

CATERING MENU



Radisson
ROCHESTER RIVERSIDE

Radisson Hotel Rochester Riverside
120 East Main Street | Rochester, NY 14604
RadissonRochester.com

TABLE OF CONTENTS



BREAKFAST

Buffet
Enhancements
Plated



BREAKS

Basic
A La Carte



LUNCH

Buffet
Cold-Plated
Hot Entrees



DINNER

Buffet
Plated
Enhancements



RECEPTION

Displays
Hors d'Oeuvres



STATIONS

Chef assisted action Station
Chef assisted Carving Station
Dessert Station



BEVERAGES

Bar Service
Brand List

BREAKFAST Buffet

All Breakfast Buffets are Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Black & Herbal Tea, Butter & Preserves.

THE BASIC CONTINENTAL \$14

Assorted Chilled Juices to Include Orange, Cranberry & Grapefruit
Sliced Fresh Seasonal Fruit Display
Assorted Muffins, Danishes, Bagels & Cream Cheese

ENHANCED CONTINENTAL \$16

Assorted Chilled Juices to Include Orange, Cranberry & Grapefruit
Sliced Fresh Seasonal Fruit Display
Assorted Muffins, Danishes, Croissants, Bagels & Cream Cheese
Assorted Individual Fruit Yogurts Served with Crunchy Granola

THE CEREAL BAR \$16*

Assorted Chilled Juices to Include Orange, Cranberry & Grapefruit
Sliced Fresh Seasonal Fruit & Berry Display
Assorted Individual Fruit Yogurts Served with Crunchy Granola
Assorted Cereals Served with 2% & Skim Milk
Oatmeal Bar Featuring Brown Sugar, Honey, Maple Syrup, Raisins, Dried Cranberries & Assorted Nuts

BREAKFAST PIZZA \$15*

Assorted Chilled Juices to Include Orange, Cranberry & Grapefruit
Sliced Fresh Seasonal Fruit & Berry Display
Assorted Muffins, Danishes, Bagels & Cream Cheese
Freshly Baked Breakfast Pizzas to Include Scramble Eggs, Cheddar Cheese, Bacon, Sausage & Vegetables

* 30 Person Minimum, if Guarantee is Less Add \$2 Per Person

THE GRAND BREAKFAST BUFFET \$23*

Assorted Chilled Juices to Include Orange, Cranberry & Grapefruit
Sliced Fresh Seasonal Fruit & Berry Display
Assorted Individual Fruit Yogurts Served with Crunchy Granola
Assorted Cereals Served with 2% & Skim Milk
Assorted Muffins, Danishes, Bagels & Cream Cheese
Freshly Scrambled Eggs
Cinnamon French toast Served with Maple Syrup
Smokehouse Bacon & Country Sausage
Homefried Potatoes

* 50 Person Minimum, if Guarantee is Less Add \$2 Per Person



BREAKFAST BUFFET ENHANCEMENTS

Add a Chef Attended Action Station to Your Breakfast Buffet. Some Restrictions May apply.

OMELET STATION

\$8 Per Person Plus \$75 Chef Attendant Fee
Chef Prepared Made to Order Omelets. Featuring Diced Ham, Bacon, Fresh Peppers, Mushrooms, Diced Tomato, Spinach, Cheddar, Monterey Jack & Feta Cheeses

CRÊPE STATION

\$7 Per Person Plus \$75 Chef Attendant Fee
Delicious Home Made Crêpes Made to Order Served with a Variety of Fillings Including Strawberries, Blueberries, Toasted Coconut, Cinnamon Apples, Sweet Ricotta, Whipped Cream & Powdered Sugar

Gravlox Board \$7
Biscuits with Sausage Gravy \$4
Breakfast Sandwiches \$5
Breakfast Pizza \$5
Oatmeal Bar \$4



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

BREAKFAST Plated

All Plated Breakfasts are Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Black & Herbal Tea & Chilled Orange Juice. Also Included is a Basket of Assorted Muffins & Danishes Served with Butter & Preserves

THE ALL AMERICAN \$13

Freshly Scrambled Eggs
Your Choice of Smokehouse Bacon or Country Sausage
Homefried Potatoes

FRENCH TOAST \$14

Cinnamon Swirl French Toast Topped with Fresh Strawberries Served with Butter & Warm Maple Syrup
Your Choice of Smokehouse Bacon or Country Sausage

THE LUMBERJACK \$14

A Stack of Three Buttermilk Pancakes
Served with Butter & Warm Maple Syrup
Your Choice of Smokehouse Bacon or Country Sausage

QUICHE \$15

Freshly Baked in a Flaky Pie Crust, Eggs, Spinach, Tomato & Feta Cheese
Served with Sliced Fresh Seasonal Fruits & Berries



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BREAKS

THE BASIC \$11

Freshly Baked Assorted Cookies
Chocolate Frosted Brownies
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
Assorted Bottled Sodas & Bottled Waters

