

# CATERING MENU



**Radisson**  
ROCHESTER RIVERSIDE

Radisson Hotel Rochester Riverside  
120 East Main Street | Rochester, NY 14604  
[RadissonRochester.com](http://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



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# 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**

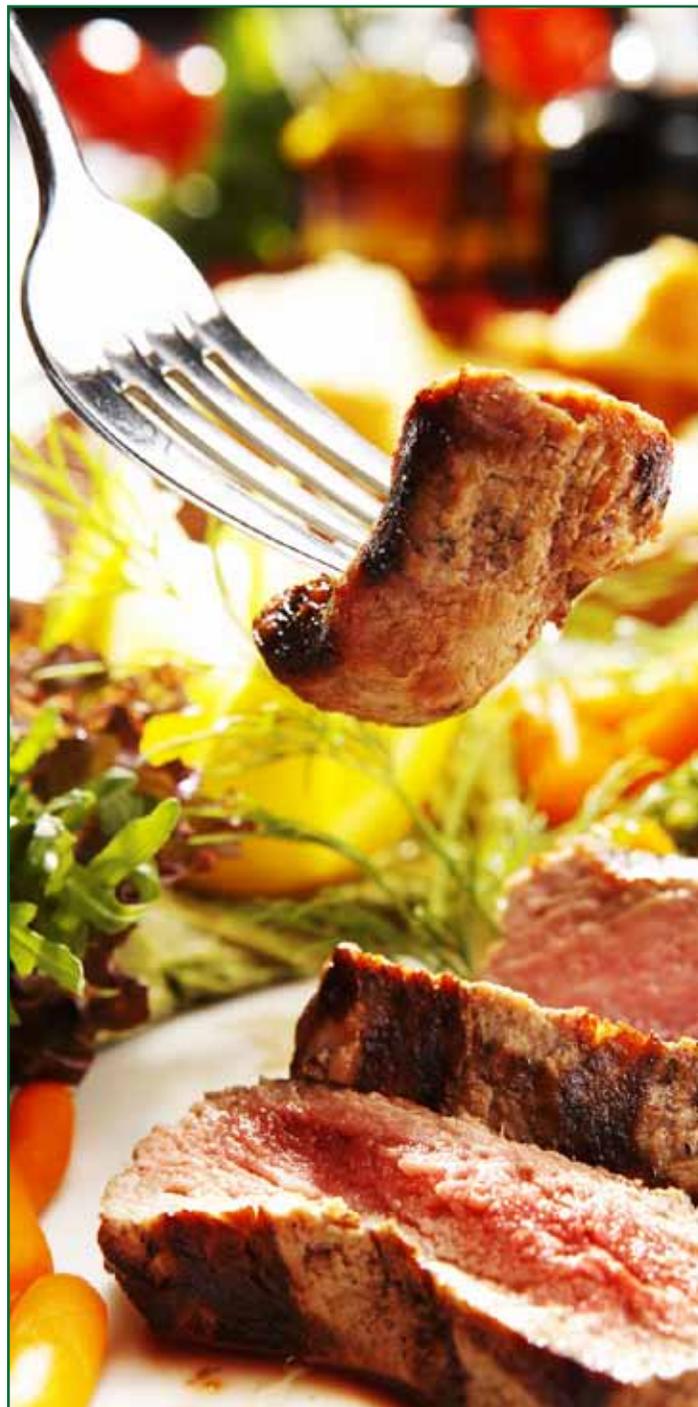
Egg Pasta Filled with Portabello Mushrooms Served with a Rich Sherry Cream Sauce

### **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

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# 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

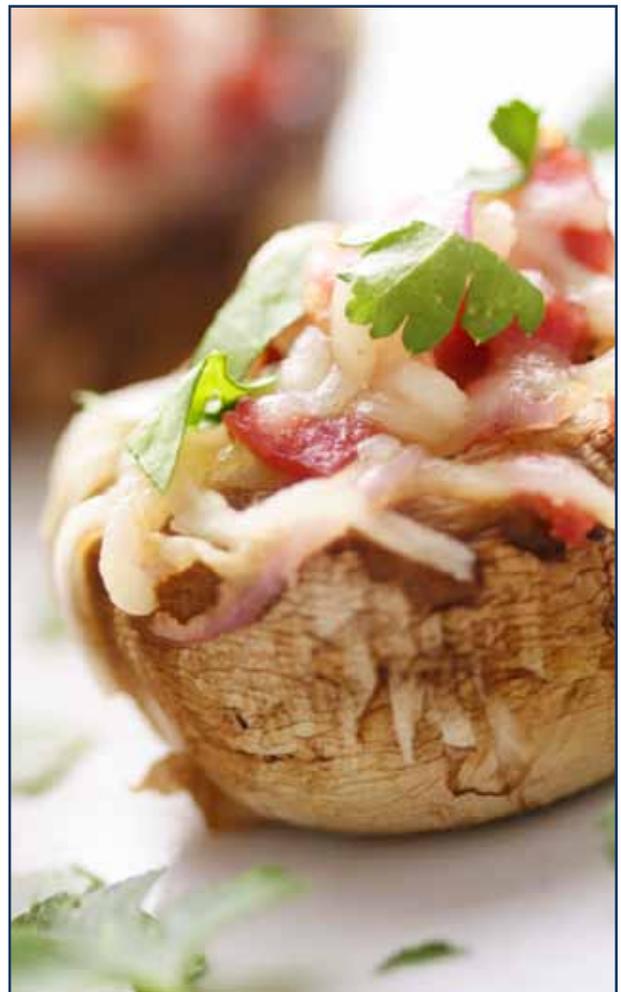
Spiced Poached Pear Over Mixed Greens with Dried Cranberries  
Served with Balsamic Vinaigrette

### 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



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# 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

## **AHITUNA 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.*



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# 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



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# 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



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# 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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Rochester, NY 14604  
**RadissonRochester.com**  
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