

LUNCHEON MENU



Served until 2pm only

Luncheon Menu 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 2026

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 \$45
Serves 40–50 guests \$60

Mini Shrimp Cocktail

75 pieces \$55
150 pieces \$110
250 pieces \$185

Cheese and Crackers

Serves 25–35 guests \$45
Serves 40–50 guests \$60

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 your 3 menu choices 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.

PLEASE CHOOSE 3 ENTRÉES

All entrées include a tossed salad, fresh baked rolls, Chef's choice potato and vegetable, and choice of Coffee or Hot Tea.

Prime Rib \$35

- 12 oz. boneless prime rib, served medium, with Au Jus -

Chicken Parmesan \$27

- Breaded boneless chicken breast, served over penne pasta, topped with our 4 cheese blend and marinara sauce -

Grilled Chicken Penne Ala Vodka \$28

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

Chicken OR Shrimp Scampi \$28

- Boneless chicken OR shrimp with scampi style breadcrumbs in a garlic wine butter sauce & served over linguine -

Chicken Broccoli Alfredo \$28

- Grilled chicken in a creamy alfredo sauce tossed in penne pasta with broccoli -

Grilled Chicken Caesar Salad \$24

- Boneless chicken breast grilled, atop crisp romaine lettuce, seasoned with croutons, parmesan cheese, tossed in our Caesar dressing (A cottage cheese and fruit plate will be served in lieu of tossed salad) -

Open Hot Turkey \$24

- Thin slices of turkey breast over a slice of white bread, topped with gravy -

Open Hot Roast Beef \$24

- Thin slices of tender slow roasted beef over a slice of bread, topped with gravy -

Seafood Casserole \$26

- Scallops, baby shrimp, and a crab meat blend baked in a creamy au gratin sauce, topped with shredded cheese -

Herb Encrusted Salmon \$26

- Fresh Norwegian salmon rubbed with fresh herbs and topped with garlic butter and seasoned bread crumbs -

Sweet Potato Encrusted Salmon \$26

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

Broiled Haddock \$26

- 10 oz of fresh scrod broiled in our signature butter, topped with seasoned breadcrumbs -

Baked Stuffed Shrimp \$26

- Large shrimp stuffed with our crabmeat stuffing, served on a bed of rice -

Eggplant Parmesan \$28

- Baked layers of hand breaded eggplant and parmesan, finished with marinara sauce & mozzarella, served over penne pasta -

Vegetarian Penne \$23

- Mixed vegetables, sautéed in garlic and olive oil, and served over penne pasta (no potato or vegetable with this choice) -

This dish is always available to accommodate vegetarian guests and does not need to be included in your three selections.

DESSERT & LINEN SELECTION (OPTIONAL)

DESSERT – CHOOSE ONE (OPTIONAL) –

A small dessert can be added \$4 per person

- + Chocolate Mousse Cake
- + Hot Fudge Sundae
- + Strawberry Sundae
- + Strawberry Shortcake
- + Chocolate Mousse
- + Vanilla Mousse

– Outside Desserts

- + Such as cookie trays and cakes are permitted with a cake cutting fee of \$2 per person

LINEN (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

100–175 guests \$120

**CONFIRMATION NUMBER WILL BE THE MINIMUM AMOUNT CHARGED.
PARTIES UNDER 25 REQUIRE \$150 ROOM FEE FOR PRIVATE ROOM.
PRICES AND MENU SUBJECT TO CHANGE.**

ADD 8% SALES TAX AND 20% FOR GRATUITY

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

ALL DECORATIONS MUST BE APPROVED– NO CONFETTI! NO GLITTER!

BANQUETS MUST BE SETTLED AS ONE BILL. CASH OR CARD (NO CHECKS)

FINAL COUNT OF EACH ENTRÉE REQUIRED 7 DAYS PRIOR TO THE EVENT

Luncheon 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)

ENTRÉES ARE SERVED WITH MASHED
POTATOES AND MIXED VEGETABLES
WITH THE EXCEPTION OF PASTA OR SALADS –

DESSERT (STEP 4: OPTIONAL)

ADD A SMALL DESSERT FOR \$4 PER PERSON
(CHOOSE ONLY 1) –

- | | |
|-------------------------|-----------------------------|
| _____ HOT FUDGE SUNDIE | _____ STRAWBERRY SHORTCAKE |
| _____ STRAWBERRY SUNDIE | _____ CHOCOLATE MOUSSE CAKE |
| _____ CHOCOLATE MOUSSE | _____ RICE PUDDING |
| _____ VANILLA MOUSSE | _____ APPLE CRISP |

+OUTSIDE DESSERTS SUCH AS COOKIE TRAYS AND CAKES ARE PERMITTED WITH A CAKE CUTTING FEE OF \$2 PER PERSON

SPECIAL ACCOMMODATIONS

_____ GIFT TABLE _____ DESSERT TABLE _____ PODIUM _____ SIGN IN TABLE
_____ TABLE CLOTHS _____ NAPKINS (COLOR SWATCH AVAILABLE)

*STEP 5: 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