

MEETING BREAKS

Serving time– maximum of 30 minutes

Beverage Service

Assorted soft drinks, brewed coffee, tea and decaf

\$3.25 per person

Treadway Break

Chex mix, pretzels, popcorn, potato chips, French onion dip and beverage service

\$5.75 per person

The Lighthouse Break

Fresh cut vegetables and fruit, assorted cheese and crackers and beverage service

\$7.25 per person

Mexicali Break

Variety of tortilla chips, guacamole, nacho cheese, salsa, sour cream, bean dip and beverage service

\$7.00 per person

Tail Gate Break

Pizza, wings, celery, bleu cheese and beverage service

\$8.95 per person

ALA CARTE SELECTIONS

Brewed coffee, tea and decaf	\$2.25 per person
Assorted soft drinks	\$2.25 per person
Sliced fruit	\$2.95 per person
Sliced fresh bagels and cream cheese	\$16.00 per dozen
Assorted cookies	\$15.00 per dozen
Assorted muffins	\$17.00 per dozen
Assorted danish	\$19.00 per dozen
Coffee, tea or decaf by the urn (served 50 cups)	\$59.95 per urn

BANQUET BEVERAGES

OPEN BAR

(minimum of 30 guests)

Includes one draft beer or two bottled beers

One hour	\$12.95
Two hours	\$14.95
Three hours	\$16.95
Four hours	\$18.95

Upgrade to a premium bar
For an additional \$4.00 per person

LIMITED BAR

(minimum of 30 guests)

*(One draft beer or two bottled beers,
house wine & soda)*

One hour	\$9.50
Two hours	\$11.50
Three hours	\$14.50
Fours	\$16.50

Above are charged per person, per hour, based on guaranteed count

Draft & Bottled Beer choices: Yuengling, Bud Light, Coors Light, Labatt Blue, Budweiser, Michelob Ultra and Miller Light

Upgraded Bottled Beer choices (additional \$1.50 per person): Sam Adams Seasonal, Sam Adams Boston Lager, Blue Moon, Corona, Stella Artois, Amstel and Heineken

CASH BAR

Average price

Soft drink	\$1.50 per glass
Draft beer	\$3.00 per glass
House wine	\$4.00 per glass
House brands	\$4.00 per drink
Call brands	\$5.00 per drink
Premium brands	\$6.00 per drink

*The client is responsible for the difference if \$100.00 per hour is not exceeded

PUNCH BOWLS

Champagne punch	\$40.00 per gallon	Fruit punch (non-alcoholic)	\$25.00 per gallon
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BREAKFAST

Traditional

Assorted muffins & Danish

\$6.95 per person

Deluxe Continental

Assorted muffins and danish, bagels with cream cheese & sliced seasonal fruit

\$8.95 per person

Healthy Continental

Sliced fresh seasonal fruit, assorted light yogurt, granola & bagels with cream cheese

\$9.95 per person

Riverside Buffet

(for 30 or more people)

Fresh seasonal fruit, assorted breakfast pastries, waffles with syrup, scrambled eggs, seasoned home-fried potatoes, bacon, sausage or ham (choice of two)

\$14.95 per person

Riverside Deluxe Buffet

(for 30 or more people)

Fresh seasonal fruit, assorted breakfast pastries, waffles with syrup, seasoned home-fried potatoes, scrambled eggs, sausage gravy with biscuits, bagels with cream cheese bacon, sausage or ham (choice of two)

\$16.95 per person

All of the above served with assorted juices, coffee, decaf coffee & tea

For 25-29 people, please add \$1.00 per person

For 20-24 people, please add \$2.00 per person

LUNCHEON BUFFETS

(for 30 or more people)

All buffets include beverage service and choice of assorted cookies or brownies

Italian Buffet

House garden salad
Ziti in a red sauce with sausage or meatballs
Tri-colored tortellini in Alfredo sauce
Choice of vegetable (see list)
Garlic bread and rolls with butter
\$12.95 per person

Down Home Buffet

House garden salad
(Choice of two)
Beef stew with egg noodles
Baked meatloaf
Chicken and biscuits
Baked bone-in Italian chicken
Choice of starch & vegetable (see list)
\$14.95 per person

Barbeque Lunch Buffet

House garden salad and coleslaw
(Choice of two)
Sliced barbeque beef
Chicken spiedies
Pulled pork
Sausage with peppers and onions
Served with buttered sweet corn & salt potatoes
\$15.95 per person

