

Nicole's PRIVATE DINING MENU

Private parties are available seven days a week for up to 50 guests for any occasion!
Small intimate weddings, anniversary parties, birthday gatherings, corporate events,
celebrations of life, bridal & baby showers and more!
Call or email today to get a personalized quote.



DELAWARE ROOM

Located on the first floor, the ornate tin ceilings, leather banquettes, wooden tables, industrial chairs, and built in bar make this a beautiful setting for events up to 50 guests.



CAPITAL ROOM

Located on the second floor, the vintage lighting and romantic vibe make this elegant space cozy for events up to 36 guests.



HUDSON ROOM

Located on the first floor, the built in gas fireplace, modern chandelier and a picture window set the perfect mood for up to 18 guests.



DELISO TERRACE

Located in the back of the restaurant, the bistro lights and beautiful environment make this space a peaceful three season oasis for up to 32 guests. If reserved, the Capital Room is saved as a rain plan.

556 DELAWARE AVENUE ALBANY, NY 12209
518-436-4952
RESTAURANT@NICOLESCATERING.COM

PRICING

Room Fees & Deposits

A non-refundable deposit is taken as a room fee to save your date.
\$250 Delaware Room | \$200 Capital Room
\$100 Hudson Room | \$200 DelSo Terrace

All parties are booked for 3 hours. Additional time will incur additional fees.

Your requested date and room is reserved once Nicole's has received the deposit and signed contract.

All events must be finalized 10 days prior to the date.
Final Payment is due at the end of your event.

Minimum Food and Beverage Spends

Minimum spends may be increased during holiday and peak seasons.

Delaware Room

10 am and 3pm:

Monday to Sunday starting at \$2,000

4pm - 10pm:

Fridays and Saturdays starting at \$4,000.

Sundays to Thursdays starting at \$2,500.

Hudson Room starting at \$750.

Capital Room starting at \$1,750.

DelSo Terrace starting at \$1,750.

Events outside of restaurant hours start at \$1,500.

Cancellations & Fees

The following fees are applied to every private event:

8% Sales Tax | 20% Gratuity

Cancellations within 7 days of the event, 25% of the subtotal is due.
Cancellations within 48 hours of the event, 50% of the subtotal is due.

We look forward to working with you!

APPETIZERS & BAR PACKAGES

ALL APPETIZER PRICES ARE BASED ON ONE HOUR, ADDITIONAL TIME WILL BE AN ADDITIONAL COST

BAR PACKAGES

ALL GUESTS OVER THE AGE OF 21 WILL BE INCLUDED IN THE BAR PACKAGE

BEER WINE AND ESPRESSO 1 hour 12. | 3 hour 22.

A selection of beer and house wines, as well as N/A espresso drinks

FULL OPEN WELL LIQUOR 1 hour 16. | 3 hour 30.

Well liquors, beer, wine, and espresso

FULL OPEN PREMIUM LIQUOR 1 hour 19. | 3 hour 35.

Includes previous packages as well as premium liquors such as Tito's, Absolut, Stolli, Jack Daniel's, Bulleit, Jameson, Johnny Red, Sauza, Bombay

FULL OPEN ULTRA-PREMIUM LIQUOR 1 hour 25. | 3 hour 39.

Includes previous packages as well as ultra-premium liquors such as Grey Goose, Ketel One, Woodford Reserve, JW Black, Casamigos, Patron, Bombay sapphire

DISPLAY PLATTERS

Fried Calamari | Fried Artichokes | Fried Cauliflower Bites | Bruschetta | Tomato & Mozzarella | Margherita Flatbread
choose two \$8.pp | three \$11.pp

ARTISAN CHEESE BOARD

Gourmet crackers | \$6.pp

ANTIPASTO PLATTER

Italian meats, roasted red peppers, olives, artichokes | \$5.pp

FRESH VEGETABLE CRUDITÉS

Creamy spinach dip \$3.25pp

HAND-PASSED HORS D'OEUVRES

choice of three \$14.pp | each additional \$5.pp

THREE CHEESE STUFFED
MUSHROOMS

SLICED TENDERLOIN ON A
CROSTINI

HAZELNUT CHICKEN BITES

CHICKEN PARM BITES

TENDERLOIN TIPS WITH
GORGONZOLA WRAPPED WITH
BACON

SCAMPI NICOLE
SHRIMP WRAPPED WITH
PROSCIUTTO AND FONTINA
CHEESE

MEATBALLS WRAPPED WITH
BACON

JUMBO SHRIMP COCKTAIL

CRAB CAKES WITH REMOULADE

BANG-BANG CAULIFLOWER

CLAMS CASINO

GOAT CHEESE FRITTERS

PLATED APPETIZERS

Items are individual portions | ordered per person

PENNE ALLA VODKA 6.

