

DINNER BANQUET MENU



Great Food, Great Memories

**Banquet Menu available for parties of 25 or more.
Confirmation number will be minimum amount charged.**

Parties under 25 require \$150 Room Fee for private room.

Prices and menu subject to change.

Like us on Facebook!

4582 State Highway 30

Amsterdam, NY 12010

www.raindancerrestaurant.com

(518) 842-2606



OCTOBER 2025

Bar Options – In Room Table Service

COCKTAIL HOUR

SPLIT BAR

Non-Alcoholic Beverages on check, Cash Bar for Alcohol

HOSTED BAR

Each beverage would be placed on main check

TICKETS

We provide tickets that you give your guests. All drink tickets are added to the host bill.

CASH BAR

Guests would pay as they ordered

LIMITED BAR

You may set a dollar amount limit or a time limit. When that limit has been reached, it will default to Cash Bar.

CHAMPAGNE TOAST

Available upon request at bottle pricing

Cold Appetizer Platters

Vegetables and Dip

Serves 25–35 guests \$40.99
Serves 40–50 guests \$54.99

Mini Shrimp Cocktail

75 pieces \$60.99
150 pieces \$100.99
250 pieces \$150.99

Cheese and Crackers

Serves 25–35 guests \$40.99
Serves 40–50 guests \$55.99

Appetizers

AVAILABLE AT AN ADDITIONAL CHARGE

2 SELECTIONS +\$10 PER PERSON – 3 SELECTIONS +\$15 PER PERSON – 4 SELECTIONS +\$18 PER PERSON
MUST ACCOMPANY DINNER

Mini Stuffed Mushrooms

Fresh mini mushrooms stuffed with our very own cream cheese, vegetable and crab meat stuffing

Franks in a Blanket

Mini cocktail franks wrapped in puff pastry

Chicken and Lemongrass

Potstickers

Dumpling with refreshing mix of chicken, lemongrass, corn and scallions

Pork Potsticker

Dumpling with pork, crunchy Napa cabbage and shiitake mushrooms

Filet Skewers

Filet Skewers with peppers, onions, button mushroom, and tomatoes

Pretzel Bites

Mini Bavarian Pretzels. salted and served with spicy mustard

Spinach and Artichoke Dip

Creamy cheese base with spinach and artichoke hearts, served with tortilla chips

Scallops Wrapped with Bacon

Sea scallops wrapped with bacon and baked in teriyaki sauce

Buffalo Chicken

Crispy meat WINGS OR BONELESS CHICKEN served mild, medium, hot, or BBQ style

Edamame Potsticker

Dumpling with a mix of whole edamame beans, vegetables, and shiitake mushrooms

Pineapple Shrimp Skewers

Pineapple Shrimp Skewers with a balanced sweet and mild heat

To Ensure Exceptional Banquet Service

- Please select three entrées (a combination of beef, chicken, and fish is recommended).
- Share these menu options with your guests and request their selections with their RSVP.
- Kindly provide us with the finalized count no later than one week prior to your event.

Please choose 3 of the following entrées

All dinners include tossed salad, fresh baked rolls, and a choice of coffee or hot tea and dessert

Filet Mignon

Center cut filet, hand cut on premises, served medium
\$40.99

Prime Rib of Beef Au Jus

Our signature cut, seasoned and slow roasted to perfection, carved to order and topped with piping hot au jus, served medium
\$38.99

New York Strip Steak

Strip Sirloin hand cut on premises and aged to perfection, served medium
\$40.99

Grilled Chicken Penne ala Vodka

Tender strips of grilled chicken and prosciutto ham tossed in a vodka tomato cream sauce with penne pasta
\$31.99

Lemon Chicken

Boneless breast of chicken lightly breaded in a lemon pepper seasoning and a lemon white wine butter sauce
\$30.99

Chicken Parmesan

Hand breaded fresh boneless chicken breast topped with marinara sauce and mozzarella cheese served over penne pasta
\$30.99

Chicken OR Shrimp Scampi

Boneless chicken OR shrimp with scampi style breadcrumbs in a garlic wine butter sauce & served over a bed of rice pilaf
\$31.99

Stuffed Scrod

Fresh scrod stuffed with our signature seafood stuffing topped with seasoned breadcrumbs and garlic butter
\$31.99

Herb Encrusted Salmon

Fresh Norwegian salmon rubbed with fresh herbs and topped with garlic butter and seasoned bread crumbs
\$31.99

