

Full Service Barbecue Menu

Bringing the area's Best BBQ to you.....

Frese's Catering Service

"Since 1920"

Thomas M. Frese

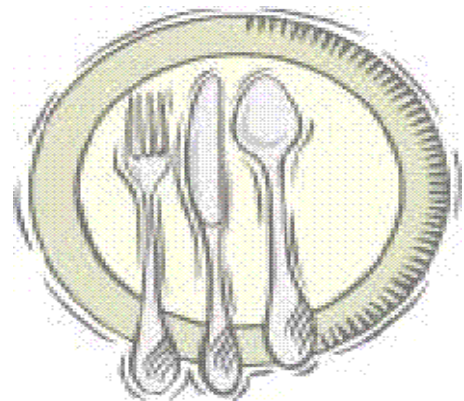
Proprietor/Executive Chef

293 Stanton Road

Coeymans Hollow, NY 12046

(518)756-6535 (518)756-1000 (518)573-3717

fresecatering@aol.com



Frese's Catering Service

"Serving the Capital and Hudson Valley Since 1920"

Thank you for expressing an interest in Frese's Catering Service. Frese's is a unique catering service because we can be where you need us, when you need us, whether it be at one of the area halls, your office, a park or in the comfort and convenience of your own home.

We are an experienced personalized catering service with a family tradition of meeting your needs and budget. The following pages include various full-service menu suggestions for your upcoming function. Our full-service barbecue menus include set up, applicable designer dinnerware, table covering for the buffet table, and service staff to service the meal and clean up.

Since 1920, the Frese family has been taking your thoughts and dreams and making them a reality. If you don't see something you have in mind, contact me, so we can customize a menu to your individual taste.

If you have a tentative date and would like to confirm a reservation, please do so as soon as possible. If you have reserved a date and would like to finalize your plans or if you have any questions, please feel free to give me a call. No date is reserved without a deposit.

Thank you for selecting Frese's Catering Service to share in your special day. I look forward to hearing from you in the near future.

Sincerely,

Tom

Thomas M. Frese

Proprietor/Executive Chef

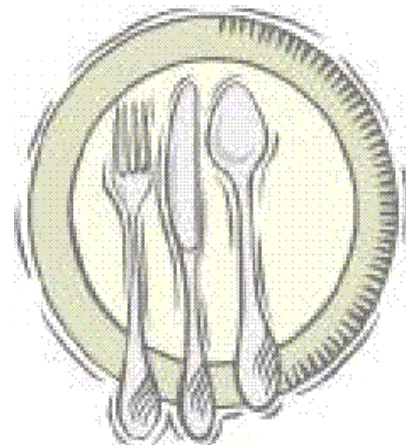
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Hors D'oeuvres

Prices are per person - per hour.

Hot Hors D'oeuvres

Italian or Swedish meatballs	3.00
Barbecued cocktail franks	2.00
Breaded chicken tenders with assorted dipping sauces	3.00
Buffalo, teriyaki or barbecue chicken wings.....	3.00
Breaded chicken wings	3.00
Marinated chicken skewers with assorted dipping sauces	3.00
Fried popcorn shrimp.....	2.00
Stuffed mushroom caps	2.00
Breaded mozzarella sticks with tomato sauce	2.00
Potato skins with cheese and bacon filling.....	3.00
Filo's: cheese and spinach.....	3.00
Mini pizza bagels	2.00
Mini egg rolls with sweet and sour sauce	2.00
Breaded vegetable assortment with dipping sauces	3.00
Tempura battered broccoli	2.00
Fried clam strips.....	3.00
Stuffed clam's casino	5.50
Quiche: Florentine, vegetable, cheese or Lorraine.....	3.50
Fried calamari with tomato sauce.....	5.00
Bacon wrapped chicken livers	3.00
Cocktail franks wrapped in a puff pastry	3.00
Jalapeno's stuffed with bacon and cheddar	2.50
Mesquite chicken quesadilla's	3.50
Scallops wrapped with bacon	5.00
Shrimp wrapped with bacon.....	4.00
Make your own taco bar (Banquet Service Only)	6.00
Pulled Pork Sliders.....	4.00
Chef carved round of beef w/assorted rolls & condiments	8.00

