

APPETIZERS

French Onion Soup

Sautéed Onions in a Rich Broth Topped with Garlic Croutons and Melted Provolone Cheese

Sorbet Intermezzo

Try a Nice Cool Refreshing Sorbet in Between your Salad & Entrée Selection. Flavors include Lemon, Raspberry or Orange

Soup du Jour

Homemade Daily by our Chef

Seafood Bisque

Shrimp & Scallops in a Creamy Bisque with a Hint of Sherry

Shrimp Cocktail

Four Ice Cold Jumbo Gulf Shrimp served with a Tangy Cocktail Sauce and Fresh Lemon Wedge

Tomato & Mozzarella Salad

Sliced Tomatoes and Fresh Mozzarella Cheese Garnished with Fresh Basil and Drizzled with Balsamic Vinaigrette

Pasta Purses

Miniature Pasta Purses filled with Six Cheeses and Topped with Chef Prepared Vodka Sauce

House Desserts

NY Style Cheesecake	Chocolate Mousse	German Chocolate Cake
Double Chocolate Cake	Pecan Pie	Apple Pie
Carrot Cake		Chocolate Chip Pie

Dessert Enhancements

Italian Lemon Cake	Turtle Cheesecake	Chocolate Mousse Cake
Bananas Foster Cheesecake	Peanut Butter Pie	White Chocolate Macadamia

All Banquet Charges will be Subject to a Taxable 19% Service Charge and State Sales Tax

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