Sweet Potato Encrusted Salmon

Fresh salmon encrusted with a sweet potato panko crust, broiled served on a bed of rice, finished with a vanilla beurre blanc sauce
\$31.99

Baked Stuffed Shrimp

Large shrimp stuffed with our crabmeat stuffing, served on a bed of rice
\$31.99

Seafood Casserole

Baby shrimp, bay scallops, and crab meat blend in a creamy Au gratin sauce topped with a mixed shredded cheese
\$31.99

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Additional Selections

Potato & Vegetable Choose only Two

Baked Potato
Mashed Potato
Balsamic Grilled Vegetables
Steamed Broccoli
Rice Pilaf

Dessert (Included)

Chocolate Mousse Cake
Baked Apple Crisp
Strawberry Sundae
Strawberry Shortcake
Chocolate Mousse
Vanilla Mousse

*+ Outside desserts such as cookie trays
and cakes are permitted with a cake
cutting fee of \$1.50 per person +*

Linen Selection (Optional)

**Color swatch available for table cloth and napkin options.
Must be selected 2 weeks before event.**

Table Cloths

1-50 guests - \$40
51-100 guests - \$80
101-175 guests - \$120

Napkins

1-50 guests - \$40
51-100 guests - \$80
101-175 guests - \$120

**Confirmation number will be the minimum amount charged.
Parties under 25 require \$150 Room Fee for private room.
Prices subject to change.**

To all items you must add 20% gratuity and 8% sales tax.

Payment due immediately following function.

All decorations must be approved -NO CONFETTI NO GLITTER-

Banquets must be settled as one bill. (Cash or Card Accepted. No Checks)

**Deposit required for parties of 20-50 guests is \$200, and
for parties over 50 people is \$400. The deposit is due 30
days prior to reservation or at time of booking if less than
30 days. Deposits are non-refundable for cancellations
within 48 hours of reservation**

Final count of each entrée required 7 days prior to the event.

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Dinner Banquet Choices

CONTACT INFORMATION

Name: _____

Phone Number: _____

Date of Event: _____ Arrival Time: _____

Occasion: _____ Number of Guests: _____

TO ENSURE EXCEPTIONAL BANQUET SERVICE *Consider the total number of guests invited

***Please select 3 entrées (a combination of beef, chicken, and fish is recommended).**

***Share these menu options with your guests and request their selections with their RSVP.**

***Kindly provide us with the finalized count no later than 7 days prior to your event.**

BEVERAGE OPTIONS (STEP 1: CHOOSE 1)

_____ Split Bar: Non-Alcoholic Beverages on Check, Cash Bar for Alcohol

_____ Cash Bar: Guests would pay as they ordered

_____ Hosted Bar: Each beverage would be placed on main check

_____ Limited Bar: You may set a dollar amount limit or a time limit.

When that limit has been reached, it will default to Cash Bar

_____ Tickets: We provide tickets that you give your guests. All drinks tickets are added to the host bill.

APPETIZERS (STEP 2: OPTIONAL)

HOT APPETIZERS (CHOOSE 2, 3, OR 4)

COLD APPETIZER PLATTER CHOICES

ENTRÉES (STEP 3: CHOOSE ONLY 3)

POTATO & VEGETABLE – (STEP 4: CHOOSE 2)

___ BAKED POTATO ___ MASHED POTATO
___ RICE PILAR ___ STEAMED BROCCOLI
___ BALSAMIC GRILLED VEGETABLES

DESSERT (STEP 5: CHOOSE 1)

___ STRAWBERRY SHORTCAKE ___ CHOCOLATE MOUSSE CAKE ___ BAKED APPLE CRISP
___ STRAWBERRY SUNDAE ___ HOT FUDGE SUNDAE ___ CHOCOLATE MOUSSE ___ VANILLA MOUSSE

SPECIAL ACCOMMODATIONS

___ Gift Table ___ Dessert Table ___ Podium ___ Sign in Table
___ Table Cloths ___ Napkins (Color Swatch Available)

*STEP 6: Please return this form with deposit to book your banquet.

*Deposit for 25-50 guests is \$200, and \$400 for over 50. All due 30 days prior to reservation or at time of booking if less than 30 days.

*Deposits are non-refundable if cancellation is less than 48 hours before reservation.

*Banquets must be settled as one bill. (Cash or Card Accepted. No Checks)

Sign

Date

Deposit Paid Date