

Welcome

*Welcome to the Award
Winning Joseph A. Floreano Rochester Riverside
Convention Center, seven time winner
of Facilities Magazine's Prime Site Award.*

*The entire staff of the Riverside is eager to
help in every way possible to make your planned
event spectacular. Our menus have been designed
to offer a wide range of prices while maintaining
the highest standard of quality. Our experienced
event planners can assist you in all facets of
event development including theme celebrations
created by Riverside Productions.*

*Please take a few minutes to review the
information provided and don't hesitate to
contact us as we work together
for a great event.*

Introduction

The following is provided to assist you in arranging your function at the Riverside:

Guarantees:

Final guarantees for Food and Beverage functions must be received **3 business days prior** to the function date. For functions of **500 people or more, the final guarantee will be required 5 business days prior** to your event. **This count is not subject to reduction within this period. If the guarantee is not received, the Joseph A. Floreano Riverside Convention Center will charge your organization for the estimated number of people noted on the Banquet Event Order.** We will be prepared to serve 5% over the final guarantee, to a maximum of 30 additional meals. A \$250.00 labor charge will be applied to any event totaling less than \$500.00 in revenue. A \$300.00 labor charge will be applied to any event totaling less than \$350.00 in revenue.

Room Rental Deposits:

For events in the Empire Hall, a room rental fee is due at the time your event is contracted. For all functions, the room rental and any applicable equipment charges are exclusive of food and beverage arrangements/deposits.

Food and Beverage Deposits:

Reservations will be held only upon receipt of an initial deposit due with your signed contract at the time your event is confirmed. An additional advance deposit of 50% of the estimated cost will be due **two weeks prior to the date of the function.** Unless previous billing arrangements are made, the remaining balance is to be paid **three business days prior to the function. Deposits are non refundable.**

Pricing:

Quoted prices are subject to proportionate increases and changes to meet increased costs of food, beverage, and labor. **Menu price for your event will be confirmed 2 months prior to your event.** Standard menu pricing is based upon round tables set for (10) guests. Should you prefer tables set for less than (10) guests, additional charges will apply. Please ask your Catering Manager for details. Prices are subject to a 21% Administrative Charge and 8% Sales Tax. The Administrative Charge is for administration of the event. It is not a gratuity and will not be distributed to the employees who provide service.

Cancellation Policy:

Should you or your associates decide at any time to cancel a function, the following penalty charges will be assessed to your organization based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue:

18-6 months from the arrival date:	65%
Less than 6 months from the arrival date:	100%

All or a portion of this sum will be refunded if the Corporation, in good faith, is able to rebook the subject rooms without incurring a loss in revenue. **The Corporation reserves the right to reassign space.**

Tax Exempt:

For organizations that are tax exempt, a copy of your Exemption Certificate must be received with your signed room contract.

Overtime:

Due to the length of your program, overtime charges for waitstaff may be incurred.

Beverage Service:

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Riverside Convention Center, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of the Riverside. For open bars, one bartender per 75 people will be provided. For cash bars, one bartender per 125 people will be provided. Each bartender must take in \$350.00, or a \$100.00 labor charge will be applied per bartender.

Coat Check:

Coatroom facilities are available upon request. Ask your catering representative for details. Additional charges may apply.

Facilities:

Adherences to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our Sales Department and they will make every effort to accommodate you.

Decorations:

Décor arrangements can be made through our special event-planning department, **Riverside Productions** for themed events, decor and distinctive fresh floral centerpieces. Special pricing for in-house floral service is also available.

The Rochester Convention Center Management Corporation has exclusive right to sell or distribute food and beverage for consumption on the premises.

We thank you for choosing the Riverside for your special event. If we can be of service, please contact:

David J. Carpenter
Director, Catering Sales
Rochester Riverside Convention Center
123 East Main Street
Rochester, NY 14604
(585) 232-7200 Fax (585) 232-1510

This Menu is valid until December 31, 2018

Breaks

A LA CARTE BREAKS

Coffee Service

Brewed 100% Colombian Coffee,
Decaffeinated Coffee, and Tea
\$4.00/person

Brewed 100% Colombian Coffee and Decaffeinated Coffee
\$39.50/gallon

Coffee Refresh (ordered on day of function)
\$61.00/gallon

Assorted Hot Tea on Consumption
\$3.50/each

Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Tea, Soda and Spring Water
\$6.85/person

Beverage Service

Assorted Juices (Freshly Squeezed Orange Juice,
Cranberry, Apple, Tomato and Grapefruit)
\$15.80/liter

Sodas, Spring Water and Juices
\$3.55/drink

Saratoga Sparkling and Still Water
\$4.30/drink

Iced Tea/Lemonade/Sparkling Fruit Punch
\$32.65/gallon

Sweet Items

Chocolate Dipped Strawberries
\$38.25/dozen

Assorted Tea Cookies
\$42.00/tray
(each tray serves approximately 30 people)

Freshly Baked Cookies/Brownies:
Riverside Chocolate Chip Cookies
*A family recipe, our cookies are baked fresh daily
at the Riverside*

Chocolate Chubbies
Oatmeal Raisin Cookies
Snicker Doodle Cookies
Peanut Butter Cookies
Brownies
\$22.00/dozen

Fresh Fruit

Whole Fresh Fruit
\$22.95/dozen

Assorted Fresh Fruit Platter
\$5.75/person

Pastries & Breakfast Breads

Warm Pecan Rolls
\$38.00/dozen

Assorted Muffins
\$28.00/dozen

Stuffed Breakfast Breads
Ham and Cheese or Sausage and Cheese
\$45.50/loaf
(Approx. 15 slices per loaf)

Savory Breakfast Strudel
Complete Western Omelet wrapped in Puff Pastry
\$45.50/loaf
(Approx. 10 slices per loaf)