THE ICE CREAM MAN \$12

Frozen Ice Cream Novelties Including Ice Cream Bars,
Ice Cream Sandwiches & Italian Ice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
Assorted Bottled Sodas & Bottled Waters

SNACK TIME \$12

Individual Bags of Potato Chips, Pretzels & Popcorn
Freshly Baked Assorted Cookies
Assorted Mini Candy Bars
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
Assorted Bottled Sodas & Bottled Waters

FITNESS \$12

Whole & Sliced Fresh Seasonal Fruits & Berries
Individual Fruit Yogurts Served with Crunchy Granola
Assorted Nutri-Grain & Granola Bars
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
Assorted Bottled Juices & Bottled Waters

CHOCOLATE LOVERS \$14

Freshly Baked Assorted Chocolate Chip Cookies
Chocolate Frosted Brownies
Assorted Mini Candy Bars
Chocolate Trio Dipped Pretzel Rods
Assorted Milk by Byrne Dairy
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
Assorted Bottled Sodas & Bottled Waters

FARM FRESH \$13

Sliced Assorted Cheeses Served with Specialty Crackers
Fresh Vegetable Crudité of Carrots, Cherry Tomatoes,
Broccoli, Celery, Radishes & Peppers Served with
Parmesan Peppercorn Ranch Dip
Sliced Fresh Seasonal Fruit & Berry Display
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea

ITALIAN MARKET \$14

Fresh Mozzarella, Tomato, Basil & Olive Oil
Tomato-Basil Bruschetta, White Bean & Rosemary Puree &
Olive Tapenade
Served with Crostinis & Focaccia
Balsamic Marinated Grilled Vegetable Display
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
San Pellegrino Bottled Sparkling Waters

FAR EAST \$14

Fried Vegetable Spring Rolls
Pan-Fried Chicken Potstickers Served with Ginger-Soy Sauce
Crab Rangoon
Fortune Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea
Bottled Waters

A LA CARTE BREAK ITEMS

Assorted Freshly Baked Cookies \$28/doz
Chocolate Frosted Brownies \$28/doz
Individual Bags of Potato Chips, Pretzels & Popcorn \$2/bag
Assorted Whole Fruits \$1/each
Sliced Fresh Seasonal Fruit Display \$5/person
Individual Fruit Yogurts \$3/each
Nutri-Grain & Granola Bars \$24/doz
Mixed Nuts \$25/lbs
Assorted Candy Bars \$24/doz
Ice Cream Novelties \$4/person
Warm Jumbo Pretzels \$25/doz
Chips & Salsa \$3/person
Cinnamon Buns \$24/doz
Coffee Cake Slices \$28/doz
Danishes, Muffins or Croissants \$28/doz
Bagels with Cream Cheese \$30/doz
Cupcakes \$30/doz
Assorted Cereals with Milk \$2/each

A LA CARTE BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee \$45/gal
Assorted Black & Herbal Tea \$45/gal
Assorted Soft Drinks \$3/each
Bottled Water \$3/each
San Pellegrino Bottled Sparkling Waters \$3.50/each
Iced Tea, Lemonade & Fruit Punch \$25/gal
Fruit & Yogurt Smoothies \$4/each
Gatorade \$4/each
Red Bull \$5/each
Milk \$2.50/each

LUNCH Buffet

LUNCH BUFFETS REQUIRE A 20 PERSON MINIMUM.



SOUTHERN COMFORT \$26

Fresh Garden Salad with Two Dressing Choices
Honey Glazed Corn Bread Muffins
Classic Mac N' Cheese
Sweet Potato Casserole
Collard Greens with Smoked Turkey
Green Beans
Slow Roasted Barbeque Pulled Pork
Country Fried Chicken
Warm Peach Cobbler & Red Velvet Cake

All Buffets Include Tableside Served of Freshly Brewed Regular & Decaffeinated Coffee, Assorted Black & Herbal Tea.

CHEF'S SALAD BUFFET \$22

Chef's Soup Du Jour
Warm Rolls & Butter
Seasonal Garden Salad Bar with Tomatoes, Cucumbers, Mushrooms, Shredded Cheddar Cheese, Chopped Egg, Crumbly Blue Cheese & Croutons
Served with Balsamic Vinaigrette, Creamy Ranch Dressing & Classic Caesar Dressing
Freshly Sliced Seasonal Fruit Display
Pasta Salad & Tuna Salad
Grilled Chicken Chunks & Sliced Sirloin of Beef Strips

