



5149 State Highway 12  
Norwich, NY 13815  
Telephone (607) 334-9282  
Fax (607) 336-6767  
[www.FredsInnParkPlace.com](http://www.FredsInnParkPlace.com)

# BANQUET PACKET

## Hors D'oeuvres

- Potato Skins
- Butterfly Shrimp
- Swedish Meatballs
- Breaded Italian Ravioli
- Iced Peel & Eat Shrimp
- Lemongrass Pot Stickers
- Boneless Chicken Wings
- Sriracha Glaze Breaded Shrimp
- Garlic Bread Strips with Cheese
- Smoked Buffalo Chicken Wings
- Chicken Steak or Vegetable Quesadillas
- Brew Pub Pretzels with Bacon Beer Cheese
- Jalapeño Cheddar Beignets with Southwestern Dipping Sauce
- Mushroom Caps with Spicy Sausage Stuffing
- Sliced Filet Canapés with Horseradish Sauce
- Hand Dipped Fresh Chicken Tenders
- Sicilian Shrimp Scampi Crostinis
- Pepperoni & Cheese Egg Rolls
- Battered Button Mushrooms
- Cocktail Franks in Blankets
- Warm Herb Brie Canapés
- Spinach & Artichoke Dip
- Crispy dill pickle Spears
- Sriracha Deviled Eggs
- Mozzarella Sticks
- Onion Rings

**Price per plate is \$19.99. Average of 20 Hors D'oeuvres per plate.**

Fresh Vegetable Platter with Fred's Dip	\$49.99
15 - Sliders (Beef, Pulled Pork, Hot Dog, Sausage)	\$29.99
Fresh Fruit Platter	\$49.99
Cheese and Pepperoni Board	\$49.99
Tea Sandwich Platter	\$49.99
Scallops Wrapped in Bacon	\$39.99
Mini Beef Wellingtons	\$39.99
Cake with Service	\$3.99 per person

## Gourmet Buffets

Minimum of 40 People

**All Buffets Include: Salad Bar, Bread & Butter, Coffee or Tea**

Choice of Ten Hot Items	\$19.99 per person
Choice of Ten Hot Items with Iced Peal & Eat Shrimp	\$21.99 per person
Each Additional Hot Entrée	\$1.99 per person
Each Additional Starch or Vegetable	\$1.49 per person

### **Add Chef Carved Meats to Your Buffet**

Roast Tenderloin of Beef	\$6.99 per person
Roast Prime Rib of Beef	\$4.99 per person
Roast Choice Sirloin of Beef	\$2.99 per person
Roast Turkey Breast	\$2.99 per person
Baked Tavern Ham	\$1.99 per person

## Dessert Choices

### **Dessert Buffet Table      \$4.99 per person**

Chocolate Fountain with Strawberries & Cherries, Mini Cream Puffs & Éclairs, Assorted Cheesecakes, Pies & Cakes

### **Fresh Belgian Waffles      \$3.99 per person**

Made to Order with Your Choice of Vanilla, Chocolate and Strawberry Ice Cream, Yogurt, Assorted Preserves, Chocolate and Caramel Syrup, Marshmallow Topping, Chopped Nuts, Whipped Cream, Rainbow and Chocolate Sprinkles

### **Choice of...      \$2.99 per person**

Cream Puff, Brownie Sundae, Carrot Cake, Chocolate Cake or Cheesecake with Strawberries

## Buffet Entrée Selections

Choose Four (4) Entrees

**Baked Lemon Pepper Chicken**

**Chicken Piccata**

**Chicken Parmesan**

**Marinated Chicken**

**Chicken Cordons**

**Chicken Marsala**

**Chicken Framboise**(sautéed onions & mushrooms, cheddar cheese, bacon & raspberry sauce)

**Chicken Riggies**

**Smoked Chicken Wings**

**Smoked Barbeque Chicken**

**Stuffed Chicken Breast**

**Baked Ziti**

**Lasagna**

**Vegetable Lasagna**

**Ravioli**

**Stuffed Shells**

**Manicotti**

**Fettuccini with Clams & Sausage**

**Tortellini Alfredo**

**Pasta Primavera with Grilled Chicken**

**Italian Meatballs**

**Swedish Meatballs**

**Italian Sausage with Peppers & Onions**

**Chicken Steamed Mussels in Diablo Sauce**

**Barbequed Riblets**

**Broiled Salmon with Avocado Sauce**

**Stuffed Sole**

**Seafood Newburg**

**Sirloin Beef Tips with Mushrooms in Merlot Demi Glaze**

**Pork Loin in Gravy**

**Stuffed Peppers in Marinara Sauce**

**Stuffed Cabbage**

**Pirogues with sautéed Onions**

**Lump Crab Macaroni & Cheese**

**Macaroni & Cheese with Smoked Ham**

**Pulled Pork**

## Vegetables Selections

Choose Two (2) Entrees

**Butternut Squash**

**Broccoli with Cheese Sauce**

**Broccoli in Hollandaise Sauce**

**Glazed Baby Carrots**

**Sautéed Spinach & Garlic**

**Mediterranean Mixed Vegetables**

**Sautéed Green Beans with Roasted Red Peppers**

**Sautéed Yellow & Green Squash**

**Sweet Corn**

**Roasted Brussel Sprouts with Bacon**

## Breaded Selections

Choose Two (2)

