minimum for any buffet. All of our standard buffet menus are priced at \$16.95 per guaranteed guest. Prices do not include appropriate sales tax or 20% gratuity.



# *Alee's Brunch Buffet Menu*



*This menu is designed for your early or mid-day function. By combining breakfast and lunch items you can achieve whatever menu your event requires. Included with any buffet combination you choose are our rustic rolls with butter, Alee's dessert selection, coffee, tea, juice and soda.*



## *Entrée Selections: Select Four*

Alee's Greens: Mild, Medium or Hot  
Baked Chicken  
French Toast  
Fresh Fruit Salad (seasonal selection)  
Kielbasa  
Pasta Selection  
Roasted Ham  
Sausage  
Scrambled eggs  
Seasoned home-fried potatoes  
Waffles



## *Alee's Punches*

Priced Per Gallon

### **Non-Alcoholic \$20**

Fruit Punch  
Virgin Mimosa

### **Spiked \$65**

Mimosa  
White or Red Sangria  
Fruit Bellini



If you would like to add an additional menu item, please add **\$3** per guest. Alee's requires that you meet our **30** guest minimum for any buffet. All of our standard buffet menus are priced at **\$16.95** per guaranteed guest. Prices do not include appropriate sales tax or **20%** gratuity.



## **Preorder – Sit Down Menu**



*This menu includes a house salad, rolls, coffee, tea, soda and an Alee's dessert selection.*

*Appetizers: Please choose (1) to offer to your guests*

- Mini crab cakes** – served per person
- Greens** – mild, medium or hot – served family style
- Olive & cheese platter with crackers** – served family style or at a station
- Fruit and cheese platter with crackers** – served family style or at a station
- Tomato pie** – served family style or at a station

*Entrees: Please select (3) to offer to your guests  
from which they will preorder (1) each*

### **Veal or Chicken Parmiggiana**

Breaded in seasoned bread crumbs, sautéed and then baked with our homemade tomato sauce, topped with mozzarella cheese and served with a side of pasta.

### **Chicken or Veal Francaise**

Thin pounded, floured, dipped in egg, sautéed and served with a white wine lemon butter sauce and served with rice pilaf.

### **Rack of Lamb**

Oven roasted tender New Zealand rack of lamb cooked to order and served with sweet smashed potatoes.

### **Haddock**

Prepared Baked or Oreganata Style – served with a side of pasta.

### **Petite Prime Rib**

14-16 oz. slow roasted signature Prime Rib cooked medium and served with a side of mashed potatoes.

### **Filet Au Poivre**

Pan – seared black peppercorn crusted 8 oz. filet mignon topped with a cognac cream sauce and served with mashed potatoes.

### **Salmon Du Gabria**

Salmon filet poached in white wine and sautéed in an orange-thyme-butter sauce served with green beans.

### **Shrimp Scampi**

Jumbo shrimp sautéed in pure olive oil, garlic, oregano, white wine, sweet butter and lemon juice served over linguini.

### **Pasta Primavera**

Fresh seasonal vegetables tossed with bowtie pasta in a light cream sauce.

*This is a sample menu-please feel free to inquire about additional entrée choices or view Alee's complete house menu for other options.*

The price per person is **\$27.95** (20 guest minimum) plus applicable NYS tax and **20%** gratuity.  
All bar beverages will be calculated separately.

  
*Alee's Beverage Services*  


We include coffee, tea and soda with all menu packages. In addition, for your convenience, our banquet facility is equipped with a fully stocked bar. We have a variety of options for bar beverage services. Like all of our menus, we too can customize a bar for your event. Please let us know what your individual beverage needs may be when booking your special occasion.

*Alee's House Wines*

Chardonnay  
 Pinot Grigio  
 Riesling  
 Cabernet Sauvignon  
 Chianti



Merlot  
 Pinot Noir  
 Red Zinfandel  
 White Zinfandel

*Alee's Bottled Beer Selection*

**Domestic**

Budweiser  
 Bud Light  
 Coors Light  
 Labatt Blue  
 Labatt Blue Light  
 Michelob Ultra  
 Saranac Black Forest  
 Saranac Traditional Lager  
 Utica Club

**Premium Domestic**

Blue Moon Belgian Wheat Ale

**Imported**

Amstel Light  
 Heineken

**Non-Alcoholic**

Old Milwaukee

*Cash and Tab Bar Service*

Priced per drink

<b>Top Shelf Mixed Drinks</b>	\$7.00+
<b>Premium Brand Mixed Drinks</b>	\$5.00
<b>House Brand Mixed Drinks</b>	\$4.00
<b>Cordials</b>	\$4.00
<b>Domestic &amp; Imported Beer</b>	\$3.00
<b>House Wine (Glass)</b>	\$4.00

*If your event requires open bar pricing please inquire.*

Alee's Cash and Tab Bar Service package includes a selection of bottled beers, house wines and premium and house brand liquors. All parties requiring a cash/tab bar is subject to a **\$50** bartender service fee. Alee's reserves the right to refuse service to anyone who is visibly intoxicated or anyone under the age of **21**.

Beverage Prices are subject to change.