



HYATT
REGENCY®
ROCHESTER

Hyatt Regency Rochester Fall/Winter

Chef & Partners

Health and Food Allergies

We take your health and food allergies seriously. When planning your menus please notify your hotel event partner of all attendee food allergies and medical dietary restrictions (not to be confused with food preferences). We are happy to customize menus to fit the needs of your attendees.

Palmer's Food Service

Palmer Food Services is a fifth-generation, family-owned and operated, wholesale food service distributor based in Rochester, NY. They are dedicated to providing independent restaurateurs and institutions with the finest quality products and services available in the marketplace.

Flower City Produce

Flower City was founded in 1970 as a high quality produce house, with the goal of servicing Rochester restaurants and stores with fresh fruits and vegetables. 40 years of quality food service later, they have developed into a broad line distributor to meet all of your food service needs. With a commitment towards excellent service and a promise of quality, Flower City has developed into a company that restaurant owners and chefs are proud to use as a trusted vendor.

Breakfast of the Day

Daily Menu Pricing: All Prices noted are for the designated day only. If chosen on an alternate day, the price will be \$25.00 per guest. Buffet Service is a maximum of one and a half hours. All menus include butter & preserves.

Lite Start-Available Any Day

Orange Juice
Local & Seasonally Inspired Whole Fruits & Fruit Salad
Assorted Breakfast Bakeries
Coffee and Tazo Teas

\$18.00 Per Person

Breakfast #1- Monday & Friday

Selection of Orange, Cranberry & Grapefruit Juices
Local & Seasonally Inspired Sliced & Whole Fruits
Fresh Blueberry Muffins, Buttery Croissants & Apple
Cinnamon Scones
Steel Cut Oatmeal with Assorted Dried Fruits, Nuts, Brown
Sugar & Milks
Egg Scramble with Sweet Potato, Greens & Smoked Gouda
Coffee and Tazo Tea Selection

\$23.00 Per Person

Breakfast #2-Tuesday & Saturday

Selection of Orange, Cranberry & Grapefruit Juices
Local and Seasonally Inspired Sliced & Whole Fruits
Apple Cinnamon Muffins, Chocolate Croissants &
Blueberry Scones
Stone Ground Grits with Corn, Scallion and Cheddar Cheese
Egg Strata with Rye, Ham, Tomato & Tarragon Coffee and
Tazo Tea Selection

\$23.00 Per Person



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Breakfast of the Day cont.

Daily Menu Pricing: All Prices noted are for the designated day only. If chosen on an alternate day, the price will be \$25.00 per guest. Buffet Service is a maximum of one and a half hours. All menus include butter & preserves.

Breakfast #3-Wednesday

Selection of Orange, Cranberry & Grapefruit Juices
Local & Seasonally Inspired Sliced & Whole Fruits
Fresh Cranberry Nut Muffins, Buttery Croissants & Chocolate Chip Scones
Maple Grits with Nuts, Cinnamon Sugar & Milks
Italian Scrambled Eggs with Roasted Tomato, Basil & Mozzarella
Coffee and Tazo Tea Selection

\$23.00 Per Person



Breakfast #4-Thursday & Sunday

Selection of Orange, Cranberry & Grapefruit Juices
Local & Seasonally Inspired Sliced & Whole Fruits
Fresh Pumpkin Muffins, Almond Croissants & Blueberry Scones
Steel Cut Oatmeal with Brown Sugar, Apple Compote, Craisins,
Honey & Milks Breakfast Tacos: 6" Flour Tortillas with
Scrambled Egg, Crumbled Sausage, Potatoes with Onions & Peppers.
Served with Shredded Cheddar, Pico de Gallo, Sour Cream & Salsa Verde
Coffee and Tazo Tea Selection

\$23.00 Per Person



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Breakfast Enhancements

Breakfast Enhancements cannot be ordered individually. Selections must be combined with a breakfast buffet selection.

Omelet Station*

Cage Free Eggs, Eggbeaters, and Egg Whites
Tomatoes, Onions, Mushrooms, Peppers, Spinach, Bacon,
Ham, Assorted Cheese, and a variety of Seasonally Inspired
Ingredients

*(Requires Attendant @\$100.00 each, 1 Attendant per 50
Guests)

\$10.50 Per Person

BYO Yogurt Parfait

Rich & Creamy Greek Yogurt ready to be customized
Guests can select from a variety of toppings to create their
Dream Parfait. Fresh Berries, House-Made Granola,
Assorted Seeds & Nuts, Dried Fruits & Honey

\$8.50 Per Person

Assorted Breakfast Pizzas

Scrambled Egg & Cheese
Scrambled Egg, Cheese & Breakfast Meats
Scrambled Egg, Cheese & Assorted Vegetables

\$10.00 Per Person

Waffle Station*

Freshly Made Waffles with guests' choice of toppings to
include: Fresh Strawberry Sauce, Chopped Pecans,
Chocolate Chips, Whipped Cream, Warm Maple Syrup,
Butter & Powdered Sugar

*(Requires Attendant @\$100.00 each, 1 Attendant per 50
Guests)

\$10.50 Per Person

Bagels & Smoked Salmon Platter

Butter, Preserves, Plain Cream Cheese, Herb Cream Cheese
& Fruit Cream Cheese. Sliced Tomatoes, Red Onion, Capers,
Cucumber Slices & Chopped Egg.