Assorted Scones with Preserves
\$30.00/dozen

Freshly Baked Croissants
\$30.00/dozen

Assorted Danish
\$33.00/dozen

Bagels with Cream Cheese,
Butter and Jelly
\$36.00/dozen

Donuts
\$32.50/dozen

Breakfast Sandwiches

Egg and Cheese with your choice of Bacon, Ham or Sausage
(choice of 2) on an English Muffin
\$51.00/dozen

Without Breakfast Meat
\$42.00/dozen

Yogurt Bar

Vanilla Greek Yogurt with Granola & Assorted Berries
\$4.75/person

Assorted Yogurt

\$28.00/dozen

Granola Bars/Nutri-Grain Bars

\$20.00/dozen

Candy Bars

\$32.60/dozen

Snack Chips

\$28.55/dozen

Assorted Power Bars

\$41.00/dozen

☞ Ask your Catering Sales Manager about customizing a break for your event ☞

The above prices are subject to 21% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2018

Breakfast

BUFFETS

The Sunrise Buffet

(40 people minimum)

Freshly Squeezed Orange and Assorted Chilled Fruit Juices, Sliced Fresh Fruit, Scrambled Eggs, Breakfast Potatoes, Sausage, Ham or Bacon (choice of 2 breakfast meats), Dry Cereal, Breakfast Pastries, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$20.50/person

Finger Lakes Buffet

(40 people minimum)

Freshly Squeezed Orange Juice and Assorted Chilled Juices, Sliced Fresh Fruit, Assorted Yogurts with Granola and Fresh Berries, Assorted Cereals and Milk, Scrambled Eggs, Breakfast Potatoes, Cinnamon French Toast Bake with Warm Maple Syrup and Fruit Toppings, Sausage Links and Bacon, Breakfast Pastries and Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea Service
\$24.75/person

Personalize your Buffet by adding:

Breakfast Lasagna: Layers of Eggs, Ham, Cheddar Cheese, Peppers, Onions and Ricotta Cheese, Separated by Crepes and Served with Asiago Béchamel Sauce on the Side
\$120.00/per lasagna (each lasagna serves 32 people)

Belgian Waffle Station with Berries and Whipped Cream
\$5.75/person

Omelets Cooked to Order
Fillings Include: Cheddar Cheese, Ham, Mushrooms, Onions, Peppers, Spinach, Tomato and Feta
\$6.00/person

SERVED

Breakfast Omelet

Cheddar Cheese Omelet accompanied by Breakfast Potatoes and Link Sausage served with Breakfast Pastries, Freshly Squeezed Orange Juice, 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$18.50/person

The Silver Spoon

Scrambled Eggs with Cheddar Cheese, garnished with Bell Peppers, accompanied by Breakfast Potatoes and your Choice of Ham, Bacon or Sausage, Basket of Breakfast Breads accompanied by Freshly Squeezed Orange Juice, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$18.00/person

Riverside Frittata

Oven Baked Custard filled with Broccoli, Cheddar Cheese, Peppers and Onions served with Breakfast Potatoes and choice of Bacon, Ham or Sausage, Freshly Squeezed Orange Juice, 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$19.00/person

Frittata Di Parma

Oven Baked Custard filled with Spinach, Goat Cheese and Prosciutto served with Breakfast Potatoes and choice of Bacon, Ham or Sausage, Freshly Squeezed Orange Juice, 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$19.00/person

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Breaks

MORNING BREAKS

Coffee and Pastries

Assorted Danish, Muffins and Bagels with
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$8.75/person

Continental

Freshly Squeezed Orange and Assorted
Fruit Juices, Assorted Breakfast Pastries,
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$11.50/person

Continental Plus

Freshly Squeezed Orange and Assorted
Fruit Juices, Assorted Breakfast Pastries,
Assorted Fresh Fruit Platter, Brewed 100%
Colombian Coffee, Decaffeinated
Coffee and Tea
\$14.50/person

The Riverside Continental

Freshly Squeezed Orange and Assorted Fruit
Juices, Assorted Fresh Fruit Platter, Ham and
Cheese Stuffed Breakfast Breads, Scones, Assorted
Yogurts, Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$15.25/person

Empire Break

Freshly Squeezed Orange and Assorted
Fruit Juices, Muffins, Danish, Egg Ham and
Cheese Breakfast Sandwiches, Assorted
Fresh Fruit Platter, Greek Vanilla Yogurt
with Granola & Berries with Brewed 100%
Colombian Coffee, Decaffeinated Coffee
and Tea
\$18.00/person

Lite Continental

Freshly Squeezed Orange Juice and Assorted
Fruit Juices, Assorted Fresh Fruit Platter, Greek
Vanilla Yogurt with Granola & Berries, Nutri-
Grain Cereal Bars, Assorted Fruit Breads and
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$15.50/person

SPECIALTY BREAKS

Health Food Break

Assorted Fresh Fruit Platter, Assorted Yogurt,
Granola Bars and Nutri-Grain Bars, Assorted Fruit
Juices, Spring Waters, Brewed 100% Colombian
Coffee, Decaffeinated Coffee and Tea
\$12.50/person

Ball Park Break

Dry Roasted Peanuts, Fresh Popped Popcorn,
Soft Pretzels with Mustard, Mini Corn Dogs
Assorted Sodas and Spring Water
\$10.50/person

Build Your Own Sundae Bar

Vanilla and Chocolate Ice Cream
with Chocolate, Butterscotch and
Strawberry Toppings, Fresh Whipped
Cream, Cherries, Nuts and
other Assorted Toppings
\$7.80/person

Cookie Heaven

An Assortment of the Riverside's own Chocolate
Chip, Oatmeal, Snickerdoodle, Peanut butter,
Chocolate Chubbies and Brownies, Milk and
Assorted Sodas and Spring Water, Brewed 100%
Colombian Coffee, Decaffeinated Coffee and Tea
\$10.50/person

Cookies & Coffee

Riverside's own Chocolate Chip and Oatmeal
Raisin Cookies with Brewed 100% Colombian
Coffee, Decaffeinated Coffee and Tea
\$7.00/person

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Luncheon

SANDWICHES

Luncheon Sandwiches include Chef's Side Salad, Potato Chips,
and your choice of Freshly Prepared Luncheon Dessert, Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

