



HYATT REGENCY ROCHESTER
MEETING & EVENT MENUS



All Day Meeting Package

25-person minimum | \$50 surcharge for under minimum

ALL DAY MEETING PACKAGE

Complimentary General Session Meeting Room

Discount on Additional Breakout Rooms

Complimentary Wi-Fi

Continuous Regular & Decaf Coffee, & Select Teas
Served with Half & Half, Almond Milk, Whole Milk, Sweeteners, Lemon & Honey

Water Stations

Lite Start Breakfast

AM Break

Lunch of the Day

PM Break

\$98 *Per Person*

\$5 *Upgrade to Breakfast of the Day PP*

\$10 *Upgrade to Regency Breakfast PP*

\$10 *Add All day Soda, Sparkling & Still Water PP*

An administrative fee and applicable taxes that are in effect at the time of the Event shall be added to all food & beverage, meeting room rentals, and audio-visual charges. The current administrative fee is 23%. The administrative charge is for the administration of the banquet, special function, or package deal, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. Administrative fees are subject to sales taxes in effect at the time of the Event

Breakfast of the Day

25-person minimum | \$50 surcharge for under minimum | \$3 fee for alternate days

MONDAY & FRIDAY

Coffee, Decaffeinated Coffee & Assorted Teas
served with half & half, almond milk & whole milksweeteners,
lemon & honey

TUESDAY & SATURDAY

Coffee, Decaffeinated Coffee & Assorted Teas
served with half & half, almond milk & whole milksweeteners,
lemon & honey

Selection of Juices to Include Orange, Cranberry & Grapefruit

Blueberry Muffins, Fresh Croissants & Scones Served with butter & preserves

Local and Seasonally Inspired Sliced & Whole Fruit

Home Fries with Bell Peppers & Onions

Egg Scramble with Spinach, Ham & Swiss

\$23 *Per Guest*

WEDNESDAY

Coffee, Decaffeinated Coffee & Assorted Teas
served with half & half, almond milk & whole milksweeteners,
lemon & honey

Selection of Juices to Include Orange, Cranberry & Grapefruit

Fresh Banana Nut Muffins, Croissants & Scones
Served with butter & preserves

Local and Seasonally Inspired Sliced & Whole Fruit

Maple Grits with Nuts, Cinnamon Sugar & Milk

Egg & Pimento Cheese Frittata

\$23 *Per Guest*

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Breakfast Buffet

25-person minimum | \$50 surcharge for under minimum

LITE START

Seasonal Whole & Sliced Fruits

Chilled Orange Juice

Selection of Juices to Include Orange, Cranberry & Grapefruit

Apple Cinnamon Muffins, Croissants & Scones
Served with butter & preserves

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with Brown Sugar, Berry Compote, Pecans,
Honey & Milk

Egg Strata with Bacon, Feta Cheese, Mushrooms & Brioche

\$23 *Per Guest*

THURSDAY & SUNDAY

Coffee, Decaffeinated Coffee & Assorted Teas
served with half & half, almond milk & whole milksweeteners,
lemon & honey

Selection of Juices to Include Orange, Cranberry & Grapefruit

Lemon Poppy Seed Muffins, Croissants & Scones
Served with butter & preserves

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with Dried Nuts, Brown Sugar & Milk

Quiche with Spinach, Turkey Sausage & Gouda Cheese

\$23 *Per Guest*

REGENCY BREAKFAST

Regular Coffee, Decaf & Select Teas
Served with Half & Half, Almond Milk, Whole Milk, Sweeteners,
Lemon & Honey

Regular Coffee, Decaf & Select Teas
Served with Half & Half, Almond Milk, Whole Milk, Sweeteners,
Lemon & Honey

Assorted Fresh Breakfast Bakeries
Served with butter & preserves

\$18 Per Person

Orange, Cranberry & Grapefruit Juice

Seasonal Whole & Sliced Fruits

Fresh Muffins, Croissants & Danish
Served with butter & preserves

Griddle Cakes with Warm Maple Syrup

Scrambled Eggs

Bacon

Poultry Sausage

Home Fries with Bell Peppers & Onions

Steal Cut Oatmeal with Assorted Dried Fruits, Nuts, Brown Sugar
& Milk

\$29 Per Person

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Breakfast Enhancements

Selections must be combined with a Breakfast Buffet of the Day, Regency Breakfast Buffet or Plated Breakfast Options 25-person minimum | \$50 surcharge for under minimum | Priced per person.