\$13.00 Per Person

Cereal Bar

**Assorted Cold Cereals to include Fiber One, Honey Nut
Cheerios, RiceChex, Kelloggs Fruit Granola, Honey Bunches
of Oats, Honey bunches of Oats Strawberry, Fruity Pebbles,
Raisin Bran, Frosted Shredded Wheat, Cocoa Pebbles.
House-Made Granola, Assorted Dried Fruits & Nuts
Whole Bananas & Assorted Milks**

\$9.50 Per Person

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Breakfast Buffet

Minimum Guest requirement of 25ppl or more for Breakfast Buffets. Buffet Service is one & a half hours. All menus include butter & preserves

Regency Breakfast Buffet

Selection of Orange, Cranberry & Apple Juices
Local & Seasonally Inspired Whole Fruits & Fruit Salad
Chef's Assortment Fresh Breakfast Bakeries
Cage Free Scramble Eggs
All Natural Smoked Bacon & Poultry Sausage
Homefries with Peppers & Onion
Coffee and Tazo Tea Selection

Cereal Selection

Choose 1 option.

Assortment of Cold Cereals with 2%, Skim Milk & Almond Milk
Steel Cut Oatmeal with Assorted Dried Fruits, Nuts, Brown Sugar & Milks

\$29.00 Per Person

Rochester Grand Buffet

Selection of Orange, Cranberry & Grapefruit Juices
Local & Seasonally Inspired Sliced & Whole Fruits
Chef's Assortment Fresh Breakfast Bakeries
Assorted Bagels with Cream Cheese
Greek Yogurts with Cherries, Nuts, Granola & Honey
Cage Free Scramble Eggs
All Natural Smoked Bacon & Poultry Sausage
Seasonal Vegetable & Potato Hash
Cinnamon French Toast with Warm Cinnamon Apple Compote, Maple Syrup & Butter
Coffee and Tazo Tea Selection

Cereal Selection

Choose 1 option.

Assortment of Cold Cereals with 2%, Skim Milk & Almond Milk
Steel Cut Oatmeal with Brown Sugar, Cranberry Chutney, Chia Seeds, Honey & Milks

\$37.00 Per Person

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Breakfast Plated

All Plated Breakfasts include Chilled Orange Juice, Fresh Bakeries with Butter & Preserves, Coffee & Tea Selection.

All American Breakfast

Freshly Scrambled Eggs with Smoked Bacon
Served with Roasted Fingerling Potatoes, Caramelized Onion
& Sautéed Tomato

\$20.00 Per Person

Chef's Fall Frittata
Smoked Gouda, Butternut Squash & Sausage served with
Roasted Breakfast Potatoes & Poultry Sausage

\$21.00 Per Person

Apple Cinnamon French Toast

Cinnamon French Toast with Warm Cinnamon Apple
Compote, Maple Syrup & Butter. Accompanied by a Seasonal
Fruit & Yogurt Parfait and served with Breakfast Sausage

\$22.00 Per Person

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Morning Break Packages

All Break Packages Include Freshly Brewed Coffees & Tazo Teas. Break service time is an hour.

For groups 25 guests or less, add \$2.00 to per person price

Bagel Express

Assorted Bagels Presented with Butter, Fruits Preserves & Peanut Butter

Plain Cream Cheese, Garden Vegetable Cream Cheese & Fruit Cream Cheese

Crisp Pita Chips with Roasted Red Pepper Hummus & Cranberry Chutney

\$13.00 Per Person

Re-Fuel

Assorted of Nuts & Seeds: Pecans, Almonds, Sunflower, Walnuts

Assorted Dried Fruits: Craisins, Yogurt covered raisins, Pineapple & Apricots

Seasonal Whole Fruits

Kashi, Nutri-grain & Nature Valley Granola Bars

\$13.00 Per Person

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Afternoon Break Packages

All Break Packages Include Freshly Brewed Coffees & Tazo Teas. Break service time is an hour. For groups 25 guests or less, add \$2.00 to per person price

* Available when in season & to be substituted out of season

Apple Harvest

Apple Cinnamon Roll
Apple Wedges with Caramel Sauce & Peanut Butter
Baked Apples with Cinnamon Whipped Cream
Assorted Whole NY Apples
Hot Apple Cider*

\$15.00 Per Person

Carnivale

House Made Potato Chips
White Cheddar Popcorn
Jumbo Soft Pretzels with Mustard & Beer Cheese Sauce
Trio of Salted Nuts: Peanuts, Almonds & Pecans
Chocolate Brownies
Lemonade
Infused Water

\$15.00 Per Person

Hayride

Sour Cream Donuts
Rice Crispy Treats Squares
Roasted Spiced Pecans
Whole Apples & Pears
Kettle Corn Popcorn
Hot Cocoa

\$15.00 Per Person

Scoop

Warm Spinach Artichoke Dip with Sliced Baguettes
Crispy Corn Tortilla Chips and Fresh Pico De Gallo & Salsa Verde
House Made Potato Chips with French Onion Dip
Roasted Red Pepper Hummus with Pita Triangles
Mint Infused Ice Tea