Chicken Salad/ Tuna Salad/ Egg Salad

Your choice of Chicken, Tuna or Egg Salad, Lettuce and Tomato
in a Garlic Herb Tortilla Wrap
\$18.50/person

Smoked Turkey Roll-Ups

Thinly sliced Turkey, Lettuce, Lentil Sprouts, and Cheddar
Cheese wrapped in a Sundried Tomato Tortilla Wrap served with a
side of Honey Dijon Dressing
\$18.50/person

Grilled Vegetable Wrap

Grilled Vegetables with Goat Cheese and Red Pepper
Mayonnaise in a Spinach Tortilla Wrap
\$18.75/person

Ham or Turkey Club Croissant

Thinly Sliced Smoked Turkey Breast or Ham, Crispy Bacon,
Fresh Lettuce and Pesto Mayonnaise on a Fresh Croissant
\$19.50/person

Roast Beef Wrap

Tender Roasted Beef Sliced Thin with Roasted Red Peppers,
Mozzarella Cheese, Lettuce and
Horseradish Sauce in a Garlic Herb Wrap
\$18.50/person

Grilled Chicken Caesar Wrap

Grilled Chicken Breast tossed with Crisp Romaine Lettuce,
Asiago Cheese, Caesar Dressing, encased in a Garlic Herb Wrap
\$18.50/person

☞ For Hot Soup Served with your Luncheon Sandwich, please add \$2.25/person ☞

SALADS

All selections include Italian Rolls with Whipped Butter, your choice of
Freshly prepared Luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Caesar Salad

Crisp Romaine Lettuce and Penne Pasta
with Classic Caesar Salad Dressing
topped with Asiago Cheese and a
Seasoned Crouton and Hearth
Baked Italian Bread
\$14.50/person
With Grilled Chicken - \$18.50/person

Riverside Cobb Salad

Mixed Greens, Chicken, Chopped Eggs,
Crumbled Bacon, Diced Tomato,
Crumbled Blue Cheese, served with
an Avocado Ranch Dressing
\$19.50/person

Chilled Chicken Roulade Plate

A Chilled presentation of Baked Boneless
Chicken Breast with Spinach, Feta and
Parmesan Stuffing atop a Basil Lemon
Cous Cous Salad accompanied by a Bundle of
Grilled Asparagus and Grilled Tomato Wedge
with Honey Dijon Sauce
\$20.75/person

Chef Salad

Hard Boiled Egg, Turkey, Ham, Tomato
Wedges, Cucumber, Swiss and Cheddar
Cheeses over mixed Greens and
Choice of Dressing
\$19.25/person

Harvest Chicken Salad

Grilled Marinated Chicken Breast over
Mixed Greens with Poached Pear, Orange
Segments, Craisins, and Goat Cheese topped
with Candied Pecans and Pomegranate Seeds,
served with Blueberry Pomegranate
Vinaigrette
\$19.25/person

☞ For Hot Soup Served with your Luncheon Salad, please add \$2.25/person ☞

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This Menu is valid until December 31, 2018

Luncheon

HOT ENTREES

Luncheons include a Mixed Green Salad or Soup du Jour, Italian Rolls with Whipped Butter, Potato or Rice, Chef's Fresh Seasonal Vegetables, your Choice of Freshly Prepared Luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Basil Infused Chicken

Grilled Boneless, Skinless Breast of Chicken marinated in Olive Oil, Basil and Garlic, topped with Tomato Butter and served with Creamy Mushroom Acini Di Pepe
\$22.75/person

Chicken Tuscany

Grilled Chicken Breast with Sun Dried Tomatoes, Sliced Scallions, Crispy Prosciutto and Marsala Sauce
\$22.75/person

Chicken Lyonne

Boneless Breast of Chicken stuffed with Brie, Sautéed Apples and Toasted Pecans with an Apple Cider Reduction
\$24.00/person

Chicken Gorgonzola

Boneless Chicken Breast Dredged in Butter and Breadcrumbs, Baked and served with a Creamy Gorgonzola Sauce
\$22.75/person

Chicken Dijon

Sautéed Chicken Breast with Chives and sliced Mushrooms in a Dijon Mustard Sauce
\$22.75/person

Country Stuffed Chicken

Oven Baked Boneless Breast of Chicken stuffed with Cornbread Cheddar Cheese and Bacon served with a Smoked Gouda Cream Sauce
\$24.00/person

Blackened Snapper

Blackened Snapper with Sundried Tomato Butter
\$24.75/person

Top Sirloin Steak

Grilled Top Sirloin Steak with a Red Wine Reduction
\$28.75/person

Boneless Beef Short Rib

Boneless Beef Short Rib braised in Red Wine and Tomato Demi Glaze over Mashed Potatoes
\$27.00/person

PASTA ENTREES

Entrees include Mixed Green Salad or Soup du Jour, Italian Rolls with Whipped Butter, Your Choice of Freshly Prepared Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Parmesan Crusted Chicken

Boneless Chicken Breast crusted with Breadcrumbs and Parmesan and baked with Penne Pasta tossed with Tomatoes, Mushrooms, Spinach and served with a Basil Prosciutto Cream Sauce
\$22.75/person

Pasta Bolognese

Penne Pasta in a Rich Tomato Sauce with Italian Sausage and Ground Beef
\$19.75/person

Tortellini Alfredo

Spinach, Tomato and Cheese Tortellini topped with Alfredo Sauce garnished with Mushrooms, Bell Peppers and Chopped Tomato
\$18.00/person
\$22.75/person with Chicken

Grilled Chicken Pesto

Grilled Chicken Breast served over Penne Pasta sautéed with Artichoke Hearts, Sundried Tomatoes, Rosemary & Pesto topped with Feta Cheese
\$22.75/person

** If your Luncheon Program does not allow time for a salad course please inquire about alternate pricing with your Catering Sales Manager
If you desire Coffee placed at each Table in addition to Coffee Service, the cost is an additional \$1.00/per person

