



BANQUET MENU



Monday–Thursday: \$39.50 per person

Friday–Sunday: \$43.50 per person

Bridal/Baby Showers: \$45.50 per person

Children's Menu: \$18 (Under 12)

Plus 20% Gratuity & NYS Sales Tax

Includes Freshly Baked Bread Baskets, Unlimited Soft Drinks, Coffee & Tea

Guest Choice Of Salad, Entrée & Dessert

Events Are Booked For Three Hours. Additional Time And Or Additional Room Charges Will Apply.

SALAD

Garden Salad, Caesar Salad, or Cooperage House Salad

ENTRÉES

Chicken Francaise

Lightly egg dipped and sautéed with shaved garlic, lemon sherry wine sauce, sautéed market vegetables, roasted garlic mashed potatoes

Marinated Grilled Thick Cut Pork Chop

Roasted garlic mashed potatoes, apple mango chutney, sautéed market vegetables

Pan Roasted Fresh Scottish Salmon

Brown rice pilaf, sautéed market vegetables, lemon basil aioli

Penne A La Vodka

Pancetta, fresh sage & basil, rich pink cream sauce

Marinated, Grilled Flat Iron Steak

Roasted garlic mashed potatoes, sautéed market vegetables, cajun fried onions

Vegetarian Paella

Sautéed market vegetables, artichoke hearts, tomatoes, sweet peas & caramelized onions (*vegetarian and vegan*)

DESSERT

Cappuccino Mousse Chocolate Cake or Vanilla Ice Cream

ADD ONS:

APPETIZERS

Additional \$10.50 Per Person,

Host's Choice of Four from Banquet Appetizer Menu (see back), Served Family Style

BAR OPTIONS

1. Run tab
 2. Three hour unlimited tap beer & wine @ \$29pp. (available selection varies)
 3. Three hour unlimited liquor, tap beer & wine @ \$33pp.
 4. Three hour unlimited premium liquor, tap beer & wine @ \$40pp.
- Champagne Punch Bowl \$6 per person (unlimited)

Please note liquor packages do not include shots, pitchers, frozen drinks, specialty coffee drinks, cappuccino or espresso.