



ROCHESTER
INTERNATIONAL

**EVENT
CENTER**



Catering & Banquet
Convention Services Menu

Breakfast Buffets

All breakfast buffets include gourmet coffee, hot tea, and orange juice.

Rochester Farmhouse Breakfast

Choice of 1: Bacon, sausage or canadian bacon
Scrambled eggs with ham, cheddar cheese,
and chives

American fries / Fresh fruit / Croissants

The Traditional

Choice of 1: pancakes or French toast served
with warm maple syrup

Scrambled eggs / Hash browns / Fresh fruit /
Baker's basket

Eggs Benedict

Canadian bacon on a toasted English muffin topped
with a poached egg and lemon hollandaise

Fresh buttered asparagus spears / Fresh fruit

French Country Breakfast

Choice of 1: Quiche Lorraine or Florentine
Roasted red potatoes

Fresh fruit / Muffins

All American Breakfast

Scrambled eggs
Bacon & sausage
American fries
Fresh fruit
Baker's basket

Continental Breakfast

Baker's basket
Fresh fruit
Choice of 1: oatmeal or yogurt

A la carte

Bagels & cream cheese
Asst. Muffins
Mini Croissants
Cinnamon Rolls
Sticky Buns
Donuts
Lox, bagels & cream cheese

**Any of the above breakfasts can be served plated
for an additional \$1.00 per person*

Build Your Own Breakfast

Includes gourmet coffee, hot tea, orange juice, baker's basket and fresh fruit.

**Add a chef attended ompet station for*

Eggs – Choose 1

Light & fluffy scrambled eggs with a touch of
cream, salt & pepper

Farmhouse scrambled eggs with ham,
cheddar and chives

Southwest style eggs, scrambled with peppers
onions and pepper jack cheese

Vegetarian eggs, scrambled with mushrooms,
swiss cheese and scallions

Meats – Choose 2

Bacon
Sausage
Canadian bacon
Thick sliced ham
Turkey bacon

Potato – Choose 1

American fries
Hash browns
Potato hash with leeks, caramelized onions
and ham

Enhancers – Choose 1

Biscuits & gravy
Cinnamon vanilla brioche French toast with
maple syrup & powdered sugar
Buttermilk pancakes with maple syrup
Oatmeal with brown sugar, raisins & honey

Morning Break Selections

All morning breaks include gourmet coffee and tea. Canned soda and bottled water available upon request; charged by consumption.

Fresh Berry Parfaits

Creamy vanilla yogurt layered with fresh toasted granola and seasonal berries to include strawberries, blackberries and blueberries

Mini Bagels

Topped with fresh mozzarella and roma tomatoes; lightly toasted and served warm

Homemade Trail Mix

A tasty mix of yogurt covered pretzels, mixed nuts, M&M's, pretzels and dried fruit

Fresh Fruit Display

Served with a honey-vanilla yogurt dipping sauce
Asst. Granola and Energy Bars

Plated Luncheon Selections

All plated luncheons include coffee and lemonade, house salad, and dessert.

Herb Roasted Chicken Breast

Served with thyme balsamic jus, oven roasted yukon gold potatoes topped with parmesan and rosemary, fresh seasonal vegetables and dinner rolls with herb butter.

Soy & Sesame Seared Filet of Salmon

Served over gingered basmati rice and accompanied by baby bok choy

Petite Sirloin Steak

Topped with a portobello jus, accompanied by parmesan chive mashed potatoes and maple glazed carrots.
Served with dinner rolls and herb butter

Sage Roasted Turkey Breast

Slow roasted and served with garlic mashed potatoes, house-made gravy, and fresh corn. Accompanied by dinner rolls with herb butter

Fettucini Alfredo

Fettucini pasta tossed in a creamy garlic white wine sauce. Accompanied by garlic breadsticks.
Add grilled chicken
Add shrimp skewer

Dessert Options – Choose 1

Angel food cake with sweet whipped cream & fresh berries

Grilled lemon pound cake topped with stone fruit compote & lightly whipped cream

Flour-less chocolate torte with peanut butter cream, drizzled with rich ganache

Bunnies coconut cake

Asst. cheesecake

Lunch Buffets

Includes gourmet coffee & lemonade. Canned soda & bottled water available upon request; charged by consumption.