DELI BUFFET \$24

Chef's Soup Du Jour
Spring Mix Salad with Two Dressings
Red Skin Potato Salad & Pasta Salad
Sliced Deli Meats to Include: Roast Beef, Honey Ham & Turkey
Sliced Cheeses to Include: Swiss, American & Provolone
Sliced Tomatoes, Red Onion, Shredded Lettuce & Pickle Spears
Mayonnaise, Mustard & Creamy Horseradish Sauce
White, Wheat & Rye Breads and Kaiser Rolls
Individual Bags of Potato Chips
Assorted Cookies & Brownies

WRAP BUFFET \$23

Fresh Fruit Salad
Tomato Cucumber Salad
Cole Slaw & Potato Salad
Assorted Wraps to Include: Traditional Chicken Caesar, Beef Santa Fe with Provolone & Chipotle Mayonnaise, Grilled Vegetable with Hummus & Turkey Club with Swiss
Individual Bags of Potato Chips
Assorted Cookies & Brownies

HOME-STYLE PICNIC \$26

Garden Green Salad with Two Dressing Choices
Potato Salad & Pasta Salad
Baked Beans
Corn On The Cob
Salt Potatoes
Roasted Barbeque Chicken
Hamburgers & Hot Dogs
Served with Lettuce, Sliced Tomatoes, Sliced Red Onion & Pickle Slices, Rolls, Mayonnaise, Ketchup & Mustard
Sliced Watermelon & Strawberry Shortcake

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

LUNCH Buffet

LUNCH BUFFETS REQUIRE A 20 PERSON MINIMUM.

RIVERSIDE BUFFET

Two Entrees \$27 Three Entrees \$30

Rolls with Butter

Fresh Garden Salad with Two Dressing Choices

Choice of Two Additional Salads: Fresh Fruit Salad, Pasta Salad, Potato Salad, Tomato Mozzarella Salad, Mushroom & Spinach Salad or Tomato Cucumber Salad

Hot Entree Selections: Sliced Sirloin of Beef with Bordelaise Sauce,

Rosemary Rubbed Roast Beef with Thyme Au Jus,

Chicken Bruschetta, Inn Style Chicken,

Baked Tilapia with Lemon Buerre Blanc,

Asian Glazed Cod, and Vegetable Lasagna

Chef Selection of Seasonal Vegetable

Choice of Rice Pilaf or Oven Roasted Potatoes

with Olive Oil & Fresh Rosemary

Chef's Selection of Desserts

LITTLE ITALY \$28

Minestrone Soup

Spring Mix Salad with Balsamic Vinaigrette

Tomato Mozzarella Salad

Garlic Bread Sticks

Chicken Cacciatore

Eggplant Parmesan

Linguini with Spinach, Garlic & First Press Olive Oil

Green Beans & Roasted Red Peppers

Tiramisu & Cannoli

CHINATOWN \$27

Wonton Egg Drop Soup with Crispy Noodles

Thai Peanut Noodle Salad with Snow Peas

Ginger Glazed Chicken with Asian Vegetables

Chinese Five Spice Sliced Beef with Pepper Sauce

Vegetable Stir Fry

Fried Rice & White Rice

Fortune Cookies

Fruit Salad with Shredded Coconut



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

LUNCH Cold Plated

Salad Entrees Served with a Fresh Fruit Plate Appetizer, Rolls & Butter and Choice of Dessert. Sandwich Entrees Served with Potato Chips, Pasta Salad and Choice of Dessert. All Include Tableside Served of Freshly Brewed Regular & Decaffeinated Coffee, Assorted Black & Herbal Tea.

CHICKEN CAESAR \$18

Grilled Chicken Breast on Fresh Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

COBB SALAD \$19

Seasonal Garden Greens Topped with Chicken Chunks, Crisp Bacon, Hard Boiled Egg, Cucumbers, Tomato & Blue Cheese Served with a Parmesan Peppercorn Ranch Dressing

HARVEST SALAD \$18

Mix of Field Greens with Mandarin Oranges, Dried Cranberries and Pecans topped with your choice of Grilled Chicken or Grilled Shrimp. Served with a Balsamic Vinaigrette.

MEDITERRANEAN WRAP \$16

Chef's Roasted Vegetables with Smooth Hummus on a Flour Tortilla

TURKEY CLUB \$17

Sliced Turkey Layered with Bacon, Lettuce, Tomato, Swiss Cheese & Mayonnaise

ROASTED SIRLOIN SANDWICH \$18

Slowly Roasted Herb Encrusted Top Round of Beef with Provolone, Horseradish Cream, Sliced Red Onion & Tomato on a Kaiser Roll

LUNCH DESSERT SELECTIONS:

Carrot Cake
Chocolate Layer Cake
New York Cheese Cake
Tiramisu
Peanut Butter Pie



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

LUNCH

Hot Entrees

All Entrees are Served with Your Choice of Garden Salad or Caesar Salad, Seasonal Vegetables, Starch, Rolls with Butter and Choice of Dessert.

All Include Tableside Served of Freshly Brewed Regular & Decaffeinated Coffee, Assorted Black & Herbal Tea.

