

We Also Help With Fundraising

Ask your restaurant manager about fun and easy ways for your non-profit organization to raise funds.

Just follow these easy steps:

- 1:** Visit your local Pasta Factory restaurant and speak to the manager about fundraising opportunities. A three-week advance notice is appreciated.
- 2:** Once your fundraiser has been approved and a date has been selected, the manager will assist you in creating a flyer. Once the flyer has been completed and approved by the manager, distribute as many of them as possible to family, friends, organization members and their parents.
- 3:** At the time of your fundraiser, the flyers will be collected by the cashiers when your guests place their orders. At the conclusion of the event, the manager will compile all flyers and calculate the total pre-tax sales generated by your organization.
- 4:** A contribution check for a percentage of all pre-tax sales brought in by your guests will be sent to your organization within 30 days of the scheduled event.



Peter Harris Plaza 952 Troy Schenectady Road Latham, New York 12110 Tel: 518.785.7613 Fax: 518.785.7616	Clifton Park Center 22 Clifton Country Rd, Space #39 Clifton Park, New York 12065 Tel: 518.371.1999 Fax: 518.371.7065
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Pastas Salads Soups Desserts

Ask About Catering

Why Choose The Pasta Factory?

Whether planning a large event, entertaining your clients, or hosting a small dinner party, The Pasta Factory has what you need. We offer a wide array of menu selections sure to please any crowd. We can customize your order and provide suggestions as to what menu items would best suit your taste.

If you have any questions or would like more information, please call and ask to speak to our manager.

Catering Appetizers

Bruschetta (16 slices with topping)	\$22.99
Breadsticks (One dozen)	\$4.99
Spinach Con Queso (16 oz. of dip with plenty of chips)	\$23.99

Catering Salads

Each salad serves 5 – 6 guests as a meal or 10 – 12 guests as a starter.

BBQ Chicken	\$31.99
Chopped	\$29.99
Caesar	\$24.99
Cranberry Spinach	\$24.99
House Garden	\$24.99
Greek	\$24.99
Pear and Balsamic	\$24.99

Catering Add-ons

Beef	\$10.99
Chicken	\$10.99
Shrimp	\$10.99
Tofu	\$9.99
Meatballs	\$10.99
Veggies (up to 3)	\$4.79

Catering Entrees

Each dish serves 5 – 6 guests.

Chicken Alexandra	\$42.99
Tuscan Chicken	\$42.99
Sausage, Peppers and Penne	\$37.99
Shrimp Scampi	\$39.99
Chicken Parmesan	\$39.99
Chicken Marsala	\$39.99
Beef Stroganoff	\$37.99
Lobster Ravioli	\$37.99
Basil Pesto	\$29.99
Capellini Primavera	\$28.99
Fettuccine Alfredo	\$28.99
Marinara	\$28.99
Sesame Lo Mein	\$28.99
Southwest Chipotle	\$28.99
Japanese Udon Noodles	\$30.99
Thai Peanut	\$29.99
Mac and Cheese	\$28.99

Catering Desserts

Brownies	\$1.69/ea
Cookies	\$.99/ea
Cheesecake	10 slices \$39.99 6 slices \$23.99

Catering Drinks

Cups and ice are included.

Freshly Brewed Iced teas (Sweetened or unsweetened)	\$9.99/gallon
Lemonade	\$9.99
Soda (Coke, Diet Coke, Sprite)	\$2.99/2 liters

Appetizers

Spinach Con Queso NEW
A zesty blend of pepper jack cheese, onions, red peppers and spinach, served with warm tortilla chips. \$4.99

Bruschetta NEW
Our house mixture of diced tomatoes, fresh basil, olive oil and garlic over baked French bread, topped with parmesan cheese and balsamic vinaigrette. \$4.89

Potstickers
Chicken and cabbage wrapped in a traditional Asian dumpling. 4 for \$3.39 6 for \$4.89

Mozzarella Bread
4 fresh baked breadsticks stuffed with mozzarella cheese and served with a side of house made marinara. \$4.79

Fresh Mozzarella NEW
Fresh buffalo mozzarella, roma tomatoes, olive oil, basil leaves and roasted red peppers all topped with a drizzle of our Balsamic Vinagrette and fresh pesto. An excellent twist to an Italian classic. \$3.99