Southern Picnic

BBQ pulled pork on freshly baked buns,
Coleslaw, Baked beans, Pickles, Pecan & apple pies

Soft Taco Bar

Choose 1: seasoned ground beef or fajita style chicken
Corn & flour tortillas
Spanish rice
Refried beans

Toppings to include shredded lettuce, cheddar cheese, sour cream, guacamole and pico de gallo

Mixed greens with lime-avocado vinaigrette
Green chili cheddar corn bread
Individual key lime tarts and warm churros

Idaho Potato Bar

Baked Idaho russet potatoes, Caesar salad,
Oven roasted garden vegetables
Asst. toppings to include sour cream, cheddar cheese, butter, bacon bits, broccoli cheese sauce, and chicken dijonaise
Rolls & butter, Cookies & bars

Italian Feast

Caesar salad
Tomato, basil & pesto salad
Traditional meat lasagna
Bow tie pasta with tomato basil sauce & parmesan cheese
Fresh garlic bread & warm breadsticks
Tiramisu & cheesecake

Summer Picnic

Meat & cheese display
Freshly baked breads & croissants
Leaf lettuce, sliced tomatoes and red onions
Condiments to include mayonnaise & mustard
Fresh fruit display
Choose 1: gourmet potato salad or mediterranean pasta salad
Cookies & bars

Build Your Own Lunch

Includes gourmet coffee and lemonade. Canned soda & bottled water available upon request; charge by consumption.

First Choose 1 Soup

• *Chicken wild rice* • *Tuscan white bean & ham with kale* •
Tomato & fresh basil bisque • *Minestrone* • *Beef & barley with wild mushroom*

Choose 1 Sandwich

- Rochester's finest chicken salad croissant
- Turkey, bacon & avocado wrap
- Roast beef, blue cheese, caramelized onions on ciabatta
- Honey ham & swiss on a baguette with dijon mayo
- Ham & turkey croissants with cheese, lettuce & tomato

And 1 Accompaniment

Red skin potato salad
Broccoli salad
Tricolor rotini pasta salad
Tomato, mozzarella and pesto salad
Panzanella
Mediterranean couscous
Apple waldorf salad
Exotic fruit salad with coconut syrup

Choose 1 Salad

- Sliced grilled chicken topped with spinach, goat cheese, dried cranberries, mandarin oranges and sliced pears. Dressed with raspberry vinaigrette
- Classic caesar salad composed of chopped tender romain hearts, house-made caesar dressing, shaved parmesan & a garlic crostini. Topped with grilled chicken.
- House salad with cucumber slices, tomato wedges, pickled onions, shredded cheese and choice of dressing.
- Grilled & chilled flank steak with baby mozzarella & cherry tomatoes served over mixed greens with a chimichurri vinaigrette

Choose 1 Dessert

Cookies & bars • Assorted cheesecake •
Strawberry shortcake

Afternoon Break

Includes gourmet coffee and lemonade. Canned soda & bottled water available upon request; charge by consumption.

South of the Border

Chips & salsa
Cheese quesadillas
Beef taquitos
Sour cream, guacamole and bean dip

The Sportsman Break

Chicken wings with ranch dip
Crispy potato skins topped with cheddar cheese, sour cream and chives
Sweet & salty snack mix

Ice Cream Sundae Break

Vanilla & chocolate ice cream
Hot fudge & warm caramel sauce
Chopped nuts, whipped cream, maraschino cherries, and mini chocolate chip cookies

A la Carte

Asst. cookies & bars
Tortilla chips & pico de gallo
Mixed nuts
Warm jumbo pretzels with honey mustard and cheddar cheese dipping sauces
Potato chips with french onion dip
Fresh fruit display

