

# Full Service Dinner Banquet Menu

## Frese's Catering Service

*"Since 1920"*

**Thomas M. Frese**

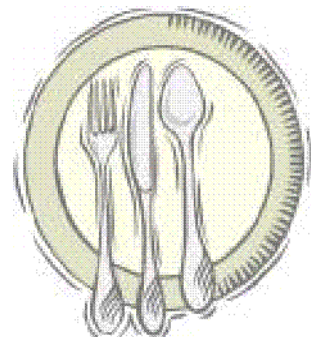
*Proprietor/Executive Chef*

*293 Stanton Road*

*Coeymans Hollow, NY 12046*

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

[freescatering@aol.com](mailto:freescatering@aol.com)



# Frese's Catering Service

*"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 menus include choice of linen colors, China and silverware on all the guest tables, service staff to set up, serve the meals 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.

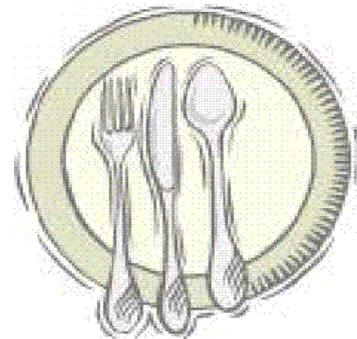
If you have a tentative date and would like to confirm a reservation, please do so as soon as possible. No date is reserved without a deposit. If you have reserved a date and would like to finalize your plans or if you have any questions, please feel free to give me a call.

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

Sincerely,

*Tom*

Thomas Frese,  
Executive Chef/Proprietor  
293 Stanton Road  
Coeymans Hollow, NY 12046  
Home Office: 518-756-6535  
Cell: 518-573-3717  
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# Hors D'oeuvres

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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 .....	3.00
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
Jalapenos 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
Potato Bar (baked or mashed) .....	6.00
Pasta Bar.....	6.00

## Cold Hors D'oeuvres

Bruschetta.....	2.00
Assorted chips with salsa and guacamole .....	3.00
Italian twist bread with pepperoni and sharp cheddar cheese.....	3.00
Fresh vegetable crudité's with dip .....	2.00
Seasonal fresh fruit tray.....	3.00
Assorted fresh fruits and cheeses .....	5.00
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
Caprese skewers.....	3.00
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 - \$ 28.00 per person  
(3 hour set up)

Select three hot Hors D'oeuvres and three cold Hors D'oeuvres from the above list  
*Excluding shrimp and scallops*

# Banquet Dinner Menu

## Plated Dinners

Minimum 50 people

### Complimentary Hors D'oeuvres

Fresh vegetable crudités with dip, Fresh fruit Trays, Bread – cheese- pepperoni, Marinated chicken skewers with dipping sauces, Swedish meatballs

### Entrees

All entrees include Garden salad with choice of dressing. Choice of potato, rice or pasta. any two vegetables, rolls, butter, dessert, coffee, tea or decaf.

* Baked ham, served with delicious orange raisin sauce .....	48.75
* Roast turkey, with savory sage dressing .....	50.75
* Roast top sirloin of beef au jus .....	54.75
* Sliced Strip Steak with Sauteed mushrooms.....	56.75
Combination of any two-family style meats add 4.00 per person	
Eggplant parmesan (vegetarian option) .....	48.75
Creamy Tuscan chicken.....	48.75
Marinated boneless breast of chicken .....	48.75
Stuffed boneless breast of chicken.....	56.75
Chicken Marsala.....	58.75
Chicken cordon bleu.....	58.75
Chicken parmesan.....	58.75
Sliced sirloin of beef with a mushroom – sherry sauce .....	58.75
Braised short rib served a demi glaze.....	58.75
Baked stuffed filet of sole .....	62.75
Grilled salmon .....	58.75
Baked Haddock with a lemon butter sauce.....	58.75
Seafood Newburg .....	52.75
Sliced London broil au jus.....	60.75
Roast prime rib of beef, au jus .....	68.75
NY strip steak, 12 – 14 oz. ....	66.75
Sliced Roast Tenderloin, au jus.....	70.75

\*Indicates family style unlimited dinner entree.

