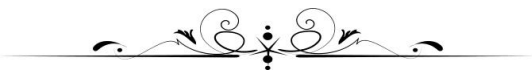


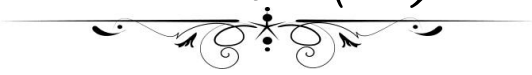


RESTAURANT & BANQUET

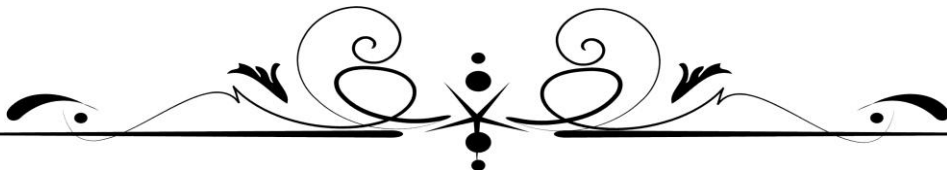
Banquet Buffet Menus Specialty Menus




*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*





Alee's Banquet Buffet Menus



*Included with any buffet combination you choose are rustic rolls with butter,
Alee's dessert selection, coffee, tea and soda.*

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 **18%** gratuity.



Alee's Brunch Buffet Menu



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

Alcoholic \$65

Mimosa
White or Red Sangria
Fruit Bellini

*Included with Alee's Brunch Buffet are rustic rolls,
Alee's dessert selection, coffee, tea, juice and soda.*



Add Tea and Scones to Your event ~ \$5.95 per guest

*Select from a variety of flavors:
Gourmet Loose Leaf Teas
Homemade Scones served with cream and lemon curd*



For each additional brunch 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 18% gratuity.



Preorder – Sit Down Menu



Appetizers ~ Please choose (1)

- 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

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 prepared medium, 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.

Alee's requires your final guest count and entrée preorders 7 days prior to the event. This menu includes a house salad, rolls, coffee, tea, soda and an Alee's dessert selection. The price per person is **\$27.95** (20 guest minimum) plus applicable NYS tax and **18%** gratuity.



Alee's Beverage Services



Wine Selections:



~ White ~

*Chardonnay
Pinot Grigio
Riesling
Sauvignon Blanc
White Zinfandel*



~ Red ~

*Cabernet Sauvignon
Chianti
Merlot
Pinot Noir
Red Zinfandel*

Bottled Beers:



~ Domestic ~

*Budweiser
Bud Light
Coors Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Seasonal Saranac Brews
Utica Club*

~ Imported ~

*Amstel Light
Heineken*

~ Non-Alcoholic ~

Old Milwaukee

Cash and Tab Bar Service

~Priced per drink~

Top Shelf Mixed Drinks	\$7.00+
Premium Brand Mixed Drinks	\$5.00
House Brand Mixed Drinks	\$4.00
Cordials	\$4.00
Domestic & Imported Beer	\$3.00
House Wine (Glass)	\$4.00

*Tablesides Wine Service also available
\$20 per bottle ~ Charged by Consumption*

Alee's banquet facility is equipped with a fully stocked bar.
Please inquire about the variety of options for bar beverage services.
All parties requiring a CASH 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.



~ Elegant Extras ~

*“Your style...
Your décor...
Your day...”*

Customized Decorating package ~ \$50

*Alee's offers a variety of decorating options and styles.
Let Alee's personalize your table and party décor.*

For your special event select:

Linen and Napkin Coordinates
Variety of Ribbon for Napkins
Handcrafted Silk Floral Centerpieces
Votive Candles for each table



Alee's Newest Addition ~ Gourmet Cupcakes



Add a sweet touch to any event!
Available with handmade coordinating cupcake wrappers
Please inquire about our cake flavors
and delicious frosting options!



Alee's Gourmet cupcakes are also available for your private event!
Please ask about options and ordering requirements...

“Don't just have a party...make a statement!”