



# Owego Treadway Inn

Banquet & Conference Center

## General Information

To insure the success of your function, we have outlined some suggestions and policies. If you have any questions, please contact our Sales Office.

## MENU SELECTIONS

Our catering representative will contact you three to four months prior to your event. At this time, specific menus will be chosen and we will begin to detail your function and answer questions you may have. These menus are merely guidelines. If you desire our catering staff can custom tailor a special menu to fit any theme or occasion.

## GUARANTEES

Meal guarantees are the minimum number of meals to be prepared and charged to the group. Meal guarantees are required five (5) working days prior to your function. If no guarantee is provided, the original estimate will be used as a minimum for the final bill. We will set prepare to serve 5% over the guarantee.

## SERVICE CHARGE

There is an 20% service charge and 8.00% NYS tax added to all food and beverage prices.

## RESERVATIONS

We are pleased to reserve a room block for your guests from out-of-town. All rooms held in the block must be guaranteed by the cut-off date of 30 days prior to your scheduled arrival. Rooming list or individual reservations not received by the Inn prior to the cut-off date will be reserved on a space and rate available basis. Any unused portion of the room block will then revert to general sale.

## ROOM ASSIGNMENTS

We assign function rooms according to the anticipated number of guests. If the number of guests increases or decreases, it may be necessary for us to reassign the room accordingly.

