



Beverage Service

Champagne Toast	\$ 4.50 pp
Magnum of Wine	\$37.00 each
Pitcher of Soda	\$9.50 each
Pitcher of Beer- Budweiser	\$20.00 each
Sam Adams, Stella Artois	\$25.00 each
Unlimited Soda	\$3.00 pp
Bar Tab	Plus tax and tip
Cash Bar	Cash on delivery

Extra Options

Platter of Hot Antipasto	\$7.50 pp
Platters of Frito Misto	\$6.00 pp
Platters of Bruschetta	\$5.25 pp
Fried Calamari	\$6.00 pp
Stuffed Clams	\$6.00 pp
Stuffed Mushrooms	\$6.00 pp

Children's Menu

For children 10 and under

Chicken Fingers with Fries
Individual Pizza
Penne Meatball
Ravioli Marinara
\$15.95 per person
tax and gratuity included

Buffet Lunch Menu

Tossed Green Salad

Choose 3 from below

- Vegetables Medley
- Rice Pilaf
- Penne ala Vodka
- Rigatoni ala Bolognese
- Baked Ziti Parmagiana
- Roasted Red Potatoes

Choose 3 from below

- Chicken ala Marsala
- Meatballs in Marinara Sauce
- Chicken ala Zingara
- Sausage and Peppers
- Chicken Francese
- Baked Stuffed Filet of Sole
- Chicken Cacciatore
- Meatballs & Sausage Combo
- Eggplant Rollatini

Seafood Marinara	\$6.00 extra
Carved Roast Beef	\$5.00 extra
Baked Salmon Filet	\$4.00 extra

Dessert

- Vanilla Sundae
- Cake \$5.00 extra
- Miniature Pastries \$5.00 extra

Beverage

Soda, Coffee, Tea and Decaf

\$28.95 per person

tax and gratuity included

(Minimum 30 guests)

Buffet Style Hors D'oeuvres

Served to your guests for one hour

- Fresh Vegetable Crudités
- Assorted Fruit and Cheese Display
- Fresh Bakery Display
- Above Items \$9.00/Person*

- Fresh Long Island Mussels Marinara
- Stuffed Mushroom Caps
- Petite Meatballs Madeira
- Spicy Chicken Wings

\$25.00 per person

\$13.00 per person before dinner
(Tax and gratuity included)

Butler Style Hors D'oeuvres

Served to your guests for one hour

- Basil and Gorgonzola Purses
- Bay Scallops Wrapped in Bacon
- Maryland Crab Cakes
- Baked Stuffed Deviled Clams
- Fresh Tomato Basil Bruschetta
- Stuffed Mushroom Caps
- Petite Meatballs Madeira

\$25.00 per person

\$15.00 per person before dinner
(Tax and gratuity included)

Buffet Dinner Menu

Italian Cold Antipasto
Tossed Green Salad

Choose 3 from below

- Rice Pilaf
- Penne ala Vodka
- Rigatoni ala Bolognese
- Baked Ziti Parmagiana
- Roasted Red Potatoes
- Garden Fresh Vegetables Medley

Choose 3 from below

- Chicken ala Marsala with Mushrooms
- Meatballs in Marinara Sauce
- Chicken ala Zingara
- Sausage and Peppers
- Chicken Francese
- Baked Stuffed Filet of Sole
- Chicken Cacciatore
- Meatballs and Sausage Combination
- Eggplant Rollatini

Seafood Marinara	\$9.00 extra
Carved Roast Beef	\$6.00 extra
Baked Salmon Filet	\$8.00 extra

Dessert

- Vanilla Sundae
- Cake \$5.00 extra
- Miniature Pastries \$5.00 extra

Beverage

Soda, Coffee, Tea and Decaf

\$32.95 per person

tax and gratuity included
(Minimum 30 guests)

Banquet Dinner

Appetizer
Antipasto Salad

Starch & Vegetable
Individual Penne with Marinara Sauce
Fresh Seasonal Vegetables Family Style

Entrees (choice of three)
Veal Cutlet ala Parmagiana
Chicken Scaloppini ala Marsala
Stuffed Filet of Sole with Deviled Crabmeat
Chicken Parmagiana
Baked Eggplant Rollatini
Norwegian Salmon Filet
Pasta Primavera
Chicken Scaloppini Cacciatore
Baked Boston Cod Filet
Chicken ala Francese

Dessert
Vanilla Sundae
Cake \$5.00 extra
Miniature Pastries \$5.00 extra

Beverage
Soda, Coffee, Tea and Decaf

\$32.95 per person
tax and gratuity included

Other Choices	
Jumbo Shrimp Francese	\$42.95
Veal Scaloppini ala Marsala	\$38.95
Veal Scaloppini ala Francese	\$38.95
NY Sirloin Steak	\$42.95
Stuffed Shrimp Parmagiana	\$38.95
Filet Mignon	\$44.95
Filet Mignon/Shrimp Scampi	\$46.95
Roast Prime Rib of Beef	\$48.95

It all began in 1961

The Coppola Family has been a fixture in the Hudson Valley 55 years. Over half a century ago three Coppola brothers immigrated to the United States from, Naples Italy. With only their family traditions, they set sail in the hopes of finding the American Dream. The dream was realized when they opened their first Italian restaurant, “Coppola’s” in downtown Poughkeepsie, New York in 1961. It was there that they introduced the Hudson Valley to their love for food by preparing authentic Southern Italian Neapolitan cuisine, as taught to them by their mother, Mama Teresa, more specific, their famous sauce. Mama Teresa’s sauce recipe was very basic. Using fresh garlic and garden herbs, she would sauté these ingredients in virgin olive oil till golden brown in order to extract the full flavor and aroma. The Coppola brothers introduced Mama Teresa’s sauce as well as other traditional dishes to the Hudson Valley shortly after arriving to their new homeland. Their sauce formula was based on rich flavored plum tomatoes, extra virgin olive oil and only fresh ingredients which quickly became the rage and the “heart” of Italian Cuisine in the Hudson Valley. As the Coppola Family enjoys their 55th anniversary in the food service industry in the Hudson Valley, Antonio’s sons, the Coppola Brothers, strive to be leaders in the food service industry. With the knowledge with which 111 combined years of service brings, the Coppola Family understands the importance of long term success and experience.

Coppola's
Ristorante

EST. 1961 ITALIAN AMERICAN CUISINE



Coppola's of Hyde Park
(845) 229-9113

www.coppolas.net

Your Hosts:
John, Luigi and Vincent
Coppola

Banquet Luncheon

Salad
Four Green Salad
with Balsamic Vinaigrette

Entrees
(choice of three)
Chicken ala Zingara
Veal Cutlet ala Parmagiana
Chicken Scaloppini ala Marsala
Baked Boston Cod Filet
Chicken Parmagiana
Baked Eggplant Parmagiana
Chicken ala Francese
Pasta Primavera

All of the above (excluding pasta primavera) entrees are served with spaghetti

Dessert
Vanilla Sundae
Cake \$5.00 extra
Mini Pastries \$5.00 extra

Beverage
Soda, Coffee, Tea and
Decaf

\$28.95 per person
Tax and gratuity include

