



ROCHESTER AIRPORT

SPECIALTY STATIONS & DISPLAYS

Enhance your menu selection by adding any of these Specialty Stations to your Event
Combine a Minimum of 3 for a Stations Party!
(Stations are available for a length of 90 minutes)

Fresh Pasta Station

Cheese Tortellini, Cavatappi Corkscrew & Spinach Pastas, Prepared by our Chef in your Room with Marinara, Pesto & Alfredo Sauces Along with a Variety of Accompaniments.

Whole Roasted Turkey Breast

Carved by our Chef, with Cranberry Sauce, Pan Gravy, Rolls & Condiments

Whole Sugar Cured Ham

Carved by our Chef, with a Honey Mustard Sauce and Fresh Biscuits

“Make Your Own” Fajitas

Marinated Chicken & Beef Fajita Strips, Warm Flour Tortillas, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Green Onions, Sour Cream, and Salsa

Top Sirloin of Beef

Chef Carved Sirloin of Beef served with Petite Rolls, Horseradish Sauce, & Aus Jus

Roasted Pepper Beef Tenderloin

With Whole Grain Mustard, Assorted Rolls; Expertly Carved by our Chef

Fresh Fruit, Cheese & Vegetable Trays

An Array of Fresh Sliced Seasonal Fruits & Melons

An Array of Imported & Domestic Cheeses

An Array of Fresh Seasonal Garden Vegetables

Brie Wheel en Croute

Whole Brie Wheel Encrusted in Flaky Pastry & Baked Golden Brown. Served Warm with Crusty French Bread

Chips & Dip Ole’

Our Very Own Seven Layer Mexican Dip served *Caliente* with Fresh Corn, Tortilla Chips, Salsa, & Sour Cream

Miniature Pastry Station & Coffee Service

Enjoy an Assortment of your Favorite Miniatures...Eclairs, Connolis, Cream Puffs, \$ Napoleons
Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Regular and Herbal Hot Teas with Flavored Creamers

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