Breadsticks
Baked fresh to order. 2 for \$.75 4 for \$1.50

Tomato Bisque
A new classic twist to traditional Tomato Bisque! Cup \$1.99 Bowl \$3.69

Soup of the day
Ask the staff! (It's delicious everyday) Cup \$1.99 Bowl \$3.69

Kids Age 12 & Under

Add beef, chicken, meatballs, shrimp or tofu to any kids item for only \$1.25 or veggies for only \$.99

Alfredo \$3.39

Buttery \$3.39

Mac and Cheese \$3.39

Spaghetti and Meatballs \$3.39

Chicken Tenders \$3.39

Drinks

Fountain \$1.89

Unsweetened Iced Tea \$1.89

Hot Tea \$1.89

Coffee \$1.89

Kid's fountain (milk, chocolate milk, fountain) \$.99

Domestic Beers \$3.75

Imported Beers \$4.25

Wines \$19.00/bottle \$4.50/glass



Great additions to your Pasta or Salad Bowl

Beef (4 oz.) add 1.99

Chicken (4 oz.) add 1.99

Meatballs (4) add 1.99

Shrimp (3.5 oz.) add 1.99

Tofu (4 oz.) add 1.75

Veggies (3) add .85

Spicy 
Extra spicy 
Extremely spicy 

Salads

Steak Salad
Tender Sirloin steak, cherry tomatoes, roasted red peppers, fresh red onions and a chipotle ranch dressing, all on top of a bed of crisp romaine lettuce, flat leaf spinach, and cheddar jack cheese. Garnished with French fried onions. \$6.89

BBQ Chicken Salad
Our made to order barbequed chicken rests on a bed of our unique salad mix, with diced tomatoes, red onions, avocados, sweet corn, black beans, roasted red peppers, topped with chipotle Ranch dressing and fried onion strings. \$6.89

Chopped
Our House lettuce combined with avocado, sweet corn, smoked bacon, pumpkin seeds, diced red onion, diced tomato and feta cheese, all tossed with a house made Feta Vinaigrette dressing. \$6.89

Greek Salad
Pasta or a salad? Let's make it both! Our house lettuce and al dente rotini pasta mixed with a traditional Greek dressing, topped with Kalamatta olives, sliced tomatoes, and red onions and garnished with feta cheese and a pepperoncini for an extra kick. \$6.29

Pear and Balsamic
Succulent Bosc pears, crunchy walnuts and fresh baby spinach, lightly tossed with our house Balsamic Vinaigrette. Topped with blue cheese crumbles. \$5.79/full \$3.59 half

Cranberry Spinach
Dried cranberries, spiced almonds and flat leaf spinach blended with poppy seed dressing. \$5.69/full \$3.59 half

Caesar Add chicken or shrimp for \$1.99
Crisp, chopped romaine tossed with croutons, parmesan cheese and a classic Caesar dressing. \$5.69/full \$3.59/half

House Garden \$1.99 side with purchase of entrée
Fresh lettuce and mixed greens veiled with mouth watering Roma tomatoes, fresh red onions, croutons, cheddar jack cheese and your choice of delicious dressing. \$5.69

Specialties

Tuscan Chicken NEW
Sautéed chicken breast tossed with mushrooms, artichoke hearts, prosciutto, capers and lemon butter. Served over angel hair pasta, topped with fresh parmesan cheese, parsley and lemon. \$9.99

Chicken Alexandra NEW
Chicken breast sautéed with spinach, roasted red peppers and mushrooms in a Marsala tomato cream sauce, served over angel hair pasta. Topped with fresh parmesan cheese and parsley. \$9.99

Chicken Marsala
A double breast of lightly floured, boneless chicken, wok seared with savory tomatoes and mushrooms, in a heavenly Marsala cream sauce, served over a bed of farfalle pasta. \$9.99

Chicken Parmesan
Two savory pieces of chicken breast, coated with Italian breadcrumbs, a layer of spaghetti sauce, and mozzarella cheese, all a top a gracious portion of spaghetti. \$9.99

Shrimp Scampi
A generous portion of succulent shrimp, sautéed in a mix of diced Roma tomatoes, parsley and garlic. Finished in a lemon butter and served over angel hair. \$9.99

