



ROCHESTER  
EVENT  
CENTER



EVENTS MENU

507.529.0033

ROCHESTEREVENTCENTER.COM

7333 AIRPORT VIEW DRIVE SW, ROCHESTER, MN 55902

# HORS D'OEUVRES – PER PERSON

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## COLD SELECTIONS

Cucumber Rondell with Smoked Salmon Mousse (GF)

Crostini of Warm Brie with Roasted Shallots and Pomegranate Syrup (V)

Wonton Crisps with Oriental Vegetable and Pate Chili Sauce (DF, V)

Lemon Chicken Salad with Kalamata Olive and Italian Parsley

Smoked Salmon Crostini with Lemon Cream Cheese, Red Onion and Fresh Dill

Fresh Mozzarella Crisp finished with Fresh Basil, Roasted Pepper and White Balsamic Syrup (V)

Seared Tuna Crisp with Chili Sauce, Julienne of Cucumber and Radish (DF)

Shaved Beef Tenderloin Crostini with Horseradish Cream

## HOT SELECTIONS

Cucumber Rondell with Smoked Salmon Mousse (GF)

Sausage Stuffed Portabella Baby Mushrooms (GF)

Crostini of Herbed Pork Tenderloin finished with Fig and Fresh Berry

Wild Mushroom Tartlets (V)

Vegetable (V) or Pork Egg Rolls

BBQ Meatballs (DF)

Honey Dipped Chicken Wings

## UPGRADED – \$3 PER PERSON

Stuffed Shrimp with Crab Meat and Cheese (GF)

Bacon Wrapped Shrimp with BBQ glaze (GF, DF)

Bacon Wrapped Tenderloin finished with Sugar in the Raw and Balsamic Syrup (GF, DF)

Jumbo Shrimp Shooters (GF, DF)

V- Vegetarian, GF- Gluten Friendly\*

VE- Vegan, DF- Dairy Free

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

## DISPLAYS – PER PERSON

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Baked Brie in Phyllo with Fresh Berries and Crisps

Fresh Seasonal Fruit with Berries (GF, DF, V, Vegan)

Imported Dried Meats and Cheeses with Breads and Crisps

Colorful Fresh Vegetable Display with Dips (GF, V)

Smoked Salmon Filets with Chopped Egg, Parsley, Red Onion, Sour Cream, Cream Cheese and Cucumber served with Fresh Baked Crostini and Crisps

Spinach and Artichoke Dip with Cheese Straws, Fresh Baked Crostini and French bread

Bitesize Pastries including:  
Pecan and Apple Tartlets, Miniature Cheesecakes, Assortment of Chocolate and Berry Mousse Tartlets and Double Chocolate Brownie Bites

## APPETIZERS

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### OPTION 1

Colorful Fresh Vegetable Display with Dips (GF, V)

Fresh Seasonal Fruit with Berries (GF, DF, V, Vegan)

Spinach and Artichoke Dip with Cheese Straws, Fresh Baked Crostini and French bread (V)

BBQ Meatballs (DF)

### OPTION 2

Bite Size Cheese Display with Crackers and Crisps (V)

Fresh Seasonal Fruit with Berries (GF, DF, V, Vegan)

Honey Dipped Chicken Wings

Sausage Stuffed Portabella Baby Mushrooms (V)

### OPTION 3

Wonton Crisps with Oriental Vegetable and Pate Chili Sauce (DF, V)

Jumbo Shrimp Shooters (GF, DF)  
Baked Brie in Phyllo with Fresh Berries and Crisps (V)

Bacon Wrapped Tenderloin finished with Sugar in the Raw and Balsamic Syrup (GF, DF)

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# LIVE ACTION DINNER PACKAGES – MINIMUM 100 GUESTS

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*Let our Chef create a masterpiece of your choice.*

## **PASTA –**

Live Station of Tortellini and Cheese Ravioli sautéed with a Garlic Olive Oil

Includes Mushrooms, Spinach, Parmesan Cheese, Red Peppers, Shallots, with Sundried Marinara or Italian Cream Sauce

Traditional Caesar Salad

Fresh Baked Garlic Toast and Parmesan Breadsticks

## **STIR FRY**

Live Station of Oriental Vegetables, Oriental Rice and Pate Sauce with Chicken and Shrimp

Oriental Salad

Vegetable Egg Rolls

Fortune Cookies

## **CHEF CARVING**

*Choose from one of the following:*

Honey Mustard Glazed Ham

Top Round of Garlic Peppercorn Beef

Whole Boneless Turkey with Crisp Butter Herbed Skin

Dijon and Herb Crusted Pork Loin

*Carving Stations includes the following:*

Mixed Green Salad with Cucumber, Tomato, Pickled Onion, Cheddar Cheese and Crispy Croutons with Ranch Dressing