Riverview Buffet

House garden salad
Baked ziti with a red sauce
Baked bone-in Italian chicken
Sliced deli ham and roast beef
Swiss and American cheese
\$14.95 per person

Tioga Lunch Buffet

House garden salad
(Choice of two)
Buffalo chicken with creamy bleu cheese
Baked lemon-pepper haddock
Sirloin tips with egg noodles
Sliced top round with mushroom bordelaise sauce
Marinated chicken
Choice of starch and vegetable (see list)
\$16.95 per person

Add soup for additional \$1.95 per person

For 25-29 people, please add \$1.00 per person

For 20-24 people, please add \$2.00 per person

DELI LUNCH BUFFET

(for 30 or more people)

Soup du jour

House garden salad
Red potato salad

Sliced roast beef
Sliced baked ham
Sliced roast turkey

Sharp cheddar cheese
Swiss cheese
American cheese

Includes assorted breads and Kaiser rolls, potato chips, assorted condiments, beverage service and choice of assorted cookies or brownies

\$13.95 per person

For 25-29 people, please add \$1.00 per person

For 20-24 people, please add \$2.00 per person

German Buffet

Garden Salad

**Kielbasa and Sauerkraut
Pierogis
Vegetables**

Includes rolls and butter, beverage service, and assorted cookies

\$11.95

For 25-29 people, add \$1.00 per person

SOUP & SALAD BAR

(for 30 people or less)

Choice of one soup:

Chicken noodle, cream of broccoli, vegetable beef, tomato bisque and Italian wedding soup

Salad bar with various toppings and dressings, rolls with butter and beverage service

\$8.95 per person

EXPRESS MENU

(for 15 or less people)

Choose one of the following:

DELI SANDWICH

Turkey, Ham, or Roast Beef

Chef Salad

with ham, turkey, Swiss cheese & vegetables
with choice of dressing

Turkey BLT Wrap

Turkey, bacon, lettuce and tomato
served with chips and a pickle

Chicken Ranch Wrap

Chicken with ranch dressing, cheddar cheese, bacon and grilled red onion
served with chips and a pickle

Classic Caesar Salad

with marinated chicken

Treadway Cheddar Cheese Burger

1/2 lb burger served and French fries

Fresh Fruit Plate

Fresh cut fruit and cottage cheese

\$11.50 per person

Includes choice of coffee, tea, decaf or soda
and cookies

NAME: _____

BEVERAGE CHOICE: _____

SERVED BANQUET LUNCHEON

HOT ENTREES

Served with choice of soup (see list) or house garden salad

(Maximum choice of two)

Guaranteed number for each entree will be due five business days in advance

Pasta primavera <i>with olive oil & garlic</i>	\$12.95
Eggplant parmesan roulades	\$13.95
Sliced top round of beef <i>with mushroom bordelaise sauce</i>	\$14.95
Baked meatloaf	\$14.95
Chicken marsala	\$14.95
Chicken parmesan	\$14.95
Roast turkey <i>with stuffing, gravy and cranberry sauce</i>	\$13.95
Baked haddock <i>with lemon pepper and white wine</i>	\$13.95

Includes choice of vegetable and starch (see list), rolls and butter, beverage service and choice of one dessert (see list)

Served with choice of soup (see list)

SERVED COLD SELECTIONS

Tuna & Fruit Platter

Cottage cheese, fruit kabob & tuna salad served on a bed of lettuce with sliced tomato

\$10.95

Chef's Salad

With ham, turkey, Swiss cheese & vegetables with choice of dressing

\$11.50

Caesar Salad

Romaine lettuce, croutons, parmesan cheese and Caesar dressing

\$11.50

Add chicken for an additional \$2.00

Add shrimp for an additional \$3.00

Light entrees include rolls and butter, beverage service and choice of one dessert (see list)

SENECA LAKE DINNER BUFFET

(for 30 or more people)

SALADS

(Choice of two)

Red potato salad
Tortellini basil pesto salad
House garden salad
Marinated pasta salad
Greek salad
Caesar salad
Mixed fruit and berry salad

Add soup for an additional \$1.95 per person

ENTREES

(Choice of two)

Roast breast of turkey *with savory stuffing , giblet gravy & cranberry sauce*
Chicken cordon bleu *with mornay sauce*
Treadway Inn stuffed chicken *with champagne sauce*
Chicken piccata *with a lemon caper sauce*
Sliced top round of beef *with mushroom bordelaise sauce*
London broil *finished with a red wine mushroom sauce*
Flounder roulades *with a garlic Alfredo sauce*
Horseradish crusted Atlantic salmon *with a white wine cream sauce*