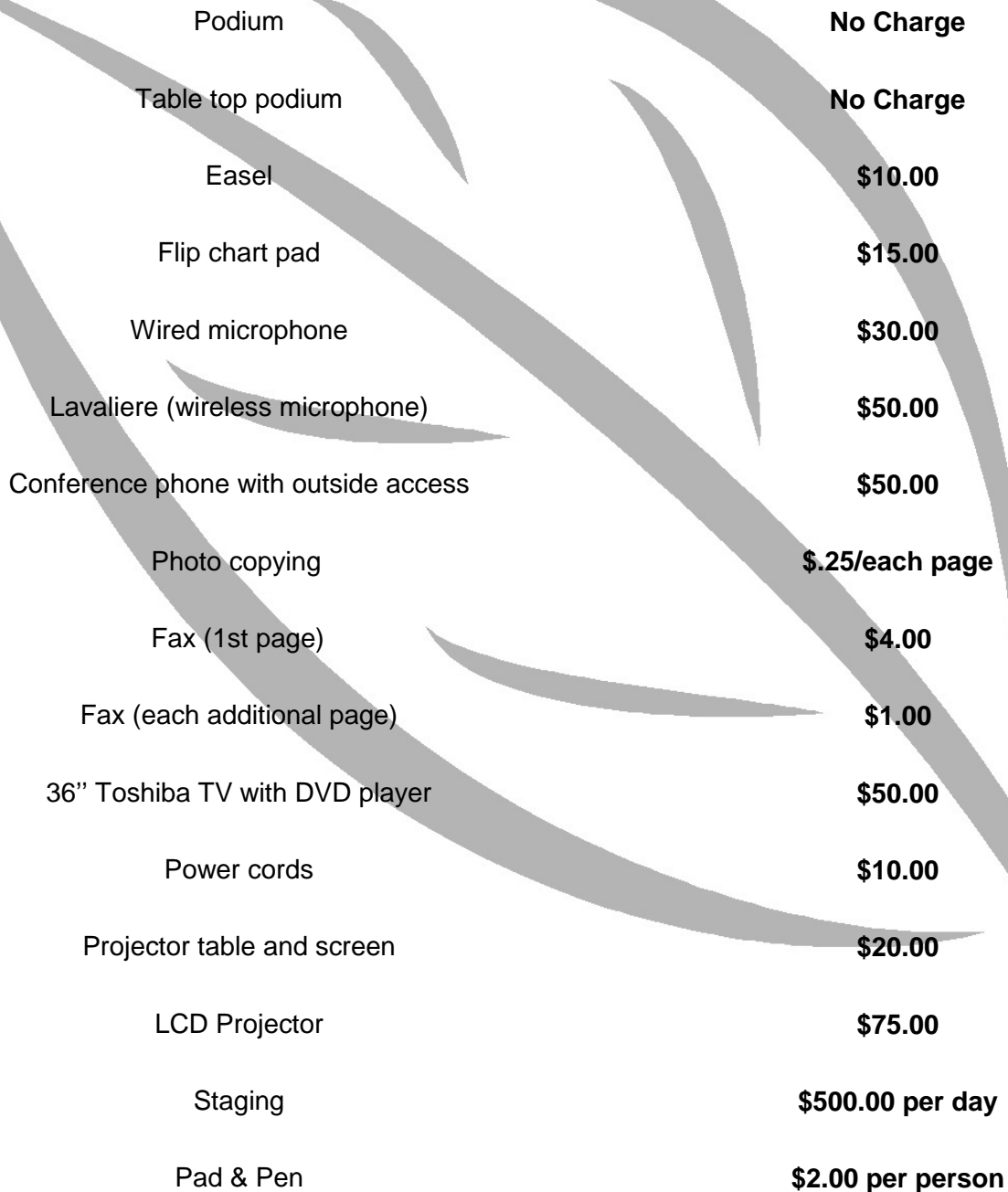
## PAYMENT PROCEDURES

A \$250.00 deposit is required in addition to an signed contract to finalize your booking date. Full payment is due at the conclusion of your function, including taxes and service charges, which are added into the final calculations. Any requests for direct billing must be made a minimum of 30 days prior to the event. A credit application must be filled out and returned to us for approval.

## METHOD OF PAYMENT

Cash, certified check, credit card, direct bill (if approved) and company check.

# AUDIO VISUAL



Podium	No Charge
Table top podium	No Charge
Easel	\$10.00
Flip chart pad	\$15.00
Wired microphone	\$30.00
Lavaliere (wireless microphone)	\$50.00
Conference phone with outside access	\$50.00
Photo copying	\$.25/each page
Fax (1st page)	\$4.00
Fax (each additional page)	\$1.00
36" Toshiba TV with DVD player	\$50.00
Power cords	\$10.00
Projector table and screen	\$20.00
LCD Projector	\$75.00
Staging	\$500.00 per day
Pad & Pen	\$2.00 per person

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

2015

# BANQUET BEVERAGES

## OPEN BAR

(minimum of 30 guests)

### Standard

One hour	\$10.95
Two hours	\$12.95
Three hours	\$14.95
Fours	\$16.95
Five hours	\$18.95

Upgrade to a premium bar  
For an additional \$3.00 per person

## LIMITED BAR

(minimum of 30 guests)

*(Draft beer, wine & soda)*

One hour	\$7.00
Two hours	\$9.50
Three hours	\$12.00
Fours	\$14.50
Five hours	\$17.00

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

## CASH BAR

*Average price*

Soft drink	\$1.50 per glass
Draft beer	\$2.75 per glass
House wine	\$4.50 per glass
House brands	\$4.00 per drink
Call brands	\$4.75 per drink
Premium brands	\$5.75 per drink

\*Bottled beer is available upon prior request with cash bar only

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

\*Bartender charge of \$50.00 applies to all cash bars under 50 guests

\*Specialty wines are available by the bottle, price list available upon request

## PUNCH BOWLS

Champagne punch	\$40.00 per gallon	Fruit punch (non-alcoholic)	\$25.00 per gallon
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## MIMOSA BAR

Carafes of orange juice  
Bottles of champagne  
Accompanied with fresh fruit and garnishes  
**\$7.95/person**

## BLOODY MARY BAR

2 gallons naked Bloody Mary  
Assorted condiments  
Approximately 25—30 servings  
**\$85.00**

# BREAKFAST

## **Traditional**

Assorted muffins & Danish

**\$5.95 per person**

## **Continental**

Assorted breakfast pastries & breakfast breads

**\$6.95 per person**

## **Deluxe Continental**

Assorted breakfast pastries, breakfast breads, bagels with cream cheese & sliced seasonal fruit

**\$7.95 per person**

## **Healthy Continental**

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

**\$8.95 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)

**\$11.95 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)

**\$15.95 per person**

## **Smoked Salmon-As An Addition**

Smoked salmon with tomatoes, onions, bagels and cream cheese

**\$4.95 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

# EXPRESS MENU

*(for 15 or less people)*

Circle one of the following:

**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 with lettuce, tomato and onion  
and French fries

**Fresh Fruit Plate**

with cottage cheese or fruit yogurt

**\$10.95 per person**

Includes choice of coffee, tea, decaf or soda

NAME: \_\_\_\_\_

BEVERAGE CHOICE: \_\_\_\_\_

# 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 and butter, potato chips, assorted condiments, beverage service and chef's choice of desserts