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Luncheon

BUFFETS

Buffet Lunches include Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

The Deli Spread Buffet**

Soup du Jour, Ham, Salami, Roast Beef, Turkey,
Sliced Cheeses, Shredded Greens,
Tomatoes, Two Assorted Cold Salads, Potato Chips,
Assorted Breads, Rolls and Condiments, Riverside Chocolate Chip
Cookies and Brownies, served with
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$24.75/person
\$23.25/person without Soup

The Executive Buffet**

Chilled Thinly Sliced Top Round,
Chilled Sliced Marinated Chicken Breast and Tuna Salad
Mixed Green Salad with Assorted Toppings and Dressings
Greek Cous Cous Salad with Lemon Basil and Feta
Tomato Mozzarella Salad
Assorted Breads and Rolls
Assorted Condiments
Executive Pastry Chef's Choice of Dessert
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$25.75/person

New York Sandwich Buffet

Classic New York Sandwiches to include: Pastrami on Rye,
Roast Beef on Hard Roll, Turkey on Whole Wheat and
Corned Beef on Rye, served with Chef's Side Salad,
Kosher Spears, Homemade Chips, Cookies and
Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$19.50/person

Create Your Own Buffet**

Soup du Jour

(select 2)

Fruit Salad, Mixed Green Salad,
Macaroni Salad,
Greek Cous Cous Salad with Lemon Basil and Feta,
Potato Salad, Orzo Salad,
Tomato and Cucumber Salad

(select 1)

Rice Pilaf, Roasted Sweet Potatoes, Mashed Potatoes,
Oven Roasted Red Jacket Potatoes,
Parslied New Potatoes

Medley of Seasonal Vegetables

(select 2)

Pasta Primavera, Chicken Dijon, Chicken Bolognese, Chicken Piccata,
Roasted Turkey (carved), Pork Loin, London Broil,
Carved Roast Sirloin of Beef,
Roast Ham (carved), Stuffed Sole

Italian Rolls with Whipped Butter,
Executive Pastry Chef's Choice of Dessert,
Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$32.00/person

**A minimum of (40) guests required for all buffet meals.

LUNCH TO GO

Boxed Lunch

Turkey, Ham or Roast Beef Sandwich
accompanied by Potato Chips, Whole Fruit,
Snack Item and a Soda or Water
\$14.75/person

Executive Boxed Lunch

A Smoked Turkey or Roast Beef Wrap,
accompanied by Chef's Salad, Potato Chips,
Snack Item and a Soda or Water
\$16.75/person

Caesar Salad

Crisp Romaine Lettuce and Penne Pasta
with Classic Caesar Salad Dressing
topped with Asiago Cheese and a
Seasoned Crouton and Hearth
Baked Italian Bread accompanied by Snack Item and a Soda or Water
\$14.75/person
With Grilled Chicken - \$18.25/person

Turkey Club Croissant

Thinly Sliced Smoked Turkey Breast, Crispy Bacon,
Fresh Lettuce and Pesto Mayonnaise on a Fresh Croissant
and served with Chef's Side Salad accompanied by Snack Item
and a Soda or Water
\$19.25/person

*Day of Event Charges for Additional Boxed Lunches may apply.

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This Menu is valid until December 31, 2018

Hors d'oeuvres

COLD HORS D'OEUVRES

Display of Fruit and Cheese with Crackers and Baguettes \$6.35/person	Display of Garden Fresh Vegetables with Chilled Sauces \$4.35/person
Domestic Cheese Display with Crackers and Baguettes \$4.85/person	Imported Cheese Board with Crackers and Baguettes \$555.00/board (serves 100 people)
Assorted Fresh Fruit Display \$5.55/person	Anti-Pasto Display
Grilled Vegetables Display of Roasted Yellow Squash, Zucchini, Portobello Mushrooms, Asparagus, Eggplant, Roasted Red and Yellow Peppers \$5.35/person	Display of Mozzarella and Auribella Cheese, Marinated Artichoke Hearts, Pepperoncini, Kalamata Olives, Roasted Peppers and Salami with Crackers and Baguettes \$7.25/person
Roasted Red Pepper Pesto Goat Cheese Spread on a Rye Crisp \$178.00/100 pieces	Mascarpone Cheese Spread with Sundried Tomato and Basil Pesto with Toasted Baguettes \$184.00/serves 50 people
Antipasto Skewers \$306.00/100 pieces	Grilled Vegetable Baguette Roasted Peppers, Summer Squash and Herb Flavored Goat Cheese Spread on a Toasted Baguette \$209.00/100 pieces
Crab Salad in Phyllo \$219.00/100 pieces	Caponata and Goat Cheese on a Toasted Baguette \$240.00/100 pieces
Curried Chicken in Phyllo \$178.00/100 pieces	Garden Vegetable Ranch Shooters with Ranch Dipping Sauce \$229.00/100 pieces
Blackened Sea Scallops Served with a Pesto Mayonnaise Market Price	Fresh Mozzarella and Prosciutto \$214.00/100 pieces
Assorted Sushi Rolls with Soy Sauce and Wasabi Market Price	Smoked Salmon Pinwheels filled with Cream Cheese \$245.00/100 pieces
Display of Smoked Salmon Garnished with Capers, Onion and Egg served with Dijon Dill Sauce and Crostinis Market Price	Fresh Hummus and Taziki served with Pita Triangles \$182.00/100 pieces
Chilled Jumbo Shrimp with Cocktail Sauce \$402.00/100 pieces	Chilled Soup Shooters Select Two: Gazpacho, Vichyssoise or Minted Melon \$189.00/100 pieces
Gorgonzola and Brie Display with assorted Preserves and Crostinis \$5.55/person	Pretzels or Potato Chips \$13.25/pound
	Snack Mix or Peanuts \$21.50/pound
	Deluxe Mixed Nuts \$26.20/pound

