

# EVENT MENUS

TO SCHEDULE YOUR MEETING PLEASE CALL 585-232-3595

OR

EMAIL: EVENTS@INNONBROADWAY.COM

## **Breakfast Packages**

## **Continental**

(For any size group)

Danish Pastries, Muffins,
Bagels w/ Butter, Cream Cheese & Jam
Fresh Brewed Coffees & Assorted Teas
\$10.95 Per Person

## **Hot Breakfast**

(For groups of 20 or more)

Scrambled Eggs, Crisp Bacon & Sausage Links
Country Home Fried Potatoes w/ Bell Peppers & Onions,
Fresh Brewed Coffees & Assorted Teas
\$14.95 Per Person

Please See A la Carte Offerings on page 4 to add to packages

#### **Breakfast/Brunch Enhancements**

(Available to add on to any Breakfast or Buffet)

Fresh Seasonal Fruits

House Made Assorted Cream Cheeses

(raspberry or maple-walnut) \$3.00 Per Person

House Made Artisanal Breads \$1.00 Per Person

Hard Boiled Eggs

Croissants & Muffins \$2.00 Per Person

Bagels w/ butter, cream cheese and jellies \$1.00 Per Person

Yogurt Parfait (vanilla yogurt, granola and \$3.50 Per Person

berries)

\$3.00 Per Person

Breakfast Pastries (fruit danishes, cinnamon rolls, pecan rolls and cinnamon crescents)

French Toast w/ local maple syrup \$4.00 Per Person

Breakfast Sandwich

(Choose 1 of each)

Cheese: American, Swiss, Cheddar \$4.00 Per Person

Meat: Bacon, Sausage, Ham \$7.00 Per Person

Roll: Pretzel, Hard Roll, Bagel,

Croissant

Assorted Mini Quiche

Chef Attended Omelet Station

(Minimum 20 guests) \$6.00 Per Person

Chef Attended Waffle Station \$8.00 Per Person

(Minimum 20 guests)

\$6.00 Per Person

\$4.50 Per Person

#### **Breakfast/ Brunch Beverage A La Carte Options**

(1 Gallon serves approx. 20 people)

Coffee Station \$50 Per Gallon

(1/2 Gal: Regular and Decaf, Hot Tea)

Pittsford Dairy Hot Cocoa \$30 Per Gallon

Enhancements: +\$5 Per Gallon

(Caramels, Mints, Marshmallows)

Fruit Punch \$35 Per Gallon

Champagne Punch \$55 Per Gallon

Mimosas \$50 Per Gallon

## Brunch Buffet

(For groups of 20 or more)

House Made Breakfast Pastries & Muffins
Scrambled Eggs
Crispy Bacon Strips & Sausage Links
Country Home Fried Potatoes w/ Bell Peppers & Onions
Belgian Waffles w/ Warm Local Maple Syrup

(Choose One)

#### **Spinach Salad**

w/ Dried Cranberries, Slivered Almonds & Creamy Honey PoppySeed Dressing

Caesar Salad

w/ Parmesan & Romano Cheeses & Garlic Croutons

#### **House Salad**

Mixed Greens w/ Balsamic Dressing

(Choose Two)

#### **Chicken Cutlets**

w/ Marsala Sauce & Mushrooms

#### **Roasted Chicken**

w/ Eggplant Caponata & Roast Chicken Au Jus

#### Vegetable Lasagna

Fresh Market Vegetables, layered w/ Béchamel & Marinara Sauces

#### **Vegetable Wellington**

Filled w/ Market Vegetables & Cheeses w/ Pesto, Spinach Cream Sauce

#### **Pan Seared Salmon**

w/ Tomato & Chive Vinaigrette

(Choose One)

Long Grain Wild Rice Seasonal Couscous

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Fresh Brewed Coffees & Assorted Teas

\$36.00 per Person

## Lunch Buffets

#### **Deli Buffet**

(for groups of 20 or more)
Assorted Cold Cuts & Cheeses
House Made Rolls & Assorted Breads
Potato Salad
Garden Salad w/ Balsamic Vinaigrette & Blue Cheese Dressings
Potato Chips

## \$16.00 Per Person

#### Soup and Salad Bar Buffet

(for groups of 20 or more)
Chef's Choice Soup
Assorted Mixed Greens,
Chicken or Tuna Salad, Hard Boiled Eggs,
Croutons, Peppers, Onions,
Tomatoes, Artichoke Hearts, Broccoli,
Cheddar Cheese, Cottage Cheese,
House Made Balsamic Vinaigrette & Blue Cheese Dressings
Warm Rolls

