

Frese's Catering Service

293 Stanton Road

Coeymans Hollow, NY 12046

Home Office - (518) 756-6535

Commissary - (518) 756-2060

Hors D'oeuvres **(per person, per hour)**

Hot

Italian or Swedish meatballs.....	1.00
Barbecued cocktail franks	1.00
Buffalo, teriyaki or barbecue chicken wings.....	1.50
Breaded chicken wings.	2.00
Fried popcorn shrimp	2.00
Stuffed mushroom caps	1.00
Breaded mozzarella sticks with tomato sauce	1.00
Potato skins with cheese and bacon filling.....	1.00
Filo's: cheese and spinach	1.00
Mini pizza bagels.....	1.00
Mini egg rolls with sweet and sour sauce.....	1.00
Breaded vegetable assortment with dipping sauces.....	2.00
Tempura battered broccoli.....	1.00
Fried clam strips	1.00
Stuffed clams casino	2.50
Quiche: florentine, spring vegetable, cheese or lorraine.....	1.50
Fried calamari with tomato sauce	1.50
Bacon wrapped chicken livers	2.00
Rumaki	2.50
Jalapeno fritters stuffed with bacon and cheddar	2.50
Mesquite chicken quesadilla's.....	2.50
Scallops wrapped in bacon	2.50
Make your own taco bar	2.00
Breaded chicken tenders with assorted dipping sauces.....	2.00
Chef carved round of beef w/assorted rolls & condiments.....	3.00

Cold

Bruschette	1.00
Italian twist bread with sharp cheddar cheese	1.00
Fresh vegetable crudités with dip	1.00
Assorted fresh fruits and cheeses	1.00
Seasonal fresh fruit tray with a chocolate fountain	1.50
Shrimp bowl with cocktail sauce and lemon wedges	5.00
Assorted cheese spreads and crackers	1.00

Stuffed vegetables with pate spread	1.00
Assorted pates with crackers and party breads	1.00
Deviled eggs	1.00
Marinated mushrooms with artichoke hearts.....	1.00
Seasonal fresh fruit tray	1.00
Assorted chilled canapés	1.00
Assorted finger sandwiches	1.00

Cocktail Hour Buffet
 Minimum 50 people - \$12.00 per person
 Select three hot Hors D'oeuvres and three cold
 Hors D'oeuvres from the above list (3 hour set up)
Excluding shrimp and scallops.

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.