Cold Hors D'oeuvres

Bruschetta.....	2.00
Assorted chips with salsa and guacamole	2.00
Italian twist bread with pepperoni and sharp cheddar cheese.....	3.00
Fresh vegetable crudités with dip	2.00
Seasonal fresh fruit tray.....	3.00
Assorted fresh fruits and cheeses	3.00
Seasonal fresh fruit tray with a chocolate fountain	6.00
Shrimp bowl with cocktail sauce and lemon wedges.....	5.00
Assorted cheese spreads and crackers	3.00
Stuffed vegetables with assorted cheese and pate spreads.....	3.50
Assorted pates with crackers and party breads	4.00
Relish Tray	2.00
Marinated grilled vegetable assortment.....	4.00
Assorted Italian meat and cheese trays.....	6.00
Charcuterie Board.....	8.00

Cocktail Hour Buffet

Minimum 50 people - \$12.00 per person

Bread, Cheese and Pepperoni, Vegetable Crudite with dip, Seasonal Fresh Fruit Trays,
Swedish Meatballs, Marinated Chicken Skewers with Dipping sauces

Barbecue Menu

2-3 Hour service depending on extras and options ordered.

Entree's

Chicken barbecue	24.75
barbecued half chicken slow cooked with our house barbecue sauce.	
Grilled boneless chicken breast.....	28.75
12 oz. marinated, choice of side sauces	
Barbecued beef, chef carved	32.75
pit roasted over hickory wood, chef carved to order, served with a side of barbeque sauce	
New York strip steak, 12 to 14 oz. average.....	36.75
served with a side of sautéed mushrooms.	
Rib Eye steak, our best steak 12 to 14 oz. average	38.75
served with a side of sautéed mushrooms.	
Prime rib of beef, chef carved 12 to 14 oz. average with au jus	40.75
served with horseradish mayonnaise dipping sauce	
Beef Tenderloin, Grilled to perfection. Sliced the way you like it, served with au jus.....	42.75
served with sautéed mushrooms and a classic béarnaise sauce on the side.	
Roast pork, served with an au jus and barbecue sauce	24.75
chef carved pork loin.	
Pulled pork	22.75
slow roasted in a delicious hickory smoked barbecue sauce	
Pork spare ribs	24.75
a full rack of ribs, slow roasted, pit browned and barbecued.	
Smoked Brisket.....chef carved, served with a side of barbecue sauce.....	28.75
Clam steam	34.75
barbecued 1/2 chicken dinner & a dozen steamed clams, drawn butter	
Steak and Chicken combo	38.75
barbecued Quarter chicken & a 10 oz. New York strip steak	
Steak and Shrimp combo.....	42.75
a delicious 12 oz. rib eye steak served with 6 jumbo shrimp cooked scampi style	
Steak and Steamers.....	42.75
a delicious 12 oz. strip steak and a dozen steamed clams	
Steak shish-kabob's (two each)	31.75
tender cuts of sirloin tips skewered with green peppers, onion, and mushrooms	
Chicken shish-kabob's (two each)	28.75
boneless chicken breast skewered with green peppers, onion and mushrooms	

All dinner barbecues include:
Heavy Weight Designer Plasticware

Garden salad with Russian, Ranch and Italian

Potato or rice (choose one)

Baked potato with butter and sour cream, Garlic herb roasted potatoes, Rice (wild, pilaf, or Florentine)

Vegetable (choice of two)

Sweet corn, green beans almandine, summer squash, zucchini, broccoli with cheese sauce, or fresh stir-fry

Rolls and butter

Choice of dessert

Apple pie, strawberry shortcake, Italian cookies, apple crisp, jumbo cookies,
Ice Cream, watermelon, seasonal fresh fruit, or brownies

