



ROCHESTER
EVENT
CENTER



BREAKFAST & LUNCH MENU

507.529.0033

ROCHESTEREVENTCENTER.COM

7333 AIRPORT VIEW DRIVE SW, ROCHESTER, MN 55902

BREAKFAST BUFFET

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Continental Breakfast

Assorted Danish, Muffins, Fresh Cut Fruit

Elite Continental Breakfast

Bagels with a variety of spreads, Fresh Baked Muffins, Assortment of Yogurts and Granola, Fresh Cut Fruit

Scrambled Eggs Breakfast

Fresh Scrambled Eggs with Cheddar Cheese and Chives, Fresh Baked Muffins, American Fries, Sausage, Fresh Cut Fruit

AM BREAKS - PER PERSON

Fresh Berry Yogurt Parfaits (GF, V)

Heart Healthy Trail Mix (V) (Individual Cups)

Assorted Fresh Whole Fruit (GF, DF, V, Vegan)

Fresh Cut Fruit (GF, DF, V, Vegan)

Assorted Kind Granola Bars (GF, DF, V)

Sliced Breakfast Breads (V)

BREAKFAST ALA CART - PER PERSON

Assorted Doughnuts and Fritters (V)

Freshly Baked Danish (V)

Freshly Baked Muffins (V)

Assorted Bagels with Cream Cheese and Seasonal Berry Spread (V)

Fresh Cut Fruit (GF, DF, V, Vegan)

Assorted Fresh Whole Fruit (GF, DF, V, Vegan)

Assortment of Yogurts, Berries and Granola (V)

BEVERAGES ALA CARTE - PER PERSON

AM Coffee and Orange Juice (per person)

AM Coffee, Hot Tea and Orange Juice (per person)

All Day Coffee, AM Orange Juice and PM Lemonade (per person)

Bottled Water (charge on consumption)

Pepsi Products (charge on consumption)

LUNCH SANDWICH BUFFET

Buffet includes a selection of 1 Sandwich Option and 2 Sides

Add an additional side for additional cost

Add an additional sandwich option for additional cost

COLD SANDWICH OPTIONS

Assortment of Turkey with Provolone Cheese, Ham with Swiss cheese and Roast Beef with Cheddar Cheese. All served on a Flakey Croissant with Lettuce and Tomato

Ranch Turkey Wrap

Chicken Salad served on a Flakey Croissant

Grilled Vegetables on a Crisp Sourdough Baguette (V)

HOT SANDWICH OPTIONS

Prime Rib and Cheddar Cheese with Horseradish on Ciabatta

Smoked Brisket on a Fresh Kaiser Roll finished with Crisp Roasted Onions, Cheddar Cheese and Chipotle BBQ Sauce

Grilled Chicken with Bacon and Smoked Gouda on Sourdough

Turkey Bacon Pepper Jack Melt

SIDES

Mixed Greens with Tomato, Cucumber, Cheese with Creamy Ranch Dressing (GF, DF, V)

Blackberry Goat Cheese Salad with Raspberry Vinaigrette (GF, V)

Fresh Fruit Salad (GF, DF, V, Vegan)

Fresh Chopped Broccoli Salad with Walnuts, Craisins and Honey Aioli (GF, V)

Black Beans and Roasted Corn Salad with Cilantro Vinaigrette (GF, DF, V)

Potato Salad (GF, V)

Coleslaw (GF, V)

Pasta Salad with Cheese, Fresh Vegetables and Olives (V)

HOMEMADE SOUPS \$3.00 PER PERSON

Served with Crackers

Tomato Basil (GF, V)

Vegetable Beef (GF)

Creamy Chicken Wild Rice

Chicken Spinach Orzo

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

* Made with gluten free ingredients, not in a gluten free kitchen

THEMED LUNCH BUFFET

ITALIAN

Traditional Lasagna with Italian Sausage and Ground Beef Blended with a rich Plum Tomato Marinara with Ricotta and Mozzarella Cheese

Or

Vegetarian Lasagna with Grilled Vegetables, Ricotta and Mozzarella Cheese in a rich Basil Herb Cream Sauce

Traditional Caesar Salad with Creamy Caesar Dressing (V)

Fresh Green Beans with Brown Butter (GF, V)

Freshly Baked Garlic Toast and Parmesan Bread Sticks (V)

SOUTH OF THE BORDER

Fajita Style Chicken OR Seasoned Ground Beef

Soft Warm Tortillas
(Corn Tortillas Available on Request)

Tortilla Chips

Refried Beans (V)

Spanish rice (V)

Accompanied by Diced Onions, Pico de Gallo, Sour Cream, Shredded Cheese Blend and Salsa

*Add Guacamole
Add additional meat*

BBQ PICNIC BUFFETS

Choose two sides to complement your buffet

Add a third side for additional price per person

ALL AMERICAN BUFFET

Grilled Hamburgers

Fresh Baked Kaiser Rolls

Served with Sliced Cheese, Tomato, Lettuce, Pickles, Onion and Condiments

*Add Grilled Bratwurst/Bun
for \$4.00*

*Add Mushrooms and Sautéed
Onions \$3.00*

BBQ PORK SANDWICH

Roasted Pulled Pork tossed in our House BBQ Sauce (GF, DF)