\$15.00 Per Person

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A La Carte Beverages

Freshly Brewed Coffee

Starbucks Regular Coffee, Decaffeinated Coffee and Tazo Teas

\$65.00 Per Gallon

Assorted Bottled Juices

Orange, Cranberry, Grapefruit, Apple

\$4.00 Per Bottle

Individual Soft Drinks

Pepsi, Diet Pepsi, Decaffeinated Pepsi, Sierra Mist

\$3.50 Per Bottle

Apple Cider*

Served hot or cold

*based on seasonal availability

\$45.00 Per Gallon

Bottled Still & Sparkling Waters

Aquafina & Saratoga served with Fresh Cut Citrus

\$4.00 Per Bottle

Freshly Brewed Tazo Iced Tea

Presented with Fresh Lemon & Sweeteners

\$50.00 Per Gallon

Lemonade & Fruit Punch

\$30.00 Per Gallon

Bottled Ice Tea & Lemonade

Pure Leaf Ice Tea & Minute Maid Lemonade

\$4.00 Per Bottle

Individual Sparkling Flavored Waters

Assorted Flavors of Bubly Sparkling Waters

\$3.50 Per Bottle

Bottled Starbucks Frappuccinos

\$4.50 Per Bottle

Red Bull Energy Drinks

Regular & Sugar Free

\$6.00 Each

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A La Carte Bakeries and Snacks

Fresh Breakfast Bakeries

Muffins, Danish or Croissants, served with Butter & Preserves.

\$37.00 Per Dozen

Assorted Bagels

Butter, Preserves, Plain Cream Cheese & Peanut Butter

\$40.00 Per Dozen

Assorted Scones

Blueberry, Chocolate Chip & Cinnamon with butter & preserves

\$37.00 Per Dozen

Home-Style Cookies

Freshly Baked Assortment of Chocolate Chip, Peanut Butter,
Sugar & Oatmeal Raisin

\$40.00 Per Dozen

Dessert Bars

Lemon Bar, Raspberry White Chocolate, 7 Layer Bar &
Caramel Bar

\$40.00 Per Dozen

Chocolate Brownies

\$40.00 Per Dozen

Individual Bags of Snacks

Assorted Potato Chips, Pretzels & Popcorn

\$4.00 Per Bag

Sliced Seasonal Fruit with Honey Yogurt Dip

\$8.00 Per Person

Granola & Breakfast Bars

Assorted Kashi, Nutri-grain and Nature Valley

\$3.00 Each

Individual Greek Yogurts

Vanilla & Assorted Fruit Flavors

\$4.00 Each

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Day Packages

Group must be 25 guests or more to qualify for the All Day Meeting Package

Power Meeting Package

Complimentary General Session Meeting Room & Set-up

Complimentary WIFI

Continuous Coffee Service & Water Stations

Audio Visual Support & Sound Package including: Screen, Power, Microphone & Speakers

\$92.00 Per Person

Continental Breakfast

Selection of Chilled Juices

Local & Seasonally Inspired Whole Fruits & Fruit Salad

Freshly Made Breakfast Bakeries & Specialties

Coffees & Tazo Teas

Lunch Buffet

Guests will enjoy the Lunch Buffet of the Day Selection

AM Refresh & PM Break

Coffees & Tazo Teas

Fruit & Herb Infused Waters

Break Item Selections

* Choose 2 selections for AM Break

* Choose 2 selections for PM Break

Choose 2 options.

Bagels with Cream Cheese

Assorted Kashi, Nutri-Grain & Nature Valley Bars

Assorted Individual Yogurts with House-Made

Granola & Apple Compote

Freshly Baked Assorted Cookies

Chocolate Brownies

Individual Bags of Chips, Popcorn & Pretzels

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Buffet Lunch of the Day

Daily Menu Pricing: All prices noted are for designated day only. If chosen on an alternate day, the price will be \$38.00 per guest. Minimum Guest requirement of 25 ppl or more for Lunch Buffets. Buffet Service is one & a half hours. All menus include table side Coffee & Tea Service

Deli- Monday & Saturday

Baby Kale, Craisins, Goat Cheese & Riesling Vinaigrette
Potato Salad & Roasted Red Pepper Pesto Chicken Salad
Sliced Deli Meats: Ham, Turkey & Roast Beef
Sliced Cheeses: Cheddar, Swiss & Provolone
Brioche Rolls, Rye Bread & Wheatberry Bread
Lettuce, Sliced Tomato, Slice Red Onion & Pickle Chips
Mayonnaise, Whole Grain Mustard, Creamy Horseradish Sauce
Homemade Potato Chips, Cookies & Brownies

\$35.00 Per Person

Big Bowl- Tuesday

Roasted Squash Bisque
Romaine Lettuce & Fresh Spinach with the Following Toppings:
Tomatoes, Cucumbers, Carrots, Garbanzo Beans, Chopped
Egg, Bacon, Cheddar Cheese, Croutons, Craisins & Sunflower
Seeds
Red Wine Vinaigrette, Balsamic Vinaigrette & Buttermilk Ranch
Tuna Salad
Roasted Root Vegetable, Farro & Arugula with a Creamy
Parmesan Dressing
Warm Sliced Grilled Chicken & Flank Steak
Rolls & Butter
Assorted Dessert Bars

\$35.00 Per Person

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Country Comfort-Wednesday & Sunday