Garlic Parmesan Mashed Potatoes

Seasonal Blend of Vegetables

Fresh Baked Dinner Rolls with Butter

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# SERVED DINNER ENTRÉES

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*Dinner Entrees includes Fresh Baked Dinner Rolls, Choice of Salad, Starch and Vegetable*

*Create a Dual-Entrée Meal – Add to the highest meal price*

*Beverage Station to include Lemonade and Fresh Brewed Coffee (per table for coffee service)*

## SALAD SELECTIONS (CHOOSE ONE)

Mixed Greens with Berries, Craisins, Feta Cheese, Roasted Sugar Nuts with Raspberry Vinaigrette Dressing

Caesar Salad with Parmesan Cheese, Cherry Tomatoes and Crispy Croutons with Creamy Caesar Dressing

Mixed Greens with Cucumber, Tomato, Pickled Onions, Cheddar Cheese and Crispy Croutons with Ranch or French dressing

Mixed Greens with Blueberry Goat Cheese, Candied Walnuts, and Fresh Blackberries with Raspberry vinaigrette

## VEGETABLE SELECTIONS (CHOOSE ONE)

Citrus Buttered Asparagus (seasonal)

Roasted Brussel Sprouts (seasonal)

Fresh Green Beans with Roasted Shallots

Fresh Green Beans Almandine

Colorful Oven Roasted Vegetables

Roasted Butternut Squash with Honey and White Balsamic Syrup

Fresh Broccoli with Walnut Butter

Honey Bourbon Glazed Carrots

## STARCH SELECTIONS (CHOOSE ONE)

Roasted Red Potatoes with Fresh Herbs

Tri-colored Marble Roasted Potatoes

Parmesan and Garlic Mashed Potatoes

Roasted Shallot and Sour Cream Mashed Potatoes

White and Wild Rice Blend

Gouda Macaroni and Cheese

Wild Mushroom Risotto

# SERVED DINNER ENTRÉES

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## CHICKEN

### **BOURSIN CHICKEN**

Panko Chicken Breast sautéed to a Golden Brown finished with Julienne of Vegetables

### **CHICKEN CORDON BLEU**

Breaded Stuffed Chicken Breast with Swiss cheese and Ham

### **ROSEMARY ROASTED CHICKEN**

Marinated Chicken Breast in White Wine, Thyme and Rosemary, finished with a Spinach, Wild Mushrooms and Sundried Tomato Cream

### **WILD RICE AND GOUDA CHICKEN**

Stuffed Breast of Chicken with a Wild Rice Blend served with a Gouda Cream Sauce

## BEEF

### **BARBECUE BEEF BRISKET**

Slow Cooked Beef Brisket in a BBQ Demi Glaze

### **BEEF BURGUNDY PEPPER STEAK**

Burgundy Pepper Steak served with a Wild Mushroom and Cabernet Demi-Glace

### **SLICED BEEF TENDERLOIN**

Sliced Tenderloin of Beef with Shallot Peppercorn Garlic Demi-Glace

## PORK

### **PORK CUTLET**

Pan-Fried Pork Cutlet finished with a Cognac Apple Demi-Glace

### **COUNTRY HAM STEAK**

Sliced Ham Steak finished with a light Mustard Herb Sauce

### **HERB CRUSTED PORK TENDERLOIN**

Herb Crusted Pork Tenderloin finished with Apple Cider Demi-Glace

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# SERVED DINNER ENTRÉES

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## SEAFOOD

### **MISO SALMON**

Salmon Filet Roasted in Miso and Sweet Chili Sauce

### **ATLANTIC COD**

Pan Seared Cod finished with a Shrimp Sauce

### **SEAFOOD PUFF PASTRY**

Shrimp and Scallops wrapped in Puff Pastry finished with a Lobster Sauce and Julienne of Vegetables with Broccoli and Citron Butter

### **MINNESOTA WALLEYE**

Parmesan Crusted Walleye finished with a Fresh Lemon Glaze

## VEGETARIAN

### **STUFFED PASTA ROLLS**

Stuffed Pasta Rolls with Ricotta and Italian Cheeses, Mushrooms and Sundried Tomato with Fresh Roasted Vegetables

### **STIR FRY VEGETABLES**

Fresh Vegetables in a Fried Rice Ring finished with Wonton Crisps and Sesame

### **WILD MUSHROOM & SPINACH RAVIOLI**

Mushroom and Spinach Ravioli finished with a Boursin Mushroom Cream Sauce and Fresh Julienne Vegetables

## KIDS

### **CHICKEN TENDERS**

Served with French Fries, Fresh Cut Fruit and Appropriate Condiments

### **HOMEMADE MACARONI AND CHEESE**

Served with Fresh Cut Fruit

### **CORN DOG ON A STICK**

Served with French Fries, Fresh Cut Fruit and Honey Mustard

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# DESSERTS

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## PLATED DESSERT

Bunnies Coconut Cake with Fresh Berries and Honey Whipped Cream

Chocolate Raspberry Cake with Fresh Berries and Fresh Whipped Cream

Chocolate Torte with Fudge Filling

Cheesecake with Strawberry Glaze and Fresh Whipped Cream

White Chocolate Mousse with Fresh Whipped Cream and Chocolate Drizzle

## DESSERT BUFFET

Simplistic – Assorted Fresh Baked Cookies and Assorted Bars

Chef's Choice Desserts – Display of our Best-selling desserts

## BEVERAGES A LA CARTE

Bottles Water (charge on consumption)