**\$12.95 per person**

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

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

# LUNCHEON BUFFETS

All buffets include beverage service and assorted cookies

## **Italian Buffet**

House garden salad  
Ziti in a red sauce with sausage or meatballs  
Tri-colored tortellini in Alfredo sauce  
Chef's choice of appropriate vegetable  
Garlic bread and bakery fresh rolls

**\$10.95 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  
Chef's choice of appropriate starch & vegetable

**\$12.95 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 seasonal vegetable & salt potatoes

**\$12.95 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

**\$13.95 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  
Chef's choice of appropriate starch and vegetable

**\$14.95 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

# SERVED BANQUET LUNCHEON

## HOT ENTREES

Served with soup du jour 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 &amp; garlic</i>	<b>\$11.95</b>
Eggplant parmesan roulades	<b>\$11.95</b>
Sliced top round of beef <i>with mushroom bordelaise sauce</i>	<b>\$12.95</b>
6 oz. marinated pork loin <i>with mushroom &amp; onion cream sauce</i>	<b>\$12.95</b>
Chicken marsala	<b>\$12.95</b>
Chicken parmesan	<b>\$12.95</b>
Marinated chicken breast	<b>\$11.95</b>
Roast turkey <i>with stuffing, gravy and cranberry sauce</i>	<b>\$12.95</b>
Baked haddock <i>with lemon pepper and white wine</i>	<b>\$12.95</b>
Beef roulades (2) <i>topped with Dijon sauce</i>	<b>\$13.95</b>

Includes chef's choice of vegetable and starch, rolls and butter, beverage service and chef's choice of dessert

## Light Entrees

Served with soup du jour

### 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

**\$10.95**

### Shrimp & Asparagus Salad

Asparagus topped with 5 jumbo shrimp with cocktail sauce on a bed of lettuce

**\$12.95**

Light Entrees include rolls and butter, beverage service and chef's choice of dessert



# BBQ DINNER BUFFET

*(for 30 or more people)*

## **SALADS**

House garden salad  
Coleslaw  
Macaroni salad

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

**\$21.95 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

## **ENTREES**

*(Choice of three)*

Italian sausage *with onions and bell peppers*  
Beef tips bordelaise *with noodles*  
Penne pasta primavera  
Bone-in baked Italian chicken  
Baked ziti *with ricotta cheese and red sauce*  
Chicken cacciatore  
Sliced top round of beef *with a mushroom bordelaise sauce*  
Lasagna cheese rollups *with red sauce*  
Baked haddock *with lemon pepper & white wine sauce*  
Cheese tortellini *with pesto cream sauce*

**Add a prime rib carving station for an additional \$4.95 per person**

Included chef's choice of vegetable and starch, rolls and butter, beverage service and chef's choice of desserts

**\$21.95 per person**

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

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

# 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

## **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*  
Pork loin *with a creamy onion and mushroom sauce*  
Flounder roulades *with a garlic Alfredo sauce*  
Seafood Newburg *with shrimp, crabmeat, scallops and puffed pastries*  
Horseradish crusted Atlantic salmon *with a white wine cream sauce*

**Add a prime rib carving station for an additional \$4.95 per person**

Includes chef's choice of vegetable and starch, rolls and butter,  
beverage service and chef's choice of desserts

**\$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)

Soup du jour

Fresh fruit cup

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

Shrimp cocktail (add \$5.95 per person)

## SALADS

House garden salad

Caesar salad (add \$1.95 per person)

Wedge Salad (add \$1.95 per person)

## ENTREES

(Choice of two)

Chicken Oscar <i>with crabmeat, asparagus and béarnaise sauce</i>		<b>\$23.95</b>
Treadway Inn stuffed chicken <i>with stuffing and a champagne sauce</i>		<b>\$21.95</b>
Chicken piccata <i>with a lemon caper sauce</i>		<b>\$21.95</b>
Chicken cordon bleu <i>with mornay sauce</i>		<b>\$23.95</b>
Roast breast of turkey <i>with savory stuffing, giblet gravy &amp; cranberry sauce</i>		<b>\$19.95</b>
Crab-stuffed flounder <i>with a lobster sauce</i>		<b>\$21.95</b>
Horseradish crusted Atlantic salmon <i>with a champagne sauce</i>		<b>\$23.95</b>
Boneless roast prime rib of beef <i>with au jus and horseradish cream sauce</i>	8 oz. <b>\$21.95</b>	12 oz. <b>\$24.95</b>
Filet mignon <i>with béarnaise sauce</i>		8 oz. <b>\$32.95</b>
8 oz. Filet-style sirloin		<b>\$22.95</b>
Baked haddock <i>with caper hollandaise sauce</i>		<b>\$21.95</b>
Surf and turf: 8 oz. Filet style sirloin with 5 grilled shrimp or 5 oz. lobster tail <i>w/ lemon and drawn butter</i>		<b>Market price</b>