❖ Ask your Catering Sales Manager about per person pricing for your Reception ❖

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Hors d'oeuvres

HOT HORS D'OEUVRES

Barbeque or Buffalo Chicken Wings with Bleu Cheese Dressing \$229.00/100 pieces	Mini Raspberry & Brie in Phyllo \$315.00/100 pieces
Individual Chicken Cordon Bleu \$204.00/100 pieces	Chicken and Pesto Blossoms \$178.00/100 pieces
Sriracha Chicken Meatball \$280.00/100 pieces	Cuban Cigar Traditional Flavors in a Crispy Spring Roll \$255.00/100 pieces
Coconut Chicken with Apricot Mustard Sauce \$315.00/100 pieces	Chicken Wellington \$331.00/100 pieces
Sautéed Crab Cakes with Cajun Mayonnaise \$331.00/100 pieces	Mushroom Phyllo Triangles \$229.00/100 pieces
Dates Wrapped in Bacon \$199.00/100 pieces (Gluten Free)	Shrimp Spring Roll with Wasabi Dipping \$255.00/100 pieces
Scallops Wrapped in Bacon \$335.00/100 pieces	Vegan Caponata and Phyllo \$255.00/100 pieces
Coconut Shrimp \$331.00/100 pieces	Meatballs Bordelaise, Marinara, or Sweet & Sour \$173.00/100 pieces
Bacon & Fontinella Stuffed Mushroom \$199.00/100 pieces (Gluten Free)	Mini Beef Wellington in Puff Pastry \$390.00/100 pieces
Andouille Sausage in Puff Pastry \$270.00/100 pieces	Vegetarian Spring Rolls with Sweet & Sour Sauce \$199.00/100 pieces
Mushrooms with Italian Sausage Stuffing \$199.00/100 pieces	Mini Quiche \$204.00/100 pieces
Mini Lamb Chops with Rosemary Sauce Market Price	Parmesan Artichoke Fritters \$280.00/100 pieces
Crab Rangoons \$265.00/100 pieces	Artichokes French served with Lemon Cream Sauce \$255.00/100 pieces
Warm Artichoke and Feta Cheese in Phyllo Pastry \$199.00/100 pieces	Buffalo Chicken Spring Roll \$255.00/100 pieces
Spinach Artichoke and Smoked Gouda Dip With Toasted Baguettes Small: \$170.00 (serves 75) Large: \$290.00 (served 150)	Baked Brie en Croûte with French Baguettes \$143.00/served 30-40 (1 Kilo)
Warm Maryland Crab & Cheddar Dip With Toasted Pita Triangles Small: \$160.00 (serves 75) Large: \$315.00 (served 150)	Sirloin Gorgonzola Brochettes wrapped in Bacon \$390.00/100 pieces
	Pecoras or Samosas with a Mint Chutney & Tamarind Chutney \$331.00/100 pieces (minimum 200 pieces)
	Beef Empanadas with Roasted Red Pepper Mayonnaise \$255.00/100 pieces
	Fiesta Beef in Phyllo \$178.00/100 pieces
	Cheeseburger Puff \$255.00/100 pieces

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Stations

RECEPTION OR DINNER

Carving Stations

Complete with Rolls, Condiments,
Chef's Potato accompaniment and Carver

Carved Pinwheel Pork Loin with stuffing	\$275.00/Pork loin (serves 30)
Baked Ham	\$475.00/Ham (serves 70)
Prime Rib of Beef	Market Price (serves 40-50)
Tenderloin	Market Price (serves 20)
Turkey Breast	\$250.00/Turkey (serves 20)
Leg of Lamb	Market Price (serves 25-30)
Roast Whole Pig	Market Price
Porterhouse Steak	Market Price (serves 20)
Sirloin Roast of Beef	\$575.00/Roast (serves 60)
Barbeque Beef Brisket	\$375.00/Brisket (serves 25)

Fajita Station

Grilled Beef and Chicken with Soft Tortillas
Served with Guacamole, Fresh Salsa, Sour Cream,
Shredded Cheddar Cheese, Onions and Sautéed Peppers
\$10.45/person/hour

Slider Station

Ground Angus, Pulled Pork, Salmon Cake or Cajun Turkey Slider with
Apple Chutney (Select Two)
served with Cole Slaw, House Made Potato Chips
and assorted Condiments
\$10.25/person/hour

Seafood Station

Haddock French:
Egg Battered Fillet of Haddock with a Sherry Lemon Butter

Battered Shrimp with a Dijon Dill Sauce

Rice Pilaf or Chef's Vegetable Selection
\$10.95/person/hour

Southwestern Flat Iron Steak Station

Tender Marinated Flat Iron Steak Carved and
served with Lemon Cole Slaw, on a Tortilla Chip with
Cilantro & Chili Oils
\$10.75/person/hour

Pasta Station

Al dente Pasta served with your choice of Two Sauces:
Vodka, Marinara, Alfredo or Pesto Cream Sauce,
accompanied by Grated Cheese, Cracked Black Pepper
and Sliced Fresh Italian Bread
\$9.00/person/hour

Enhance your Pasta with the following options;
Bolognese Sauce \$1.55/per person
Shrimp Scampi \$5.00/per person
Grilled Chicken \$2.00/per person
Sausage with Peppers & Onions \$2.55/per person

Salad Station

Mixed Garden Greens with a variety of Toppings to include;
Tomato, Olives, Carrot, Cucumber, Shredded Cheese and
Assorted Dressings
Classic Caesar Salad with CROUTONS and Asiago Cheese
Select One of the following:
Orzo Salad
Caprese Salad
Broccoli Salad
Assorted Bread and Rolls with Butter
\$8.95/per person

Asian Fusion Station

White Rice, Stir Fried with Fresh Ginger, Sesame Oil, Soy Sauce,
Scallions, Carrots, Peas and Egg accompanied by Boneless Chicken
tossed in Sweet Sesame Sauce. California Roll Sushi with Crab, Avocado
and Cucumber served with Soy Sauce,
Wasabi and Pickled Ginger.
\$9.95/person/hour