Lobster Ravioli
A traditional ravioli, stuffed with authentic lobster and ricotta cheese, all underneath a spicy chipotle cream sauce and a delectable layer of mozzarella cheese (Don't like spicy? Substitute the sauce!) \$9.39

Chicken Pomodoro
Spinach, Roma tomatoes, fresh sautéed chicken, garlic and basil, all mixed with a white wine cream sauce, and garnished with parmesan cheese over a bed of angel hair. \$7.79

Stuffed Eggplant Rolotini NEW
Fried eggplant, stuffed with ricotta cheese, baked with marinara sauce and mozzarella cheese. Garnished with fresh parmesan and basil. \$7.69

Italian

Sausage, Peppers and Penne NEW
Sweet Italian sausage, sautéed with our caramelized red peppers and yellow onions. Tossed with our homemade marinara sauce and penne pasta. Finished with parmesan and basil. \$8.99

Fettuccine Alfredo
Our home made, classic Alfredo sauce, mixed with fettuccine and finished with a Parmesan Romano blend and a pinch of parsley. \$7.59

Basil Pesto
Tomatoes and mushrooms sautéed in white wine combined with an original pesto cream sauce and tossed into a bed of farfalle. \$7.79

Capellini Primavera
Carrots, zucchini, squash, tomatoes, broccoli, garlic and oregano all blended together in a white wine sauce. Served over capellini, the Balsamic vinaigrette sauce makes the dish. \$7.19

Marinara
Our house made Marinara sauce served over your choice of pasta. \$5.99

Penne Napoli NEW
Penne pasta tossed in a spicy Arrabiatta sauce with basil, red pepper flakes, garlic, tomatoes and mozzarella cheese. Topped with parmesan and basil. \$6.49

Tortellini ala Vodka NEW
Cheese filled tortellini tossed with our tangy vodka sauce, with prosciutto, diced tomatoes, and red onions. \$8.69

American

Beef Stroganoff
Juicy sirloin and fresh mushrooms sautéed to perfection in a classic Stroganoff sauce. Garnished with sour cream and scallions. \$8.19

Southwest Chipotle
Fettuccine pasta in a zesty chipotle cream sauce, tossed with red bell peppers, yellow onions and garnished with parmesan and Romano cheese. \$7.19

Spicy Cajun
Red bell peppers, Sicilian cut yellow onions, and fresh scallions, all mixed in a spicy tomato-cream sauce tossed with fettuccine. The red pepper flakes make this our spiciest dish! \$7.19

Mac and Cheese
Our three cheese original blend, completed with fusilli pasta. \$6.89

Buttery Noodles
Egg noodles with a touch of butter and cream, with a pinch of salt. Add two veggies on us! \$5.49

Asian

Sesame Lo mein
Lo mein noodles cooked in a Japanese teriyaki sauce, with red peppers, scallions, mushrooms and Napa cabbage. Garnished with sesame seeds. \$6.99

Spicy Udon Noodles
Udon noodles simmered with garlic, broccoli, mushrooms, carrots and red pepper flakes with our sugar lime soy sauce. Topped with a lime wedge and bean sprouts. \$6.99

Thai Peanut
Match stick carrots, peppers and scallions combined with rice noodles in a peanut butter based sauce (This one's got a little kick). \$6.99

Pad Thai
Peanuts, egg, garlic, bean sprouts and scallions tossed in rice noodles and a classic Thai Sauce. Garnished with crushed peanuts, fresh cilantro and a lime. \$6.99

Desserts

Cannoli
Chocolate chip and Ricotta cheese-filled flaky pastry shell drizzled with chocolate syrup. \$3.99

Brownies
Chocolate Chip and Rocky Road — They are absolutely delicious. \$1.69

Cookies
Freshly baked everyday. You know you have to have one. \$.99

NY Cheesecake
An American favorite, with your choice of strawberry puree or chocolate syrup. \$3.99

Italian Ice NEW
Authentic Italian Ice served pop up style. You don't even need a spoon! Served in Cherry and Lemon Fat Free, Cholesterol Free. \$1.59

Whole wheat pasta can be substituted. Please note: The brief descriptions of menu items may not include all ingredients, Specific allergy questions should be directed to a manager.