

BANQUET LUNCH/DINNER MENU

Lunch: Monday Thru Friday, **\$32.95**; Saturday, **\$34.95** per person

(Lunch Parties Must Be Seated By 1:00 P.M.)

Dinner: Sunday Thru Friday, **\$34.95** per person

plus 20% Gratuity & NYS Sales Tax

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

Guest Choice Of Salad & Entrée, Host's Choice Dessert

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

SALAD

Crisp Garden Salad or Caesar Salad, add Cooperage Inn House Salad (\$2.50 Extra)

ENTRÉES

Citrus Marinated Grilled Frenched Breast Chicken

Brown rice pilaf, sautéed market vegetables

Mezzi Rigatoni A La Vodka

Tossed in a rich pink cream vodka sauce, pancetta, fresh sage and basil

Marinated Grilled Thick Cut Pork Chop

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

Marinated, Grilled Flat Iron Steak

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

Pan Seared Fresh Atlantic Salmon

Brown rice pilaf, sautéed spinach, lemon basil aioli

DESSERT

Host's Choice Of One:

Rice Pudding, Cappuccino Mousse Chocolate Cake, Vanilla Ice Cream with Fresh Fruit

ADD ONS:

APPETIZERS

Additional \$7.50 Per Person,

Host's Choice of Four from Banquet Appetizer Menu, Served Family Style

BAR OPTIONS

Three Hour Bar Packages

1. Run tab
2. Three hour unlimited tap beer & wine @ \$18 per person (Fri/Sat \$20) (available selection varies)
3. Three hour unlimited liquor, tap beer & wine @ \$23 (Fri/Sat \$25)
4. Three hour unlimited premium liquor, tap beer & wine @ \$26 per person (Fri/Sat \$28)

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