BREAKFAST ENHANCEMENTS

Plated Vegan Scrambled Eggs | \$22 Per Plate
Vegan Sausage & Sliced Seasonal Fruit client selects how many
portions in advance

Poultry Sausage | \$3 Per Person

Bacon | \$4 Per Person

Bagels | \$40 Per Dozen
Fresh Assorted Bagels Plain, Veggie & Fruit Cream Cheese, Butter,
Preserves & Peanut Butter

Pork Sausage | \$3 Per Person

BYO Yogurt Parfait | \$8 Per Person

BREAKFAST STATIONS

*Requires chef attendant | **Optional chef attendant
Chef \$100 | 1 Chef for each 50 guests in attendance 2

Omelet Station* | \$10 Per Person
Eggs, Eggbeaters & Egg Whites Toppings: Tomatoes, Onions,
Mushrooms, Peppers, Spinach, Bacon, Ham, Poultry Sausage,
Cheddar Cheese, Feta Cheese, Swiss Cheese, Salsa, Hot Sauce &
Ketchup

Waffle Station ** | \$10 Per Person
Freshly Made Buttermilk Waffles Toppings: Strawberry Sauce,
Chopped Pecans, Chocolate Chips, Whipped Cream, Warm Maple
Syrup, Butter & Powdered Sugar

Lox & Bagels | \$15 Per Person

Creamy Greek Yogurt Fresh Berries House-Made Granola Assorted Nuts, Dried Fruits & Honey

BREAKFAST SHEET PIZZA (25 SERVINGS, 2 PIZZA MINIMUM)

Scrambled Egg & Cheddar Cheese

Scrambled Egg, Bacon & Cheddar Cheese

Scrambled Egg, Assorted Vegetables & Cheddar Cheese

\$36 Per Pizza

Dill Cured Salmon with Fresh Assorted Bagels, Plain Cream Cheese, Capers, Sliced Cucumbers, Tomatoes & Shaved Red Onion

BREAKFAST SANDWICHES (12 SANDWICH MINIMUM)

Egg, Mushrooms, Spinach, Tomatoes & White Cheddar Cheese

Egg, Ham & Swiss Cheese

\$8 Per Sandwich

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Plated Breakfast

25-person minimum | \$50 surcharge for under minimum

PLATED BREAKFAST

Regular Coffee, Decaf & Select Teas
Served with Half & Half, Almond Milk, Whole Milk, Sweeteners, Lemon & Honey

Orange Juice

Basket of Fresh Muffins, Croissants & Danish
Served with butter & preserves

PLANNERS CHOICE OF ENTREE

All American
Baked Western Omelet with Onions, Red & Bell Peppers & Cheddar Cheese. Fingerling Potatoes with Caramelized Onions & Sautéed Tomato Bacon

Chef's Strata
Egg, Smoked Gouda Cheese, Spinach, Brioche Fingerling Potatoes with Caramelized Onions & Sautéed Tomato Poultry Sausage

Apple Cinnamon French Toast
Cinnamon French Toast with Warm Cinnamon Apple Compote served with Maple Syrup & Butter, Sliced Seasonal Fruit, & Pork Sausage

\$22 *Per Person*

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Brunch

25-person minimum | \$50 surcharge for under minimum

BRUNCH BUFFET

Orange, Cranberry & Grapefruit Juice

Regular Coffee, Decaf & Select Teas

Served with Half & Half, Almond Milk, Whole Milk, Sweeteners, Lemon & Honey

Sliced Seasonal Fruit

Quiche with Broccoli & Cheddar Cheese

Assorted Muffins & Mini Scones

Poultry Sausage

Home Fries with Bell Peppers & Onions

PLANNERS CHOICE OF 1 SALAD - (Additional Salad \$5)

Caprese Pasta Salad

Orzo, Mozzarella, Heirloom Tomato, Shredded Red Onion, English Cucumbers, Basil with Sherry Vinaigrette

Caesar Salad

Romaine, Shaved Parmesan Cheese, Seasoned Croutons, Creamy Caesar Dressing

PLANNERS CHOICE OF 2 ENTRÉES - (Additional Entrée \$10)

Chicken & Waffles

Chicken Thighs with Maple Butter & Belgian Waffles with Warm Maple Syrup & Hot Honey

Chicken Picatta

Breast of Chicken with Lemon, Capers & Penne Pasta

Beef Short Ribs

with a Red Wine Demi Glace & Mashed Potatoes with Wild Mushrooms Gravy

Wild-Caught Baked Salmon

with a Chimichurri Sauce & Herbed Pearl Couscous

Pork Loin

with Maple Ginger Glaze & Roasted Fingerling Potatoes

Shrimp and Grits

over White Cheddar & Parmesan Grits with Tasso Pork

Mushroom Ravioli

with a Spinach Cream Sauce & Caramelized Brussels Sprouts

\$39 *Per Person*

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Composed Breaks

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DONUT STOP

Cake Donuts (Plain & Cinnamon)

