

# CATERING MENU

## 2024





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# INFORMATION

## **PRICING AND PAYMENT STRUCTURE**

Please send us an email to inquire about available dates and pricing.

Important information to include when inquiring:

- Date, location, rough estimate of guest total
- Style of party (Small bites, buffet, plated, corporate luncheon)
- Menu choice (Can be modified and adjusted)
- Allergies or other pertinent information

Pricing based on menu/packages chosen as well as choices made within that menu. Deposit of 50% required to secure date. Final headcount and remaining balance due 1 week prior to date of event.

## **CATERING DELIVERY AND SET-UP**

Delivery of food included in final price. Buffet and hors d'oeuvre selections dropped off in disposable platters/pans unless otherwise agreed upon. Buffets and grazing tables provided and set-up upon request. Flatware and the likes may be provided upon request.

## **DESSERTS AND BEVERAGES**

Desserts and beverages not included in final price unless previously agreed upon. May provide these services for slight uncharge. Reference dessert menu or inquire for custom desserts.

# HORS D'OEUVRES MENU

## COLD HORS D'OEUVRES

SESAME CHICKEN SALAD ON WONTON

SLICED WAGYU SIRLOIN ON CROSTINI  
W/ ARUGULA AND ONION MARMALADE

CHICKEN TOSTADA  
W/ SALSA VERDE, CREMA

GRILLED AND CHILLED SHRIMP COCKTAIL  
W/ BLOODY MARY COCKTAIL SAUCE

DEVILED EGGS  
CHIPOTLE YOLKS, PICKLED JALAPENO, TORTILLA STRIPS

CAPRESE SKEWER  
CHERRY TOMATO, MOZZARELLA, BASIL, BALSAMIC GLAZE

MINI LETTUCE WRAP  
GROUND CHICKEN, PICKLES, CRISPY CARROT

BEET TARTARE  
W/ FETA, CANDIED NUTS, ARUGULA

BRUSCHETTA CROSTINI  
TOMATO BRUSCHETTA, PECORINO ROMANO



## HOT HORS D'OEUVRES

PORK BELLY STEAM BUNS  
W/ PICKLED VEGETABLE AND CRISPY CARROT

CUBAN SANDWICH SLIDER  
BRAISED PORK, SLICED HAM, PICKLE, SWISS, MUSTARD AIOLI

MEATBALLS ALLA VODKA  
W/ HERB RICOTTA

SWEET POTATO LATKE  
W/ GOAT CHEESE AND WALNUT

FRIED GOAT CHEESE  
SEASONAL JAM, BALSAMIC GLAZE

MINI FRIED CHICKEN BOWL  
W/ MASHED POTATO, CORN, GRAVY

TRUFFLE PARMESAN ARANCINI  
W/ MARINARA

CHICKEN CUTLET SLIDER  
ROASTED RED PEPPER, MOZZARELLA, ARUGULA, HERB AIOLI

MINI BIRRIA TACOS  
CHILI BRAISED BEEF, ACCOMPANIMENTS

CRAB CAKES  
REMOULADE, FRESH DILL

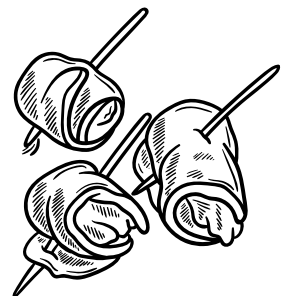
SHORT RIB GRILLED CHEESE  
W/ CAJUN TOMATO BISQUE

SKIRT STEAK SKEWERS  
W/ CHIMICHURRI

CHILI CUP  
ON TORTILLA CHIP W/ CHEESE

STUFFED CHICKEN PINWHEELS  
SWISS CHARD, FETA, ONION, CHILES. W/ CAJUN TOMATO SAUCE

FRIED POTATO BALLS  
CHEDDAR CHEESE, JALAPEÑO. W/ CREMA



## GRAZING DISPLAYS

PRICED PER PERSON

FARMHOUSE CHARCUTERIE  
A SELECTION OF LOCAL ARTISAN CHEESES,  
CURED MEATS, NUTS, FRUITS, OLIVE  
TAPENADE, HERB RICOTTA, CROSTINI.

CRUDITES  
CRISP VEGETABLES, PITA BREAD, CHEF'S  
SEASONAL SELECTION OF DIP.