INN STYLE CHICKEN \$22

French Style Chicken Breast, Marinated Artichoke Hearts, Vine Ripe Tomatoes Served with a Rich Sherry Butter Sauce

HERB ROASTED CHICKEN \$23

Airline Chicken Breast Roasted with Fresh Herbs & Garlic, Served with Natural Au Jus

GRILLED SIRLOIN STEAK \$25

Aged Sirloin Steak Grilled and Served with a Cognac Black Pepper Demi Glace

GRILLED FLANK STEAK \$24

Marinated, Grilled and Sliced Served with an Ancho Chili Sauce

ASIAN GLAZED COD \$23

Miso Glazed and Served with Lo Mein and Bok Choy

BAKED SALMON \$24

Oven Roasted Salmon Served with a Lemon Buerre Blanc

PENNE RIGATE \$20

Penne Pasta, Kalamata Olives, Sun Dried Tomatoes, Mushrooms, Artichoke Hearts, Garlic & First Pressed Olive Oil with Fresh Herbs

Add Chicken \$4.00 Add Shrimp \$6.00

PORTABELLO MUSHROOM RAVIOLI \$20

Egg Pasta Filled with Portabello Mushrooms Served with a Rich Sherry Cream Sauce

LUNCHEON STARCH SELECTIONS:

Oven Roasted Potatoes with Olive Oil & Fresh Rosemary
Cheddar Au Gratin Potato

Rice Pilaf

Orzo Risotto



LUNCHEON DESSERT SELECTIONS:

Carrot Cake

Chocolate Layer Cake

New York Cheese Cake

Tiramisu

Peanut Butter Pie

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

DINNER Buffet

DINNER BUFFETS REQUIRE A 30 PERSON MINIMUM.

TWO ENTREES: \$38

THREE ENTREES: \$43

Includes Fresh Garden Salad with Two Dressing Choices,
Your Choice of Two Additional Salads,
Rolls with Butter, Two Sides,
Choice of Entrees & Choice of Dessert
Tableside Service of
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea

CHOICE OF TWO SALADS:

Grilled Marinated Vegetable
Marinated Mushrooms & Spinach Salad
Tomato Cucumber Salad
Fresh Fruit Salad
Tomato Mozzarella Salad
Orzo Pasta Salad
Red Bliss Potato Salad

CHOICE OF TWO SIDES:

Green Beans Almondine
Honey Glazed Carrots
Garlic Herb Broccoli & Cauliflower
Seasonal Roasted Vegetable Medley
Oven Roasted Potatoes with Olive Oil & Fresh Rosemary
New York Cheddar Au Gratin Potato
Garlic Whipped Potatoes
Rice Pilaf



CHOICE OF ENTREES:

Herb Crusted Sirloin of Beef:

Grilled & Sliced Served with Bordelaise Sauce

London Broil:

Grilled Marinated Flank Steak Sliced & Served with Vidalia
Onion Demi Glaze

Roasted Chicken:

Herb Roasted Bone in Chicken Served
with Rosemary Demi Glaze

Inn Style Chicken:

French Style Chicken Breast, Marinated Artichoke Heart,
Vine Ripe Tomatoes Served with a Sherry Butter Sauce

Chicken Parmesan:

Breaded Chicken Breast Topped with Marinara
and Melted Mozzarella

Baked Salmon:

Served with a Lemon Buerre Blanc

Asian Cod

Prepared with a Miso Glaze

Baked Penne Pasta:

Penne Pasta & Marinara Sauce Baked
with Mozzarella Cheese

Tri-Colored Tortellini:

Cheese Filled Tortellini with Alfredo Sauce

DINNER DESSERT SELECTIONS: SELECT TWO

Carrot Cake
Chocolate Layer Cake
New York Cheese Cake
Peanut Butter Pie
Bananas Foster Cheesecake
Tiramisu

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

DINNER Plated

DINNER BUFFETS REQUIRE A 30 PERSON MINIMUM.

All Entrees are Served with Your Choice of Garden Salad or Caesar Salad, Seasonal Vegetables, Starch, Rolls with Butter and Choice of Dessert

All Include Tableside Service of
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Black & Herbal Tea

GRILLED 8OZ SIRLOIN STEAK \$35

Served with Gorgonzola Demi Glaze

SLOW ROASTED PRIME RIB OF BEEF \$37

Served with Au Jus

GRILLED 8OZ FILET MIGNON \$49

Served with Bordelaise Sauce

INN STYLE CHICKEN \$29

French Style Chicken Breast, Marinated Artichoke Hearts, Vine Ripe Tomatoes Served with a Rich Sherry Butter Sauce

CHICKEN MAISON \$28

Chicken Breast Stuffed with Brie, New York apples, Cranberries & Onions Served with a Creamy Veloute Sauce