Sliced Seasonal Fruit

Enhanced Coffee Station

with Whipped Cream, Chocolate Shavings & Cinnamon

\$15 *Per Person*

BAGEL EXPRESS

Regular Coffee, Decaf & Select Teas

Assorted Bagels Bites

with Butter, Fruit Preserves, Plain & Veggie Cream Cheese

Bagel Chips

with French Onion Dip

Strawberry Lemonade

\$15 *Per Person*

TOASTY DELIGHT

Regular Coffee, Decaf & Select Teas

French Toast Sticks with Maple Syrup

Toasted Crostini with Mango Salsa

Yogurt Fruit Smoothie Shooters

CARNIVAL CRAVE

Regular Coffee, Decaf & Select Teas

White Cheddar Popcorn

Bavarian Soft Pretzel Bites with Whole Grain

Mustard & Beer Cheese

\$15*Per Person*

SWEET & SALTY

- Regular Coffee, Decaf & Select Teas
- House-Made Seasoned Potato Chips
- French Onion Dip
- Assorted Cookies
- Arnold Palmer (half Lemonade / half Tea)

\$15*Per Person*

HEALTHY CHOICES

- Regular Coffee, Decaf & Select Teas
- Crudit , Roasted Red Pepper Hummus
- Pita Chips with Guacamole Dip
- Gazpacho Shooters

\$15*Per Person*

MINI CHARCUTERIE

- Domestic Cheese Cubes, Sliced Salami
- Regular Coffee, Decaf & Select Teas
- Marinated Artichokes & Assorted Pitted Olives
- Rice Crackers
- Virgin Sangria

\$15*Per Person*

Citrus Infused Water & Lemonade

\$15*Per Person*

ALL THE CHOCOLATE

- Regular Coffee, Decaf & Select Teas
- Dark Chocolate Bark with Cashews & Sea Salt
- Pretzel Rods with Chocolate Fondue
- Hot Chocolate Station with Mini Marshmallows

\$15*Per Person*

CLASSIC COMFORT

- Regular Coffee, Decaf & Select Teas
- Grilled Cheese Bites
- Chilled Tomato Basil Shooters
- Mint-Infused Iced Tea

\$15*Per Person*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

SNACKS

- Fresh Breakfast Bakery Items | \$37 Per Dozen
Muffins, Danish & Croissants served with Butter & Preserves
.....
- Assorted Scones | \$37 Per Dozen
Served with Butter & Preserves
.....
- Assorted Bagels | \$40 Per Dozen
Served with Butter, Preserves, Peanut Butter, Plain & Veggie Cream Cheese
.....
- Assorted Cookies | \$40 Per Dozen
Chocolate Chip, Peanut Butter, Sugar & Oatmeal Raisin
.....
- Chocolate Brownies | \$40 Per Dozen
.....
- Dessert Bars | \$40 Per Dozen
Lemon Bars, Raspberry White Chocolate, 7 Layer Caramel Bar
.....
- Seasonal Sliced Fruit | \$7.5 Per Person
Served with Vanilla Yogurt Dip
.....
- Granola Bars & Breakfast Bars | \$3 Each
.....
- Individual Bags of Snacks | \$4 Each
Assorted Potato Chips, Pretzels & Popcorn
.....
- Individual Candy Bars | \$4 Each
Peanut Butter Cups, Kit Kat, Hershey Chocolate, Hershey Almond Chocolate
.....

BEVERAGES

- Regular Coffee, Decaf & Select Teas | \$65 Per Gallon | \$45 Per 1/2 Gallon
Served with Half & Half, Almond Milk, Whole Milk, Sweeteners, Lemon & Honey
.....
- Brewed Unsweetened Iced Tea | \$35 Per Gallon
.....
- Lemonade | \$35 Gallon
.....
- Fruit Punch | \$35 Per Gallon
.....
- Assorted Bottled Juice | \$4 Each
Orange, Cranberry, Grapefruit, Apple
.....
- Individual Soft Drinks | \$3.5 Each
Pepsi, Diet Pepsi, Starry, Ginger Ale
.....
- Energy Drinks | \$5 Each
.....
- Bottled Water | \$4 Each
Still & Sparkling, Sparkling Flavored Waters
.....