Pepsi Products (charge on consumption)

# BUFFET

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*Beverage Station to include Lemonade and Fresh Brewed Coffee  
(charged per table for coffee service)*

## ITALIAN

Classic Caesar Salad with Creamy Caesar Dressing

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

Fresh Green Beans with Brown Butter

Garlic Toast and Garlic Parmesan Bread Sticks

## CLASSIC

Mixed Greens with Cucumber, Tomato, Pickled Onions, Cheddar Cheese and Crispy Croutons with Ranch or French dressing

Boursin Chicken - Panko Chicken Breast sautéed to a Golden Brown finished with Julienne of Vegetables

Parmesan Garlic Mashed Potatoes

Fresh Green Beans with Brown Butter

Fresh Baked Dinner Rolls with Butter

## ELITE

Mixed Greens with Blueberry Goat Cheese, Candied Walnuts, Fresh Blackberries with Raspberry Vinaigrette

Chicken Cordon Bleu with Swiss cheese, Ham with Swiss Mornay Sauce

Chef Carved Prime Rib of Beef – with Horseradish Sauce

Roasted Red Potatoes with Fresh Herbs

Honey Bourbon Glazed Carrots

Fresh Baked Dinner Rolls with Butter

## SOUTH OF THE BORDER

Slow roasted Carnitas and Barbacoa served with Warm Flour or Corn Tortillas

Cilantro Lime Rice

Traditional Black Beans

Chips and Salsa

Condiments: Queso Fresco, Cilantro, Red and Green Salsa, Diced Onion, Pico and Sour Cream

## PREMIER

Mixed Greens with Berries, Craisins, Feta Cheese, Roasted Sugar Nuts with Raspberry Vinaigrette Dressing

Panko Crusted Chicken Breast, Julienne of Colorful Vegetables with Sundried Tomato Cream

Medallions of Sautéed Pork Tenderloin, Prosciutto, Sliced Tricolored Apples, Rosemary, and Thyme finished with a Calvados Demi-Glace

Au-Gratin Potatoes from Aged Cheddar Cheese

Colorful Oven Roasted Vegetables

Fresh Baked Dinner Rolls with Butter

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# LATE NIGHT

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## COLD SELECTIONS

Fresh Baked Miniature Rolls filled with Ham, Turkey, Cheese, Lettuce and Tomato

Potato Chips and Homemade French Onion Dip

Chex Mix

## HOT SELECTIONS

Hand Tossed Pizza - Your Choice of Pepperoni, Sausage, 3 cheese or Vegetarian (cut in bite sized squares) per pizza

Warm Pretzels with Cheese Dip

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# BAR & BEVERAGE

All prices are subject to a service charge and applicable sales tax.

## HOSTED DRINKS

### HOSTED SODA PACKAGE

Host unlimited soda for you and your guests.  
Please Inquire Regarding Pricing

### HOSTED DRINK TICKETS

Charged on Consumption

Price:

*Does Not Include Premium/Top Shelf Cocktails*

## WINE

### SPECIALTY WINES

Choose from our exceptional wine list with names like Evolution, Benziger, Hess, and William Hill. We would love to pair a wine to fit your tastes.  
(Market Price)

### HOUSE WINES

Cabernet, Pinot Noir, Chardonnay, Merlot, Rose, and Moscato

## LOCAL, CRAFT & IMPORTED KEGGED BEER

Please inquire about other options. (Market Price)

### SUPPORT LOCAL BREWERIES

LTS  
Little Thistle  
Thesis  
Kinney Creek

### MINNESOTA / REGIONAL BREWERIES

Fair State Co-op MN  
Bent Paddle MN  
Summit MN  
Fulton MN  
Toppling Goliath IA

### NATIONAL BREWERIES

New Belgium CO  
Sam Adams MA  
Blue Moon CO  
Deschutes WA  
Bell's MI

## DOMESTIC KEGS

### DOMESTICS BEER KEGS

Coors  
Michelob Golden Light  
Grain Belt  
Busch Light  
Bud Light  
Miller Lite

## CASH BAR PRICING

### DOMESTIC BOTTLED BEER

### IMPORTED BEER AND PREMIUMS

### CALL COCKTAILS

### HOUSE WINES

### PREMIUM COCKTAILS

### ASSORTED SODAS

Cash Bar must generate minimum provided.

If minimum is not met the client will be billed the difference.

NO outside beverages are allowed.

# THANK YOU FOR CHOOSING ROCHESTER EVENT CENTER

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## 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.

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## 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.

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## 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.