



Owego Treadway Inn

Banquet & Conference Center

SERVED WEDDING

Five Hour Reception

CHAMPAGNE TOAST

APPETIZERS

(Choice of two)

Soup du jour
Fresh fruit cup

House garden salad
Caesar salad

INTERMEZZO

Lemon sorbet

PASTA COURSE

(served family style)

Penne pasta marinara (add \$2.00 pp)

ENTRÉES

(Choice of two)

Pasta primavera

Stuffed fillet of flounder
with seafood stuffing and topped with Béarnaise sauce

Vegetable stir-fry
with steamed vegetables

Roast Atlantic salmon
with horseradish crust,
topped with champagne sauce

Treadway Inn stuffed chicken
with champagne sauce

Orange roughy
with an orange-pecan glaze

Chicken piccata
with lemon-caper sauce

Pork napoli
with tomatoes, olives, rosemary, garlic,
and a wine sauce

Chicken marsala
topped with a mushroom sauce

Chicken cordon bleu
with mornay sauce

10 oz. Seasoned sirloin
with maitre d'hotel butter

Chicken oscar
with crabmeat, asparagus, topped
with Béarnaise sauce

12 oz. Roast prime rib
with au jus

8 oz. Filet mignon (add \$5.95 pp)
with Béarnaise sauce

Include Chef's choice of appropriate starch, vegetable, rolls, butter and beverage service

Four hours open bar reception \$50.95 per person

Four hours beer, wine and soda reception \$48.95 per person

Four hours fruit punch and soda reception \$46.95 per person

Vendors \$33.95 per person

Children (12 - 4) \$12.95 per person

Children 3 and under - No charge

All menu items are subject to 20% service charge and current sales tax

2012