CHIPS N DIP  
HOUSE MADE SALSA, WARM QUESO

CONTACT US REGARDING FULLY  
CUSTOMIZABLE BUFFET/PLATED  
EVENTS.

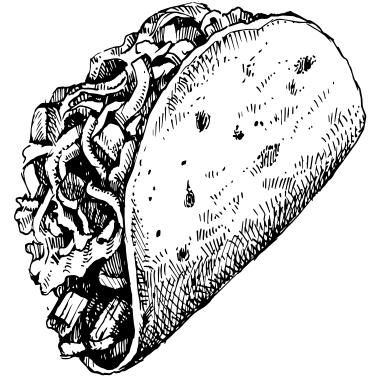
585-694-5211

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# BUFFET MENUS



## LATIN FLARE



### PROTEINS

CHOICE OF 2

- CHICKEN CHILE VERDE
- CARNITAS (SLOW ROASTED TENDER PORK)
- CARNE ASADA (MARINATED & GRILLED STEAK)
- CLASSIC GROUND BEEF

### SIDES

INCLUDES ALL

- SPANISH STYLE RICE AND BEANS
- REFRIED BEANS
- HOUSE FRIED CHIPS AND SALSA VERDE

### ACCOMPANIMENTS

INCLUDES ALL

- WARMED FLOUR AND CORN TORTILLAS
- CHIPOTLE SAUCE, HOUSE TACO SAUCE, LIME CREMA
- BLACK BEANS, CORN PICO, LETTUCE, TOMATO, PICKLED JALAPEÑO, PICKLED ONIONS
- VARIETY OF CHEESES

\*ADD WARM QUESO FOR SLIGHT UPCHARGE\*

# BUFFET MENUS



## MANGIA



### PROTEINS

CHOICE OF 2

- CHICKEN (GRANDMAS CUTLETS, CHICKEN PARM, CHICKEN PICCATA)
- SAUSAGE WITH PEPPERS AND ONIONS
- PAPA'S BEEF BRACIOLE
- FAMILY RECIPE MEATBALLS

### THE PASTA

ONE CHOICE

- PENNE ALLA VODKA
- POTATO GNOCCHI WITH PESTO
- PAPARDELLE BOLOGNESE
- TORTELLINI ALFREDO

### VEGETABLES

ONE CHOICE

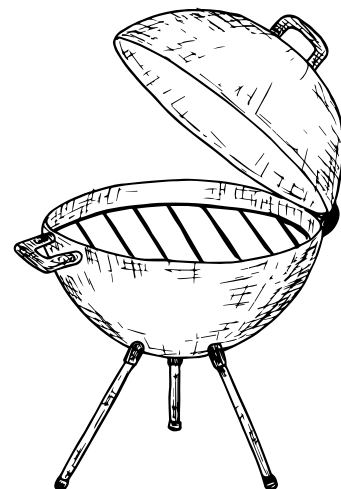
- GRILLED GARLIC PARMESAN ASPARAGUS
- SWEET CHILI BRUSSELS SPROUTS AND BACON
- SAUTÉED BROCCOLI AND CAULIFLOWER
- GREEN BEANS

**\*INCLUDES BUFFET SIZE HOUSE SALAD AND WARM BREADS\***

# BUFFET MENUS



## COOKOUT



### PROTEINS

CHOICE OF 2

- SMOKY BROWN SUGAR BBQ PULLED PORK
- STICKY GLAZED BABY BACK RIBS
- SMOKED BRISKET
- SLOW ROASTED HALF CHICKEN
- MARINATED AND GRILLED SKIRT STEAK

### THE SIDES

CHOICE OF 3

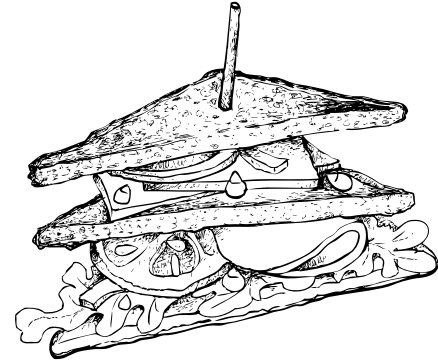
- CLASS MAC SALAD
- MARINATED PASTA SALAD
- MAC N CHEESE
- CAJUN CORN
- SALT POTATOES
- ROASTED VEGETABLE MEDLEY