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Lunch of the Day

25-person minimum | \$50 surcharge for under minimum \$5 fee for alternate days

MONDAY & FRIDAY - DELI DELIGHT

Regular Coffee, Decaf & Select Teas

Tomato Basil Soup
with Seasoned Croutons

Baby Kale Salad
Dried Cranberries, Goat Cheese & Riesling Vinaigrette

Sliced Ham, Turkey & Roast Beef

Tuna Salad

Chickpea “Tuna” Salad **VGN**

Sliced Cheddar, Swiss and Provolone Cheese

Sourdough, Rye & Whole Wheat Bread

Lettuce, Tomatoes, Red Onion, Sliced Pepperoncini, Pickle Chips,
Mayonnaise & Mustard

House-Made Seasoned Potato Chips

Assorted Cookies

\$35 *Per Person*

WEDNESDAY – REGENCY ROC

Regular Coffee, Decaf & Select Teas

Romaine & Iceberg Lettuce
with Tomatoes, Carrots, Radish & Seasoned Croutons Toppings:
Hard Boiled Eggs, Chickpeas & Shredded Cheddar Cheese, Ranch
Dressing & Herb Vinaigrette

Roasted Marble Potatoes

Braised Beef Short Rib
with Wild Mushrooms & Caramelized Onions

Pan Seared Cod
in a Lemon Caper Sauce topped with Sweet Corn, Scallions &
Tomato Relish

Lemon Bars

TUESDAY & SATURDAY - TACO 2'S DAY

Regular Coffee, Decaf & Select Teas

Street Corn
on the Cob with Spicy Mayo & Tajin with a Cilantro Lime
Vinaigrette

South Western Chop Salad
with Romaine, Bell Peppers, Black Beans, Tomatoes, English
Cucumbers, Crispy Tortilla Strips & Honey Cumin Lime Dressing

Beef Barbacoa

Shredded Chicken Tinga

Shiitake Mushrooms
Braised with Adobe Broth

Warm Flour, Corn Tortillas & Lettuce Wraps

Churros
with Chocolate Dipping Sauce

\$35 *Per Person*

THURSDAY & SUNDAY - LITTLE ITALY

Regular Coffee, Decaf & Select Teas

Caprese Pasta Salad
Orzo, Mozzarella, Heirloom Tomato, Shredded Red Onion,
English Cucumbers, Basil Sherry Vinaigrette

Caesar Salad
Romaine, Shaved Parmesan Cheese, Seasoned Croutons, Creamy
Caesar Dressing

Sautéed Vegetable Medley

Penne Pasta with Meatballs
in a Rosa Cream Sauce

Margherita Chicken
Marinated Breast with Tomatoes, Basil & Fresh Mozzarella Cheese

\$35 *Per Person*

Traditional Cannoli

\$35 *Per Person*

\$6 *Add Eggplant Parmesan PP*

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Plated Lunch

25-person minimum | \$50 surcharge for under minimum

PLATED LUNCH

Regular Coffee, Decaf & Select Teas

PLANNERS CHOICE OF 1 SALAD

Mixed Greens

Cherry Tomatoes, Carrot, English Cucumbers, Basil Vinaigrette

Kale Caesar

Kale, Shaved Parmesan, Seasoned Croutons, Creamy Caesar Dressing

PLANNERS CHOICE OF 3 ENTRÉES

Served with Chef Selected Seasonal Vegetables Entrée Selections Due 7 Days Out

Grilled Chicken Breast

Roasted Chicken Jus served with Roasted Potatoes

Chicken French

with Lemon, White Wine, Parmesan Cheese served with Penne Pasta

6 oz Grilled Beef Sirloin Filet

Rosemary Demi-Glace served with Garlic Mashed Potatoes

Wild-Caught Grilled Salmon

Sauce Vin Blanc served with Pearl Couscous, Tomatoes & Onions

Tofu Napoleon

Pesto Vegetables served with Herb Quinoa

PLANNERS CHOICE OF 1 DESERT

NY Style Cheesecake

with Mixed Berry Drizzle

Flourless Chocolate Torte
with Fresh Whipped Cream

Carrot Cake

\$35 *Per Person*

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ASTOR ON MAIN LUNCH

See the Catering Manager for the Current Menu 2-10 people | Order due 9 am the day of 11-25 people | Order due 24 hours out Served during regular business hours, not available on Sundays \$25 delivery fee

Final bill will include 8% sales tax and a 20% gratuity which will be distributed to the servers who provides the service on the lunch

Hors D’oeuvres

Minimum order 25 pieces per item

WARM SELECTIONS

- Marinated Beet with Goat Cheese **V** | \$3.25 Per Piece
Green Apple & Hazelnuts in a Phyllo Cup
- Artichoke French **V** | \$3.25 Per Piece
with Lemon White Wine & Parmesan Cheese
- Mushroom & Fontina **GF** | \$3.25 Per Piece
in a Puffed Pastry
- Bacon Wrapped Dates **GF** | \$4.00 Per Piece
Stuffed with Manchego & Cashew Romesco Sauce
- Tandoori Chicken **GF** | \$3.75 Per Piece
Skewer with a Cumin Raiti
- Maple Bacon Wrapped Scallops **GF** | \$4.25 Per Piece
- Coconut Shrimp | \$4.50 Per Piece