Creamy Tomato Basil Soup
Spinach Salad with Chopped Egg, Red
Onion, Chopped Bacon, Sliced Mushrooms
with Warm Bacon Vinaigrette
Creamy Macaroni & Cheese
Cajun Honey Carrots
Smoky Spiced Roasted Bone-in Chicken
Beef Meatloaf with House Gravy
Buttermilk Biscuits with Honey Butter
Warm Bread Pudding

\$35.00 Per Person

Oktoberfest-Thursday

Salad of Arugula, Cucumber & Radish with
Cider Vinaigrette
German Potato Salad
German Sourdough Bread with Butter
Chicken Schnitzel with Caraway Gravy
Braised Kielbasa
Spaetzle
Braised Cabbage
Fruit Strudel

\$35.00 Per Person

New Englander-Friday

New England Clam Chowder
Baby Kale, Apples, Grapes, Walnuts,
Crumbly Blue Cheese with a
Yogurt Vinaigrette
Salad of Squash, Beets & Quinoa
Sweet & Smoky Roasted Turkey Breast
Apple Stuffed Pork Loin
Salt Potatoes
Maple Glazed Roasted Brussel Sprouts
Apple Crisp

\$35.00 Per Person

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Plated Lunches

All plated lunches include Bread Service, Coffee & Tea Selection

First Course

Choose 1 option.

Fall Lyonnaise Salad with Mushroom & Egg with Citrus Sherry Vinaigrette

Spinach, Maple Glazed Walnuts, Roasted Pear, Feta Cheese & Cider Vinaigrette

Baby Kale, Sliced Pickled Beets, Red Onion, Goat Cheese
Served with a Poppy seed Vinaigrette

Dessert Selections

Choose 1 option.

Sweet Pumpkin Bread with Strawberry Rhubarb Compote & Vanilla

Whipped Cream

Maple Cinnamon Bread Pudding with Bourbon Crème Anglais

Flourless Chocolate Torte with Blood Orange Whipped Cream

Brown Sugar Baked Apple with Cinnamon Strudel Topping & Whipped Cream

\$34.00 Per Person

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Entree Selections

Choose 1 option.

Grilled Chicken Breast with Roasted Chicken Jus, Crispy Brussels Sprouts & Roasted Potatoes

French Cut Chicken Breast with Madiera Cream Sauce, Root Vegetable Hash & Haricot Verts

8oz Grilled Beef Sirloin with Rosemary Demi Glace, Crème Fraiche & Chive Mashed Potatoes & Roasted Baby Carrots

Roasted Bone-in Pork Chop with Apple Chutney, Creamy Polenta & Braised Escarole

Salmon with Caper Buerre Blanc, Wild Rice & Roasted Cauliflower

Alternative Options

Selections are based on Day of the Week. All Entrees will be charged at the same price as the group service.

Entree service includes bread service, Coffee & Tea selection

Monday

Potato Gnocchi with Kale & Brown Butter

Tuesday

Roasted Root Vegetables & Greens over Couscous

Wednesday

Butternut Squash Risotto with Roasted Garlic Rapini

Thursday

Pesto Vegetable & Tofu Napoleon with Crispy Brussels Sprouts

Friday

Coconut Curry Vegetables with Cilantro Rice

Saturday

Mint Chimichurri Cauliflower Steak with Wild Rice

Sunday

Stout Braised Portobello Mushroom Cap with Garlic Mashed Potatoes

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Hors D'oeuvres

Minimum order per selection 25 pieces, all prices are per piece

Spanakopita
\$3.25 Per Piece

Mushroom & Fontina in Puff Pastry
\$3.25 Per Piece

Parmesan Artichoke Hearts
\$3.25 Per Piece

Strawberry Serrano Glazed Pork Belly
\$3.75 Per Piece

Korean BBQ Short Rib with Crispy Wonton
\$3.75 Per Piece

Pulled BBQ Chicken Crostini with Chipotle Crème Fraiche
\$3.75 Per Piece

Maple Bacon wrapped Scallops
\$4.25 Per Piece

Roasted Red Pepper Pesto Chicken Salad in Phyllo Cup
\$3.75 Per Piece

Roasted Beet Sliders with Green Goddess Dressing
\$4.00 Per Piece

Roast Beef & Creamy Horseradish Crostini
\$4.25 Per Piece

Spicy Ahi Tuna Poke on Cucumber
\$4.25 Per Piece

Smoked Salmon with Chive Cream Cheese on Cucumber
\$4.25 Per Piece

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Presentation Displays

25 guest minimum for all Presentation Displays

Crudites

Radish, Cauliflower, Cucumber, Celery, Carrot & Bell Peppers, served with Roasted Red Pepper Hummus & Buttermilk Ranch Dressing

\$8.50 Per Person

Antipasto

Cured Meats including Capicola, Soppressata & Prosciutto with Provolone & Parmesan Cheeses. Presented with Roasted Red Peppers, Marinated Artichoke Hearts, Assorted Olives, Balsamic Onions, Sliced Cherry Peppers & Crostini

\$16.00 Per Person

Barvarian Pretzel Bar

Warm Soft Pretzels
Warm House Made Beer Cheese Dip
Whole Grain Mustard & Honey Mustard
Caramelized Onion Dip

\$13.00 Per Person

Chef's Cheese Board

Chef's Selection of Local and Hand Crafted Cheese Accompanied by Blueberry Habanero Chutney , Port Figs & Spiced Nuts Sliced Baguettes & Assorted Crackers