CRISPY ARTICHOKEs 6.
lemon-caper aioli

LITTLE NECK CLAMS 8.
1/2 dozen clams
zuppa or basilico style

SEASONAL SOUP SELECTION
based on Menu Pricing

BRUSSELS SPROUTS 8.
lemon dill, roasted chickpeas, goat cheese,
tzatziki

FRIED CALAMARI 8.
hot peppers, marinara

SHRIMP COCKTAIL (3) 10.
spicy cocktail sauce

PLATED DINNER MENU

Packages start at \$42.pp for dinner | \$32.pp for lunch
one salad. three entrees. plated dessert. coffee. tea. soda.

SALADS

Choose One

NICOLE'S GARDEN SALAD

Field greens, vegetables, balsamic vinaigrette

BEET & PISTACHIO SALAD

Field greens, roasted beets, toasted pistachio, goat cheese, pickled onions, lemon-oregano vinaigrette | +\$3.pp

CLASSIC CAESAR SALAD

Romaine lettuce, toasted croutons, Romano cheese

BURRATA

Heirloom tomatoes, balsamic pearls, fresh basil | +\$7.pp

Entrees

Choose Three - Count per meal due 10 days prior to the event

VEGETARIAN

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS"

Marinara, Mediterranean herbs, crisp basil

EGGPLANT PARMESAN

Tomato sauce, Romano cheese, mozzarella

STUFFED EGGPLANT

Herbed goat cheese, ricotta, spinach, marinara, mozzarella

GRILLED VEGETABLE NAPOLEON

Grilled vegetables, stacked with fresh mozzarella, spinach, quinoa

PASTA

TORTELLINI PRIMAVERA

Cheese tortellini, vegetables, roasted garlic cream

CREAMY BOURSIN AND MUSHROOM PASTA

Pappardelle, spinach, sun-dried tomatoes, Parmesan

PENNE ALLA VODKA

Option to add chicken or shrimp

PAPPARDELLE AND MEATBALLS

Romano cheese, marinara

SHORT RIB RAGU

Braised short rib, pappardelle, tomato gravy, Romano Cheese

SEAFOOD

SHRIMP GENOVESE

Battered shrimp, spinach, lemon garlic wine sauce

GRILLED SALMON

Spaghetti squash, lentils, kale, lemon oregano vinaigrette

SEARED SWORDFISH

Crispy polenta cake, spinach, tomato caper relish
dinner +\$5. | lunch +\$11.

SEAFOOD FRA DIAVOLO

Shrimp, scallops, clams, spicy marinara, linguini
dinner +\$6. | lunch +\$12.

VEAL | PORK | BEEF

VEAL

Parmesan | Francese | Marsala | Saltimbocca | Milanese
+\$4. dinner | +\$8. lunch

GRILLED PORK CHOP

Bone in pork chop, sweet potato mash, broccoli rabe, apple Dijon pork au jus
+6. dinner | +12. lunch

SEARED RIBEYE STEAK

Italian potatoes, roasted Brussels sprouts, tomato mushroom bourbon cream sauce
+\$8. dinner | +14. lunch

GRILLED NEW YORK STRIP STEAK

Italian potatoes, roasted Brussels sprouts, Sun-dried tomato, wild mushroom bourbon sauce
+\$6. dinner | +\$12. lunch

FILET MIGNON

mashed potatoes, broccoli rabe
Roasted cipollini, portobello, port wine reduction
+\$7. dinner | +\$13. lunch

POULTRY

CHICKEN MARSALA

Mushrooms, Marsala wine sauce

CHICKEN PICCATA

Lemon-garlic caper wine sauce

CHICKEN FRANCESE

Lightly battered chicken, sautéed mushrooms, lemon garlic wine

CHICKEN PARMESAN

Tomato sauce, Romano cheese, mozzarella

HAZELNUT CHICKEN

Hazelnut-crusting Frangelico-orange cream sauce

CHICKEN SALTIMBOCCA

Prosciutto ham, sage, fontina cheese, spinach, sherry wine sauce

CHICKEN MILANESE

Lemon butter wine sauce, grilled lemon, capellini pasta

ITALIAN ROASTED CHICKEN

Airline chicken breast & thigh, Italian potatoes, roasted baby carrots, herb pan jus

BUFFET STYLE MENU

Buffet packages start at \$44.pp for dinner | \$34.pp for lunch
Includes below menu as well as Italian bread, dessert, coffee, tea, soda
Minimum 25 portions

SALADS

Choose One

NICOLE'S GARDEN SALAD

Field greens, vegetables, balsamic vinaigrette

BEET & PISTACHIO SALAD

Field greens, roasted beets, toasted pistachio, goat cheese, pickled onions, lemon-oregano vinaigrette | +3.pp