### *Potato, Rice or Pasta (choice of one)*

oven roasted potatoes, “real” mashed potatoes, baked stuffed potatoes, garlic smashed potatoes, rosemary herb potatoes, scalloped potatoes, au gratin potatoes, dauphinoise potatoes, rice pilaf, wild rice, rice Florentine, white rice, ziti, penne, spaghetti, linguine with your choice of sauce.

### *Vegetables (choice of two)*

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, cauliflower with cheese sauce, broccoli – cauliflower – carrot melody.

### *Dessert (choice of one)*

Assorted Italian Cookies, Pastries and Canoli’s, Ice Cream Sundae, Pie, Apple Crisp, or Sheet Cake

### *Optional appetizers (choice of one)*

\$4.00 extra per person

Chilled fruit cup, chef’s soup of the day, fettuccini alfredo, Penne pasta with ala vodka sauce, pasta primavera or ziti, tomato-basil mozzarella

# Traditional Buffet

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Minimum of 50 people  
\$58.75 per person

## *One-Hour Hors d'oeuvres*

Fresh vegetable crudités with dip, Seasonal fruit trays,  
bread, cheese, and pepperoni,  
Marinated chicken skewers and Swedish meatballs

Decorated platters of assorted meats and cheeses including:  
Roast beef, turkey, ham, salami  
Swiss and American cheese.

## *Salads (choice of three)*

Potato, Macaroni, Garden, Caesar, Cole slaw, Pasta Primavera, or Fruit.

## *Hot Dishes (choice of six)*

Baked ziti, lasagna, Penne Bolognese, Penne alfredo with chicken and broccoli, penne with broccoli, linguine with clam sauce, tortellini in a cream sauce, Penne ala vodka, Italian sausage and peppers, Italian meatballs, eggplant parmesan, chicken cacciatore, chicken marsala, chicken parmesan, chicken piccata, chicken francaise, roast chicken quarters, barbecued chicken qtrs., coq au vin, chicken stir fry, fried chicken, oriental beef stir fry, slow cooked beef pot roast, barbecued smoked brisket, sirloin tips with a mushroom gravy, pulled pork, pork medallions in a gravy, rice pilaf, rice florentine, oven roasted potatoes, mashed potatoes, macaroni and cheese, green beans almandine, buttered corn, glazed carrots, broccoli with cheese sauce, stir fry vegetables.

Assorted olive, pickles, relishes, condiments,

“Our own” Fresh baked own breads and rolls.

## *Dessert (choice of one)*

Assorted Italian Cookies and pastries, Ice cream, Pie, Apple Crisp or Sheet Cake

Coffee Station

Table Linens and Napkins

China and Silverware

Contract terms and conditions apply.

# Carving Board Buffet

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Minimum of 50 people  
\$64.75 per person

Hors D'oeuvres  
Vegetable crudités  
Bread, cheese, and pepperoni  
Seasonal fresh fruit trays  
Swedish meatballs  
Marinated chicken skewers with dipping sauces

### *Salads (choice of three)*

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

### *Entrees (choice of three)*

Chef Carved Roast top sirloin, baked ham, roast turkey, roast pork, stuffed pork loin, or sliced grilled London broil, sliced smoked brisket  
baked chicken quarters, grilled chicken breast, chicken Florentine, chicken teriyaki, chicken cacciatore, coq au vin, chicken marsala, chicken parmesan, chicken piccata, chicken Francoise, boneless stuffed chicken breast, sirloin tips with a mushroom sherry sauce, braised short rib , grilled steak teriyaki, shrimp scampi, linguine with clam sauce, seafood Newburg, grilled salmon, stuffed filet of sole, baked cod, seafood fra'diavolo

\*Substitute Chef Carved Prime Rib Au jus for an additional \$6.00 pp

### *Potato, Rice or Pasta (choice of two)*

Oven roasted potatoes, "real" mashed potatoes, garlic smashed, potatoes au gratin, scalloped potatoes, baked potatoes, baked stuffed potatoes, roasted fingerling potato, rice pilaf, rice Florentine, wild rice, white rice, baked ziti, penne Pomodoro, penne Carbonaro, spaghetti, linguini, fettucine.

