ROCHESTER
EVENT
CENTER

WEDDING MENU

507.529.0033 ROCHESTEREVENTCENTER.COM

7333 AIRPORT VIEW DRIVE SW, ROCHESTER, MN 55902

2026V4NP

THANK YOU FOR CHOOSING ROCHESTER EVENT CENTER

The following information explains how everything comes together with ease to provide food and beverages for your event. We work with you to plan the menu, service style, and overall cuisine taste. We have designed these packages to include all of our food services and amenities.

Our catering staff will be happy to customize menus and service proposals to meet specific needs for your special occasion. The menu options are price quoted separately and include the extras listed at no extra charge. We are here to assist in making your special day planning as easy as possible.

Our catering team is eager to assist you with any beverage service you may need.

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.

SERVED DINNER ENTRÉES

Dinner entrees include fresh baked dinner rolls, choice of salad, starch and vegetable.

Vegetarian entrees include fresh baked dinner rolls, choice of salad, and vegetable.

Create a dual-entrée meal – additional cost to the highest meal price

Beverage station to include lemonade and fresh brewed decaf coffee (additional cost 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 dressing

Mixed greens with blueberry goat cheese, candied walnuts, and fresh blackberries with raspberry vinaigrette

STARCH SELECTIONS (CHOOSE ONE)

Roasted red potatoes with fresh herbs (GF)

Fingerling roasted potatoes (GF)

Parmesan and garlic mashed potatoes (GF)

Classic mashed potatoes (GF)

Aged cheddar macaroni and cheese (GF)

Smashed new potatoes (GF)

Herb roasted sweet potatoes (GF)

VEGETABLE SELECTIONS (CHOOSE ONE)

Citrus buttered asparagus (GF)

Roasted brussel sprouts (GF)

Fresh green beans with brown butter (GF)

Fresh green beans almondine (GF)

Seasonal, colorful medley of vegetables (GF,DF)

Fresh broccoli (GF)

Honey bourbon glazed carrots

V- Vegetarian, GF- Gluten Friendly*
VE- Vegan, DF- Dairy Free
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SERVED DINNER ENTRÉES

CHICKEN

BOURSIN CHICKEN

Panko chicken breast sautéed to a golden brown, served with a boursin cream sauce

CHICKEN CORDON BLEU

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

ROSEMARY ROASTED CHICKEN (GF)

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

WILD RICE AND GOUDA CHICKEN

Stuffed breast of chicken with a wild rice blend served with a gouda cream sauce

POMODORACCIO CHICKEN

Grilled chicken with a tomato and pepper chutney

BEEF

BARBECUE BEEF BRISKET (GF,DF)

Slow cooked beef brisket in a bbq demi glaze

MINNESOTA MEATBALLS (GF,DF)

Jumbo wild rice stuffed meatballs with a wild rice cream sauce

IRISH POT ROAST (GF,DF)

Slow braised with a Guinness gravy

BEEF BURGUNDY PEPPER STEAK (GF,DF)

Burgundy pepper steak served with a Cabernet demi-glace

SLICED BEEF TENDERLOIN (GF,DF)

Sliced tenderloin of beef with shallot peppercorn garlic demi-glace

PORK

PORK CUTLET (DF)

Pan-fried pork cutlet finished with a cognac apple demi-glace

COUNTRY HAM STEAK (GF)

Sliced ham steak finished with a maple coffee pan sauce

HERB CRUSTED PORK TENDERLOIN (GF,DF)

Herb crusted pork tenderloin finished with apple cider demi-glace

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SERVED DINNER ENTRÉES

SEAFOOD

MISO SALMON (GF,DF)
Salmon fillet roasted in miso and sweet chili sauce

ATLANTIC COD
Pan seared cod finished with a lemon butter sauce

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 a marinara sauce

STIR FRY VEGETABLES
Fresh vegetables in a fried rice ring finished with wonton crisps and sesame seeds

WILD MUSHROOM & SPINACH RAVIOLI
Mushroom and spinach ravioli finished with a boursin mushroom cream sauce

