

Frese's Catering Service

293 Stanton Road

Coeymans Hollow, NY 12046

Home Office - (518) 756-6535

Commissary - (518) 756-2060

Banquet Dinner Menu

Minimum 50 people

Complimentary Hors D'oeuvres

Fresh vegetable crudité's with dip, bread – cheese- pepperoni,
Chicken wings, Swedish meatballs

Appetizers (Choice of one)

Chilled fruit cup, chef's soup of the day, fettuccini alfredo,
Penne pasta with a vodka sauce, pasta primavera or ziti

Entrees

All entrees include: tossed garden salad. Choice of potato,
rice or pasta, any two vegetables, rolls, butter, dessert,
coffee, tea or decaf.

* Spaghetti with meatballs and sausage.....	14.75
* Baked Ham, served with a delicious orange raisin sauce ...	18.75
* Roast Turkey, with savory sage dressing	19.25
* Roast Top Sirloin of Beef au jus ..	19.25
* Roast Pork Tenderloin.....	18.75
-Combination of any two family style meats add .50 per person	
Oven Roasted Half Chicken	16.75
Stuffed Boneless Breast of Chicken	19.75
Chicken Marsala	19.25
Chicken Cordon Bleu .	19.75
Chicken Parmigiana ...	19.75
Roast Rock Cornish game hen, stuffed with wild rice	21.75
Baked Stuffed Filet of Sole almandine.....	21.75
Grilled Salmon	21.75
Roast Prime Rib of Beef, Au jus	23.75
NY Strip Steak, 12 – 14 oz	23.75
*Fried shrimp & scallops	23.75
Shrimp & scallops in addition to any above entrée.....	6.00

*Indicates family style unlimited dinner entree.

Potato, Rice or Pasta (one) Vegetables (two)

oven roasted potatoes, “real” mashed potatoes, baked stuffed potatoes, garlic smashed potatoes, rosemary herb potatoes, scalloped potatoes, rice pilaf, wild rice, rice florentine, white rice, ziti, penne, spaghetti, linguine with your choice of sauce, green beans almandine, buttered corn, Italian style green beans, sweet peas & pearl onions, stir fried vegetables, glazed carrots, seasonal summer squash, seasonal zucchini, broccoli with cheese sauce

Dessert

Ice cream, sundae, pudding, parfait, pie, and sheet cake

Contract

Terms and Conditions

1. A non-refundable deposit will reserve the date you have selected. The minimum deposit of \$1.00 per person will be applied to your final bill. Should you need to cancel the date, your deposit will be used to cover anticipated lost revenues and cannot be refunded.
2. Prices reflect cash payments paid in full at the time of services. Business accounts may request special billing arrangements prior to the event; However, payment in full must be received within 30 days or be subject to finance charges of 2% per month. For credit card payments add 3% processing fees.
3. Tax exempt companies need to provide a tax-exempt voucher at the time of booking. Payment must be made with an organizational check or Government voucher.
4. All food and beverages are subject to 17% gratuity for service and 8% New York State sales tax.
5. Guaranteed attendance for your event must be received no later than 7 days before the date of the event. This number will be considered a final guarantee not subject to reduction. Additions above guaranteed guest count will be added to final bill. The caterer will take an actual guest count during the event. In addition, the caterer cannot be held liable for shortages as a result of the patrons inaccurate guest count.
6. All events are booked for a maximum of 6 hours. Overtime will be charged at a rate of \$200.00 per hour and is at the discretion of management.
*Please note that no event will go past 1:00 am.
7. The patron assumes full responsibility for any and all damages caused by a guest, or other people attending the event. It is understood that the patron will conduct the event in an orderly manner and in full compliance with all applicable laws, ordinances and regulations.

8. A fee of \$50.00 shall be charged to the patron for each returned check due to insufficient funds, stop payments, or accounts closed.
9. The patron is responsible for all legal or bank fees incurred by the caterer for the collection of any outstanding debts.
10. Events with two or more entrees. Color-coded tickets for each entree will be provided for your guests to help our wait staff better serve you.
11. During off premise events, the caterer cannot be held liable for problems resulting from poor facilities.
12. The minimum number of people for full service catering is 50. A 10% up charge shall be added to the total bill on events with attendance below 50 people.
13. We do not permit affixing anything to the banquet room walls, floor, and ceiling with nails, staples, tacks or tape.
14. This Agreement is contingent upon absence of strikes, labor disputes, accidents, increases in market prices or causes beyond control. The patron expressly grants the caterer the right to increase the prices quoted or make reasonable substitutions on the menu. The caterer will respectfully notify the patron of any such changes or occurrences before the date of the event.