#### \$18.00 Per Person

#### **Italian Buffet**

(for groups of 20 or more)
Italian Sausage w/ Peppers & Onions
Baked Vegetable Lasagna
Greens & Beans
Caesar Salad w/ Parmesan & Romano Cheeses & Garlic Croutons
House Made Ciabatta Bread
\$19.00 Per Person

#### **Boxed Lunch**

(for any group size)
Assorted Sandwiches on Hard Roll
Includes:

Turkey, Ham, Roast Beef and Vegetarian Fresh Seasonal Fruit Chips

Brownie/Cookie

\$17.00 Per Person

Boxed Lunch Enhancement: House Salad, Macaroni Salad or Potato Salad + \$3.00 Per Person

(Assorted Pepsi products available for \$2.00 per bottle/can)

#### Served Luncheon

(Choose One)

Chef's Choice Soup House Salad w/ Balsamic Vinaigrette

(Choose One)

#### Pasta Primavera (V)

Sautéed Seasonal Vegetables tossed w/ Garlic, Fresh Basil, Olive Oil & Bowtie Pasta

#### **Grilled Marinated Chicken Caesar Salad**

w/ Garlic Croutons & Parmesan Cheese

#### Grilled Marinated Tenderloin & Mixed Green Salad (GF)

w/ Crumbled Bleu Cheese & Balsamic Dressing

#### **Open Face Meatloaf**

w/ Portabella Mushroom Gravy Served w/ Chips

#### **Grilled Chicken Sandwich**

w/ Pesto, Roasted Red Peppers and Provolone Cheese Served w/ Chips

Seasonal Vegetable Risotto (V, GF)

#### **Turkey Croissant**

w/ Turkey, Bacon and Swiss Cheese on a Croissant Served w/ Chips

#### Grilled Veggie Wrap

Assorted Grilled Vegetables, Feta Cheese & Herb Mayonnaise Wrapped in a Tortilla Served w/ Chips

**\$17.00** per person

(Assorted Pepsi products available for \$2.00 per bottle/can)

## Mid Afternoon Snack

(All snack options available for any group size)

I

House Made Assorted Cookies & Brownies \$4.95 per person

II

House Made Tortilla Chips
White Bean Sage Dip & Salsa
Mixed Nuts & Pretzels
\$7.95 Per Person

III

Granola Bars, Fresh Fruit, Cheese & Crackers \$9.95 Per Person

IV

House Made Roasted Red Pepper Hummus
White Bean Sage Dip
Pita Bread & Crudité Vegetables
\$8.95 Per Person

(Assorted Pepsi products available for \$2.00 per bottle/can)

## Hors D'oevres

(Hand Passed)

#### Package Selections \$100 per 50 pieces

(50 piece Minimum of each selection)

Roast Beef Bruschetta
Caprese Bruschetta w/ Fresh Basil
Fresh Vegetable Asian Spring Rolls w/ Dipping Sauces
Apple & Brie Wontons w/ Walnuts & Caramel Sauce
Roasted Vegetable Pinwheels
Watermelon Squares w/ Herbed Lemon Ricotta
Vegetable Stuffed Mushrooms
Spanakopita (Phyllo Triangles Stuffed w/ Spinach & Feta)
Spicy Chicken & Vegetable Kebobs
Prosciutto and Basil Crescent Pinwheels
Cheesy Arancini w/ Marinara Sauce
Bacon & Cheddar Stuffed Potatoes
Mushroom En Croute
Chicken Wellington

#### Premium Selections \$125 per 50 pieces

(50 piece Minimum of each selection)

Prosciutto Wrapped Fresh Mozzarella w/ Fresh Basil
Smoked Salmon Canapé w/ Dill Crème Fraîche
Prosciutto Wrapped Asparagus w/ Lemon Aioli Drizzle
Salmon Cakes w/ Citrus Horseradish Cream
Butternut Squash Spring Rolls w/ Peanut Sauce
Bacon Wrapped Dates
Chilled Shrimp Cocktail
Bacon Wrapped Scallops
Teriyaki Beef & Vegetable Kebobs
Fried Salmon Spring Rolls
Miniature Crab Cakes
Raspberry Baked Brie
Peking Duck Rolls w/ Hoisin Sauce
Gruyere & Chive Puffs
Beef Wellington

## Hors D'oevres

(Stationary Displays)

# Domestic & Imported Cheeses & Crackers \$4.00 Per Person

Seasonal Vegetables w/ Sun-dried Tomato Hummus or White Bean Sage Dip \$5.00 Per Person