Traditional Picnic

A Four-hour affair
Grilled to order on premises.
\$ 24.75 per person

Unlimited
Quarter pound all beef hamburgers
Cheeseburgers
Sabrett all beef hot dogs
Italian sausage and peppers
Grilled marinated chicken breast
Veggie burgers (Vegan)
Potato chips
Chili, sauerkraut, lettuce, tomato, onion

Salads (choice of three)
Red skin potato, macaroni (with or without tuna) cole slaw, pasta prima vera,
garden salad with dressings or fruit salad

Assorted condiments

Assorted jumbo cookies

All applicable paper products

Barbecue / Picnic Extra's

Clam bar, (Little Necks) served raw or steamed.....	200 count	150.00 ea.....	400 count.....	300.00 ea.
"Peel and eat" jumbo 26-30 count shrimp with cocktail sauce				15.00 lb.
Lobster Tail.....	4,6,8,or 10 oz. steamed, and served with Hot Drawn Butter			Market Price
Whole Maine Lobster.....	1 ½ lb. steamed served with Hot Drawn Butter			Market price
Shrimp Scampi.....	5 tender jumbo shrimp sautéed in garlic butter			5.00 pp.
Philly style steak and cheese sandwiches				3.00 pp.
Beef brisket, slow roasted and smoked till tender				6.00 pp.
Pork Ribs, slow roasted and tender, 1/2 Rack				8.00 pp.
Barbecued chicken pieces				3.00 pp.
Barbecued pork rib sandwiches				3.00 pp.
Pulled pork.....				4.00 pp.
Macaroni and Cheese.....				3.00 pp.
Baked Beans.....				2.00 pp.
Fresh Sweet Corn and butter.....				2.00 pp.
Assorted Ice Cream Bars.....				3.00 pp.
Assorted soda, ice tea, lemonade and bottled water, cups and ice (4 hour service).....				6.00 pp.
Table covering for guest tables.....				1.00 pp.
Table Linens.....	(must specify table sizes).....			15.00 ea
China and silverware.....				3.00 ea

All prices above apply to a minimum guest count of 50. A guaranteed guest count is required one week before the date of the function. Above prices do not include trash removal, or fees required for a park, pavilion or picnic area. Insurance riders are an additional \$50.00 when required. All prices subject to 8 % NYS sales tax and 20% service charges. Contract terms and conditions apply.

Contract Terms and Conditions

1. A minimum deposit of \$100.00 will reserve the date you have selected. This will be applied to your final bill. The deposit is refundable up until 3 months before the date of the event. Should you need to cancel the event three months before the date, your deposit will be used to cover anticipated lost revenues and cannot be refunded.
2. All events are COD. Prices reflect cash payments paid in full at the time of services.
3. 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 4% processing fees.
4. 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.
5. All food and beverages are subject to 20% service fee and 8% New York State sales tax. Service fees cover the cost of transportation, rentals, maintenance, etc.
6. Gratuities (tips) for staff are voluntary and greatly appreciated. Please give this directly to the staff working. Thank you.
7. 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.
8. All events are booked for a maximum of 4 hours. Overtime will be charged at a rate of \$200.00 per hour and is at the discretion of management.
9. Caterer will charge an additional \$250.00 for the removal of garbage, \$500.00 facility clean up fee, if necessary.
10. 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.
11. A fee of \$50.00 shall be charged to the patron for each returned check due to insufficient funds, stop payments, or accounts closed.
12. The patron is responsible for all legal or bank fees incurred by the caterer for the collection of any outstanding debts.
13. 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.
14. During off premise events, the caterer cannot be held liable for problems resulting from poor facilities. The Caterer will leave the facilities as they are found.
15. The minimum number of people for full-service catering is 50. A 20% up charge shall be added to the total bill on events with attendance below 50 people.
16. We reserve the right to charge a 10% up charge for functions further than 40 miles from our Ravena establishment.

This Agreement is contingent upon absence of strikes, labor disputes, accidents, and 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.

I have read the above terms and conditions and agree to such terms and conditions.

Customer Name _____ Date _____