KIDS

CHICKEN TENDERS
Served with French fries, fresh cut fruit and condiments

HOMEMADE MACARONI AND CHEESE
Served with fresh cut fruit

CHEESE BURGER –
Served with French fries, fresh cut fruit and condiments

DUET PLATE OF CHICKEN TENDERS & MACARONI & CHEESE
Served with fresh cut fruit and condiments

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DESSERTS

SERVED OR PRE-SET

Bunnies coconut cake

Chocolate raspberry cake

Strawberry cream cake

Lemon blueberry cake with cream cheese frosting

Chocolate mint cake

Dutch apple tartlet

Double chocolate cake

Vanilla cake

Flourless chocolate torte (GF)

Classic baked cheesecake

Turtle cheesecake

White chocolate mousse with fresh whipped cream and chocolate drizzle (GF)

BUFFET STYLE

Bunnies coconut cake or cupcake

Chocolate raspberry cake or cupcake

Strawberry cream cake

Chocolate mint cake

Double chocolate cake

Blueberry cake with a lemon cream cheese frosting

Vanilla cake

Flourless chocolate torte (GF)

Classic baked cheesecake

Turtle cheesecake

Apple crisp *served warm*

White chocolate mousse with fresh whipped cream and chocolate drizzle (GF)

Assorted fresh baked cookies and assorted bars

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HORS D'OEUVRES – PER PERSON

Hors d'oeuvres available exclusively as a pre-dinner option.
Pick 2 Pick 3 Pick 4

COLD SELECTIONS

Cucumber rondell with smoked salmon mousse (GF)

Wonton crisps with oriental vegetable and pate chili sauce (DF,V)

Lemon herb chicken salad tartlet

Smoked salmon crostini with lemon cream cheese, red onion and fresh dill

Shaved beef tenderloin crostini with horseradish cream

Bite size BLT (DF)

Hummus cup with pita and fresh vegetables (V,VE)

Stuffed mini peppers (GF)

Caprese skewers (V)

Antipasto kabob with artichoke, mozzarella balls, salami and olive (GF)

Bruschetta (V)

HOT SELECTIONS

Sausage stuffed baby mushrooms (GF)

Crostini of herbed pork tenderloin finished with a mustard aioli

Hot ham and cheese on a pretzel bun

Vegetable (V) or pork egg rolls

Fried ravioli served with marinara (V)

UPGRADED PER PERSON

Bacon wrapped shrimp with bbq glaze (GF,DF)

Bacon wrapped tenderloin finished with sugar in the raw and balsamic syrup (GF,DF)

Jumbo shrimp cocktail (GF,DF)

Seared tuna crisp with chili sauce, julienne of cucumber and radish (DF)

Burgundy steak skewer with a red wine demi-glace (GF,DF)

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DISPLAYS – PER PERSON

Assorted local cubed cheese with crackers (V)

Fresh seasonal fruit with berries (GF, DF, V, VE)

Colorful fresh vegetable display with ranch (GF, V)

Spinach and artichoke dip with naan bread (V)

Smoked salmon display, garnished with egg, red onion, capers and cucumber served with crackers

Imported dried meats and cheeses with breads and crackers

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BUFFET

Buffet includes a beverage station of lemonade and fresh-brewed decaf coffee (additioonal cost per table for decaf coffee service)

ITALIAN

Classic Caesar salad with creamy Caesar dressing

Garlic Parmesan bread sticks

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 (GF)

SOUTH OF THE BORDER

Slow roasted pork carnitas and braised beef barbacoa served with:

- Warm flour or corn tortillas (DF)
- Cilantro lime rice (GF,DF)
- Traditional black beans (GF,DF)
- Chips and salsa (GF,DF)
- Condiments: queso fresco, cilantro, limes, pico de gallo and sour cream

CLASSIC

Mixed greens with cucumber, tomato, pickled onions, cheddar cheese and crispy croutons with ranch dressing

Fresh baked dinner rolls with butter

Boursin chicken - Panko chicken breast with a boursin cream sauce

Parmesan garlic mashed potatoes (GF)