\$14.00 Per Person

Crostini Station

Toasted Crostini & Sliced Foccacia with a variety of spreadable toppings
Spinach & Artichoke Spread
Traditional Olive Tapenade
Caramelized Onions with Roasted Mushrooms & Creamy Goat Cheese

\$13.00 Per Person

The Chinatown

Crispy Vegetarian Egg Rolls
Cold Asian Noodle Salad
Pork Ramen Noodle Soup Shooters
Chicken Potstickers with Ginger Soy Sauce

\$14.00 Per Person

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Carving Stations

\$100.00 Chef attendant required for up to two hours of service. 1 Carver per 100 guests required Carving Stations must be ordered along with a minimum of 2 additional station offerings. Warm Assorted Rolls & Breads & Butter Included. 25 guest minimum

Black Pepper Crusted Sirloin of Beef

House Demi Glace & Creamy Horseradish Sauce

\$19.00 Per Person

Oven Roasted Turkey

Turkey Gravy & Cranberry Chutney

\$14.00 Per Person

Apple Stuffed Pork Loin

served with Pan Jus

\$16.00 Per Person

Maple Honey Ham

Presented with Honey Mustard & Whole Grain Mustard

\$14.00 Per Person

Build Your Carving Station

Accompaniments

Choose up to 2 options.

Roasted Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice

Haricot Vert

Roasted Brown Sugar Acorn Squash Wedges

Roasted Brussels Sprouts with Cranberries & Sunflower Seeds
& Poppy seed Vinaigrette

Broccoli Cauliflower Salad with Bacon, Cheddar, Red Onion
and Sour Cream Vinaigrette

Beet, Goat Cheese & Spinach Salad with Blood Orange
Vinaigrette

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Reception Packages

Reception Stations service time is a maximum of two hours. Reception Stations must be ordered along with a minimum of 2 additional station offerings.

Asian Lettuce Wrap Station

Crisp Bibb Lettuce Cups
Hoisin Chicken
Sweet Chili Baby Shrimp
Top with Bean Sprouts, Toasted Peanuts, Fried Rice Noodles,
Scallions & Spicy Mayo

\$17.00 Per Person

Mac & Cheese Station

Farfalle with Creamy Alfredo Sauce
Cavatappi with Traditional Three Cheese Sauce
Penne Buffalo Chicken with Blue Cheese
Customize with a variety of topping: Sun-dried Tomatoes,
Broccoli, Bacon, Poached Shrimp, Grilled Chicken &
Mushrooms
Garlic Breadsticks

\$15.00 Per Person

Slider Station

Slider Buns with Crisp Lettuce, Sliced Tomato, Red Onion,
Coleslaw, Pickle chips

Select Two of the Following:

Beef Short Rib, Pulled Pork, Grilled Chicken, Cheeseburger
House-made Potato Chips

\$16.00 Per Person

Poutine Station

Tator Tots, Waffle Fries & Seasoned Straight Cut Fries
Cheese Curds & Cheddar Cheese
Braised Beef Short Rib Gravy

\$14.00 Per Person

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Chef Action Stations

\$100.00 Chef attendant required for up to two hours of service. 1 Chef per 100 guests required.

Action Stations must be ordered along with a minimum of 2 additional station offerings. 25 guest minimum

Pasta Station

Pasta Selection: Penne, Linguini and Orecchiette

Sauce Selection: Marinara, Alfredo and Pesto

Customize with Garlic, Mushroom, Tomato, Peppers,
Spinach, Artichoke Hearts, Grilled Chicken, Bacon, Sausage,
Red Pepper Flake,

Parmesan Cheese, Chiffonade of Basil

Accompanied by Focaccia Bread

\$15.00 Per Person

Risotto Station

Risotto Made to order with guests' choice of flavor:

Shrimp, Wild Mushroom, Three Cheese or Butternut Squash

Complimented by Italian Breads

\$14.00 Per Person

Noodle Bar

Selection of Soba Noodles & Rice Noodles

Guests' choice of Beef Broth or Vegetable Broth

Customize with a variety of toppings & add-ins: Chicken, Baby
Shrimp, Marinated Tofu, Napa Cabbage, Bean Sprouts,
Mushrooms, Hot Peppers, Radish, Carrot Sticks, Baby Corn,
Snow Peas, Basil, Lime Wedges

Hoisin Sauce & Hot Chili Sauce

\$16.00 Per Person

Savory Crepe

Delicious 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

\$16.00 Per Person

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Sweet Stations

Sweet Stations service time is a maximum of two hours & minimum of 25 guests

Chocolate Fondue

Warm Milk Chocolate presented with a variety of dipping items
Fresh Seasonal Fruits, Pretzel Rods, Graham Crackers, Rice
Crispy Treats & Marshmallows

\$13.00 Per Person

Dessert Display

Mini Pastries to include Cream Puffs, Cannoli, Eclairs & French
Macarons

Assorted Mini Cheesecakes

Bite Size Dessert Bars & Baklava

\$14.00 Per Person

Donut Station

Fried fresh with Classic Glaze and Assorted Icings

Customize with Assorted Toppings: Sprinkles, M&M, Reese
Pieces, Oreo Bits, Bacon, Chopped Nuts,