Warm Spinach & Artichoke Dip w/ House Made Tortillas \$4.00 Per Person

> Marinated & Grilled Assorted Vegetables \$7.00 Per Person

#### **Assorted Sliders**

(1 and ½ sliders per person)

Roast Beef, Grilled Vegetable & Root Beer BBQ Pulled Chicken

\$8.00 Per Person

#### **House Made Sushi**

(6 roll minimum)
California Crab Roll, Salmon Roll & Vegetable Roll
\$9.00 per Roll (8 pieces)

#### **Cold Seafood Bar**

Oysters or Clams on The Half Shell, King Crab Legs & Shrimp \$140 per 50 pieces

## **Antipasto and Tapas Bar**

Roasted Red Pepper Hummus, Marinated Olives,
Genoa Salami, Sliced Prosciutto, Soppressata,
Pepperoni, Cherry Peppers, Goat Cheese, Sundried Tomatoes,
Grilled Zucchini, Grilled Portobello Mushrooms, Fresh Mozzarella & Baked Pita
\$12.00 Per Person

## Served Dinner

(Served Family Style for groups between 20 and 35)

All dishes served with House Made Ciabatta Bread and paired with Chef's Choice Seasonal Vegetable

#### (Choose One)

#### Served Soup or Salad Selection

See Page 15

(Choose Two)

Pan Roasted Chicken Breast (GF)	\$34
w/ Fennel & Honey Glaze	
Oven Roasted Stuffed Chicken Breast (GF)	\$36
w/ Smoked Gouda, Roasted Red Peppers &	
Artichoke Hearts	
Seasonal Vegetable Risotto (V, GF)	\$32
Vegetable Wellington (V)	\$32
w/ Market Vegetables w/ Pesto Cream Sauce	
Herb Marinated Pork Tenderloin (GF)	\$38
over Kale, White Beans & Pancetta	
Bavarian Smoked Pork Rib Chop (GF)	\$40
w/ Roasted Apple Butter Sauce	
Pan Roasted Chilean Seabass (GF)	\$44
w/ Lobster Cream Sauce	
Pan Roasted Salmon Filet (GF)	\$39
w/ Tomato & Chive Vinaigrette	
8oz Filet of Sirloin (GF)	\$44
w/ Red Wine Reduction Sauce	
<b>Twin Petite Filet Mignons (GF)</b>	\$47
Peppercorn Crusted w/ Brandy Cream Sauce	

(Choose One)

Select Starch

See Page 15

(Choose One)

Brownie w/ Nuts à la Mode Seasonal Fruit Crisp Chocolate Mousse Cups (GF) Vanilla Bean Cheesecake

#### Served Duos and Trios

Served with House Made Ciabatta Bread and Chef's Choice Seasonal Vegetable and Starch

(Choose One)
Served Soup or Salad Selection
See Page 15

(Choose One)

## **Chicken and Filet Mignon**

Pan Roasted Bone-in Chicken Breast & Grilled Petite 4oz Filet Mignon w/ a Red Wine Reduction

\$39

## **Shrimp & Filet Mignon**

Grilled Jumbo Shrimp (3) & Grilled Petite 4oz Filet Mignon w/ a Béarnaise Sauce

\$42

#### **Surf & Turf**

Grilled 8oz. Filet Mignon and 8oz Cold Water Lobster Tail w/ a Béarnaise Sauce

\$95

#### **Petite Surf & Turf**

Grilled Petite 4oz. Filet Mignon & Petite 5oz Cold Water Lobster Tail w/ a Béarnaise Sauce

\$51

#### **Chilean Seabass Filet & Petite Filet**

Pan Seared Seabass Filet & Grilled Petite 4oz Filet Mignon w/ a Choron Sauce

\$47

#### **Mixed Grill**

Grilled Petite 4oz. Filet Mignon, ¼ Rack of Lamb & Grilled Pork Tenderloin w/ a Red Wine Reduction

\$57

#### **Seafood Grill**

Pan Seared Seabass, Grilled Shrimp & Petite 5oz Cold Water Lobster Tail w/ a Choron Sauce

\$55

#### Chicken, Filet & Shrimp

Pan Roasted Bone-in Chicken Breast, Grilled Shrimp & Grilled Petite 4oz Filet Mignon w/ a Choron Sauce

\$48

## Stationed Dinner

(Available for groups between 35 and 100 seated and are open for 2 hours)