Corporate Day Packages

**Breakfast & morning break include gourmet coffee, hot tea, & orange juice.
Lunch service & afternoon break include gourmet coffee & lemonade.
Canned soda & bottled water available upon request; charge by consumption.**

Bronze

Breakfast

Asst. pastries

Morning Break

Fresh fruit display

Lunch

Chef's choice buffet

Afternoon Break

Asst. cookies with chilled milk

Silver

Breakfast

Asst. pastries & fresh fruit display

Morning Break

Asst. granola & energy bars

Lunch

Choose two sandwiches, one accompaniment, and one soup from our build your own lunch menu

Afternoon Break

Asst. cookies & bar

Gold

Breakfast

Asst. pastries, hot ham & cheese stuffed croissants, fresh fruit display & one additional kind of fruit juice

Morning Break

Fresh fruit parfaits & home made trail mix

Lunch

Choose 1 option from our lunch buffet menu

Afternoon Break

Chex snack mix, potato chips with french onion dip, cookies & bars

All corporate package pricing is inclusive of the 20% service charge & applicable tax

Hors D'oeuvre Packages

Available for a maximum of 2 hours. Please see your catering manager for more details.

** Items are available as either passed or display*

Intermediate

Choice of 2 cold hors d'oeuvres*
Choice of 2 hot hors d'oeuvres*
Choice of 1 hors d'oeuvres display

Taste of Tuscany

Choice of 2 pizzas
Antipasto display
Choice of gourmet cheese display or baked brie display

Classic

Gourmet cheese & cracker display
Crudite display with dipping sauces
Fresh fruit display with honey yogurt dipping sauce

Simplistic

BBQ meatballs*
Gourmet cheese & cracker display
Crudite display with dipping sauces
Asst. chef's choice finger sandwiches

Grand

Choice of 2 cold hors d'oeuvres*
Choice of 2 hot hors d'oeuvres*
1 choice from the carver
Jumbo shrimp with cocktail sauce
and lemon wedges

Hors D'oeuvres

The items below are available to be either passed or displayed

Hot Options

Onion tartlet with gruyere fondue
Pork potsticker with ginger soy dipping sauce
Spinach stuffed mushrooms
Cheese quesadillas
Chicken wings with ranch & bbq sauces
BBQ cocktail sausages
Chicken tenders with honey mustard dipping sauce
Strip steak satay with thai bbq dipping sauce
Chicken quesadillas with jack cheese
Raspberry & brie tartlets
Chicken satay with thai peanut dipping sauce
Bacon wrapped tenderloin
BBQ meatballs
Fried white cheddar mac & cheese with roasted tomato
bacon aioli
Prosciutto wrapped scallops
Steak crostini with honey caramelized onions and
balsamic drizzle
Chef's choice asst. mini pizzas
Crab stuffed mushrooms
Mini beef empanadas
Asst. grilled flatbreads with savory toppings

Cold Options

Pesto chicken salad puffs
Tomato basil bruschetta
Grilled asparagus wrapped in prosciutto
Roasted pineapple gazpacho shooters
Toasted pita points with red pepper hummus
Endive with vegetable cream cheese
Pesto parmesan palmiers
Blue cheese mascarpone mousse spoon with
pecan praline and port reduction
Smoked salmon mousse on a cucumber chip
Beef carpaccio crostini
Spoon of corn salsa topped with chipotle grilled
shrimp and cilantro lime creme fraiche
Heirloom tomato & goat cheese crostini
Mozzarella, prosciutto, & sage ciabatta
Lox on a pumpernickel toast point with lemon dill
cream cheese
Asian duck confit spoon with wonton crunch and
plum sauce
Shrimp ceviche
Flash fried panko crusted ahi tuna on a cucumber
chip with wasabi ginger aioli
Grilled nectarine skewered with fresh mozzarella
and basil drizzled with a balsamic reduction
Strawberry & mango gazpacho shooters

Hors D'oeuvres

Available for display for a maximum of 2 hours. Please see your catering manager for more details.