**\*INCLUDES BUFFET SIZE HOUSE SALAD, ASSORTED BREADS,  
AND APPROPRIATE CONDIMENTS\***

# BUFFET MENUS



## SANDWICHES



### SANDWICH PLATTER

INCLUDES ALL

- TURKEY CLUB
- HAM AND SWISS
- ROAST BEEF ON CIABATTA
- MARINATED ROASTED VEGGIE WRAPS
- CHICKEN SALAD CROISSANT

### THE SIDES

CHOICE OF 3

- HOUSE MIXED GREEN SALAD
- EASY CAESAR SALAD
- MARINATED PASTA SALAD
- CLASSIC MAC SALAD
- MEDITERRANEAN SALAD
- ASSORTED FRUIT SALAD

**\*INCLUDES HOUSE FRIED CHIPS AND APPROPRIATE  
CONDIMENTS\***



# BUFFET MENUS

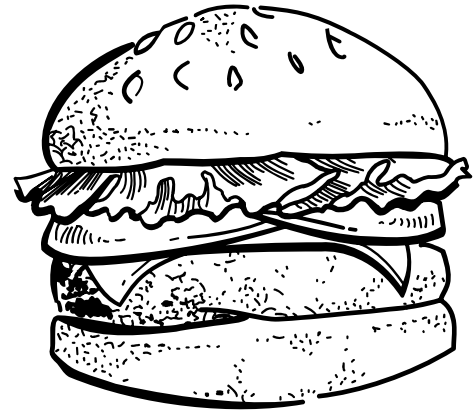


## ROCHESTER STAPLE

### GARBAGE PLATE BASE

2 CHOICES

- HAMBURGERS AND CHEESEBURGERS
- RED AND WHITE HOTS
- CHICKEN FINGERS
- GRILLED CHEESE



### THE SIDES

CHOICE OF 2

- CLASSIC MAC SALAD
- CRISPY HOMEFRIES
- MAC N CHEESE
- BEER BATTERED FRENCH FRIES

### THE ACCOMPANIMENTS

INCLUDES ALL

- SIGNATURE MEAT HOT SAUCE
- CHOPPED WHITE ONION
- KETCHUP, MUSTARD, RELISH
- ROLLS AND BUTTER

# BUFFET MENUS



## SIGNATURE BRUNCH

### STUFFED FRENCH TOAST

HAZELNUT, STRAWBERRY, CINNAMON SUGAR

### EGG BITES

POTATO, JALAPENO, CHEDDAR, CHIVE



### YOGURT PARFAIT

GREEK YOGURT, VANILLA ALMOND GRANOLA,  
MIXED BERRIES, HONEY

### FRUIT SALAD

WATERMELON, CUCUMBER, FETA, BASIL

### PASTA SALAD

SAUSAGE TORTELLINI, ARUGULA, PEPPERONCINI  
PEPPERS, CHERRY TOMATO, RED ONION, GRATED  
PARM, VINAIGRETTE

### CHICKEN CUTLETS

SHAVED PARM, LEMON VINAIGRETTE

### SEASONAL ROASTED VEGETABLES



## HORS D'OEUVRES

### GRAZING TABLE

CHEF'S SELECTION OF LOCAL AND IMPORTED CHEESES, CURED MEATS, ROASTED AND PICKLED VEGETABLES, OLIVES, MISCELLANEOUS TAPANADES AND JAMS.

ASSORTMENT OF BREADS, CROSTINIS, AND CRACKERS.

CHOICE OF TWO STATIONARY HORS D'OEUVRES FROM OUR LIST

### FIRST ROUND

PACKAGE INCLUDES ONE SALAD AND ONE PASTA CHOICE

#### THE SALAD CAESAR

CHOPPED ROMAINE, SHAVED BRUSSEL SPROUTS, BACON LARDON, PICKLED ONION, ALMOND, SHAVED PARMESAN, CAESAR DRESSING

#### BEET

BABY SPINACH AND KALE, ROASTED BEETS, CRUMBLY BLEU CHEESE, APRICOT, CANDIED NUTS, CARAMELIZED ONION, CHARRED SHALLOT VINAIGRETTE