Stationed with House Made Ciabatta Bread

#### **Pasta Station**

**Bowtie and Penne** 

Pasta Enhancements: Cheese Filled Tortellini or Gnocchi

#### + **\$3.00** per person

Toppings Include

Basil Pesto, Creamy Alfredo, Marinara or Vodka Sauce, Mushrooms, Peppers, Black Olives, Onions, Tomatoes, Artichoke Hearts and Broccoli

#### **Salad Station**

(Choose One)

Spinach or Mixed Greens

(Choose Two)

Balsamic Vinaigrette, Blue Cheese or Honey Poppyseed Dressings

(Choose Four)

Tomatoes, Cucumbers, Carrots, Onions, Croutons, Broccoli, Pepperoncini, Red Peppers

Salad Enhancements: Eggs, Bacon, Cheeses, Blue Cheese Crumbles + \$1.00 each, per person

#### **Carving Station**

(Choose Two)

Slow Roasted Top Round of Beef

Roast Breast of Turkey

Roast Loin of Pork w/ Dried Fruit Stuffing & Port Wine Sauce

Honey Glazed Ham

Enhancements: Crown Roast of Pork or Roasted Leg of Lamb

+ **\$5.00** per person

Enhancements: Prime Rib or Tenderloin of Beef

+ \$9.00 per person

#### **Dessert Station**

(2 Per Person)

Chef's choice of house made miniature pastries

\$48 per person

## Dinner Buffet

(Served Family Style for groups between 20 and 35)

All dishes served with House Made Ciabatta Bread and paired with Chef's Choice Seasonal Vegetable

(Choose One)
Served Soup or Salad Selection
See Page 15

(Choose Three)
Specialty Side Selections
See Page 15

(Choose Two)

#### **Chicken Cutlets**

w/ Marsala Sauce & Mushrooms

#### **Roasted Chicken**

w/ Eggplant Caponata & Roast Chicken Au Jus

#### **Stuffed Chicken**

Filled w/ Smoked Gouda, Roasted Red Peppers and Artichoke Hearts

#### **Roast Loin of Pork**

w/ Dried Fruit Stuffing & A Port Wine Sauce

#### Vegetable Lasagna

Fresh Market Vegetables, layered w/ Béchamel & Marinara Sauces

#### Lemon Sole

w/ Shellfish & Herb Stuffing & Tomato Crab Butter Sauce

#### **Oven Roasted Salmon**

w/ Tarragon Cream Sauce

#### **Sliced Top Round of Beef**

w/ Natural Au Jus

(Chef Attended add \$100)

Enhancement: Additional Entrée or Side Selection

+ \$4.00 per person

Enhancements: Prime Rib or Tenderloin of Beef

+ \$9.00 per person

**Served Dessert:** Choose One

Brownie w/ Nuts à la Mode Seasonal Fruit Crisp Chocolate Mousse Cups (GF) Custard Filled Crème Puff

**\$44.00** per person

## **Dinner Accompaniments**

#### **Soup Selections**

Cream of Asparagus (V, GF)

Minestrone (V)

Traditional Italian Wedding Soup

Butternut Squash w/ Crispy Shitake Mushrooms (V, GF)

Broccoli & NY State Cheddar Cheese (V, GF)

Beef & Barley w/ Seasonal Vegetables

Chef Specialty Seasonal Soup

#### **Salad Selections**

Traditional Ceasar Salad w/ Garlic Croutons, Aged Parmesan, Reggiano and Pecorino Romano Cheeses

Garden Salad w/Balsamic Vinaigrette

Spinach Salad w/ Slivered Almonds, Dried Cranberries & Honey Poppyseed Dressing

#### **Specialty Sides**

Mashed Potatoes (V, GF)
Herb Roasted Potatoes (GF)
Seasonal Vegetable Couscous (V)
Long Grain Wild Rice (V, GF)
Potatoes Au Gratin (V, GF)
Maple Bourbon Mashed Sweet Potatoes (V, GF)
Baked Macaroni and Cheese
Twice Baked Potatoes (GF)

Edamame and Sweet Corn Salad (V, GF)
Tomato, Cucumber and Basil Salad (V, GF)
Three Bean Salad (V, GF)
Broccoli, Toasted Almond and Raisin Salad (V, GF)
Macaroni Salad (V)

## **Dessert Selections**

## **Specialty Cakes**

(Can be cut in to various sizes)

#### **Blackout Cake**

Layers of Chocolate Cake, Chocolate Pudding all topped w/ Chocolate Ganache & Chocolate Cake Crumbs