Add a prime rib carving station for an additional \$5.95 per person

Includes choice of vegetable and starch (see list), rolls and butter,
beverage service and choice of two desserts (see list)

Upgraded dessert available for an additional \$3.00 per person (see list)

\$24.95 per person

For 25-29 people, please add \$1.00 per person

For 20-24 people, please add \$2.00 per person

BBQ DINNER BUFFET

(for 30 or more people)

SALADS

House garden salad

Coleslaw

Macaroni salad

Add soup for an additional \$1.95 per person

ENTREES

(Choice of three)

Marinated chicken spiedies

Barbeque pork spareribs

Italian sausage with bell peppers & onions

Sliced barbeque beef

Char-grilled London broil

Pulled pork

Includes buttered sweet corn, baked beans, salt potatoes, corn bread and butter, beverage service
Dessert choice of strawberry shortcake or apple crisp with rum sauce.

\$24.95 per person

For 25-29 people, please add \$1.00 per person

For 20-24 people, please add \$2.00 per person

CAYUGA LAKE DINNER BUFFET

(for 30 or more people)

SALADS

(Choice of two)

Red potato salad
Tortellini basil pesto salad
House garden salad
Marinated pasta salad
Greek salad
Caesar salad
Mixed fruit and berry salad

Add soup for an additional \$1.95 per person

ENTREES

(Choice of three)

Italian sausage *with onions and bell peppers*
Beef tips bordelaise *with noodles*
Assorted bone-in baked Italian chicken (breast, thigh, leg, and wings)
Baked ziti *with ricotta cheese and red sauce*
White vegetable Lasagna
Sliced top round of beef *with a mushroom bordelaise sauce*
Baked haddock *with lemon pepper & white wine sauce*
Cheese tortellini *with pesto cream sauce*

Add a prime rib carving station for an additional \$5.95 per person

Includes choice of vegetable and starch (see list), rolls and butter, beverage service and choice of two desserts (see list)

Upgraded dessert available for an additional \$3.00 per person (see list)

\$22.95 per person

For 25-29 people, please add \$1.00 per person

For 20-24 people, please add \$2.00 per person

SERVED DINNER

APPETIZERS

(Choice of one)

Choice of soup (see list)

Fresh fruit cup

French onion soup gratinee (add \$2.95 per person)

Shrimp cocktail (add \$5.95 per person)

SALADS

(Choice of one)

House garden salad

Caesar salad

Greek salad

ENTREES

(Choice of two)