Includes chef's choice of vegetable and starch, rolls and butter, beverage service and chef's choice of dessert

Additional cost for upgraded dessert \$2.75

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

# MEETING BREAKS

## **Beverage Service**

Assorted soft drinks, brewed coffee, tea and decaf

**\$3.25 per person**

## **Treadway Break**

Chex mix, pretzels, popcorn, beverage service

**\$4.95 per person**

## **Hickories Break**

Potato chips, pretzels, French onion dip, tortilla chips, salsa, sour cream and beverage service

**\$5.75 per person**

## **Milk and Cookies Break**

Granola bars, assorted cookies, brownies, beverage service and milk

**\$5.75 per person**

## **The Lighthouse Break**

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

**\$6.95 per person**

## **Mexicali Break**

Tortilla chips, guacamole, creamy salsa dip, jalapenos, chopped onions and beverage service

**\$6.50 per person**

## **Tail Gate Break**

Pizza, wings, celery, bleu cheese and beverage service

**\$8.95 per person**

## **Root Beer Float Break**

Frosty glass with a scoop of vanilla ice cream, root beer and whipped cream

**\$4.95 per person**

## **Ball Park Break**

Individual pop corn, hot dogs, bag of Cracker Jacks and beverage service with soft drinks or lemonade

**\$6.95 per person**

## **Chill-out Break**

Ice cream sandwiches, creamsicles, assorted ice cream & flavored Italian ice

**\$5.50 per person**

**Add assorted mini candy to your meeting table for \$2.00 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
Bottle water	\$2.00 per bottle

# BUTLERED HORS D'OEUVRES

(50 Pieces butlered)

Jumbo Shrimp  
*With cocktail sauce*  
**\$125.00**

Petite Quiche Lorraine  
**\$90.00**

Crab-stuffed Mushrooms  
**\$100.00**

Spanakopita  
**\$95.00**

Shrimp Jammers  
**\$100.00**

Chicken and Cheese Quesadilla Cornucopia  
**\$110.00**

Cocktail Franks in Puffed Pastry  
**\$80.00**

Chicken Satay  
*served with Peanut Sauce*  
**\$110.00**

Assorted Canapes  
**\$75.00**

Coconut Shrimp  
**\$125.00**

BBQ Bacon Wrapped Shrimp  
**\$125.00**

Bacon Wrapped Water Chestnuts  
**\$100.00**

Cheese Puffs  
**\$80.00**

Mini Sausage Pizzas  
**\$95.00**

Mediterranean Artichoke Tarts  
**\$90.00**

Asparagus and Asiago Cheese Wraps in Filo  
**\$110.00**

Caprese Skewers  
*Cherry tomatoes, mozzarella & basil  
drizzled with balsamic vinaigrette*  
**\$95.00**

Crab Salad on Cucumber Rounds  
**\$ 85.00**

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

2013

# HORS D'OEUVRES

## MONTAGE

*(minimum of 30 people)*

A table richly displayed with fresh seasonal fruit, artfully cut garden vegetables with dipping sauces, and an assortment of domestic and imported cheese and crackers

**\$5.95 per person**

Add black and green olives, sliced pepperoni and summer sausage to the above for an additional ...

**\$2.00 per person**

## TRAYS

*(serves approximately 50 people)*

Imported and Domestic Cheese with Crackers

**\$100.00**

Fresh Cut Fruits of the Season

**\$100.00**

Fresh Vegetables with Dip

**\$100.00**

Garlic Hummus with Pita Chips

**\$65.00**

## Displayed Selections

Swedish Meatballs

*in sherry and sour cream broth*

**\$80.00**

Pork Pot Stickers

*with sweet chili sauce*

**\$85.00**

Smoked Salmon

*with capers, onions & tomato w/ toasted baguette*

**\$125.00**

Fruit Kabobs with Yogurt or Fruit Dip

**\$125.00**

Chicken Wings

*with celery and bleu cheese*

**\$75.00**

Deep-fried Ravioli

*with Marinara sauce*

**\$75.00**

Bruschetta

*Served on toasted baguette*

**\$85.00**

Assorted Sushi

**\$145.00**

*Price per 50 pieces*

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

## Mimosa Bar

Carafes of Orange Juice  
Bottles of House Champagne

Accompanied with  
Assorted Fresh Fruit  
Garnishes

**\$7.95/person**

## Bloody Mary Bar

2 Gallons of naked Bloody Mary  
Assorted Condiments  
Approximately 25-30 servings

**\$85.00**

**From the outdoor  
Patio, overlooking  
the beautiful  
Susquehanna River  
to the warm  
elegance of our  
indoor rooms,  
it will be easy for  
you to book and  
plan the perfect  
shower!**