Fruity Pebbles, Caramel Sauce and Mini Marshmallows

\$13.00 Per Person

Bananas Foster*

Vanilla Ice Cream topping with Caramelized Bananas &
Whipped Cream

*Requires Chef Attendant \$100.00

\$14.00 Per Person

Ice Cream Sundae Bar*

Guest choice of Chocolate or Vanilla Ice Cream presented with
an array of toppings:

Warm Chocolate & Caramel Sauce, Strawberry Sauce

Crushed Candy, Peanuts, Oreo Pieces, Chocolate Brownie Bits,
Rainbow Sprinkles, Chocolate Chips, Whipped Cream &
Cherries

*Requires Attendant \$100.00

\$14.00 Per Person

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Late Night Snacks

*Late Nights Stations service time is a maximum of two hours & minimum of 25 guests.
Your Event Planning Manager can provide Dinner Pricing for these Station Offerings*

Rochester Plate Station

Grilled White Hot Dogs & Beef Hamburgers
Macaroni Salad
Home Fries
Meat Hot Sauce
Chopped White Onion, Yellow Mustard, Ketchup
Crusty Bread & Butter

\$18.00 Per Person

Sandwich Snack

Hard Rolls
Sliced Deli Turkey & Ham
Lettuce, Tomato, Onion
Assorted Cheeses
Mayonnaise & Mustard
Potato Chips

\$18.00 Per Person

Pizza Stop

Hot & Fresh Sheet Pizzas including Cheese, Pepperoni & Assorted Vegetables
Boneless Chicken Wings with Mild Buffalo Sauce presented with Celery Sticks & Creamy Blue Cheese Dipping Sauce

\$18.00 Per Person

Midnight Comfort

Crispy Fried Chicken Tenders
Warm Waffles
Creamy Mac & Cheese
Buttermilk Biscuits
Honey Butter & Warm Maple Syrup for Drizzling

\$18.00 Per Person

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Personal Preference

Guest choose their own entrée in a banquet setting. Better than the Standard dual-entrée, more elegant than the casual buffet & an option designed to satisfy individual taste & preferences

- 1. Planner chooses the Appetizer, Salad & Dessert in advance*
- 2. A custom printed menu that features up to three entrée selections is provided for guests at each place setting*
- 3. Specially trained servers take your guests' orders as they are seated*

Meal service includes rolls with butter & tableside coffee & tea service

Event Minimum 25 guests Event Maximum 100 guests Your Event Planning Manager can provide Dinner Pricing for these Station Offerings

Planner's Selections

Planner's Choice Of Appetizer

Choose 1 option.

Butternut Squash Bisque with Tarragon Crème Fraiche

Carbonara Arancini with Alfredo Sauce

Seared Trumpet Mushroom with Corn Salsa

Squash Ravioli with Pumpkin Sage Cream Sauce

Planner's Choice Of Salad

Choose 1 option.

Traditional Wedge Salad of Iceberg Lettuce, Diced Tomato, Chopped Bacon, Chives, Crumbly Blue Cheese Served with Blue Cheese Dressing

Arugula with Tart Cherries, Goat Cheese, Pine Nuts & Cider Vinaigrette

Mixed Greens, Candied Walnuts, Pumpkin Crouton & Cider Vinaigrette

Grilled Heart of Romaine Caesar

Planner's Choice Entrées and Dessert - Next Page

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Personal Preference cont.

Entrée Selections

Individual Guests' Choice Of Entrée

Choose up to 3 options.

Halibut with Lemon Cream Sauce

Wild Rice Pilaf & Roasted Cauliflower

Pan Roasted Chicken Breast with Mushrooms & Madeira
Crème

Sauce Herb Roasted Fingerling Potatoes & Haricot Vert

Stout Braised Beef Short Rib with Roasted Garlic

Whipped Potatoes & Cajun Honey Carrots

Filet of Beef with Béarnaise Sauce

Cheddar Polenta & Asparagus

Herb Grilled Bone-in Pork Chop

Parship Mashed & Brown Sugar & Cinnamon Acorn Squash

Wedges

Planner's Choice Of Dessert

Choose 1 option.

Mint Chocolate Cream Egg

Sweet Raspberry Mousse with Whipped Cream and White
Chocolate Cage

Orange Crème Swirl Cheesecake

\$84.00 Per Person

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Plated Dinner

All Dinners include Warm Bread & Butter and Tableside Coffee & Tea Service

First Course

Select One For The Group

Choose 1 option.

Sausage, White Bean & Kale Soup

Butternut Squash Bisque

Arugula Salad with Tart Cherries, Goat Cheese, Pine Nuts & Cider Vinaigrette

Traditional Caesar Salad

Appetizer Enhancement

Butternut Squash Risotto

with Whipped Tarragon Goat Cheese

\$7.00

Carrot Ginger Soup

\$5.00

De-constructed Scallop Ravioli

with Bacon, Blue Cheese Mousse & Brown Butter

Cream Sauce

\$10.00

Seared Chicken Breast with Smoked Cheddar Cheese Sauce

Roasted Potato & Vegetable Succotash

\$46.00 Per Person

Airline Chicken Breast

Stuffed with Artichoke & Spinach with Roasted Chicken Jus

Paired with Braised Escarole & Wild Rice Pilaf

\$47.00 Per Person

8oz Beef Sirloin Steak Au Poivre

Cajun Honey Carrots & Roasted Garlic Mashed Potatoes

\$50.00 Per Person

6oz Grilled Filet of Beef with Port Wine Demi Glace

Haricot Vert & Oven Roasted Fingerling Potatoes

\$54.00 Per Person

Salmon with Green Curry Cream Sauce

Jasmine Rice & Garlic Roasted Broccoli

\$48.00 Per Person

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Plated Dinner cont.

