

ROCHESTER
**EVENT
CENTER**



*Breakfast & Lunch
Menu*

Events. Celebration. Life.

At the Rochester Event Center, we provide a convenient and fully accessible state of the art facility. At 13,000 square feet we are able to accommodate groups of all sizes.

Our professional staff and our culinary team will provide delicious, innovative food made with the highest quality ingredients served with style and flawless service.

Our catering staff will happily work with you to customize your menu, service style, array of amenities and budget. We will pay special attention to all of your needs and guarantee your event will be successful! The Rochester Event Center is dedicated to quality and exceeding your expectations!

Capacity Available

Ballroom 840

Classroom 450

Trade Show Booths 80

Theatre 1,050

Complimentary Amenities

All sets include a small stage, podium with microphone and a 8-foot screen. Additional audio visual available at an additional charge.

Other complimentary amenities include; temperature controlled rooms, in-house speaker system, high-speed internet access, and adjustable lighting.

Guarantees of attendance must be specified 7-10 days in advance of the event date. This will allow time for ordering, scheduling, and preparation of food. This number will be your guarantee.

All prices are subject to change. Prices do not include service charge or applicable sales tax.

Breakfast

Breakfast Buffets

Continental

Assorted Danish, muffins, fresh fruit, orange juice and coffee.

Elite Continental

Bagels with a variety of spreads, assorted yogurt, assorted danishes and muffins, fresh fruit, orange juice and coffee.

Quiche

Choose From: Lorraine, Denver, or Garden. Accompanied by American fries, mini muffins, fresh fruit, apple juice and coffee.

Scrambled Eggs

Choose From: Plain, Cheddar and Chive, Denver, or Spinach Mushroom and Swiss. Served with bacon, sausage patties, American fries, fresh fruit, danishes, muffins, orange juice and coffee.

Homemade Biscuits & Gravy

Served with American fries, assorted breakfast breads, fresh fruit, orange juice and coffee.

Croissant Breakfast Sandwiches

Flaky Croissants with eggs, cheddar cheese, and your choice of bacon, sausage, or ham (choose one only), individually wrapped and served with condiments. Accompanied by individual yogurts, American fries, orange juice, and coffee.

Breakfast A La Carte

All items below priced per person.

Assorted Donuts

Fresh Baked Muffins

Assorted Chobani Yogurt

Assorted Bagels with cream cheese

Fresh Baked Danish and Croissants

Sliced Breakfast Breads

Beverages

Coffee (by the gallon)

Bottled Water (per person)

Assorted Pepsi Products (per person)

Orange Juice (by the gallon)

Apple Juice (by the gallon)

Hot Tea (per person)

All breakfast buffets can be plated, except the Continental and Elite Continental.

Build Your Own Lunch Buffet

Cold Sandwich Options

Gourmet Assorted Deli Meat Croissants

Chicken Salad Croissant

Ranch Turkey Wrap

Chicken Caesar Wrap

Grilled Vegetable and Hummus
Wrap (V)

Caprese on Sourdough Baguette (V)

Hot Sandwich Options

Turkey Bacon Pepper Jack Melt

Prime Rib and Horseradish Cheddar
on Ciabatta

Turkey Ham and Brie with Cranberry
Chutney

Grilled Chicken with Bacon and
Smoked Gouda on Sourdough

Soup Options

Soup options include crackers.

Creamy Chicken Wild Rice

Tomato Basil (V, GF)

Vegetable Beef

Southwest Chicken

New England Clam Chowder (GF)

Garden Salad Options

Salads individually boxed.

Caesar Salad

Blackberry Goat Cheese Salad (GF)

House Salad

Country Mix Salad (GF)

Greek Salad (GF)

Add Grilled Chicken to Any Salad

Add Roasted Shrimp to Any Salad

Side Options

Fresh Cut Fruit (V, GF)

Yukon Gold Potato Salad (V, GF)

Pasta Italiano (V)

Individual Bags of Chips

Fresh Coleslaw

Broccoli Salad

Dessert

Fresh Baked Cookies

Assorted Bars and Brownies

Add Lemonade or Iced Tea

Add Assorted Soda or Bottled Water

BBQ Picnic Buffet

Lunch Buffet

BBQ Beef Brisket

Sliced smoked beef brisket with barbecue demi-glace and corn bread.

BBQ Pork Sandwich

Roasted pulled pork tossed in our house barbecue sauce, served with locally baked fresh Kaiser rolls and condiments.

Burger Bar

Grilled hamburgers with fresh baked Kaiser rolls, sliced cheese, mayo, mustard, ketchup, and pickles.

Add mushrooms, sautéed onions, and bacon.
Add grilled bratwurst and buns.

Sides

Choose two to complete your meal.
Add a third side additional cost.

Herb Roasted Redskin Potatoes

Watermelon Wedges

Seasonally Available

Fresh Fruit

Italian Pasta Salad

Potato Salad

Coleslaw

Honker's Baked Beans

Au Gratin Potatoes

House Salad

Grilled Corn on the Cob

Seasonally Available

Yukon Gold Mashed Potatoes

Macaroni & Cheese

Grilled Vegetables

Themed Buffet

Baked Potato Bar

Baked Idaho Potatoes

Baked Idaho potatoes accompanied by sour cream, shredded cheese, sliced green onions, chopped bacon, and butter. Top it with our house recipe beef chili or broccoli cheddar cheese sauce. Served with Caesar salad and garlic toast.