Fresh green beans with brown butter (GF)

ELITE

Mixed greens with blueberry goat cheese, candied walnuts, fresh blackberries with raspberry vinaigrette (GF,DF)

Fresh baked dinner rolls with butter

Chicken cordon bleu - Panko chicken breast stuffed with ham and Swiss cheese, served with mornay sauce

Chef carved prime rib of beef with horseradish sauce (GF)

Roasted red potatoes with fresh herbs (GF)

Honey bourbon glazed carrots (GF)

PREMIER

Mixed greens with berries, craisins, feta cheese, roasted sugar nuts with raspberry vinaigrette dressing (GF,DF)

Fresh baked dinner rolls with butter

Panko crusted chicken breast, served with sundried tomato cream sauce

Seared sliced pork tenderloin, finished with a brandy demi-glace (GF,DF)

Au-gratin potatoes from aged cheddar cheese

Seasonal, colorful medley of vegetables (GF,DF)

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LATE NIGHT

COLD SELECTIONS

Assorted cocktail rolls with ham, turkey, cheese, lettuce and tomato

Concession style snacks

Potato chips and homemade French onion dip

Assorted local cubed cheese and crackers

Candy buffet

HOT SELECTIONS

Classic Homemade Pizza
cheese, pepperoni, sausage, vegetarian, meat lovers, supreme, Canadian bacon and pineapple, or chicken alfredo

Ramen bar
beef or chicken

Boneless chicken wings
served with ranch, BBQ, and buffalo sauce

Warm mini pretzels with cheese dip

Spinach and artichoke dip with naan bread

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BAR SERVICES

HOUSE WINES

PER BOTTLE

RED

Cabernet
Pinot Noir
Red Blend

WHITE

Chardonnay
Moscato
Pinot Grigio

HOSTED WINE

20+ Bottles
per bottle

25+ Bottles
per bottle

HOSTED TAP BEER

DOMESTIC KEGS PER KEG

Michelob Golden
Busch Light
Coors Light
Miller Lite
Budweiser
Bud Light
Michelob Ultra

SPECIALTY KEGS PER KEG

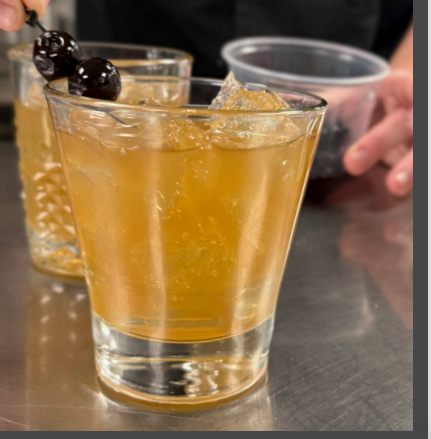
Modelo
Kona Big Wave
Surly
Lift Bridge

**Please ask about our local breweries-price may vary*

HOSTED DRINK TICKETS

PRE-PURCHASE TICKETS

Includes premium liquor



HANDCRAFTED COCKTAILS

747 OLD FASHIONED

House Batched with Old Forester Bourbon, Brown Sugar Simple Syrup, Orange Bitters
Garnish with Luxardo Cherries

MINNESOTA MULE

Tito's, Blueberry Puree, Fresh Lime Juice, Ginger Beer
Garnished with Frozen Blueberries and Fresh Lime

MARGARITA ROYALE

El Jimador Blanco, Fresh Lime Juice, Simple Syrup, Orange Bitters
Garnished with Chile Con Limon Salted Fresh Lime

SPIRIT-FREE COCKTAILS

YOU BETCHA BERRY

Blueberry Puree, Fresh Lime Juice, Simple Syrup, Ginger Beer
Garnished with Frozen Blueberries and Fresh Lime

KEY WEST COOLER

Key Lime Simple syrup, Pineapple, Luxardo Cherry Juice, Soda Water
Garnished With Fresh Lime And Luxardo Cherries

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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 inclusive of service charge and are 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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