**Steak Fries**

**Breaded Vegetables**

**Butterfly Shrimp**

**Chicken Tenders**

**Mozzarella Sticks**

**Breaded Toasted Ravioli**

**Mini Pepperoni & Cheese Egg Rolls**

**Buttermilk Fried Chicken**

## Starch Selections

Choose Two (2) Entrees

**Red Bliss Garlic Mashed Potatoes**

**Salt Potatoes**

**Rice Pilaf**

**Herb Stuffing**

**Sour Cream & Chive Mashed Potatoes**

**Honey Roasted Red Potatoes**

**Garlic & Parmesan Potato Wedges**

**Garlic Bread Sticks with Cheese**

**Over Roasted Seasoned Red Potatoes**

**Scalloped Potatoes with Ham**

**Au gratin Potatoes**

**German Potatoes**

**Baked Potatoes with Cheese Sauce**

**Twice Baked Potatoes**

**Sweet Potatoes**

**Beer Battered Clam Strips**

**Golden Fried Haddock**

**Sweet Potato Fries**

**Battered Onion Rings**

**Crispy Dill Pickle Spears**

**Breaded Macaroni & Cheese Bites**

**Breaded Bay Scallops**

**Crab Cakes**

# Banquet Menu

**All Dinners Include: Bread and Butter, Tossed Salad, Starch, Vegetable, Coffee and Tea.**

## **Mediterranean Pasta**

Mixed greens, sliced black olives, roasted red peppers sautéed in olive oil, finished with fresh basil and feta cheese, then tossed with penne pasta. \$17.99

## **Black and Bleu Pasta**

Grilled Cajun spiced chicken breast sautéed with Italian sausage, peppers and onions in white wine And finished with heavy cream and bleu cheese crumbles served over penne pasta. \$18.99

## **St. Louis Ribs**

Hand rubbed with secret house blend of spices and pit smoked for 3-4 hours until its fall-off-the-bone goodness. Half Rack. 16.99 Full Rack. 24.99

## **Roast Sirloin of Beef**

Served with mashed potatoes and topped with a rich brown merlot sauce. \$17.99

## **Stuffed Sole**

Delicate sole, baked tender and stuffed with crabmeat and scallop filling, topped with shrimp and garlic cream sauce, Served over rice pilaf. ... 21.99

## **Chicken Framboise**

Grilled breast of chicken with sautéed mushrooms, onions, bacon, raspberry sauce and melted Vermont cheddar. \$18.99

## **Marinated Breast of Chicken**

Grilled breast of chicken in our own homemade marinade drizzled with honey mustard sauce. \$17.99

## **Chicken Cordon Bleu**

Farm raised breast of chicken lightly breaded and wrapped around Virginia ham and Jarlesburg cheese topped with a garlic parmesan cream sauce. \$18.99

## **Broiled North Atlantic Salmon Filet**

Broiled filet of salmon served over a flavorful white wine avocado sauce. \$18.99

## **Fred's Special Steaks**

Fred's Famous center cut NY Strip steaks. 8oz. \$19.99 12oz. 24.99

## **Prime Rib of Beef**

Slow oven roasted to perfection and served with garlic mashed potatoes and topped with hot au jus. \$24.99

## **Cajun Ribeye**

Our 1 pound Cajun seasoned ribeye is well marbled, juicy and topped with bourbon glaze. \$24.99

## **PRIME Sirloin Filet**

Grilled center cut petite filet wrapped in bacon served with sautéed mushrooms. 6oz. \$19.99 12oz. \$24.99

## **Surf & Turf**

6 oz. bacon wrapped PRIME sirloin filet topped with sautéed mushrooms and a 6 oz. Rock Lobster Tail. \$29.99

## **Dessert Choices on Page 2.**

Dessert Choices: Cream Puff, Brownie Sundae, Chocolate Cake, Carrot Cake or Cheesecake with Strawberries.

# Open Bar Prices

Minimum of 25 Guests

## **Open Bar**

*Includes Name Brand Liquors, House Wines, Draught Beers, Soft Drinks & Juices*

First Hour - \$8.50 per person

Each Additional Hour - \$6.00 per person

## **House Open Bar**

*Includes Well Brand Liquors, House Wines, Draught Beer, Soft Drinks & Juices*

First Hour - \$7.50 per person

Each Additional Hour - \$5.00 per person

## **Beer, Wine and Soda Open Bar**

*Includes House Wines, Draught Beer, Soft Drinks & Juices*

First Hour - \$6.00 per person

Each Additional Hour - \$4.00 per person

**Champagne** - \$21.00 per bottle

**Champagne Toast** - \$2.50 per person

**Non-alcoholic Punch** - \$19.99 per gallon

**Champagne Punch** - \$28.99 per gallon

**½ Keg of Beer** - \$195.00

Please add 8% sales tax and 18% gratuity.

We are grateful that you are considering Fred's Inn for your next event. We are happy to accommodate your needs, so let us know what questions or special preferences you have, and whether you would like to meet and discuss arrangements in person.

Also, please specify the date, time, menu selections, amount of people attending, your choice in table arrangement, area of restaurant for seating, and if charges will be on one check or individual payment.

If your event is to include alcoholic beverages, please indicate how those beverages will be paid, either added to your bill or paid individually. Please note that we have comfortable lodging available at Fred's Inn for your out-of-town guests.

We look forward to serving you. Please call with any questions and to reserve space well ahead of time.

Thank you.

Sincerely,  
Kyle Mason,  
Guest Rooms & Banquet Manager  
607-334-9282  
[www.fredsinnparkplace.com](http://www.fredsinnparkplace.com)