CHICKEN WELLINGTON \$31

Tender Chicken and Mushroom Duxelle Wrapped & Baked in Puff Pastry

TILAPIA FLORENTINE \$30

Roulade of Roasted Red Peppers & Spinach Stuffing Served with a Creamy Veloute Sauce

BAKED SALMON \$36

with Lemon Buerre Blanc

CRAB CAKES \$34

Pan Seared Crab Cakes with Sautéed Spinach and Topped with Roasted Corn & Black Beans Served with Chipotle Aioli

VEGETABLE NAPOLEON \$25

Portabello Mushroom Stacked with Herb infused Tomato, Zucchini, Squash & Red Pepper

VEGETABLE RATATOUILLE \$25

WILD MUSHROOM ORZO RISOTTO \$27

with Shaved Parmesan Cheese



DUAL ENTREES

Sirloin & Salmon \$46

Grilled Sirloin Steak with Cabernet Demi Glace Paired with Salmon and Lemon Buerre Blanc

Sirloin & Crab Cake \$49

Grilled Sirloin Steak with Cognac Black Pepper Demi Paired with Crab Cake with Roasted Corn and Black Beans and Chipotle Aioli

Filet & Shrimp \$51

Grilled Filet of Beef Paired with Shrimp Scampi

DINNER DESSERT SELECTIONS:

Carrot Cake

Chocolate Layer Cake

New York Cheese Cake

Peanut Butter Pie

Bananas Foster Cheese Cake

Tiramisu



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

DINNER Enhancements



APPETIZERS

- Tri Colored Cheese Tortellini with Vodka Rose Sauce \$6
- Portobello Mushroom Ravioli \$8
- Portobello Mushroom Cap Stuffed with Spinach & Cheese \$7
- Artichoke French \$8
- Crab Cake Presented on Mixed Greens with a Chipotle Aioli \$10
- Seared Scallops with a Roasted Red Pepper Coulis \$10

SOUPS

- Beef Consommé \$4
- Roasted Red Pepper and Smoked Gouda \$4
- Lobster Bisque \$6

SALAD UPGRADES \$5

CAPRESE SALAD

Sliced Tomato, Fresh Mozzarella, Basil & Olive Oil

PEAR SALAD

Spiced Poached Pear Over Mixed Greens with Dried Cranberries
Served with Balsamic Vinaigrette

STRAWBERRY PECAN SALAD

Romaine with Sliced Strawberries, Candied Pecans and Maytag Blue
Cheese Served with Balsamic Vinaigrette

ROASTED BEET SALAD

On Greens, Crumbled Goat Cheese, Candied Pecans
Served with Pecan Vinaigrette



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

RECEPTION Displays

TRADITIONAL CRUDITÉS \$5

A Variety of Raw Vegetables Including Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes, Radishes, Peppers
Served with a Ranch Dipping Sauce

IMPORTED & DOMESTIC CHEESE DISPLAY \$8

An Artful Array to Cheeses Including Cheddar, Swiss, Provolone, Gouda & Goat Cheese. Presented with Grapes, Berries, Dried Cranberries, Candied Walnuts, Lavender Honey and Assorted Crackers & Sliced Baguette

FRESH SEASONAL FRUIT DISPLAY \$6

Sliced Honeydew, Cantaloupe, Pineapple Garnished with Berries & Grapes Served with a Honey-Poppy Seed Dip

ANTIPASTO DISPLAY \$10

Chef's Presentation of Seasonal Marinated Roasted Vegetables Served with Assorted Cured Meats & Fresh Cheeses, Olives & Focaccia Breads

CROSTINI DISPLAY \$8

Slices of Crisp Breads with Assorted Toppings: Sundried Tomato Pesto with Asiago, Olive Tapanade, Tomato Basil Bruschetta and Smoked Salmon Mousse with Chives

SMOKED SALMON DISPLAY \$11

Sliced Smoked Salmon with Classic Garniture of Red Onion, Chopped Hard Boiled Egg, Capers and Lemon Wedges
Presented with Assorted Cocktail Breads

AHI TUNA DELIGHT DISPLAY \$12

Sashimi Grade Ahi Tuna Seared Rare in a Sesame Crust
Accompanied with Soy Sauce, Pickled Ginger & Wasabi

SPINACH ARTICHOKE DIP \$8

Warm and Creamy Spinach & Artichoke Dip Served with Sliced Baguettes & Toasted Pita Points



RECEPTION

Hors d'Oeuvres

HOT HORS D'OEUVRES

Spanikopita \$2
Artichoke French \$2
Scallops Wrapped in Bacon \$4
Mini Crab Cakes \$3
Chicken Empanadas \$3
Reuben Fritters \$2
Mini Beef Wellington \$3.50
Vegetable Spring Rolls \$2
Sausage Stuffed Mushrooms \$2
Spinach & Cheese Stuffed Mushrooms \$2
Chicken Satay \$2.50
Mini Cordon Bleu \$2
Chicken or Pork Potstickers \$2
Coconut Shrimp \$2.50
Samosas with Tamarind Sauce \$2.50