Fresh Fruit Display

Asst. of melons, pineapple and berries

Gourmet Cheese Display

Asst. of domestic & international cheeses accompanied by fresh fruit and crackers

Crudité Display

Asst. of fresh vegetables served with ranch and roasted red pepper cream cheese dipping sauces

Baked Brie Display

Brie en croute served warm with fresh fruit garnish and accompanied by sliced baguette and crackers

Antipasto Display

Variety of italian cheeses, cured meats & salamis, pickled vegetables, marinated artichokes & mushrooms, olives, sliced artisan breads, and crackers

Cold Smoked Salmon Display

Side of cold smoked salmon accompanied by capers, hard boiled eggs, chopped red onion, and crackers

Cold Salad Display

Choose 3: Rustic panzanella

Bi-color watermelon, feta, chive on a bed of frisée drizzled with a white balsamic vinaigrette

Capresè salad with tomato, fresh mozzarella and pesto

Roasted beets & goat cheese on a bed of arugula dressed with a champagne vinaigrette

Mediterranean couscous salad

Warm red potato salad with fennel and bacon

Hand Tossed Pizza Display

Choose 3: Wild mushroom, onion and italian sausage

Margherita with basil, cherry tomato, fresh mozzarella and olive oil

BBQ chicken with caramelized onions and brie

Four cheese with fresh oregano

Chicken alfredo with artichoke hearts and onion

A la Carte Seafood

Jumbo shrimp with cocktail sauce & lemon wedges

Cocktail crab claws with louis dressing

Oysters on the half shell with cocktail sauce, horseradish & lemon wedges

Chef's choice hand rolled sushi

Heavy Hors D'oeuvres

Includes chef attendant for up to two hours. Please see your catering manager for more details

From the Carver

Includes soft rolls & herbed butter

Roasted Sage Turkey Breast

Cranberry sauce, dijon mustard and herbed aioli

Honey Glazed Bone-in Ham

Whole grain mustard and herbed aioli

Beef Tenderloin

Horseradish aioli, dijon mustard, and roasted garlic jus

Roast Round of Beef

Horseradish sauce, herb aioli, and whole grain mustard

Ginger Roasted Pork Loin

Roasted Garlic Prime Rib

Horseradish and au jus

Action Stations

Paella

Saffron rice, roasted tomatoes, caramelized onions, peppers, roasted chicken, sautéed shrimp and chorizo

Fajitas

Choose 1: Sautéed chicken or Flank steak

Accompanied by caramelized onions, bi-color peppers, flour tortillas, sour cream, pico de gallo, guacamole, shredded lettuce, and pepper jack cheese

Pasta

Choose 2 pastas: Penne, Bow tie, Rotini or Cheese Tortellini

Choose 2 sauces: Bolognese, Tomato basil, Creamy alfredo, Basil-tarragon pesto or Sun-dried tomato alfredo

Accompanied by breadsticks, parmesan cheese and fresh cracked pepper

Dinner Buffets

Includes gourmet coffee & lemonade or iced tea.

Italian Buffet

Caesar salad
Traditional meat lasagna
Chicken penne alfredo
Creamy polenta with parmesan and herbs
Sautéed broccolini
Breadsticks & garlic toast
Tiramisu, cheesecake & almond pear tartlets

The Traditional Buffet

Mixed greens with choice of two dressings
Chilled grilled asparagus with shaved parmesan and balsamic reduction
Chicken marsala with wild mushrooms
Sliced New York sirloin steak with a cabernet thyme jus
Parmesan & chive mashed potatoes
Baby green beans tossed with brown butter and garnished with red peppers
Asst. rolls & herbed butter
Asst. cakes & pies

Build your own Dinner Buffet

Comes with mixed greens & choice of 2 dressings, fresh seasonal vegetable, rolls with herbed butter, choice of dessert buffet, and beverage service of gourmet coffee & lemonade or iced tea

