



FENIMORE'S
TABLE

SOCIAL EVENTS

& Celebrations

- ◆ Holiday Parties
- ◆ Birthdays
- ◆ Anniversaries
- ◆ Retirement Parties
- ◆ Family Gatherings
- ◆ Reunions
- ◆ Celebrations of Life
- ◆ Private Celebrations



The room

Up to 95 guests indoors on Route 28, with glass garage doors on three sides and a full bar. Private and semi-private events, September through May.

Make it your own

Reception, buffet, plated and Signature menus, priced per guest. Or tell us what you have in mind and we will build a custom menu.

RECEPTIONS & BUFFETS

Cocktail parties, open houses and dinner buffets.



RECEPTION-STYLE *heavy hors d'oeuvres*

Classic Reception

PER GUEST

\$39

RECEPTION MENU

Signature Wings • Pretzel-Crusted Cauliflower Bites • Elote Dip with Tortilla Chips • Margherita Flatbread • Charcuterie Board

Cooperstown Reception

PER GUEST

\$49

RECEPTION MENU

Charcuterie Board • Signature Wings • Pretzel-Crusted Cauliflower Bites • Elote Dip with Tortilla Chips • Margherita Flatbread • Hot Pepperoni Flatbread • Tuna Nachos

BUFFET CELEBRATIONS

Classic Buffet

PER GUEST

\$49

SALAD • CHOOSE ONE

House Salad • Classic Caesar Salad

ENTRÉES

Chicken Parmesan • Rigatoni Marinara with Baked Seasoned Eggplant

SIDES

Macaroni & Cheese • Roasted Carrots and Green Beans • Dinner Rolls

DESSERT • CHOOSE ONE

Peanut Butter Explosion • Apple Blossom

Cooperstown Buffet

PER GUEST

\$59

SALAD • CHOOSE ONE

House Salad • Classic Caesar Salad • Fall Harvest Salad

ENTRÉES

Fenimore Half Chicken • Grilled Faroe Island Salmon • Rigatoni Marinara with Baked Seasoned Eggplant

SIDES

Garlic Mashed Potatoes • Roasted Green Beans • Dinner Rolls

DESSERT • CHOOSE TWO

Peanut Butter Explosion • Apple Blossom • Pumpkin Cake

RECEPTION + BUFFET

Classic Reception + Buffet

PER GUEST

\$55

RECEPTION

Pretzel-Crusted Cauliflower Bites • Elote Dip with Tortilla Chips

BUFFET

House Salad • Chicken Parmesan • Rigatoni Marinara with Baked Seasoned Eggplant • Macaroni & Cheese • Roasted Carrots and Green Beans • Dinner Rolls

DESSERT

Apple Blossom

Cooperstown Reception + Buffet

PER GUEST

\$69

RECEPTION

Charcuterie Board • Signature Wings • Margherita Flatbread

BUFFET

Fall Harvest Salad • Fenimore Half Chicken • Grilled Faroe Island Salmon • Garlic Mashed Potatoes • Roasted Green Beans • Dinner Rolls

DESSERTS

Peanut Butter Explosion • Apple Blossom

PLATED & SIGNATURE

Seated dinners, and our fullest menus.



PLATED DINNERS *Half chicken, salmon and NY strip are served with garlic mashed potatoes and roasted green beans.*

Classic Plated Dinner

PER GUEST

\$49

FIRST COURSE • CHOOSE ONE

House Salad • Classic Caesar Salad

ENTRÉE CHOICES

Chicken Parmesan with Rigatoni Marinara • Fenimore Half Chicken • Rigatoni Marinara with Baked Seasoned Eggplant

DESSERT • CHOOSE ONE

Peanut Butter Explosion • Apple Blossom

Cooperstown Plated Dinner

PER GUEST

\$59

FIRST COURSE • CHOOSE ONE

House Salad • Classic Caesar Salad • Fall Harvest Salad

ENTRÉE CHOICES

Fenimore Half Chicken • Grilled Faroe Island Salmon • Chicken Parmesan with Rigatoni Marinara • Rigatoni Marinara with Baked Seasoned Eggplant

DESSERT • CHOOSE ONE

Peanut Butter Explosion • Apple Blossom • Pumpkin Cake

SIGNATURE CELEBRATIONS *our fullest menus*

Fenimore's Signature Reception

PER GUEST

\$79

RECEPTION MENU

Charcuterie Board • Salmon Ball with Crostini and Cucumber Chips • Tuna Nachos • Pretzel-Crusted Cauliflower Bites • Signature Wings • Elote Dip with Tortilla Chips • Margherita Flatbread • Hot Pepperoni Flatbread • Salsiccia Flatbread

SUBSTANTIAL SELECTIONS

Sliced Grilled NY Strip • Grilled Faroe Island Salmon • Chicken Parmesan • Rigatoni Marinara with Baked Seasoned Eggplant

DESSERTS

Peanut Butter Explosion • Apple Blossom • Caramel Galaxy Cake

Fenimore's Signature Buffet

PER GUEST

\$85

RECEPTION STARTERS

Charcuterie Board • Pretzel-Crusted Cauliflower Bites • Elote Dip with Tortilla Chips

SALAD • CHOOSE ONE

Fall Harvest Salad • Classic Caesar Salad • House Salad

ENTRÉES

Grilled 12 oz. NY Strip Steak • Grilled Faroe Island Salmon • Fenimore Half Chicken

SIDES

Garlic Mashed Potatoes • Roasted Carrots and Green Beans • Macaroni & Cheese • Dinner Rolls