All Dinners include Warm Bread & Butter and Tableside Coffee & Tea Service

Duet of Beef & Chicken

Sirloin Steak & Airline Chicken Breast with Au Poivre Sauce
Roasted Potatoes & Baby Carrots

\$55.00 Per Person

Duet of Beef & Fish

Tournado of Filet & Salmon with Béarnaise Sauce
Haricot Vert with Baby Carrots & Roasted Garlic Mashed Potato

\$59.00 Per Person

Dessert Course

[Select One For The Group](#)

Choose 1 option.

Cheesecake Cherries Jubilee

Opera Cake on a Chocolate & Caramel Painted Plate

Flourless Chocolate Torte with Raspberry Sauce

Salted Caramel Vanilla Crunch Cake

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Buffet Dinner

Minimum Guest requirement of 25ppl or more for Dinner Buffet

Buffet Service is one & a half hours

Dinner buffet includes Warm Bread & Butter and Tableside Coffee & Tea Service

Dinner Buffet Selections

Salad Selections

Choose up to 2 options.

Traditional Caesar Salad

Mixed Greens with Fresh Vegetables with Balsamic
Vinaigrette & Ranch Dressing

Arugula Salad with Tart Cherries, Goat Cheese, Pine
Nuts & Cider Vinaigrette

Quinoa with Roasted Squash, Baby Kale, Cherry
Tomatoes with Lemon Thyme Vinaigrette

Craisin & Carrot Salad with Creamy Lemon Dressing

Roasted Root Vegetables, Farro, Arugula and
Creamy Parmesan Dressing

Mains

Dinner Buffet Pricing

Choose 1 option.

2 Entrée Selections \$53.00

3 Entrée Selections \$58.00

Entree Selections

Choose up to 3 options.

Sliced Pork Loin with Cider Demi Glace

Sliced Beef Sirloin with Mushrooms, Caramelized Onion Sauce

Stout Braised Beef Short Rib

Chicken Breast with Roasted Pan au Jus

Chicken Breast with Pumpkin Sage Cream Sauce

Salmon with Sweet Green Curry Coconut Sauce

Mushroom Ravioli with a Madeira Cream Sauce

Potato Gnocchi with a Spinach, Tomato & Feta Cream Sauce

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Buffet Dinner cont.

Minimum Guest requirement of 25ppl or more for Dinner Buffet

Buffet Service is one & a half hours

Dinner buffet includes Warm Bread & Butter and Tableside Coffee & Tea Service

Side Accompaniments

Choose up to 2 options.

Cauliflower au Gratin

Brown Sugar & Cinnamon Roasted Acorn Squash Wedges

Maple Caramelized Brussels Sprouts

Olive Oil & Rosemary Roasted Red Potatoes

Risotto-Style Farro with Wild Mushrooms

Cornbread Stuffing

Dessert Selection-Plated And Served To Guests

Choose 1 option.

Caramel Apple Cake with Cinnamon Whipped Cream

Pumpkin Pie with a Bourbon Crème Anglaise

Mile High Chocolate Cake

Peanut Butter Chocolate Stack with Caramel Sauce

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Alternative Options

Selections are based on Day of the Week.

All Entrees will be charged at the same price as the group service.

Entrée service includes bread service, Coffee & Tea selection

Monday

Butternut Squash Risotto

Tuesday

Mamasan Curried Potatoes over Rice

Wednesday

Seared Trumpet Mushrooms with Braised Escarole

Thursday

Greens & Beans with Artichokes, Olives & Roasted Red Peppers with a White Wine Parmesan Sauce

Friday

Cheese Ravioli with Pumpkin Sage Cream Sauce

Saturday

Brown Sugar Cinnamon Roasted Acorn Squash with Risotto Style Farro

Sunday

Linguini with Roasted Red Pepper Pesto

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Signature Wine Series

By Folio Studio & Michael Mondavi, Bottled & Cellared in Napa Valley

Canvas Brut Blanc De Blanc, Italy

Fresh flavors, flowers & fruity aromas with delicate hints of unique golden apples

\$36.00 Per Bottle

Canvas Pinot Grigio, Veneto Italy

Creamy with Aromas of lavender and hints of cinnamon, nutmeg & lemon cream

\$36.00 Per Bottle

Canvas Chardonnay, California

Freshness & richness of pure fruit woven beautifully with subtle, toasty oak

\$36.00 Per Bottle

Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that compliment the lithe texture

\$36.00 Per Bottle

Canvas Cabrenet Sauvignon

Subtle hints of oak and spice married with lively tannins

\$36.00 Per Bottle

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Bubbles, White and Red Wines

