



COOPERAGE INN

PREMIUM BANQUET MENU

\$35.95 Per Person For Parties Of 10 Or More
plus 20% Gratuity & NYS Sales Tax

Includes Fresh Baked Bread Baskets, Guest Choice Of Salad & Entrée
Host's Choice Dessert, Unlimited Soft Drinks, Coffee & Tea

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

APPETIZERS

Choice Of Four (See Appetizer Menu):

Additional \$7.50 Per Person (Served Family Style)

PASTA COURSE

Additional \$3.50 Per Person:

Penne A La Vodka, Primavera Or Alfredo Sauce

CHOICE OF SALAD

Guest Choice Of One:

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

ENTRÉES

Chicken Francaise

Lightly egg dipped and sautéed with shaved garlic, garlic confit
mashed potatoes, sautéed market vegetables

Pan Seared Fresh Atlantic Salmon

Brown rice pilaf, sautéed spinach, lemon basil aioli

Marinated Grilled Flat Iron Steak

Garlic confit mashed potatoes, sautéed market vegetables,
cajun fried onions

Seafood Pasta

Jumbo shrimp, sea scallops, sun dried tomatoes, wild
mushrooms, shaved prosciutto, sweet pea marsala cream sauce,
linguini pasta

Roast Stuffed Semi Boneless Duckling

Dried fruit confit stuffing, raspberry orange peppercorn glaze &
toasted almonds, Brown rice pilaf, sautéed market vegetables

DESSERT

Host's Choice Of One:

**Chocolate Mousse, Cappuccino Mousse Chocolate Cake, Vanilla Ice Cream
Apple Crisp A La Mode**

BAR OPTIONS

Three Hour Bar Packages

1. Run tab
2. Three hour unlimited tap beer & wine @ \$16 per person (sat \$18) (available selection varies)
3. Three hour unlimited liquor, tap beer & wine @ \$21 (sat \$23)
4. Three hour unlimited premium liquor, tap beer & wine @ \$24 per person (sat \$26)

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