COLD SELECTIONS

- Roast Beef Tenderloin | \$4.50 Per Piece
on a Crostini with Smoked Blue Cheese Spread, Caramelized Onions, Horseradish & Microgreens
- Shrimp Cocktail **GF** | \$4.50 Per Piece
served with Cocktail Sauce & Lemon Gel
- Ahi Tuna Crudo **GF** | \$4.25 Per Piece
Skewers with Yogurt, Pomegranate Roasted Beets & Mint
- Goat Cheese Tartlets **V** | \$3.50 Per Piece
with Whipped Goat Cheese, Toasted Almonds, Truffle Honey & Chive
- Tomato & Artichoke Bruschetta **VGN** | \$3.25 Per Piece
- Fig Jam & Brie Cheese Crostini **V** | \$3.50 Per Piece
- Caprese Skewers **V** | \$3.25 Per Piece

with Mango Tamarin Sauce	Cherry Tomatoes, Mozzarella and Basil with a Balsamic Reduction
Korean BBQ VGN \$3.75 Per Piece	
Vegan Meat Balls	

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Displays

25-person minimum | \$50 surcharge for under minimum

CRUDITES

Radish, Cauliflower, English Cucumber, Celery, Carrot & Bell Peppers

Roasted Red Pepper Hummus

Buttermilk Ranch

\$10 Per Person

CHARCUTERIE

Trio of Chef Curated Cured Meats

Trio of Chef Curated Artisan Cheeses

Crostini, Giardiniera, Assorted Olives,

Gherkin Pickles & Grapes

\$18 Per Person

CHEESE BOARD

Chef Selection of Local and Hand Crafted Hard & Soft Cheeses

Gourmet Fruit Spread & Seasonal Fruit, Dried Fruits & Nuts

Assorted Sliced Baguettes, Crackers & Lavash

\$17 Per Person

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Stations Party

50-person minimum | \$50 surcharge for under minimum | Three Station Minimum

CHOP HOUSE

Mixed Greens & Romaine Lettuce

Toppings:

Cherry Tomatoes, Shaved Red Onion, Banana Pepper, Carrots, English Cucumbers, Black Olives, Chickpeas, Bacon, Shredded Cheddar Cheese, Fried Onions, Sunflower Seeds, Seasoned Croutons & Dried Cranberries

Served with:

Creamy Ranch, Creamy Blue Cheese, Balsamic Vinaigrette & Italian Dressing

\$12 Per Person

\$3 Add Grilled Chicken PP

\$5 Add Steak or Shrimp PP

SLIDER STATION

House-Made Seasoned Potato Chips

Dill Pickle Spears

PLANNERS CHOICE OF 2 - (Additional selection \$7)

Served on Brioche Buns

Beef Burger with Blue Cheese & Caramelized Onions

Bacon Burger with Provolone, Red Onion & Cajun Aioli

Southern Style Fried Chicken with Coleslaw & BBQ Aioli

Crab Cake with Citrus Slaw and Spicy Remoulade

Sofrito-Braised Pulled Pork with Peppers, Onions & Queso Fresco

Plant-Based Spicy Avocado Burger with Pickled Onions & Green Goddess Dressing

\$16 Per Person

\$3 Add Steak or Sweet Potato Fries PP

\$2 Add Gluten Free Buns PP

GRILLED CHEESE STATION

Fire Roasted Tomato Soup Shooters

Grilled Cheese Finger Sandwiches

Herbed Chevre Cheese on Chibatta Cave Aged Gruyere Cheese on Rye Cheddar Cheese on Sourdough

Sweet Potato Fries with Hot Honey Mustard Dip

\$19 Per Person

PASTA STATION

Garlic Bread Sticks

PLANNERS CHOICE OF 2 - (Additional Selection \$7)

Farfalle with Crispy Pork Belly Smoked Cheddar Cheese Sauce & Panko Crust

Red Wine Braised Beef Short Rib Macaroni, Smoked Gouda Cream Sauce & Chives

Penne with Shredded Chicken Spicy Buffalo Blue Cheese Sauce

Cavatappi with Shrimp, Mascarpone & Parmesan Cheese

Traditional Beef Lasagna with Ricotta, Mozzarella, Parmesan Cheeses & Red Sauce

Vegetarian Lasagna with Zucchini Ricotta Cheese, Sliced Mushrooms & Alfredo Sauce

Pasta Primavera, GF Rotini Basil Pesto Sliced Yellow Squash, Asparagus, Cherry Tomatoes & Spinach