## *Shower Menus*



**1100 State Route 17C  
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Fax: 607.687.2456**

**[www.owegotreadway.com](http://www.owegotreadway.com)**

**[Treadwaysales@aol.com](mailto:Treadwaysales@aol.com)**



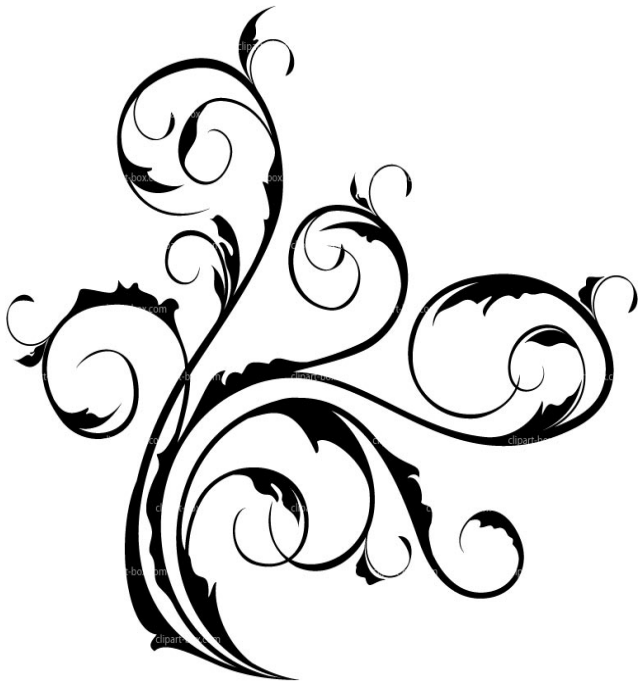
## Light and Simple

Array of Fresh Fruits & Vegetables with an  
assortment of Cheese and Crackers

Assorted Canapés

Beverage Service to include  
Coffee, Decaf Coffee, Hot Tea & Soda

**\$8.95/person**



## Served Meal

Fresh Fruit Cup

or

Soup du Jour

**Entree**

*(Please select one)*

Grilled Marinated Chicken Breast served  
with  
Rice Pilaf & Vegetable Medley

Penne Pasta with Grilled Chicken in  
Pesto Cream Sauce  
served with Vegetable Medley

Quarter Pineapple topped with  
Chicken Salad

Rolls with Butter  
Ice Cream

Beverage Service to include  
Coffee, Decaf Coffee, Hot Tea & Soda

**\$13.95/person**

## Brunch Menu

Fresh  
Fruit

Assorted Breakfast Pastries  
Waffles with Syrup  
Seasoned Home Fries  
Scrambled Eggs

*(Please select one)*  
Bacon, Sausage or Ham

Garden Tossed Salad  
With Assorted Dressings

**Carving Station**  
*(Please select one)*

Roast Turkey or Baked Ham  
*or select*

Prime Rib           \$4.95/person  
Smoked Salmon   \$4.95/person

Beverage Service to include  
Coffee, Decaf Coffee, Hot Tea & Soda

**\$14.95/person**

# VENETIAN HOUR

## BEVERAGE BUFFET

Regular and Decaffeinated Coffee  
Flavored Teas  
Flavored Syrup  
Whipped Cream  
Cinnamon  
Shaved Chocolate

**\$3.25 per person**

## DESSERTS A LA CARTE

*(50 pieces)*

Gourmet Cupcakes  
**\$150.00**

Mini Éclairs  
**\$75.00**

Petit Fours  
**\$75.00**

Cream Puffs  
**\$45.00**

Cannolis  
**\$55.00**

**If you would like desserts and beverage service (all of the above):  
\$7.95 per person**

## CORDIALS

*(Served in Chocolate Cups)*

Amaretto  
Kaluha  
Bailey's  
Crème de Menthe

**\$5.75 per person**

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

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