### *Vegetables (choice of two)*

green beans almandine, glazed carrots, Italian style green beans, seasonal summer squash, seasonal zucchini, broccoli with cheese sauce, cauliflower with cheese sauce, buttered pea's, stir fried vegetables, broccoli-cauliflower blend, buttered corn, eggplant parmesan.

### *Dessert (choice of one)*

Assorted Italian Cookies, Pastries and Canoli's, Ice cream sundae, Pie, Apple Crisp, or Sheet Cake

### *Coffee Station*

Cheesecake with choice of topping.....3.00 pp.  
Venetian dessert and pastry table.....6.00 pp.

Table Linens and Napkins  
China and Silverware  
Contract terms and conditions apply.

Minimum of 50 people  
\$ 68.75 per person

***Grazing Table (1hr)***

*featuring*

Charcuterie Display  
Crudité Display  
Caprese Skewers  
Swedish Meatballs  
Stuffed Mushrooms  
Marinated Chicken Skewers

***Carving Station***

*featuring*

Top Sirloin of Beef au jus  
Roast Turkey (gravy)  
Sautéed Mushrooms, Carmelized Onions  
Assorted Rolls  
Horseradish Mayo  
Spicy Alioli

***Pasta Station***

Choice of Penne, Rigatoni, Linguine, Fettucini, Spaghetti  
Chef prepared with a selection of Marinara, Ala Vodka, Alfredo, Carbonara

***Potato Bar***

A selection of both Baked Potatoes and “Real” Mashed Potatoes  
Toppings: Sour Cream, Cheddar Cheese, Steamed Broccoli, Crispy Bacon Bits,  
Nacho Cheese, Caramelized Onions, Pulled Pork, Chopped Chives and Butter

***Vegetable & Salad Bar***

Mixed Garden Greens, Ceasar Salad, Fresh Fruit Salad, Marinated Grilled  
Vegetable Assortment, Eggplant Parmesan.

***Dessert Bar***

Assorted Italian Cookies and Pastries, A selection of carrot cake, chocolate  
cake, cheesecake with assorted toppings, Assorted Pies.

***Coffee Station***

A selection of Regular and Decaf Coffees served a variety of flavored creamers.

Table Linens and Napkins

China and Silverware

Contract terms and conditions apply.

Minimum of 50 people  
\$ 74.75 per person

All dinners include  
One hour assorted hot & cold hors d'oeuvres  
Appetizer, salad, potato, rice, or pasta  
Two vegetables, rolls, butter, and dessert

### ***Grazing Table***

*featuring*

Assorted Cheeses, Pepperoni, Crostini Breads and Crackers  
Fresh Vegetable Crudit   
Fresh Seasonal Fruit Trays  
Swedish Meatballs  
Stuffed Mushrooms  
Marinated Chicken Skewers

### ***Butler Passed Hors D'oeuvres***

Bacon Wrapped Scallops  
Pigs in a Blanket  
Jumbo Shrimp  
Mini Pulled Pork Sliders

*Appetizers (Choice of one)*

Fettuccini alfredo, Penne Ala vodka,  
Pasta primavera or Ziti with marinara sauce

