

DUFOUR'S in IRVINGTON

Catered Events

357- 1696

DUFOUR'S is available for leasing **after hours : 6pm – 9.00pm; Tuesday through Saturday.** We also offer reserved seating for 8-12 guests from 8:30 am – 1:00 pm during regular operational hours.

- Leasing the facility: The fee for the first two hours: \$90.00 (\$100.00 during prime times, i.e.: holidays and Irvington festivals); \$50.00 additional for each hour thereafter. Parties cannot exceed 50 guests. We ask that you lease our facility 21 days, or more, ***in advance***, with payment due at the time of leasing.
- The menu cost per person includes use of non-disposable wares and disposable paper napkins; buffet service and partial table service; water, tea and coffee service; linen on buffet tables. Minimum of 30 guests is preferred.
- Linen fees: napkins only : \$.60 per person / dressed tables : \$4.00 per table
- A 20% service charge is added to the final FOOD bill.
- Some entertainment is allowed per owner's discretion.
- **DUFOUR'S cannot and will not serve alcoholic beverages – the client is: totally responsible for all that is entailed – the delivery, the chilling (including ice), the glassware and the service, the disposal of bottles and cans, etc. We can provide a particular area and table for your service. Due to our refrigeration demands, we will not be able to store and chill ahead any beverages. WE CAN NOT PROVIDE ICE.** A signature will be required in this area of lease as understanding the bar agreement. See separate contract.
- We ask that you schedule your event at least thirty business days in advance. We will schedule a meeting to discuss details and menu.
- You can design your own menu using the attached menu plans. Party-style menus are more personalized and can be forwarded upon request.
- 25 % of the proposed food bill will be required as a deposit five (5) business days, or more, prior to your event and the guaranteed or confirmed number of guests must be made final no later than 48 hours prior to the event.
- We thank you for choosing DUFOUR'S and we look forward to working with you here in historic Irvington

Menus for catered events

Design a Menu

Combine two meats, two carbo choices, two vegetables/fruits,
salad and bread, one dessert choice, coffee and tea service
17.95*

Combine two meats, one carbo choice, one vegetable/fruit, salad and bread,
one dessert choice, coffee and tea service
15.95*

Combine one meat, one carbo choice, one vegetable/fruit, salad and bread
coffee and tea service.
14.95*

Add one carbo choice
1.50 per person

Add one vegetable/fruit choice
1.65

Add one dessert choice
1.00 per person

***Prices based on current market value. Prices subject to change.**

MEAT CHOICES

Beef Roast
Pork Loin Roast
Honey Spiced Baked Ham
Herbed Italiano Chicken Breast
Sliced Honey-Smoked Turkey Breast
Meat or Meatless Lasagna
Meatballs/Marinara Sauce
Italian-style Meat Sauce

CARBO CHOICES

Buttered Pastas with/without Marinara
Wild Rice Medley with Mushrooms
Buttered Egg Noodles
Buttered with parsley boiled red potatoes
Cheese and red potato casserole
Garlic and herbed mashed potatoes
Savory Dressings: Regular or Apple

VEGETABLES/FRUIT CHOICES

Fresh whole green beans-almonds
Buttered green beans
Glazed carrots
Broccoli-cauliflower medley
Buttered peas
Buttered corn
Steamed stir-fry medley
Seasonal fruit bowl

SALAD CHOICES

Italiano - crisp greens, oil/vinegar, sweet red onion, diced tomatoes
House - crisp greens, garnishes of vegetables, choice of 2 dressings
Seasonal Salad - crisp greens served with chunky fresh fruits and topped with a light yogurt dressing

DESSERT CHOICES

Italian Cream Cake Sampler
Cherry and Nut Cake Sampler
Sweet ricotta and chocolate croissant
Other suggestions available