Fresh Baked Kaiser Rolls

BBQ BEEF BRISKET

Sliced Smoked Beef Brisket with barbeque demi-glace (GF, DF)

SIDES

Mixed Greens with Tomato, Cucumber, Cheese with Creamy Ranch Dressing (GF, V)

Fresh Fruit Salad (GF, V)

Potato Salad (GF, V)

Coleslaw (GF, V)

Pasta Salad with Cheese, Fresh Vegetables and Olives (V)

Au Gratin Potatoes (V)

Garlic Parmesan Mashed Potatoes (GF, V)

Macaroni and Cheese

Fresh Green Beans with Brown Butter (GF, V)

Steamed Buttered Broccoli (GF, V)

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SERVED HOT LUNCH ENTRÉES

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Add House Salad or Classic Caesar Salad with Fresh Baked Dinner Roll

Served with your choice of Starch and Vegetable

VEGETABLE SELECTIONS (CHOOSE ONE)

Green Beans in Brown Butter (GF, V)

Bourbon Glazed Carrots (GF, V)

Fresh Buttered Corn (GF, V)

Seasonal Blend of Vegetables (GF, V)

Fresh Steamed Buttered Broccoli
(GF, V)

STARCH SELECTIONS (CHOOSE ONE)

Herb Roasted Red Potatoes (GF, V)

Garlic Parmesan Mashed Potatoes
(GF, V)

Smoked Gouda Scalloped Potatoes
(GF, V)

Creamy Aged Cheddar Macaroni and
Cheese (V)

Wild Rice Pilaf (V)

CHICKEN

BOURSIN CHICKEN

Panko Chicken Breast with a Boursin
Cream Sauce

CHICKEN CORDON BLEU

Pan Seared Chicken Breast wrapped
in Ham served with a Swiss Mornay
Sauce

TRADITIONAL ROASTED TURKEY DINNER \$19.00 (SIDES INCLUDED)

Slow Roasted Turkey with Cranberry
Sausage Stuffing with fresh Turkey
Gravy. Served with Mashed Potatoes
and Colorful Market Fresh Vegetables

VEGETARIAN

ROASTED VEGETABLE RAVIOLI

Finished with a Sundried Tomato
Cream with a Julienne Blend of
Vegetables

SPINACH, RICOTTA AND WILD MUSHROOM STUFFED PASTA ROLL

Baked in a Parmesan Italian Cream
Sauce with Fresh Herbs

BEEF

SLICED ROAST BEEF

Slow Roasted Sliced Beef with Wild
Mushroom Gravy (DF)

TRADITIONAL MEATLOAF

Meatloaf with rich Beef Gravy on top of
Fresh Sour Dough Bread topped with
Crisp Onion Straws

BBQ BEEF BRISKET

Sliced Smoked Beef Brisket with
barbeque demi-glace (GF, DF)

PORK

COUNTRY HAM STEAK

Sliced Ham Steak with a Brown Butter
Mustard Glaze

SLICED PORK LOIN

Slow Roasted Pork Loin served with
Dijon Mustard Demi-Glaze

PORK TENDERLOIN

Herb Crusted Pork Tenderloin finished
with a Apple Cider Demi-Glaze

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DESSERT SELECTIONS

Bunnies' Coconut Cake

Chocolate Raspberry Cake

Cheesecake with Berries and Fresh Whipped Cream

Flourless Chocolate Torte (GF)

Fresh Baked Cookies

Assorted Bars and Brownies

BEVERAGES ALA CARTE

Coffee and Lemonade (per person)

Bottled Water (charge on consumption)

Pepsi Products (charge on consumption)

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PM BREAKS

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Heart Healthy Trail Mix
(Individual Cups)

Assorted Kind Bars

Assorted Fresh Baked Cookies

Assorted Bars and Brownies

Bitesize Cheese Display with Bread
Crisps and Assorted Crackers (V)

Fresh Vegetable Crudité with Chef
Choice Dips (GF, V)

SNACKS IN A CUP

Hummus Cup with Cucumber, Red
Pepper, Olive with Pita (V)

Fresh Melon and Berry Cups
finished with Blueberry Goat
Cheese and Mint (GF, V)

Caesar Salad (V)

Beef and Cheese Refried Bean Dip
with Tortilla Crisps

THANK YOU FOR CHOOSING ROCHESTER EVENT CENTER

COMPLIMENTARY SERVICES

The Following Services Are Complimentary:

- Staging
 - Podium with a Microphone
 - Adjustable Lighting
 - In-House Speaker System
 - High-Speed Internet Access
 - Ivory, White, or Black tablecloths
(Please Note these tablecloths are not floor length)
 - Colored Linen Napkins - Ask Sales Associate for Choices
 - Table Dismissal – our team will dismiss tables in an orderly fashion to eliminate congestion at the buffet.
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PAYMENT

We gladly accept personal checks, money orders, cash and all credit cards (3% processing fee will be applied)

All prices are subject to all applicable taxes and 20% Service Charge (not a gratuity) Service charge and tax are subject to change.

LEFTOVERS

Due to the uncontrollable conditions, leftover food may not leave the Rochester Event Center. The remainder of all food products will be donated to the Community Food Response program.

FINAL COUNT

Final counts are due 10 days prior to your event. Any additional add-on to your final count will incur a 15% charge to each meal price.