\$65

#### **Chocolate Peanut Butter Mousse Cake**

Layers of Chocolate Cake, Peanut Butter Mousse, Chocolate-Peanut Butter Mousse all Topped w/ Ganache & Chopped Peanuts

\$65

#### **Broadway Carrot Cake**

Layers of our Special Carrot Cake w/ Cream Cheese Frosting, Chopped Pecans, Crushed Pineapple & Toasted Coconut

\$65

#### Orange - Chocolate Cake

Chocolate Cake Layered w/ Orange Buttercream Frosting & Chocolate Curls

\$65

#### **Lemon Cake**

Layers of White Cake, Lemon Curd & Pastry Cream w/ Lemon Butter Cream

\$65

#### **Broadway Chocolate Cake**

Two Layers of Chocolate Cake w/ Vanilla Cheesecake in between covered w/ Chocolate Ganache

\$65

#### **Fresh Berry Tart**

Strawberries, Raspberries, Blackberries & Blueberries w/ Vanilla Custard & Apricot Glaze

\$55

## Flourless Chocolate Cake (GF)

Bittersweet Flourless Cake Topped w/ Chocolate Ganache

\$50

## **Dessert Selections**

#### **Cheese Cakes**

Traditional Vanilla Bean

Almond Joy ~ Coconut, Almonds and Milk Chocolate Ganache

Black & White ~ One layer of Vanilla and Chocolate

Chocolate Chocolate Chip ~ Chocolate Cookie Crust

White Chocolate Raspberry Swirl

Peanut Butter Cup

\$50

#### **Miniature Pastries**

Flourless Chocolate Cakes (GF)
Chocolate Dipped Strawberries (GF)
Vanilla Cheese Cake Tarts
Mixed Nut Tarts
Chocolate Mousse Cups (GF)
Chocolate Truffles
Double Chocolate Fudge Brownies
Lemon or Key Lime Tartlets
Mini Cannolis
Cream Puffs
Assorted Miniature Specialty Cakes

Crème Brulee (GF)

Assorted Mousse Shooters Seasonal Fruit Crisps

\$18 per dozen

# Bar Information

## **Cash or Hosted Bar Pricing**

(based on consumption)

Call Cocktails	\$7.00	House Wine	\$9.00
Call Specialty	\$9.00	House Champagne	\$8.00
Premium Cocktails	\$8.00	Imported Draft Beers	\$4.00
Premium Specialty	\$10.00	Soft Drinks	\$2.00

## **Open Bar Package**

(priced per person per hour)

	Beer, Wine and Soda	Call Brands	Premium Brands
1 Hr	\$12.00	\$14.00	\$16.00
2 Hrs	\$18.00	\$21.00	\$24.00
3 Hrs	\$24.00	\$28.00	\$32.00
4 Hrs	\$30.00	\$35.00	\$40.00
5 Hrs	\$36.00	\$42.00	\$48.00

## **Bar Enhancements**

<b>Draft Beer Enhancement</b> (only available with open bar option)	\$100 per keg upgraded
Wine Service (Priced per bottled opened)	\$28 per opened bottle
House Champagne Toast (short pour)	\$3.00 per person
Unlimited Juice and Soda	\$5.00 per person
Pittsford Dairy Hot Cocoa Enhancements: (Caramels, Mints, Marshmallows)	\$30 Per Gallon +\$5 Per Gallon
Fruit Punch	
Champagne Punch	\$35 Per Gallon
Mimosas	\$55 Per Gallon
	\$50 Per Gallon

## **Brand Comparison**

#### Call Brand

Whiskey: Seagram's Seven Crown

Gin: Beefeater's

Vodka: Absolute

Bourbon: Jim Beam

Scotch: Dewar's White Label

Rum: Bacardi & Captain Morgan

Tequila: José Cuervo

Liqueurs: ———

#### **Premium Brands**

Whiskey: Crown Royal or Jack Daniel's

**Gin:** *Tanqueray* 

Vodka: Kettle One or Grey Goose

**Bourbon:** Knob Creek

Scotch: Johnny Walker Black Label

Rum: Bacardi & Captain Morgan

**Tequila:** Patron Silver

Liqueurs: Amaretto/Bailey's/Kahlúa

#### Inn on Broadway

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Please note New York State sales tax of 8% and 20% service charge are added to all final bills. The service charge is designated to pay for the staffing of your event, not a gratuity. Food and beverage minimums may apply. Saturday night weddings may have minimum expenditure requirements. All events must be paid in full one week prior to the event; Final bills are based on final counts given.

Please contact the event coordinator to schedule your event @ events@innonbroadway.com