Macaroni & Cheese Station or Mashed Potato Bar

(Choose One)
Classic Macaroni and Cheese or Red Skin Mashed Potatoes with
Assorted Toppings; Broccoli, Sundried Tomatoes, Peas, Scallions,
Crumbled Bacon, Asiago and Crumbly Blue Cheese
\$9.00/person/hour
For Both - \$11.25/person/hour

Sizzling Sausage Platters

Kielbasa with Apples and Onions
Zweigle's Chicken Sausage with Spinach and Feta
Italian Sausage with Peppers and Onions
Presented on an Open Flame Heated Platter
\$9.45/person/hour

*Stations are based on a one hour period of service.
Additional charges will apply beyond one hour.*

The above prices are subject to 21% administrative charge and applicable sales tax.
This Menu is valid until December 31, 2018

Dinner

ENTRÉES

All dinners are served with Mixed Green Salad, Caesar Salad or Soup du Jour, Potato or Rice, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls, your choice of Dinner Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Riverside Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Ham and Swiss Cheese with a Smoked Gouda Cream Sauce
\$31.50/person

Chicken Tuscany

Grilled Chicken Breast served with Marsala Wine Sauce topped with Sundried Tomatoes, Crispy Prosciutto and Scallions
\$31.50

Chicken Bolognese

Boneless Chicken Breast stuffed with Ricotta Cheese, Sausage, Ground Beef, Onion, Tomato and Asiago Cheese with an Alfredo Sauce
\$31.50/person

Jamaican Chicken

Boneless Breast of Chicken pan seared with a Jamaican Spice Blend served with Mango Chutney and Curried Basmati Rice
\$31.00/person

Risotto Chicken

Baked Boneless Breast of Chicken filled with a Mushroom Risotto and topped with Tarragon Cream
\$31.50/person

Stuffed Chicken Achille

Boneless Chicken Breast stuffed with Kalamata Olives, Artichokes, Roasted Peppers and Feta Cheese with a Lemon Cream Sauce
\$31.50/person

Grilled Salmon

Grilled Fresh Salmon topped with Lemon Dill Butter
\$34.00/person

Filet Mignon

Broiled Center Cut Tenderloin of Beef topped with Caramelized Pearl Onions and a Red Wine Reduction
Petite Cut (6 oz.) \$53.00/person
Riverside Cut (8 oz.) \$65.00/person

Sirloin Steak

Grilled Top Sirloin Steak with Bordelaise Sauce
(6 oz.) \$36.50/person
(8 oz.) \$41.50/person

Prime Rib of Beef

(minimum of 50 People)
A Riverside Classic
Aged Beef slowly roasted with Crushed Herbs,
Served with Au Jus
Market Price

Boneless Beef Short Rib

Boneless Beef Short Rib braised in Red Wine and Tomato Demi Glaze over Mashed Potatoes
\$39.00/person

Crab Stuffed Sole

Tender Fillet of Sole Stuffed with Bay Scallops and Maryland Crab
\$33.50/person

Mahi Mahi

Pan seared Mahi Mahi over Spinach with Sage Butter
\$40.25/person

Blackened Snapper

Blackened Snapper served with a Tomato Butter
\$40.75/person

Macadamia Citrus Crusted Mahi Mahi

Filet of Mahi Mahi baked with a Macadamia Nut Crust served with a Citrus Butter Sauce
\$41.50/person

The above prices are subject to 21% administrative charge and applicable sales tax.
This Menu is valid until December 31, 2018

Dinner

DUET ENTREES AND BUFFETS

All dinners are served with Mixed Green Salad, Caesar Salad, or Soup du Jour, Potato or Rice, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls, your choice of Dinner Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

DINNER DUETS

Chicken and Grilled Shrimp
\$36.50/person

Chicken and Maryland Crab Cake with Cajun Sauce
\$40.50/person

Sirloin Steak and Chicken
\$39.00/person

Filet of Beef Tenderloin and Chicken
\$49.50/person

Short Rib and Chicken
\$40.00/person

Sirloin Steak and Seafood
\$46.50/person

Filet of Beef Tenderloin and Seafood
\$57.00/person

Short Rib and Seafood
\$47.00/person

**Please refer to the Dinner Entrée page for
Chicken, Seafood and Beef Selections

Want more than a duet entrée? Inquire with your catering
sales manager about a custom Trio and Quartet Entrée
for your special event.

DINNER BUFFET

Create Your Own Dinner Buffet**

(served) Mixed Green Salad with Assorted Dressings,
Caesar Salad or Soup du Jour

(select 2)

Fresh Fruit Medley, Marinated Mushroom Salad,
Pasta Salad, Potato Salad, Marinated Vegetable Salad,
Cous-Cous Salad, Macaroni Salad, Orzo Salad (with
Grape Tomatoes, Kalamata Olives & Feta Cheese),
Tomato and Mozzarella Salad,
Broccoli Salad with Bacon, Dijon Potato Salad and
Capellini Caprese Salad

Medley of Seasonal Vegetables

(select 2)

Oven Roasted Red Jacket Potatoes,
Rice Pilaf, Parslied New Potatoes, Penne Pasta with
Marinara, Pasta Primavera, Garlic Mashed Potatoes,
Au Gratin Potatoes

(select 1)

Chicken Dijon, Chicken Marsala, Chicken Piccata,
Chicken Saltimbocca

(select 1)

Carved Pork Loin with Spiced Onion Marmalade,
Carved Country Club Roast of Beef,
Carved Smoked Ham,
Carved Roasted Turkey Breast

Freshly Baked Rolls with Whipped Butter

Executive Pastry Chef's Dessert

Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea
\$43.00/person*

For Carved Prime Rib add \$11.00/person

For Carved Tenderloin of Beef add \$16.00/person

☞ Please see your Catering Sales Manager to design your custom buffet ☞

**** A minimum of 50 people required for all Buffets**

The above prices are subject to 21% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2018

Dinner

DESSERTS

~
*The Riverside's Executive Pastry Chef is pleased to provide desserts for all events -
Our confections are fresh from the ovens of the Riverside*
~