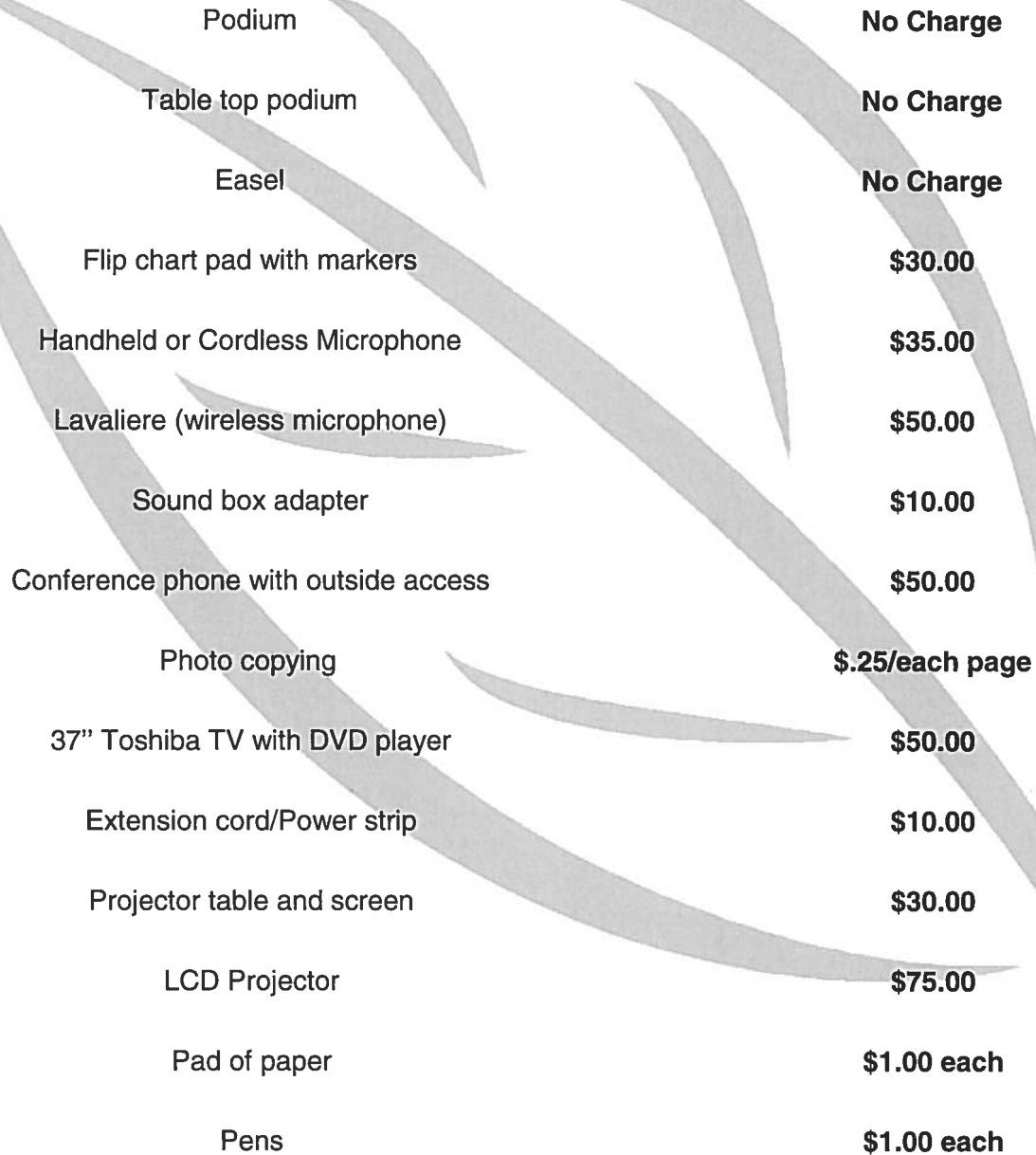
Chicken Oscar <i>with crabmeat, asparagus and béarnaise sauce</i>		\$26.95
Treadway Inn stuffed chicken <i>with stuffing and a champagne sauce</i>		\$24.95
Chicken piccata <i>with a lemon caper sauce</i>		\$24.95
Chicken cordon bleu <i>with mornay sauce</i>		\$26.95
Roast breast of turkey <i>with savory stuffing, giblet gravy & cranberry sauce</i>		\$23.95
Crab-stuffed flounder <i>with a lobster sauce</i>		\$23.95
Horseradish crusted Atlantic salmon <i>with a champagne sauce</i>		\$26.95
Pasta primavera <i>with olive oil and garlic</i>		\$22.95
Boneless roast prime rib of beef <i>with au jus and horseradish cream sauce</i>	8 oz. \$23.95	12 oz. \$26.95
Filet mignon <i>with béarnaise sauce</i>		8 oz. \$33.95
8 oz. Filet-style sirloin		\$24.95
Baked haddock <i>with caper hollandaise sauce</i>		\$22.95

Includes choice of vegetable and starch (see list), rolls and butter, beverage service and choice of one dessert (see list)

Upgraded dessert available for an additional \$3.00 per person (see list)

Guaranteed number of each entree will be due five business days in advance

AUDIO VISUAL



Podium	No Charge
Table top podium	No Charge
Easel	No Charge
Flip chart pad with markers	\$30.00
Handheld or Cordless Microphone	\$35.00
Lavaliere (wireless microphone)	\$50.00
Sound box adapter	\$10.00
Conference phone with outside access	\$50.00
Photo copying	\$.25/each page
37" Toshiba TV with DVD player	\$50.00
Extension cord/Power strip	\$10.00
Projector table and screen	\$30.00
LCD Projector	\$75.00
Pad of paper	\$1.00 each
Pens	\$1.00 each

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

2018-2019

List of Sides, Soups and Desserts

Vegetables

Green beans almondine, honey glazed baby carrots, asparagus, vegetable medley and buttered sweet corn

Starches

Rice pilaf, roasted red potatoes, stuffing, candied sweet potatoes, garlic mashed potatoes and scalloped potatoes

Soups

Cream of broccoli, vegetable beef, tomato bisque, chicken noodle and Italian wedding

Desserts

Apple pie, cherry pie, chocolate mint pie, chocolate cake, carrot cake banana cream pie and coconut cream pie

Upgraded Desserts (additional \$3.00 per person)

Red velvet cake, cheesecake, German chocolate cake, tiramisu and gourmet cupcakes