



ROCHESTER
INTERNATIONAL

**EVENT
CENTER**



Wedding Menu

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

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

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

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

Build your own Dinner Buffet

Comes with mixed greens & choice of 2 dressings, fresh seasonal vegetable, rolls with herbed butter, 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

Plated Dinners

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

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

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

**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-glace 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

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

Wedding Cakes by Top Tier Delights

Ask your catering manager for more details. We have a variety of dessert selections available along with wedding cakes. Everything is made from scratch in house by our experienced staff.