Ask your Catering Sales Manager for a listing of Seasonal Desserts and Pastries

DESSERT STATIONS

Viennese Dessert Table

Our Executive Pastry Chef's most lavish display of Assorted Miniature Pastries, Assorted Tortes, Truffle Trees, Sliced Fresh Fruit and a Chocolate Lotus Bowl Filled with Chocolate Dipped Cashews served with a Gourmet Coffee Station featuring 100% Colombian, Hazelnut and Decaffeinated Coffees and Tea Accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest
\$14.75/person

Riverside Sweets Table

A Variety of Miniature Pastries, Tortes and Cookies. 100% Colombian Coffee, Decaffeinated Coffee and Tea. Accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest
\$10.50/person

Italian Sweets Table

An Assortment of Freshly Baked Biscotti, Assorted Miniature Cannolis, Cream Puffs, Éclairs, Tosca, Italian Tortes and an Italian Cookie Cake served with 100% Colombian Coffee, Decaffeinated Coffee and Tea accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest
\$11.75/person

Pastries & Coffee

An Assortment of Miniature Pastries, 100% Colombian Coffee, Decaffeinated Coffee and Tea accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest
\$9.75/person

Tableside Pastries & Tea Cookies

A Variety of Miniature Pastries and Tea Cookies on a Platter served to Each Table
\$36.00/platter

Riverside Chocolate Fountain Station

A Spectacular Addition to any Function!

A Fountain of Cascading Rich Bavarian Chocolate accompanied by an Array of Dipping Items to include: Biscotti, Marshmallows, Pretzels, Rolled Wafer Cookies, Cream Puffs, Rice Krispie Treats and an Array of Fresh Fruit
\$8.00/person
(minimum 150 people)

Add the Chocolate Fountain Station to any of the other Dessert Stations for only \$5.00/person
Add a Pineapple Palm with Skewers of Pineapple and Strawberries for \$360.00/tree

Specialty Desserts

Ask your catering representative concerning Executive Pastry Chef, Vicki Licata's vast array of fine Pastries and Desserts.

*Consider enhancing your dessert selection by having Chef Licata paint your dessert plates, turning dessert into works of art.
Additional charges will apply.

The above prices are subject to 21% administrative charge and applicable sales tax.
This Menu is valid until December 31, 2018

Dinner

VEGETARIAN ENTRÉES

All dinners are served with Mixed Green Salad, Caesar Salad, or Soup du Jour,
Chef's Accompaniments, Freshly Baked Rolls with Butter, your choice of Dinner Dessert,
Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Eggplant Roulettes

Lightly Breaded Eggplant filled with
Ricotta Cheese and Marinara Sauce
\$30.50/person

Vegan Portobello Cap

Portobello Mushroom Cap filled with a Three Bean Ragout
presented on a Red Pepper Coulis
\$31.00/person

Gluten Free Pasta Primavera

Penne Pasta tossed with Fresh Seasonal
Vegetables Sautéed in Garlic
and Olive Oil
\$29.50/person

Vegetable Gateau

Layered puree of Broccoli, Cauliflower and
Carrot each separated by a light Crepe and
presented on a Red Pepper Coulis
(limit 200 people)
\$31.50/person

Grilled Vegetable Ravioli

Basil Pasta Ravioli filled with Grilled Vegetables and Fontinella Cheese
Served with a Red Pepper Cream Sauce
\$31.00/person

Bollywood Stuffed Pepper

Curried Sweet Potatoes, Carrots, Onion, Peppers and Jicama with Basmati Rice
accompanied by Cauliflower & Coconut Puree
\$31.50/person

The above prices are subject to 21% administrative charge and applicable sales tax.
This Menu is valid until December 31, 2018

Cocktails

PER DRINK OPTIONS

Cash Bar



Cordials	\$11.00/drink
Premium Martinis, Manhattans	\$10.00/drink
Top Shelf Martinis, Manhattans	\$11.00/drink
Premium Brand Mixed Drinks	\$9.00/drink
Top Shelf Brand Mixed Drinks	\$10.00/drink
House Wines	\$8.00/drink
Premium Wines	\$9.00/drink
House Beers	\$5.50/drink
Premium Beers	\$6.50/drink
Imported Beers	\$6.00/drink
Soft Drinks	\$3.75/drink

Open Bar Charged on Consumption



Cordials	\$9.50/drink
Premium Martinis, Manhattans	\$8.50/drink
Top Shelf Martinis, Manhattans	\$9.50/drink
Premium Brand Mixed Drinks	\$7.50/drink
Top Shelf Brand Mixed Drinks	\$8.50/drink
House Wines	\$7.00/drink
Premium Wines	\$7.50/drink
House Beers	\$5.00/drink
Premium Beers	\$5.75/drink
Imported Beers	\$5.50/drink
Soft Drinks	\$3.50/drink

The above prices are subject to 21% administrative charge and applicable sales tax.

One Bartender will be provided for each 75 guests (Hosted Bars) or each 125 guests (Cash Bar).

For cash bars and open bar on consumption, each Bartender must take in \$350.00 or a \$150.00 administrative charge will be applied per Bartender.

OPEN BAR PACKAGES

Premium and Top Shelf Open Bars

	Premium	Top Shelf
1 Hour Open Bar -	\$16.00/person	\$19.00/person
2 Hour Open Bar -	\$18.00/person	\$22.50/person
3 Hour Open Bar -	\$20.00/person	\$24.50/person
4 Hour Open Bar -	\$22.00/person	\$26.50/person
5 Hour Open Bar -	\$24.00/person	\$28.50/person

*The Riverside offers only premium brand liquor on all bar service.
You may wish to upgrade your bar by offering top shelf Brands and
choose from our extensive list of options.*

Open Beer, Wine and Soda Bar

1 Hour -	\$13.00/person
2 Hour -	\$15.50/person
3 Hour -	\$17.50/person
4 Hour -	\$19.50/person
5 Hour -	\$21.00/person

One Bartender will be provided for each 75 guests.

