



THE INN
ON BROADWAY

EVENT
MENUS

TO SCHEDULE YOUR MEETING

PLEASE CALL 585-232-3595

OR

EMAIL: EVENTS@INNONBROADWAY.COM

All Events Packages

Include:

- ~ Personal Event Coordinator to assist in arranging special details for your event, such as florals, rentals, decorations, customized menus etc.
- ~ Ivory table linens
- ~ 10% off best available hotel rate for all guests
- ~ Complimentary valet parking for all guests
- ~ 5 hour time block
- ~ Complimentary 10" round mirror and votive candles for centerpieces

Price List for A/V Equipment Rental

(All prices are based on per item/day)

Projection Screen, Table and Extension Cords	\$25
Flip Charts and Markers	\$35
Cordless Hand-Held Microphone	\$20
Teleconferencing Equipment	\$100
Designated Phone Line Only (for TC)	\$50
TV/VCR Combo	\$100
Easels	\$10
LCD Projector	\$100
Flat Panel LCD Television	\$100
Piano	\$100

All pricing will include a 22% event production fee and 8% sales tax

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	\$3.00 Per Person
House Made Assorted Cream Cheeses <i>(raspberry or maple-walnut)</i>	\$1.00 Per Person
House Made Artisanal Breads	\$2.00 Per Person
Hard Boiled Eggs	\$1.00 Per Person
Croissants & Muffins	\$3.50 Per Person
Bagels w/ butter, cream cheese and jellies	\$3.00 Per Person
Yogurt Parfait <i>(vanilla yogurt, granola and berries)</i>	\$4.50 Per Person
Breakfast Pastries <i>(fruit danishes, cinnamon rolls, pecan rolls and cinnamon crescents)</i>	\$4.00 Per Person
French Toast w/ local maple syrup	\$4.00 Per Person
Breakfast Sandwich <i>(Choose 1 of each)</i>	\$7.00 Per Person
Cheese: American, Swiss, Cheddar	
Meat: Bacon, Sausage, Ham	
Roll: Pretzel, Hard Roll, Bagel,	\$6.00 Per Person
Croissant	\$8.00 Per Person
Assorted Mini Quiche	
<i>(Minimum 20 guests)</i>	
Chef Attended Omelet Station	\$6.00 Per Person
Chef Attended Waffle Station	\$6.00 Per Person

Breakfast/ Brunch Beverage A La Carte Options

(1 Gallon serves approx. 20 people)

Coffee Station <i>(1/2 Gal: Regular and Decaf, Hot Tea)</i>	\$50 Per Gallon
Pittsford Dairy Hot Cocoa	\$30 Per Gallon
Enhancements: <i>(Caramels, Mints, Marshmallows)</i>	+\$5 Per Gallon
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

~

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

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

(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)

	<i>Beer, Wine and Soda</i>	<i>Call Brands</i>	<i>Premium Brands</i>
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

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

26 Broadway

Rochester, NY 14607

(585) 232 3595

www.innonbroadway.com

events@innonbroadway.com

Please note New York State sales tax of 8% and 22% event production fee 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



THE INN
ON BROADWAY