



ROCHESTER AIRPORT

DINNER BUFFETS

Classic Dinner Buffet

Garden Greens with Assorted Dressings
An Assortment of Fresh Baked Rolls with Creamy Butter
Chef's Choice of Two Gourmet Salads
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Ice Tea
Served Chef's Choice House Dessert

Choice of Two Accompaniments

Steamed Broccoli & Red Peppers
Fresh Seasonal Vegetable Medley
Snow Peas and Baby Carrots
Green Beans Almondine
Rice Pilaf
Amaretto Glazed Baby Carrots
Garlic Mashed Potatoes
Twice Baked Potato

Choice of Two or Three of the Following Entrees

Chicken French Sautéed in a Lemon Butter Sauce
Sliced London Broil with a Mushroom Bordelaise Sauce
Chicken Divino
Shrimp Scampi
Roast Loin of Pork with Apple Raisin Dressing
Chicken Stitzel
Sliced Sirloin with a Mushroom Bordelaise Sauce
Seafood Au'Gratin
Georgia Chicken
Baked Ham with a Bourbon Raisin Sauce
Sole Florentine
Chicken Marsala

Buffet Enhancements

Pasta with Sautéed Mushrooms, Diced Tomatoes & Scallions in a Red Pepper Cream Sauce or Pasta
Parmesan with Marinara Sauce & Melted Mozzarella Cheese

Chef Carved Top Sirloin of Beef, Honey Baked Ham, Roasted Turkey Breast or Roasted Pork

Chef Carved Prime Rib of Beef

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