Belleruche, Rose

Terlato Wines

\$42.00 Per Bottle

Kendell Jackson, Chardonnay

\$42.00 Per Bottle

The Crossings, Sauvignon Blanc

Duetsch Family Wines

\$38.00 Per Bottle

Hess Collection Napa, Chardonnay

Mark Wine Group

\$48.00 Per Bottle

Salmon Run, Reisling

Finger Lakes, NY

\$38.00 Per Bottle

Chateaux St Michelle, Reisling

Columbia Valley

\$38.00 Per Bottle

Caymus Bonanza, Cabernet Sauvignon

Caymus

\$40.00 Per Bottle

Lamarca, Sparkling

E&J Gallo Winery

\$42.00 Per Bottle

Dauo, Cabernet Sauvignon

\$48.00 Per Bottle

Joseph Wagner's Boen, Pinot Noir

Copper Cane

\$45.00 Per Bottle

Kaiken, Malbec

Guarachi Wine Partners

\$39.00 Per Bottle

Joel Gott Palisades, Red Blend

Trincherro Family Estates

\$45.00 Per Bottle

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Hand Crafted Cocktails

Sage Margarita

Don Julio Blanco tequila & fresh lime juice with agave nectar & sage

\$12.00 Per Drink

The Don's Martini

Don Julio Blanco tequila shaken with agave nectar & Angostura bitters then topped with Pascual Toso Sparkling Brut

\$12.00 Per Drink

Spicy Paloma

Don Julio Blanco tequila with fresh lime & grapefruit soda with a sprinkle of Ancho chili powder

\$12.00 Per Drink

Tito's Passion

Tito's Handmade Vodka with Passion herbal infused iced tea

\$12.00 Per Drink

Milano

Tito's Handmade Vodka, Orange Liquor & Crème de Cocoa

\$12.00 Per Drink

City Park Swizzle

Bacardi Superior rum, fresh lime juice & simple syrup with dash of orange bitters

\$12.00 Per Drink

Grapefruit Delight

Bacardi Superior rum & grapefruit with fresh mint leaves & simple syrup

\$12.00 Per Drink

Sweet Arnold

Bacardi Superior rum & raspberry puree with iced tea & lemonade

\$12.00 Per Drink

Mockingbird Ginger

Tito's Handmade vodka & fresh lime juice with agave nectar & ginger beer

\$12.00 Per Drink

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Bar Packages

Each package includes Full Bar Set-up & are designed to assist your budget needs.

Host Sponsored Premium Bar Per Person

First Hour \$20.00 per person

Second Hour \$8.00 per person

Each Additional Hour \$7.00 per person

Host Sponsored Premium Bar Per Drink

Premium Cocktails \$9.00 per Drink

Domestic Beer \$6.00 per Bottle

Import Beer \$7.00 per Bottle

Premium/Craft Beer \$7.50 per Bottle

Select Wines \$8.00 per Glass

Bottled Waters/Soft Drinks/Juices \$3.50 each

Premium Cash Bar Service

Premium Cocktails \$10.00 per Drink

Domestic Beer \$6.50 per Bottle

Import Beer \$7.50 per Bottle

Premium Beer \$8.00 per Bottle

Select Wines \$9.00 per Glass

Bottled Waters/Soft Drinks/Juices \$4.00 each

Hosted Sponsored Super Premium Bar Per Person

First Hour \$24.00 per person

Second Hour \$11.00 per person

Each Additional Hour \$9.00 per person

Host Sponsored Super Premium Bar Per Drink

Super Premium Cocktails \$11.00 per Drink

Domestic Beer \$6.00 per Bottle

Import Beer \$7.00 per Bottle

Premium/Craft Beer \$7.50 per Bottle

Select Wines \$8.00 per Glass

Bottled Waters/Soft Drinks/Juices \$3.50 each

Super Premium Cash Bar Service

Super Premium Cocktails \$12.00 per Drink

Domestic Beer \$6.50 per Bottle

Import Beer \$7.50 per Bottle

Premium Beer \$8.00 per Bottle

Select Wines \$9.00 per Glass

Bottled Waters/Soft Drinks/Juices \$4.00 each

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Bar Packages cont.

Each package includes Full Bar Set-up & are designed to assist your budget needs.

Bar Requirements

Host Sponsored Bar Service: 1 bar per 75ppl

Cash Bar Service: 1 bar per 100ppl

Premium Spirits

Smirnoff, Beefeaters, Bacardi Superior, Seagram's 7, Jameson Irish Whiskey, Monkey Shoulder Scotch, Jim Beam, Sauza Gold

Domestic Bottled Beer: Select up to Two

Budweiser, Bud Light, Coors Light, Michelob Ultra, Labatt Blue & Labatt Blue Light

Premium/Craft Bottled Beer: Select One

Samuel Adam Boston Lager, Samuel Adams Seasonal, Stella Artois, Blue Moon Belguim White, Guinness, Sierra Nevada Pale Ale

Labor Charges

Bartender, for up to four hours \$100.00 each

Service Staff, for up to four hours \$125.00 each

Super Premium Spirits

Ketel One, Hendrick's, Bacardi Superior, Crown Royal, Jack Daniels, Teeling Small Batch Irish Whiskey, Glenlivet 12yr, Woodford Reserve, Don Julio Silver, Del Maguey Visa Mezcal

Imported Bottled Beer: Select up to Two

Corona, Heineken, Dos Equis, Pacifico, New Castle

Wine Selection

Canvas Chardonnay, Canvas Pinot Grigio, Canvas Pinot Noir & Canvas Cabernet Sauvignon

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