#### GARDEN

MIXED GREENS, CARROT, CELERY, ONION, CUCUMBER, CHERRY TOMATO, SOURDOUGH CROUTON, BALSAMIC VINAIGRETTE

#### THE PASTA PAPPARDELLE

VODKA SAUCE, BABY SPINACH, GRATED PARM

#### SPAGHETTI

VEGETABLE BOLOGNESE, FRESH BASIL, HERB RICOTTA

#### RAVIOLI

HERB RICOTTA STUFFED RAVIOLI, CLASSIC MARINARA

#### GNOCCHI

BASIL PESTO, TOASTED BREADCRUMBS, GRATED PARM

## MAINS PROTEIN CHOICE OF TWO

### BEEF

#### NY STRIP STEAK

W/ CHIMICHURRI AND HERB BUTTER

#### SHORT RIB

RED WINE BRAISED, CRISPY ONIONS

#### SKIRT STEAK

CAJUN RUBBED AND GRILLED, PICKLED VEGETABLES

### CHICKEN

#### CHICKEN DIJON

WHITE WINE BRAISED CHICKEN THIGHS, DIJON CREAM SAUCE

#### CUTLETS

THIN FRIED CHICKEN CUTLETS, LEMON VINAIGRETTE, SHAVED PARM

#### CHICKEN ROULADE

SWISS CHARD, FRESNO PEPPER, ONION, FETA CHEESE, CAJUN TOMATO SAUCE

### FISH

#### SALMON

CASHEW CRUSTED, HONEY MUSTARD GLAZE, MANDARIN ORANGE

#### FRIED FISH

CRISPY FRIED COD, TARTAR SAUCE, LEMON

#### AHI TUNA

SOY MARINATED STEAKS, PAN SEARED, EVERYTHING SEASONING, CABBAGE SLAW

### VEGETABLE

CHOICE OF TWO

#### BRUSSEL SPROUTS

SWEET CHILI GLAZE, BACON

#### RAINBOW CARROTS

GRILLED AND HONEY GLAZED, CAJUN NUTS

#### ASPARAGUS

GARLIC PARMESAN CRUSTED

### STARCH

CHOICE OF ONE

#### RISOTTO

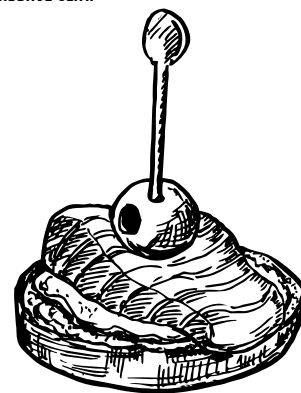
PARMESAN, TRUFFLE

#### HASSELBACK POTATOES

CHEDDAR, SOUR CREAM

#### SWEET POTATO

SLOW ROASTED, CANDIED NUTS, GOAT CHEESE



## PACKAGES

### FULL SERVICE

INCLUDES ALL COURSES SHOWN AND CHOICE OF FAMILY STYLE DESSERT

### FAMILY MEAL

INCLUDES ALL COURSES SHOWN WITHOUT DESSERT.

### JUST STARTERS

INCLUDES THE GRAZING TABLE AND TWO HORS D'OEUVRES FROM OUR LIST

# Dessert MENU

## CLASSIC COOKIES COOKIE TRAY STYLE

Chocolate chip, sugar, lemon, snickerdoodle, peanut  
butter, double chocolate

*\*price determined by quantity\**

## DELUXE COOKIES BY THE DOZEN

- Peanut Butter with Bacon Jam & PB drizzle
- Red Velvet with Cream Cheese frosting
- Cowboy Style; chocolate chips, toasted pecans, shaved coconut & oats
- Blueberry Lemon “Muffin”

## DIPPED TREATS BY THE DOZEN

Cake Pops: chocolate, vanilla, confetti

Chocolate Covered Strawberries

Rice Krispie Treat

Pretzel Rod

*\*dipped treats have the option of milk, dark and white chocolate. Each dipped treat comes with choice of sprinkle (rainbow, sanding sugars, pearls)*

## BROWNIES/BARS BY THE DOZEN

Double Fudge Brownie

Chocolate Chip Blondie Bar

Confetti Blondie Bar

CAKES AND CUPCAKES  
AVAILABLE UPON REQUEST