CLASSIC CAESAR SALAD

Romaine lettuce, toasted croutons, Romano cheese

STRAWBERRY FIELD GREEN SALAD

Strawberries, orange segments, coconut, goat cheese, strawberry vinaigrette | +\$3.pp

ENTREES

Choose Two

CHICKEN

Parmesan | Francese | Piccata | Saltimbocca | Hazelnut

VEAL

Parmesan | Marsala | Francese | Piccata | Saltimbocca | +\$4.pp

MEATBALLS & SAUSAGE

Parmesan cheese, marinara

SLICED NEW YORK STRIP STEAK

Mushroom Marsala wine sauce | +\$5.pp

TENDERLOIN OF BEEF | CARVING BOARD

Horseradish, zip sauce | + \$6.pp

SEAFOOD FRA DIAVOLO

Shrimp, scallops, clams, spicy marinara, linguini | + \$8.pp

SHRIMP SCAMPI

Jumbo shrimp, rice, scampi sauce

SHRIMP GENOVESE

Battered shrimp, spinach, lemon garlic wine sauce

GRILLED SALMON

sautéed spinach, lemon-dill beurre blanc

STUFFED EGGPLANT

Herbed goat cheese, ricotta, spinach, marinara, mozzarella

EGGPLANT PARMESAN

Tomato sauce, Romano cheese, mozzarella

PASTAS & SIDES

Choose Three

PASTA CLASSICS

Marinara | Arrabiata | Alla Vodka | Alfredo
GF Pasta +\$3.pp

TORTELLINI PRIMAVERA

Cheese tortellini, vegetables, roasted garlic cream

POTATOES

Roasted garlic mashed | roasted red skinned
mashed sweet | Italian potatoes

SAUTÉED MIXED VEGETABLES

SAUTÉED ITALIAN BROCCOLI

Garlic, oil, roasted red peppers, Romano cheese

GREEN BEANS ALMONDINE

SAUTÉED GREENS AND BEANS

DESSERTS

Choose One

PLATED DESSERTS

Chef's selection may include
Italian Rainbow Cake | Cheesecake | Chocolate Flourless
Cannoli | Tiramisu | Crémé Brûlée

ASSORTED MINI DESSERTS \$3.00pp

Chef's selection may include
Mini Cannoli | French Macaron
Chocolate Mousse Cups | Lemon Bars | Brownies

BRUNCH MENU

BAR SERVICE

CLASSIC PROSECCO MIMOSAS

\$8. each \$22 bottomless up to three hours

BLOODY MARY & MIMOSA BAR

\$28 up to three hours

BEER, WINE AND LIQUOR - SEE PACKAGES

All brunch packages include juice, coffee and tea

DISPLAY TABLE \$6.PP

Fresh Fruit and Mini Muffins

BRUNCH BUFFET

INCLUDES CHOICES BELOW, COFFEE, JUICE, TEA, SODA | \$32.PP

SALAD | CHOOSE ONE

Strawberry Fields | Nicole's Garden Salad | Caesar | Beet & Pistachio

QUICHE OR FRITTATA | CHOOSE ONE

Green Goddess | Vegetable | Classic Lorraine | Ham & Swiss

BELGIAN WAFFLES

Toppings | strawberries, blueberries, warm maple syrup, whipped cream

ENTREES | CHOOSE ONE

Tortellini Primavera | Chicken Milanese | Chicken Francese | Asparagus & Pea Penne | Eggplant Parmesan

SIDE DISHES | CHOOSE TWO

Crispy Bacon | Sausage | Home Fried Potatoes, Fresh Fruit, Biscuits

SIT-DOWN-STYLE BRUNCH

PRICE INCLUDES JUICE, COFFEE, TEA, SODA, AND A CHOICE FROM THREE ENTRÉES | \$28.PP

BENEDICTS

Classic | Lobster +\$7. | California +\$6. Served with home fried potatoes

STUFFED FRENCH TOAST

Banana & Chocolate | Strawberry, cream cheese & toasted pecan

QUICHE OR FRITTATA

Lorraine | Vegetable | Seafood served with home fried potatoes and mixed green salad on plate

SANDWICH

Grilled Vegetable Wrap | Chicken Caprese Baguette | BELTA Baguette served with side salad

SALAD

House Salad | Caesar Salad | Beet and Pistachio Salad | Strawberry Field Salad
Add Chicken | Add Shrimp | Salmon +\$6.00pp

DESSERTS

PLATED DESSERTS \$8.pp

Chef's selection may include

Italian Rainbow Cake | Cheesecake | Chocolate Flourless
Cannoli | Tiramisu | Crémé Brûlée

ASSORTED MINI DESSERTS \$10.pp

Chef's selection may include

Mini Cannoli | French Macaron
Chocolate Mousse Cups | Lemon Bars | Brownies