Mushroom Ravioli with a Brown Butter Sage Sauce

\$17 Per Person

PAN ASIAN STATION

- Served with Fortune Cookies, Soy Sauce & Chopsticks
- Korean Beef Stir-Fry Sirloin Fried with Red & Yellow Bell Peppers, Mushrooms & Zucchini
- Honey Garlic Chicken & Broccoli Stir-Fry
- Vegetable Fried Rice
- Chilled Tanuki Soba Noodles Salad Tempura Crumbs, Green Onions
- Vegetable Potstickers with a Sweet Thai Chili Sauce

\$15 Per Person

POTATO BAR

- Potatoes Skins
- Sweet Potato Fries
- Waffle Fries
- served with Bacon, Sour Cream, White Cheddar Sauce, Scallions, Whipped Butter, Gravy, Cheese Curd & Chili

\$12 Per Person

CARVING STATIONS

Requires chef attendant | Chef \$100 | 1 chef for each 50 guests in attendance

- Served with Chef's Choice of Vegetables, Warm Rolls & Butter
- Seasoned Beef Striploin | \$19 Per Person
Rosemary Demi, Creamy Horseradish, Mashed Potatoes with a Boursin Cheese
- Garlic Herb Crusted Prime Rib | \$18 Per Person
with Roasted Herb Fingerlings
- Brisket with Plum BBQ Sauce | \$18 Per Person
with Lo Mein Noodles
- Oven Roasted Turkey Breast | \$14 Per Person
Fruit Chutney, Whipped Sweet Potatoes, Stuffing & Gravy
- Molasses Brined Pork Loin | \$16 Per Person
Wild Rice Pilaf, Cran-Apple Sauce
- Wild-Caught Baked Salmon | \$16 Per Person
with a Brown Sugar Glaze, Whipped Parsnips
- Shellfish & Sushi Station | Market Price
Priced per piece | Minimum orders may differ Clams on 1/2 Shell | Jumbo Shrimp | Oysters on the Half Shell Lobster Claws & Tail
Accompanied with Mignonette Sauce, Cocktail Sauce, Hot Sauce & Lemon Wedges Assorted Sushi Rolls, California Rolls & Nigiri
Accompanied with Pickled Ginger, Wasabi, Soy Sauce & Chopsticks

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Sweet Stations

25-person minimum \$50 surcharge for under minimum

SWEETS

- Chocolate Fondue Station | \$15 Per Person
Warm Milk Chocolate presented with Strawberries, Pineapple, Pretzel Rods, Graham Crackers, Rice Crispy Treats & Marshmallows Max 100 people
- Italian Station | \$13 Per Person
Mini Pastries to include Cream Puffs, Cannoli, Eclairs & Italian Cookies
- Ice Cream Sundae Bar | \$14 Per Person
Chocolate and Vanilla Ice Cream presented with Warm Milk Chocolate, Caramel Sauce, Strawberry Sauce, Crushed Reese’s, Peanuts, Oreo Pieces, Chocolate Brownie Bits, Rainbow Sprinkles, Chocolate Chips, Whipped Cream & Cherries Requires Attendant Attendant \$100 | 1 Attendant for each 50 guests in attendance
- Chocolate Covered Strawberries | \$6 Each

DESERT PARTY

25-person minimum | \$50 surcharge for under minimum

- Tiramisu
- Coconut Macaroons
- French Macaroons
- Assorted Mini Cup Cakes
- Eclairs
- Lemon Bars
- Raspberry White Chocolate Bars
- 7 Layer Caramel Bars
- Baklava
- Chocolate Brownies
- Chocolate Hazelnut Entremets
- Assorted Seasonal Cheesecake Bites
- Assorted Cannoli
- Carrot Cake
- Glazed Orange Cake
- Strawberry Cream Tarts
- Chocolate Torts **GF**
- Assorted Cookies

\$15 Per Person with Selection of 3

\$40 Per Dozen (2 Dozen Minimum order)

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Buffet Dinner

25-person minimum | \$50 surcharge for under minimum

DINNER BUFFET

Regular Coffee, Decaf & Select Teas

PLANNERS CHOICE OF 2 SALADS / SOUP

Chef Soup Du Jour

Mixed Greens, Cherry Tomatoes, English Cucumbers, Basil Vinaigrette

Caesar Salad, Romaine, Shaved Parmesan, Seasoned Crouton, Creamy Caesar Dressing

Tabbouleh Diced English Cucumber, Diced Tomatoes, Bulger, Fresh Mint & Parsley

Pearl Couscous, Citrus, Tomato, Cucumbers, Almonds & Mint, White Balsamic Dressing