COLD HORS D'OEUVRES

Gazpacho Shooter \$2
Tomato Basil Bruschetta \$2
Prosciutto Wrapped Melon \$2
Red Pepper Goat Cheese Canapes \$2
Cucumber Round with Smoke Salmon Mousse \$2
Shrimp Cocktail Market Price
Oyster on the Half Shell Market Price
Dried Apricot Topped with Whipped Goat Cheese
& Candied Pecan \$2
Beef & Horseradish Crostini \$3
Curry Chicken Salad in Phyllo Cup \$2

**Pricing for All Items Above is Per Piece. 50 Piece Minimum Per Order.*



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

STATIONS

TOUR OF ASIA \$10

Choice of Two: Sweet & Sour Chicken, Black Bean Beef, Teriyaki Pork or Orange-Ginger Shrimp with Asian Vegetables & Rice

VIVA ITALIA \$11

Risotto with Your Choice of Two Flavors:

Shrimp, Wild Mushroom, Three Cheese or Spinach-Tomato

Complimented by Italian Breads

SOUP STATION \$9

Your Choice of Four of the Following Soups: Cream of Tomato, Chicken Tequila, Roasted Red Pepper with Smoked Gouda, Lobster Bisque, Gazpacho, Miso with Tofu, Corn Chowder or French Onion. Presented with Chef's Assortment of Toppings and Specialty Crackers

ASIAN LETTUCE WRAP \$12

Your Choice of Asian Spiced Chicken or Beef, Hot & Ready to Roll-Up in a Crisp Iceberg Lettuce Cup Along with Shredded Carrot, Chopped Peanut & Crispy Rice Noodles

Served with a Thai Peanut Dipping Sauce

MASHED POTATO BAR \$10

Traditional Mashed Potatoes & Mashed Sweet Potatoes Served with a Variety of Toppings to Include: Butter, Sour Cream, Chives, Bacon Bits, Broccoli, Cheddar Cheese, Roasted Garlic, Brown Sugar & Mini Marshmallows

SALAD STATION \$8

Choice of one:

Traditional Caesar Salad with Romaine Lettuce, Garlic Croutons, Parmesan Cheese & Traditional Caesar Dressing or

Garden Salad Bar with Mixed Greens, Tomatoes, Cucumbers, Onion, Shredded Carrots, Cheddar Cheese, Croutons

Choice of Two Dressings

FAJITA BAR \$11

Grilled Chicken & Beef Strip, Hard & Soft Taco Shells, Lettuce, Tomato, Onions, Jalapenos, Black Olives, Salsa, Sour Cream & Shredded Cheddar Cheese

TRIO OF MAC N' CHEESE \$11

Traditional Three Cheese Mac N' Cheese, Buffalo Chicken Mac N' Cheese, Wild Mushroom Mac N' Cheese



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

STATIONS Chef Attended

\$75 CHEF FEE PER STATION REQUIRED



CHEF ATTENDED ACTION STATIONS

Steak Diane \$15

Beef Tenderloin Medallions, Sautéed to Order with Shallots, Dijon Mustard, Scallions, Brandy & Espanole Sauce

Taste of Italy \$12

Guests Choice of Penne, Fusille or Farfalle Pasta. Guests Choice of Marinara or Alfredo Sauce. Sautéed to Order with Olive Oil and a Variety of Toppings Including Fresh Basil Pesto, Tomatoes, Onions, Black Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Mushrooms

Select Two For Your Guests: Sausage, Ham, Chicken, Mini Meatballs or Baby Shrimp

Himalayan Salt Block \$15

Skewers of Ahi Tuna & Tenderloin of Beef Seared on Heated Blocks of Salt Mined From the Nepalese Himalayan Mountains Served with Hoisin Sauce, Sweet Chili Sauce & Hot Chinese Mustard

Savory Crepe \$14

Delicious Home Made Crepes Made to Order Served with a Choice of Fillings Including Wild Mushrooms, Sautéed Spinach, Onions, Chicken, Ham, Baby Shrimp, Sliced Apples, Sliced Brie or Fresh Ricotta Cheese

CHEF ATTENDED CARVING STATIONS

Roasted Turkey Breast \$160 Serves 20

Served with Turkey Gravy, Rolls, Cranberry Sauce & Mayonnaise

Virginia Ham \$300 Serves 40

Anise & Pineapple Glazed. Served with Rolls & Honey Dijon Mustard

New York Strip Loin \$325 Serves 25

Herb Crusted NY Strip Loin with Wild Mushroom Bordelaise. Served with Rolls & Creamy Horseradish Sauce

