

# Frese's Catering Service

293 Stanton Road  
Coeymans Hollow, NY 12046  
Home Office - (518) 756-6535  
Commissary - (518) 756-2060

## **Carving Board Buffet**

**Minimum of 50 people**

**\$21.75 per person**

### *Hors D'oeuvres*

Vegetable crudités

Bread, cheese and pepperoni

Swedish meatballs

Marinated chicken skewers with dipping sauces

### *Choice of three salads*

Tossed garden greens, three bean, potato, waldorf, cucumbers and sour cream, carrot and raisin, marinated beets and onions, tomatoes vinaigrette, macaroni, cole slaw, fresh fruit salad, marinated vegetable assortment, pasta primavera or antipasto

### *Choice of three entrees*

Roast top sirloin, baked ham, roast turkey, roast pork (all chef carved).  
baked chicken quarters, grilled chicken breast, chicken florentine,  
chicken teriyaki, chicken cacciatore, coq au vin, chicken marsala,  
chicken parmesan, chicken piccata, chicken francise, boneless stuffed  
chicken breast, marinated and chef carved London broil, sirloin tips with  
a mushroom gravy, steak teriyaki, fried popcorn shrimp. linguine with  
clam sauce, seafood newburg, grilled salmon,

### *Potato, Rice or Pasta (two) Vegetables (two)*

Oven roasted potatoes, "real" mashed potatoes, garlic smashed, potatoes au gratin, scalloped potatoes, baked potatoes, baked stuffed potatoes, rice pilaf, rice Florentine, wild rice, white rice, baked ziti, ocho, spaghetti, linguini, green beans almandine, glazed carrots, Italian style green beans, seasonal summer squash, seasonal zucchini, broccoli with cheese sauce, stir fried vegetables

### *One Dessert*

Ice cream, sherbet, pudding, parfait, sundae, hot apple crisp,  
Italian cookies with crème puffs and éclairs

Pie or cake (except wedding)

Cheesecake with choice of topping... ..	3.00 pp
Venetian dessert and pastry table... ..	5.00 pp

## **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.