*Choice of one salad*

Caprese Salad  
Garden Salad with Balsamic Vinaigrette  
Ceasar Salad

*Choice of three entrees*

Sliced sirloin of beef with a mushroom -sherry sauce  
Stuffed boneless breast of chicken  
Chicken Marsala  
Chicken Cordon bleu  
Baked stuffed filet of sole  
Grilled Salmon  
Eggplant Parmesan (vegetarian)  
Roast prime rib of beef au jus

(See dinner menu for available selections on previous page)

Assorted Italian Pastries and Cannoli's  
Coffee Station

Colored Table linens, China and Silverware

## Late Night Options

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Taco Bar.....	\$10.00 pp
Mac and Cheese Bar.....	8.00 pp
Slider Station.....	8.00 pp
Pizza Bar.....	6.00 pp
Hot Dog Bar.....	5.00 pp
Sub Platters.....	5.00 pp
Decorative Meat and cheese platters with rolls.....	5.00 pp

## Sweet Endings

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Donut Display.....	5.00 pp
Cup Cake Display.....	5.00 pp
Chocolate Covered Strawberries.....	5.00 pp
Assorted Pastries.....	5.00 pp
Assorted Canoli's.....	5.00 pp
Assorted Jumbo Cookie.....	3.50 pp
Assorted Candies and Sweets.....	4.00 pp

## Drink Packages

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Unlimited Assorted Soda, Bottled Water, Cups and Ice.....	\$ 16.00 pp
Add: Assorted Juices, Orange, Grapefruit, Cranberry.....	10.00 pp

Bar Service: Frese's Catering Service does not have a Liquor License and cannot handle the service of alcohol. We do have agreements with multiple area Bars who can provide bar service for your event. These business names and information can be provided upon request.

## What's included in our services

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We offer customized menu planning if necessary to meet your needs and budget.

We will travel to the Venue of your choice within 1 hr of our home base.

We have been in business Since 1920; that's 105 years of experience.

We are a family owned, family operated small business. You will have the owner and family members at your event to make sure everything goes well.

We are licensed and insured.

We own our equipment; there are no rental fees.

We provide China, Silverware, and Linens.

We provide up to 3 vendor meals free of charge. Additional meals will be \$25.00 each.

We offer discounted meals for children under the age of 10.

We offer ½ pans of various menu items at a discounted rate for tastings.

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Thank you for considering our services, please feel free to contact me with any questions or concerns. References can be provided upon request.

# Contract Terms and Conditions

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1. A \$500.00 deposit will reserve the date you have selected. No date shall be reserved without a deposit. Your deposit of \$500.00 will be applied to your final bill. Should you cancel the date, your deposit will be refunded up to 3 months before the reserved date. After this date the deposit is non-refundable.
2. Prices reflect cash payments paid in full 7 days before the date of the event. 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.  
Note: Credit card payments add 4% 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 20% service fee and 8% New York State sales tax.
5. Guaranteed attendance for your event must be received no later than 10 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 because of the patron's inaccurate guest count.
6. All events are booked for a maximum of 5 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 12:00 am.
7. The patron assumes full responsibility for all damage caused by a guest, or others attending the event. It is understood that the patron will conduct the event in an orderly
8. In addition to the total amount due, A fee of \$100.00 shall be charged to the patron for each returned check due to insufficient funds, stop payments, or closed account.
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. Lists of guests' entrée choices by the table must be provided to help our service staff better serve your guests.
11. During off premise events, the caterer cannot be held liable for problems resulting from poor facilities.
12. The patron will be charged \$200.00 for Facilities requiring trash removal, and \$500.00 for specialized clean up, such as Cleaning up a venue or facility grounds.
12. 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.
13. We are not responsible for decorating the venue or facilities, 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, and increases in market prices or causes beyond control. The patron expressly grants 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.
15. The Caterer cannot be held liable for unforeseen circumstances such as Covid or other Instances causing an event to be postponed or delayed. In such circumstances the Caterer will use the deposit to cover the cost of any lost food items if purchased, and if Nothing has been purchased; the caterer will carry over the deposit to another date.