Tenderloin of Beef \$350 Serves 20

Filet of Beef Tenderloin with Roasted Shallot Demi Glace Served with Rolls & Creamy Horseradish Sauce

Prime Rib of Beef \$300 Serves 30

Slow Roasted with Natural Au Jus. Served with Rolls & Creamy Horseradish Sauce

NY Corned Beef \$175 Serves 20

Served with Yellow Mustard, Spicy Brown Mustard & Honey Dijon Mustard

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

STATIONS

Dessert Stations

CHOCOLATE FONDUE \$12

Trio of Melted Chocolate Including Dark, Milk & White Presented with an Array of Dipping Items: Pineapple, Strawberries, Marshmallows, Graham Crackers, Pretzel Rods, Peanut Butter Cookies, Oreos & Rice Crispy Treats

DESSERT CREPE \$11

Delicious Home Made Crepes Made to Order Served with a Variety of Fillings Including Strawberries, Blueberries, Toasted Coconut, Cinnamon Apples, Sweet Ricotta, Whipped Cream & Powdered Sugar

CHERRIES JUBILEE \$10

Cherries & Orange Zest Warmed & Sweetened with Sugar Flambéed with Brandy and Served Over Vanilla Ice Cream

BANANAS FOSTER \$10

Sliced Bananas Sautéed in Butter, Brown Sugar and Cinnamon Flambéed in Dark Rum and Banana Liquor Served Over Vanilla Ice Cream

CHEESECAKE MARTINI BAR \$9

Whipped Cheesecake Filling Piped into Martini Glasses. Displayed with Delicious Garnishes Including Chopped Walnuts, Chopped almonds, Crushed Graham Crackers, Oreos, Strawberry, Blueberry and Chocolate Sauces

S'MORES STATION \$9

Dip Graham Crackers into Melted Chocolate and top with Warm Melted Marshmallow for a Classic Treat. With a Variety of Toppings you can Customize your S'mores with Sprinkles, Crushed Candy, Coconut and More

VIENNESE DESSERT DISPLAY \$11

Assortment of Miniature Fresh French Pastries & Chocolate Covers Strawberries
Assorted Chef Specialty Cakes & Tortes

ELABORATE COFFEE STATION \$7

Freshly Brewed Regular & Decaf Coffees
Assorted Black & Herbal Teas. Featuring Flavored Syrups Including Hazelnut, Vanilla & Caramel. Presented with Chocolate Shavings, Cinnamon Sticks, Sugar Crystal Stick, Chocolate Covered Peppermint Sticks, Honey, Lemon & Fresh Whipped Cream



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

BEVERAGES

Bar Service

Host Open Bar

	CALL BRANDS	PREMIUM BRANDS
One Hour	\$15	\$17
Two Hours	\$18	\$20
Three Hours	\$21	\$23
Four Hours	\$24	\$26