PLANNERS CHOICE OF 2 SIDES

Seasonal Vegetables

Broccolini

Cauliflower Au Gratin

Garlic Mashed Potatoes

Roasted Red Potatoes with Rosemary

Wild Rice Pilaf

PLANNERS CHOICE OF 2 ENTRÉES - (Additional Entrée \$10)

Chicken Breast with Cider Demi-Glace

Chicken Armando with Sauteed Mushrooms Sun-Dried Tomato White Wine & Parmesan Cheese

Beef Sirloin with Mushrooms, Caramelized Onion Sauce

Rib Prime Rib with Au Jus and Horseradish Aioli

Pork Loin with a Rosemary Apricot Dijon Sauce

Wild-Caught Salmon Fillet with Maple Cream and Spinach Sauce

Wild-Caught Alaskan Baked Cod with Italian Verde Sauce

Cheese Tortellini with Tomatoes, Italian Farro, Baked Tofu, Citrus Sambal Ceviche Liquid with Red Pepper Pesto Cream Sauce **V**

Cavatappi with Plant-Based Bolognese Sauce **VGN GF**

PLANNERS CHOICE OF 2 DESERTS

Flourless Chocolate Cake **GF**

Tiramisu

Carrot Cake

Seasonal Pies

Seasonal Cheesecake

\$53 *Per Person*

\$2 *Upgrade to Served Salad PP*

\$2.50 *Upgrade to Served Desert PP*

\$2 *Upgrade to Served Coffee PP*

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Plated Dinner

25-person minimum | \$50 surcharge for under minimum Priced per Entrée, all charged at highest price selected

PLATED DINNER

Regular Coffee, Decaf & Select Teas

Warm Rolls & Butter

PLANNERS CHOICE OF 1 SALAD

Mixed Greens, Cherry Tomatoes, English Cucumbers, Shaved Carrot, Basil Vinaigrette

Kale Salad, Quinoa, Squash, Goat Cheese, Dried Cranberries,

DUET OPTIONS

Enhance any plated Entrée to a Duet | oz. will change creating Duets

Shrimp | \$15 Increase Per Plate

Diver Scallops | \$15 Increase Per Plate

Crab Cake | \$15 Increase Per Plate

Lobster Tail | MP Increase Per Plate

Pepitas, Sherry Vinaigrette

Frisee Endive & Radicchio Salad, Apple, Fennel, Radish, Candied Walnut, Champagne Dijon Vinaigrette

Wedge Salad of Iceberg, Bacon, Diced Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing

Caesar Salad, Wedge of Baby Romaine, Shaved Parmesan Cheese, Seasoned Crouton, Creamy Caesar Dressing

PLANNERS CHOICE OF 1 APPETIZER

Ahi Tuna Tataki with Arugula and Micro Greens, Ginger Soy Vinaigrette

Shrimp Ceviche with English Cucumber, Tomatoes, Jalapeno & Sesame Oil

Mushroom Arancini with Gruyere Cheese

Almond-Crusted Colossal Diver Scallops with Asparagus in a Morel Mushroom Sauce

Jumbo Lump Crab Cake, Frisee Endive with a Chili Rémoulade

Roasted Beets, Almond Puree, Affilla Cress, Vegan Yogurt, Lemon Vinaigrette

PLANNERS CHOICE OF 3 ENTRÉES or SELECT 1 DUET FOR ALL GUESTS

Entree Counts due 7 days prior to event. Served with Chef Selected Seasonal Vegetables

Chicken Milanese | \$45 Per Plate
Crispy Cutlet, Arugula, Pickled Red Onion, Basil-Tomato Relish served with Italian Farro

Mediterranean Stuffed Chicken Breast | \$47 Per Plate
Feta, Spinach, Artichoke, Kalamata Olives, Pesto Cream (nut free) served with Italian Farro

Italian Stuffed Chicken Breast | \$47 Per Plate
Smoked Gouda & Ricotta Cheese & Morel Mushrooms served with Italian Farro

Grilled Prime Pork Loin | \$48 Per Plate
Whiskey Glaze served with Roasted Herb Marble Potatoes

8 oz Filet Mignon Beef Tenderloin | \$65 Per Plate

6oz Filet Mignon | \$17 Increase Per Plate

Port Wine Demi-Glace served with Roasted Herb Marble Potatoes
.....

10 oz Sirloin Steak | \$55 Per Plate
Bordelaise Sauce served served with Roasted Herb Marble Potatoes
.....

Wild-Caught Alaskan Baked Cod | \$48 Per Plate
Crispy Garlic Herb Panko, Lemon Cream Sauce served with Ancient Grain Medley
.....

Wild-Caught Grilled Salmon | \$48 Per Plate
.....