The above prices are subject to 21% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2018

Wines

WHITE WINE SERVICE

New York

Riverside's House White:

Casa Larga Estate Pallido \$17.50

Chardonnay:

Casa Larga CLV \$23.75
Dr. Konstantin Frank \$32.75
Wagner Reserve \$41.00
Hunt Country \$26.75
Glenora \$27.75

Additional New York Whites:

Dr. Frank Semi Dry Riesling \$28.25
Fox Run Riesling \$28.75
Herman J. Weimer Gewurtzaminer \$39.50
Dr. Frank Rkatsiteli \$28.50
Glenora Seyval Blanc \$23.75

California

Chardonnay:

Night Harvest by R. H. Phillips \$18.50
Robert Mondavi Private Select \$25.00
Toasted Head \$28.75
Kendell Jackson Vintner's Reserve \$34.00
Clos du Bois-Russian River \$32.00
Baron Herzog \$29.75
La Crema-Monteray \$36.00
Franciscan Cuvee Sauvage \$67.00
Cakebread Cellars \$72.00

Additional California Whites:

Beringer Sauvignon Blanc \$21.00
Blackstone Pinot Grigio \$25.50
Robert Mondavi Fume Blanc-Napa \$36.00
Chateau St. Jean Pinot Gris \$26.00
Markham Vineyards Sauvignon Blanc \$27.75
Sterling Vineyards Riesling \$32.00
Stags' Leap Viognier \$46.00
Chimney Creek Sauvignon Blanc-Napa \$46.00

Additional Domestic Selections:

King Estate Pinot Gris (Oregon) \$31.50
Chateau St. Michelle Dry Riesling (Washington) \$26.00
Columbia Crest Chardonnay (Washington) \$33.00

France

Louis Jadot Pouilly Fuisse-Burgundy \$48.50
Sauvion Vouvray-Loire Valley \$28.00
Georges Duboeuf Cuvee Blanc – Beaujolais \$28.00
Mouton Cadet Sauvignon Blanc- Beaujolais \$29.00
Chateau de Sancerre Blanc-Loire Valley \$51.00

Italy

Santa Margherita Pinot Grigio Alto \$49.75
Bollini Chardonnay "Barricato40" \$25.75

Additional International Selections:

Kim Crawford Sauvignon Blanc-New Zealand \$31.00
Hardy's Chardonnay-Australia \$40.00
Blufeld Riesling-Germany \$25.75
Monkey Bay Sauvignon Blanc-New Zealand \$33.00
Lindemans Bin 65 Chardonnay-Australia \$21.00

Sparkling Wines & Champagne:

Cooks Extra Dry \$24.00
Mondoro Asti \$42.00
Martin & Rossi Asti \$46.00
Moet & Chandon Imperial \$98.00
Perrier Jouet Grando Brut \$105.00
Veuve Clicquot Brut Yellow \$115.00
Dom Perignon \$335.00

*The Rochester Riverside Convention Center proudly features
wines from New York's Finger Lake region as well as wines from around the world.*

The above prices are subject to 21% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2018

Wines

RED WINE SERVICE

New York

Riverside's House Red:

Casa Larga Estate Red	\$17.50
Dr. Konstantin Frank Merlot	\$38.75
Fox Run Cabernet Franc	\$30.75
Knapp Vineyards Merlot	\$35.00
Glenora Cabernet	\$32.00
Hosmer Winery Pinot Noir	\$32.00
Casa Larga Cab-Merlot	\$28.25
Salmon Run Meritage	\$33.00
Hunt Country Hunters Red	\$21.75

California

Cabernet Sauvignon:

Night Harvest by R. H. Phillips	\$18.50
Robert Mondavi Private Select	\$25.00
Paso Creek	\$26.50
The Dreaming Tree	\$29.00
Chateau St Jean-Sonoma	\$33.00
Francis Coppola Director's Cut	\$46.75
Rodney Strong Alexander Valley	\$43.00
Louis M. Martini-Napa Valley Reserve	\$52.00
Stags' Leap Artemis	\$90.00

Merlot:

Mirassou Winery	\$21.50
Beringer Classic	\$23.00
Blackstone	\$26.00
Simi	\$35.50
Charles Krug	\$36.75
Franciscan	\$41.00
Rutherford Hill	\$46.00
Trinchero Napa Valley-Chicken Ranch	\$75.00
Cakebread Cellars	\$97.00

Pinot Noir:

Blackstone	\$26.00
Beaulieu Vineyard-Coastal	\$31.00
La Crema-Monterey	\$37.50
Stags' Leap	\$49.00

Additional California Reds:

CigarZin	\$31.00
Seven Deadly Zins	\$36.00
St. Francis Old Vine Zinfandel	\$43.00
J Lohr Paso Robles Syrah, South Ridge	\$30.00
Estancia Meritage Paso Robles 2010	\$47.00
Franciscan Magnificat	\$96.00
Rodney Strong Symmetry	\$75.00

Additional Domestic Selections:

King Estate Acrobat Pinot Noir (Oregon)	\$33.00
Columbia Winery Syrah (Washington)	\$26.00

France

Georges DuBceuf MOULIN-A-VENT, Beaujolais	\$30.00
Louis Jadot Beaujolais-Villages, Burgundy	\$36.00
St. Emilion Chateau Franc Baudron Rouge	\$32.00
Chapoutier Cotes du Rhone "Belleruche"	\$32.00
Andre Brunel Chaeauf du Pape Rouge	\$75.00

Italy

Bartenura Valpolicella	\$32.00
Michele Chiarlo Barbera D'asti le Orme	\$30.00
Ruffino Chianti Classico	\$31.00
Bolla Sangiovese	\$31.00
Ruffino Modus 2011 Super Tuscan	\$46.00

Additional International Selection:

Lindeman's Bin 50 Shiraz	\$17.00
Kim Crawford Pinot Noir (New Zealand)	\$36.00
Mollydooker Cabernet (Australia)	\$38.00
Hardy's Shiraz (Australia)	\$46.00

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