Choose 2 entrees & 2 accompaniments

Choose 3 entrees & 2 accompaniments

Entree Options

Lemon-herb brined roasted chicken breast
Prosciutto wrapped chicken with pesto cream
Sliced burgundy peppercorn beef with demi-glace
Sliced turkey breast accompanied by gravy and cranberry chutney
Sliced pork loin with apple cider demi-glace
Broiled walleye with lemon chervil cream sauce
Braided salmon fillet with citrus beurre blanc
Sliced honey ham with honey dijon sauce
Roast beef with pinot demi-glace
Garlic roasted ball tip steak with oyster mushrooms and a red wine reduction
Cheese & truffle sacchetti with white wine cream sauce
Parmesan polenta cakes with smoked tomato aioli and sautéed greens

Accompaniments

Garlic roasted red potatoes
Scalloped potatoes with fontina cheese
Garlic mashed potatoes
Parmesan chive mashed potatoes
Wild rice pilaf
Apple sage stuffing
Parmesan herb orzo
Spinach & mushroom risotto
Aged white cheddar polenta

Dessert Buffet Options

Available for display for up to 2 hours. Please see your catering manager for more details.

Strawberry Lovers

Fresh strawberries coated in a sweet grand marnier syrup
Angel food cake
Fresh whip cream
Shortcakes

Chocolate Lovers

Asst. mini truffles
Flourless chocolate cake with fresh whip cream & berries
Chocolate layer cake
Chocolate peanut butter pie
Fudgy iced brownies

Chef's Choice

Variety of desserts expertly chosen by our in-house
pastry chef to pair with your dinner
Italian
Tiramisu
Pear croustades
Mini cannolis

Classic

Bunnie's coconut cake
Chocolate cupcakes with raspberry buttercream
Apple crisp
Freshly whipped cream

Traditional

Cream puffs
Mini tartlets
Asst. verrienes
Mini cookies
Asst. cheesecakes
Cake pops

Plated Dinners

Includes asst. rolls with herbed butter, choice of salad, starch, vegetable, & dessert.
Beverage service to include gourmet coffee & lemonade or iced tea

Salad Selections

House Salad with tomato, cucumber, pickled onions,
shredded cheese & choice of 2 dressings

Mixed baby green with fried goat cheese medallion,
fresh blackberries, maple-glazed pecans, champagne
pickled onions & blackberry vinaigrette

Spinach with mandarin oranges, crumbled goat cheese,
dried cranberries, sliced pear & choice of 2 dressings

Starch Selections – Choose 1

Garlic mashed potatoes
Parmesan chive mashed potatoes
Truffle mashed potatoes
Twice baked potato
Au gratin potato
Scalloped potatoes with fontina & swiss
Wild mushroom risotto
Parmesan herb orzo
Aged white cheddar polenta

Heart of Romain with shaved parmesan, cherry
tomatoes, olive compote & herb feta vinaigrette

Torn romaine with candied walnuts, dried cranberries,
crumbled feta & raspberry vinaigrette

Vegetable Selections – Choose 1

Green beans tossed in brown butter with
caramelized shallots
Oven roasted broccolini
Green bean amandine
Honey glazed baby carrots
Corn (either on or off the cob)
Seasonal mix of julienne vegetables
Oven roasted asparagus
Buttered snap peas
Cauliflower gratin
Cherry tomato & basil gratin

Entree Selections*

London Broil

sweet soy & pineapple marinade

Ball Tip Steak

marinated with roasted garlic and finished with a marsala wine glaze

Mesquite Brisket

slow roasted & smoked to perfection and served with BBQ jus

Carved Roast Beef

house seasoning and pan jus

Petit N.Y. Strip Steak

herb crusted & served with port wine reduction and sautéed oyster mushrooms

Braised Beef Short Rib

slowly braised until tender served with pinot noir jus

Filet Mignon

topped with gorgonzola butter & roasted shallots

Lemon Pepper Chicken

finished with lemon gastric

Prosciutto Wrapped Chicken Breast

with pesto cream sauce

Chicken Cordon Bleu

with dijon cream sauce

Chicken Marsala

tender braised chicken in a wild mushroom & marsala sauce

Tuscan Chicken

seared breast of chicken filled with fresh basil, mozzarella & thinly sliced prosciutto, then finished with a sun-dried tomato cream sauce