Seared Diver Scallops | \$49 Per Plate
Colossal Sea Scallops in a Romesco Sauce served with Ancient Grain Medley
.....

Shrimp and Grits | \$49 Per Plate
Colossal Shrimp over White Cheddar & Parmesan Cheese Grits with Tasso Pork
.....

PLANNERS CHOICE OF 1 VEGETARIAN ENTRÉES
All plated dinners may select one vegetarian entrée for everyone to preselect from
.....

Cheese Tortellini with Roasted Red Pepper & Vodka Cream Sauce
V
.....

Italian Farro with Tomatoes, Baked Tofu, Citrus Sambal **VGN**
.....

Chef Choice of Risotto **VGN GF**
.....

Cavatappi with Plant-Based Bolognese Sauce **VGN GF**
.....

Grilled Vegetable & Tofu Stack with Portabella Mushrooms, Olive Oil & Balsamic Reduction **VGN GF**
.....

Eggplant Parmesan with Greens & Beans **V**
.....

PLANNERS CHOICE OF 1 DESERT
.....

Flourless Chocolate Cake **GF**
.....

Tiramisu
.....

Crispy Carmel Pork Belly with Vanilla Mascarpone
.....

Carrot Cake
.....

Butter Rum Tres Leche
.....

Chocolate Ganache with Toasted Marshmallow
.....

Seasonal Cheesecake

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Signature Wine Series

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC).

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Canvas Brute Blanc de Blanc, Italy
Fresh flavors, flower & fruity aromas with delicate hints of golden apple

Canvas Pinot Grigio, Veneto Italy
creamy with aromas of lavender & hints of cinnamon, nutmeg & lemon cream

Canvas Chardonnay, California
Freshness & richness of pure fruit woven beautifully with subtle toasted oak

Canvas Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture

Canvas Cabernet Sauvignon
Subtle hints of oak & spice married with lively tannins

\$36 *Per Bottle*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selections may change based on availability and market conditions.

Bar Packages

25-person minimum | Bartender \$100 for up to 4 hours | One bartender is required per 75 guests

OPEN BAR
Consumption priced per person

HOST BAR
Host pays for drinks ordered

First Hour | \$20 Premium Selection PP | \$24 Top Shelf Selection

Cocktails | \$9 Premium Selection Per Drink | \$11 Top Shelf

PP

Each Additional Hour | \$8 Premium Selection PP | \$11 Top Shelf Selection PP

CASH BAR

Guests pays for drinks ordered

Cocktails | \$10 Premium Selection Per Drink | \$12 Top Shelf Selection Per Drink

Domestic Beer | \$7 Per Drink

Import & Craft Beer | \$8 Per Drink

Canvas House Wine | \$9 Per Drink

Bottled Water, Soda, Juice | \$4 Each

PREMIUM SPIRITS

Tito’s Vodka

Tanqueray Gin

Bacardi Rum

Tullamore Dew Irish Whiskey

Dewars Scotch

Jim Beam Bourbon

Espolon Blanco Tequila

DOMESTIC BOTTLED BEER

Bar will include two of the following

Genesee Beer

Selection Per Drink

Domestic Beer | \$6 Per Drink

Import & Craft Beer | \$7 Per Drink

Canvas House Wine | \$8 Per Drink

Bottled Water, Soda, Juice | \$3.50 Each

STATIONS

BLOODY MARY & MARIA STATION | \$16 First Hour PP | \$7 Second Hour PP

Premier Vodka & Tequila choice of Plain & Spicy Bloody Mary Mix & Garnished with choice of Celery, Pickled Vegetables, Bacon & Olives

MIMOSA STATION | \$15 First Hour PP | \$6 Second Hour PP
House Sparkling Wine Served with Orange, Cranberry, & Grapefruit Juice & Seasonal Fruit Garnishes

TOP SHELF

Ketel One Vodka

Hendrick's Gin

Bacardi Superior Rum

Jack Daniels Bourbon

Jameson Irish Whiskey

Crown Royal Canadian Whisky

Glenlivet 12yr Scotch

Milagro Tequila

PREMIUM AND CRAFT BEER

Bar will include two of the following

Rohrbach Highland Lager

Budweiser
.....
Bud Light
.....
Coors Light
.....
Michelob Ultra
.....
Labatt Blue
.....
Labatt Blue Light
.....

Naked Dove Pilsner
.....
Ithaca Flower Power IPA
.....
Three Heads Seasonal
.....
Corona
.....
Heineken
.....
Guinness
.....
Stella Artois
.....
Dos Equis
.....
High Noon Variety
.....

WINE SELECTION

Canvas Chardonnay
.....
Canvas Pinot Grigio
.....
Canvas Pinot Noir
.....
Canvas Cabernet Sauvignon
.....

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian