ROCHESTER
EVENT
CENTER

BREAKFAST & LUNCH MENU

507.529.0033 ROCHESTEREVENTCENTER.COM

7333 AIRPORT VIEW DRIVE SW, ROCHESTER, MN 55902

2026 V4 NP

BREAKFAST BUFFET

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Continental Breakfast

Assorted Danish, fresh baked muffins, fresh cut fruit

Elite Continental Breakfast

Fresh baked muffins, scones, assorted yogurts and fresh cut fruit

Egg Bake Breakfast
Includes fresh cut fruit, American fries, and muffins

Choose from:

- 3 Meat
  bacon, sausage, ham
- Vegetarian
  roasted bell pepper, onion, and asparagus
- Supreme
  bacon, sausage, ham, roasted bell pepper, onion, and asparagus

Choose two options

AM / PM BREAKS — PER PERSON

Fresh berry yogurt parfaits (GF,V)

Individual trail mix (V)

Assorted fresh whole fruit (GF,DF,V,VE)
Includes apples, bananas, and oranges

Fresh cut fruit (GF,DF,V,VE)

Assorted granola bars (GF,DF,V)

Assorted fresh baked cookies

Assorted bars

Individual bite size cheese with bread crisps and assorted crackers (V)

Bite size candy

BREAKFAST ALA CART — PER PERSON

Assorted doughnuts (V)

Freshly baked Danish (V)

Freshly baked muffins (V)

Freshly baked scones (V)

Fresh cut fruit (GF,DF,V,VE)

Assortment of yogurts (V)

BEVERAGES ALA CARTE - PER PERSON

AM Coffee *(per person)*

AM Coffee and Orange Juice *(per person)*

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

All Day Coffee *(per person)*

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

Bottled Water *(charge on consumption)*

Pepsi Products *(charge on consumption)*

2% Milk*
**Available during meal times only*
AM (per person)
All Day (per person)

V- Vegetarian, GF- Gluten Friendly*
VE- Vegan, DF- Dairy Free
* Made with gluten free ingredients, not in a gluten free kitchen

LUNCH SANDWICH BUFFET

PICK 1 PICK 2 PICK 3

Buffet includes 2 Sides

COLD SANDWICH OPTIONS

Turkey with provolone cheese, lettuce and tomato on the side

Ham with Swiss cheese lettuce and tomato on the side

Roast beef with cheddar cheese lettuce and tomato on the side

Chicken salad served on a flaky croissant

Grilled vegetables on French bread (V)

Turkey bacon ranch on a garlic herb wrap

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, smoked gouda and chipotle mayo on sourdough

Turkey bacon pepper jack melt with cilantro mayo on honey wheat

SIDES

Add an additional side for price per person

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,VE)

Potato salad (GF,V)

Coleslaw (GF,V,DF)

Italian pasta salad (V)

Assorted chips

HOMEMADE SOUPS

Served with Crackers

Tomato Basil (GF,V)

Vegetable Beef (GF)

Creamy Chicken Wild Rice

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THEMED LUNCH BUFFET

ITALIAN

Traditional lasagna with Italian sausage and ground beef blended with a rich plum tomato marinara with ricotta and mozzarella cheese

Traditional Caesar salad with creamy Caesar dressing (V)

Fresh green beans with brown butter (GF,V)

Freshly baked Parmesan bread sticks (V)

SOUTH OF THE BORDER

Fajita style chicken or seasoned ground beef (GF,DF)

Soft warm tortillas
(corn tortillas available on request)

Tortilla chips and salsa

Refried beans (GF,V)

Spanish rice (GF,V)

Accompanied by, pico de gallo, sour cream, shredded cheese blend, and limes

Add guacamole
Add additional meat

BBQ PICNIC BUFFETS

Choose two sides to complement your buffet

Add a third side for price per person

ALL AMERICAN BUFFET

Grilled hamburgers

Fresh baked rolls

Served with sliced cheese, tomato, lettuce, pickles, onion and condiments

Add grilled bratwurst/bun

BBQ PORK SANDWICH

Roasted pulled pork tossed in our house bbq sauce (GF,DF)

Fresh baked rolls

BBQ BEEF BRISKET

Sliced smoked beef brisket with barbecue demi-glace (GF,DF)

Fresh baked rolls

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,DF)

Italian pasta salad (V)

Au gratin potatoes (V)

Garlic Parmesan mashed potatoes (GF,V)

Creamy aged cheddar macaroni and cheese (V)

Fresh green beans with brown butter (GF,V)

Steamed buttered broccoli (GF,V)

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SERVED HOT LUNCH ENTRÉES

Lunch entrees served with your choice of starch and vegetable.
Vegetarian entrees served with choice of vegetable.

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

Served buffet style additional price per person

VEGETABLE SELECTIONS (CHOOSE ONE)

Green beans in brown butter (GF,V)

Bourbon glazed carrots (GF,V)

Fresh buttered corn (GF,V)

Seasonal, colorful medley 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)

CHICKEN

BOURSIN CHICKEN
Panko chicken breast with a boursin cream sauce

CHICKEN CORDON BLEU
Panko chicken breast stuffed with ham and Swiss cheese, served with mornay sauce

ROSEMARY CHICKEN
Grilled chicken with boursin and sundried tomato cream sauce (GF)

TRADITIONAL ROASTED TURKEY DINNER (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, garnished with a blend of julienne vegetables (VE)

STUFFED PASTA ROLL
Stuffed pasta rolls with ricotta and Italian cheeses, mushrooms and sundried tomato, served with a marinara sauce

BEEF

SLICED ROAST BEEF
Slow Roasted Sliced Beef with Wild Mushroom Gravy (DF)

MEATBALLS
Meatballs served with country gravy

BBQ BEEF BRISKET
Sliced smoked beef brisket with barbecue demi-glace (GF,DF)

PORK

COUNTRY HAM STEAK
Sliced ham steak finished with a maple coffee pan sauce (GF)

SLICED PORK LOIN
Slow roasted pork loin served with dijon mustard demi-glace (GF)

PORK TENDERLOIN
Herb crusted pork tenderloin finished with a apple cider demi-glace (GF)

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DESSERT SELECTIONS

Bunnies' coconut cake

Chocolate raspberry cake

Dutch apple tart

Strawberry cream cake

Fresh baked cookies

Assorted bars

Classic baked cheesecake

Turtle cheesecake

Flourless chocolate torte (GF)

BEVERAGES ALA CARTE

Coffee and Lemonade (per person)

Bottled Water (charge on consumption)

Pepsi Products (charge on consumption)

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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.

PAYMENT

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

All prices are inclusive of service charge and subject to tax. Prices 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.

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