Boursin Chicken

breaded chicken breast stuffed with cream cheese, garlic & fresh herbs finished with a garlic cream sauce

Citrus Marinated Salmon Fillet

finished with a lemon-chervil beurre blanc

Jumbo Shrimp Scampi

succulent shrimp in a garlic herb butter sauce served over a bed of linguini pasta

Minnesota Walleye

Choice of fried or broiled

Fresh Atlantic Cod

Choice of fried or broiled

Pork Tenderloin

grilled and roasted served with a sweet pepper apple mint chutney

Star Anise-Orange Brined Pork Chop

brined overnight to lock in the juices and served with a cranberry demi-glace

Honey Mustard Ham

smoked honey ham with a honey-dijon sauce

Stuffed Pork Chop

pork loin chop stuffed with an apple sage stuffing and finished with an apple demi-glace

Saffron-Fontina Risotto

seared and served over wild mushroom ragout with roasted vegetables finished with microgreen salad & balsamic reduction

Orange-Sage Potato Gnocchi

tossed in herbed brown butter and accompanied by fresh seasonal vegetables

Cheese & Truffle Sachetti

tossed in a garlic white wine cream sauce and finished with shaved parmesan

Vegetarian Lasagna

layers of caramelized onions, portobello mushrooms, sun-dried tomatoes, squash, mozzarella cheese, lasagna noodles and creamy alfredo sauce, finished with more cheese and a pesto cream sauce

**Any of these entrees may be served as a duet*

Event Center Signature Duet Plates

Includes choice of salad & dessert. Beverage service of gourmet coffee & lemonade or iced tea.

Burgundy Peppercorn Steak & Chicken A La Riche

Duo of marinated steak finished with a light demi-glance and chicken topped with shrimp & mushroom cream sauce

Parmesan chive mashed potatoes

Baby green beans with tri-color bell peppers

Grilled Flank Steak & Brie Strawberry Chicken

Chimmichurri marinated flank steak finished with chimmichurri sauce paired with seared breast of chicken topped with melted brie and sliced strawberry coulis

Parmesan herb orzo

Roasted asparagus

Sliced Beef Tenderloin & Chicken En Croute

Tender beef finished with a cabernet thyme jus accompanied by breast of chicken stuffed with goat cheese and wrapped in puff pastry finished with a mushroom cream sauce

Wild mushroom risotto

Roasted broccolini with lemon

Petite Sirloin Steak & Jumbo Tiger Shrimp

Herb crusted steak topped by a duo of jumbo tiger shrimp finished off with a creamy garlic herb lemon cream sauce

Garlic mashed potatoes

Baby green beans with sautéed cherry tomatoes

Plated Dessert Selections

Pumpkin roulade with cream cheese mousse finished with a light dusting of powdered sugar and drizzled with house-made caramel sauce

Chocolate & vanilla bean cheesecakes*

Chocolate panna cotta with salted caramel drizzle accompanied by fresh berries*

Bunnie's coconut cake

Tiramisu*

Lemon angel food cake with lightly sweetened whipped cream and fresh seasonal berries

Giant cream puff filled with vanilla bean cream and berries finished with a light dusting of powdered sugar

German chocolate layer cake

Chef's choice

** Items can be made gluten free upon request*

Kid's Menu

Includes fresh cut fruit, curly fries and beverage of lemonade or milk (upon request)

Chicken Tenders

served with a side of ketchup

Fried Mac & Cheese

served with a side of marinara

Corn Dog

served with a side of ketchup