



### 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
<b>\$15.95 per person</b>
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

**\$32.95 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

**\$36.95 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

**\$36.95 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

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## Ristorante

EST. 1961

ITALIAN AMERICAN CUISINE



*Coppola's* of Hyde Park

(845) 229-9113

[www.coppolas.net](http://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 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

**\$32.95 per person**

Tax and gratuity include