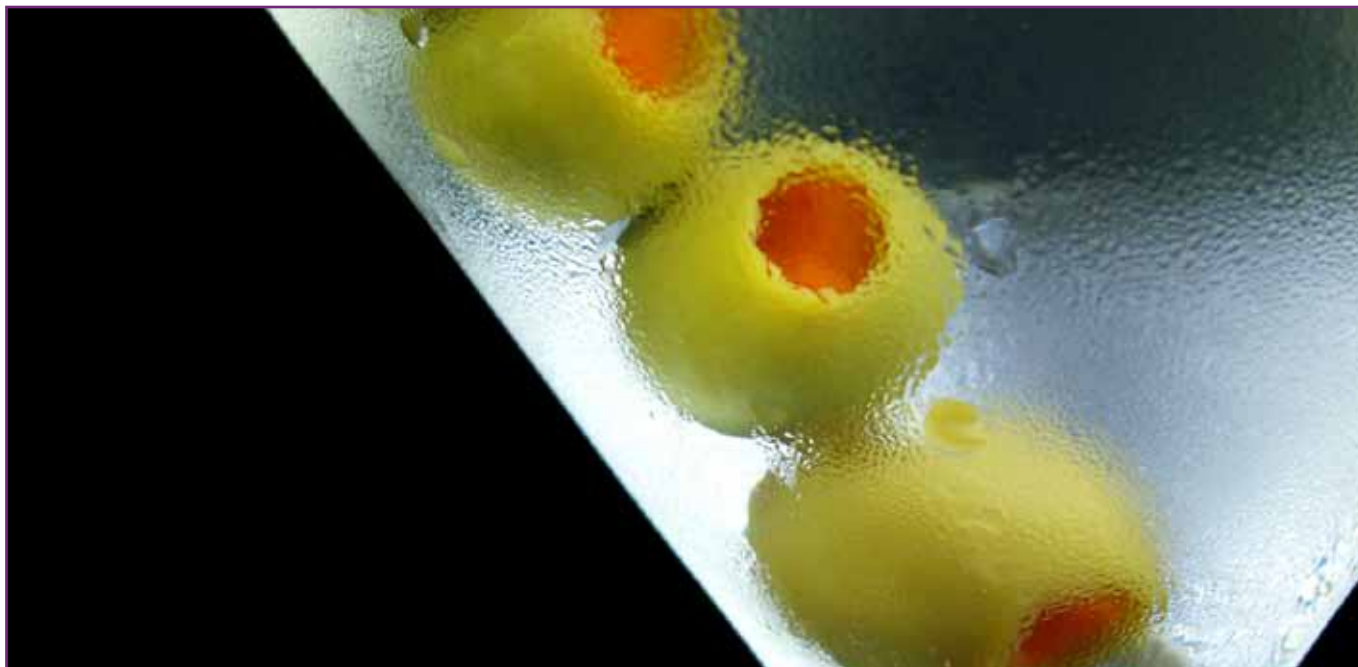
Host Consumption Bar

	CALL BRANDS	PREMIUM BRANDS
Cocktails	\$6.50	\$7.50
Domestic Bottled Beers	\$4	\$4
Imported Bottled Beers	\$4.75	\$4.75
House Wines by the Glass	\$5.50	\$5.50
Soft Drinks, Juices and Bottled Waters	\$2.75	\$2.75

Cash Bar

	CALL BRANDS	PREMIUM BRANDS
Cocktails	\$7	\$8
Domestic Bottled Beers	\$4.75	\$4.75
Imported Bottled Beers	\$5.25	\$5.25
House Wines by the Glass	\$6.25	\$6.25
Soft Drinks, Juices and Bottled Waters	\$3	\$3

ONE BARTENDER PER 75 PEOPLE. \$75 BARTENDER FEE FOR UP TO 4 HOURS OF SERVICE.
\$10 PER BARTENDER FOR EACH ADDITIONAL HOUR.



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BEVERAGES

Brand List

CALL BRANDS	PREMIUM BRANDS
Smirnoff Vodka	Absolut Vodka
Bacardi Silver Rum	Bacardi Silver Rum
Captain Morgan's Spiced Rum	Captain Morgan's Spiced Rum
Beefeater Gin	Tanqueray Gin
Seagrams 7 Whiskey	Crown Royal
Dewars Blended Scotch	Chivas Regal Blended Scotch
Jim Beam Bourbon	Jack Daniels Kentucky Bourbon
Amaretto	Southern Comfort
Coffee Flavored Liquor	Amaretto Disaronno
Irish Cream	Kahlua
Peach Schnapps	Bailey's Irish Cream
Triple Sec	Peach Schnapps
Budweiser	Triple Sec
Bud Light	Budweiser
Coors Light	Bud Light
Honey Brown	Coors Light
Labatts Blue	Honey Brown
Labatts Blue Light	Labatts Blue
Copper Ridge Chardonnay	Labatts Blue Light
Copper Ridge White Zinfandel	Copper Ridge Chardonnay
Copper Ridge Merlot	Copper Ridge White Zinfandel
Copper Ridge Cabernet Sauvignon	Copper Ridge Merlot
Bella Sera Pinot Grigio	Copper Ridge Cabernet Sauvignon
	Bella Sera Pinot Grigio

RED WINE

Dry - Light to Medium Intensity

Copper Ridge Merlot (CA)	\$30
Mirassou Merlot (CA)	\$32
Rosemont Shiraz (Australia)	\$32
Estancia Pinot Noir (CA)	\$32
Alamos Malbec (Australia)	\$33
Ecco Domani Chianti (Italy)	\$33

Dry - Medium to Full Body

Copper Ridge Cabernet Sauvignon (CA)	\$30
Sterling Vinter's Collection Cabernet Sauvignon (CA)	\$32
Greg Norman Cabernet Sauvignon (CA)	\$36
Beaulieu Vineyards Cabernet Sauvignon (CA)	\$38
Dancing Bull Zinfandel (CA)	\$32



WHITE WINE

Sweet & Blush Wines

Copper Ridge White Zinfandel (CA)	\$30
Beringer White Zinfandel (CA)	\$30
Salmon Run Reisling (NY)	\$32
Bella Sera Moscato (Italy)	\$30

Dry - Light to Medium Intensity

Copper Ridge Chardonnay (CA)	\$30
Fox Run Chardonnay (NY)	\$32
Ecco Domani Pinot Grigio (Italy)	\$28
Stellina di Notte Pinot Grigio (CA)	\$32

Dry - Medium to Full Body

Fox Run Chardonnay (NY)	\$30
SIMI Chardonnay (CA)	\$32

Sparkling Wines

Freixenet Blanc de Blanc (Spain)	\$30
Cizano Asti (Italy)	\$40
Moet & Chandon Imperial (France)	\$70

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Radisson Hotel Rochester Riverside
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