Italian Buffet

Lasagna

Our house made meat lasagna or Vegetarian lasagna served with classic Caesar salad, garlic toast and bread sticks, and steamed buttered broccoli.

South of The Border

Fajita Style Chicken or Seasoned Ground Beef

Fajita Style Chicken or Seasoned Ground Beef with soft tortillas (corn available on request), pico de gallo, diced onions, chopped tomato, shredded cheese, and sour cream. Accompanied by Spanish rice, refried beans, and tortilla chips.

(1) Meat

(2) Meat

Add Guacamole for additional cost.

Dessert

Bunnie's Coconut Cake

Chocolate Raspberry Cake

Fresh Baked Cookies and Bars

Fresh Baked Apple Crisp

Add Lemonade or Iced Tea

Add Assorted Soda or Bottled Water

Hot Lunches

Hot lunches can be either plated or buffet. Entrees served with your choice of starch, vegetable, house or Caesar salad and fresh baked dinner rolls.

Chicken

Chicken Marsala

Boneless breast of chicken, pan fried, with a wild mushroom Marsala wine sauce.

Boursin Chicken

Seared boneless breast of chicken with a boursin cream sauce.

Herb Crusted Chicken

Herb crusted boneless breast of chicken served with a balsamic thyme jus.

Roasted Red Pepper Chicken

Seared breast of chicken with a roasted red pepper cream sauce.

Beef

Sliced Roast Beef

Tender braised beef sliced with a rich red wine demi-glace.

Beef Tips and Gravy

Beef tenderloin tips sautéed with mushrooms and pearl onions in a rich beef gravy.

Burgundy Peppercorn Steak

Sliced and served with a wild mushroom demi-glace.

Pork

Sliced Pork Loin

Sliced slow roasted pork loin served with a Dijon mustard demi-glace.

Pork Tenderloin

Dijon and herb crusted pork tenderloin, sliced and served with an apple cider demi-glace.

Sliced Ham

Sliced pit ham with a brown butter mustard glaze.

Vegetarian

Roasted Vegetable Pasta

Stuffed with roasted vegetables with a pesto Alfredo sauce.

Spinach and Portobello Ravioli

Tossed with a wild mushroom cream sauce or a creamy marinara.

Wild Mushroom Risotto Cake

Lightly crusted and seared wild mushroom risotto cakes with a roasted red pepper rouille sauce.

Sides

Starches

Wild Rice Pilaf

Roasted Tri-Color Fingerling Potatoes

Smoked Gouda Scalloped Potatoes

Creamy Aged Cheddar Macaroni and Cheese

Garlic Parmesan Mashed Yukon Gold Potatoes

Herb Roasted Red Potatoes

Vegetables

Green Beans

Buttered or Almondine

Fresh Buttered Corn

Bourbon Glazed Carrots

Seasonal Blend of Roasted Vegetables

Pan Roasted Brussel Sprouts

Dessert

Choose one dessert to add to your meal for an additional cost.

Bunnie's Coconut Cake

Chocolate Raspberry Cake

Vanilla Cheesecake with Fresh Whipped Cream and Berries

Flour-less Chocolate Torte with Whip Cream and Berries

Angel Food Cake with Sliced Strawberries and Whipped Cream

PM Break A La Carte

Cookies and Bars

Individual Bags of Chips

Individual Bags of Trail Mix

Cheese Display

*Meat, Cheese, and Cracker
Display*

Fresh Seasonal Fruit Display

*Fresh, Roasted, and Grilled
Vegetable Display*

*Assorted Ice Cream
Bars/Sandwiches*

*Spinach Artichoke Dip
and Crisps*

Caprese Skewers

S'mores on a Stick

*Pretzel Bites with Honey Mustard and
Cheese Sauce*

ASK US ABOUT
CUSTOMIZING
A MENU FOR YOUR
EVENT!

Corporate Day Packages

Packages include all day coffee/tea refresh and lemonade with lunch. Soda and bottled water charged on consumption

Associate

Continental Breakfast

Assorted Danish, muffins, fresh fruit, orange juice and coffee.

AM Break

Continental Breakfast refresh.

Lunch

Build your own lunch from the Soup, Salad, and Sandwich section, limited to 4 items.

PM Break

Trail mix, cookies, and bars.

Executive

Croissant Breakfast Sandwich Buffet

Flaky Croissants with eggs, cheddar cheese, and your choice of bacon, sausage, or ham (choose one only), individually wrapped and served with condiments.

Accompanied by American fries, individual yogurts, orange juice, and coffee.

AM Break

Fresh baked muffins.

Lunch

Choice of one hot lunch buffet

PM Break

Cheese display with breads, crackers, and fresh vegetables crudite with ranch dip, and a fresh fruit display.

Presidential

Breakfast Buffet

Choose one hot breakfast buffet

AM Break

Individual yogurts, caramel pecan, and sweet rolls.

Lunch

Choice of any hot lunch from this menu.

PM Break

BBQ meatballs, spinach and artichoke dip with breads and crisps, and coconut macaroons.