DESSERT SELECTION

Peanut Butter Explosion • Apple Blossom • Caramel Galaxy Cake

Fenimore's Signature Plated Dinner

PER GUEST

\$85

COCKTAIL RECEPTION

Charcuterie Board • Salmon Ball with Crostini and Cucumber Chips • Pretzel-Crusted Cauliflower Bites

FIRST COURSE • CHOOSE ONE

Fall Harvest Salad • Classic Caesar Salad • House Salad

ENTRÉE CHOICES

Grilled 12 oz. NY Strip Steak • Grilled Faroe Island Salmon • Fenimore Half Chicken • Rigatoni Marinara with Baked Seasoned Eggplant

DESSERT • CHOOSE ONE

Peanut Butter Explosion • Apple Blossom • Caramel Galaxy Cake

AFTER DINNER

Coffee and hot tea

Fenimore's Signature Reception + Buffet

PER GUEST

\$89

RECEPTION

Charcuterie Board • Salmon Ball with Crostini and Cucumber Chips • Tuna Nachos • Pretzel-Crusted Cauliflower Bites

BUFFET

Fall Harvest Salad • Grilled 12 oz. NY Strip Steak • Grilled Faroe Island Salmon • Fenimore Half Chicken • Garlic Mashed Potatoes • Roasted Carrots and Green Beans • Macaroni & Cheese • Dinner Rolls

DESSERTS

Peanut Butter Explosion • Apple Blossom • Caramel Galaxy Cake

BRUNCH & BAR

Daytime menus, bar packages and enhancements.



DAYTIME CELEBRATIONS *brunch menus*

Classic Brunch

PER GUEST

\$35

BUFFET

- ◆ Scrambled Eggs
- ◆ Bacon or Sausage
- ◆ Home Fries
- ◆ Fresh Fruit
- ◆ Assorted Muffins and Scones
- ◆ Coffee and Hot Tea
- ◆ Orange, Apple and Cranberry Juice

Cooperstown Brunch

PER GUEST

\$39

BUFFET

- ◆ Scrambled Eggs
- ◆ Bacon and Sausage
- ◆ Home Fries
- ◆ Classic French Toast
- ◆ Buttermilk Pancakes
- ◆ Fresh Fruit
- ◆ Assorted Muffins and Scones
- ◆ Coffee and Hot Tea
- ◆ Orange, Apple and Cranberry Juice

Fenimore's Signature Brunch

PER GUEST

\$55

BUFFET

- ◆ Scrambled Eggs
- ◆ Bacon and Sausage
- ◆ Home Fries
- ◆ Loaded French Toast
- ◆ Buttermilk Pancakes
- ◆ Fresh Fruit
- ◆ Assorted Muffins and Scones
- ◆ Cooperstown Lox & Cream Cheese Display
- ◆ Coffee and Hot Tea
- ◆ Orange, Apple and Cranberry Juice

Brunch Bar Add-Ons

Mimosa Bar

Bloody Mary Bar

Priced with your proposal.

BAR PACKAGES

Beer & Wine Bar

PRICING

With your proposal

BEER

Domestic Beer • Craft Beer

WINE

House Red Wine • House White Wine • Sparkling Wine

NON-ALCOHOLIC

Soft Drinks • Juice • Still Water • Coffee and Hot Tea

House Open Bar

PRICING

With your proposal

INCLUDES

Domestic and Craft Beer • House Red Wine • House White Wine • Sparkling Wine • House Vodka • House Gin • House Rum • House Tequila • House Bourbon/Whiskey • Standard Mixed Drinks • Soft Drinks and Non-Alcoholic Beverages

Premium Open Bar

PRICING

With your proposal

INCLUDES

Domestic and Craft Beer • Expanded Red and White Wine Selection • Sparkling Wine • Premium Vodka • Premium Gin • Premium Rum • Premium Tequila • Premium Bourbon/Whiskey • Classic Cocktails • Soft Drinks and Non-Alcoholic Beverages

Bar Enhancements

Signature Cocktail

Champagne Toast

Mimosa Bar

Bloody Mary Bar

Wine Service with Dinner

Priced with your proposal.

ALSO AVAILABLE

Hosted Bar on Consumption • Cash Bar

PLANNING

What to know before you book.



Good to Know

- ◆ Private and semi-private events are available September through May. Catering is available all year
- ◆ Up to 95 guests indoors. Event packages are for groups of 10 or more
- ◆ A food and beverage minimum may apply, depending on the date, time, length and space
- ◆ Your date is confirmed with a signed event agreement and a 25% non-refundable deposit. We can place a soft hold for 5 to 7 days
- ◆ Menu selections are due 14 days before the event. The final guest count, plated entrée counts and dietary needs are due 7 days before
- ◆ All food is provided by Fenimore's Table unless an exception is approved in advance. Bringing a celebration cake? Ask when you book
- ◆ Outside alcohol is not permitted
- ◆ Food packages are priced per guest. Tax and service charge are added

Custom Events & Menus

Not every party fits a package. Tell us the occasion, the guest count and what you would like to serve, and we will build a menu around it. Vegetarian, gluten-free and allergy needs can be handled with advance notice.



PLAN YOUR CELEBRATION

We will put the menu, the bar and the room together in one proposal.

Send us your event date, estimated guest count and type of event, and Christine will come back with availability and a proposal.



SCAN TO INQUIRE

CATERING & EVENTS

Christine Scirto
christine@cooperstownexperience.com

FENIMORE'S TABLE

4874 State Highway 28, Cooperstown, NY 13326