



CULINARY OFF SITE OFFERINGS

E M P I R E

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a celebration for your palate.

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Please inquire about delivery fees from the Empire Event Center to the venue/location and back.

If you would like to have disposable plates, napkins, and silverware this is included in the prices.
If you would like to have real chinaware, real plates, and glass water goblets there is an extra fee of \$2 per person.
If your venue/place does not allow glass goblets, ask about our real nice plastic water glasses for off-site events.



Breakfast Buffet prices are applicable to a minimum of 15 guests.

For groups less than 15 guests, add \$3.00 per person.

Chef fee additional \$75.00. Breakfast Buffet prices are applicable to a minimum of 15 guests Buffet can stay out for up to two hours

All prices are subject to a 22% service charge and applicable sales tax. Only Coffee and Water Is Included With Breakfasts , except Continentals.

The Continental

Freshly Brewed Regular and Decaffeinated
Coffee, Gourmet Tea Display,

Fresh Fruit Display, an Assortment of Freshly

Baked Breakfast Pastries, Assorted Individual Yogurt, Breads
and Muffins

\$20.00 per person

The Farmer's Classic

Scrambled Eggs Topped with Colby Jack Cheese and Fresh
Chives, American Fries and Sausage Links or Bacon.

\$25.00 per person

Biscuits and Gravy

Homemade Sausage Gravy served over Bakery Fresh Biscuits.

Served with Scrambled Eggs
and Cheesy Hashbrowns.

\$21.00 per person

Chicken and Waffles

Hand Dipped Chicken Tenders, Waffles, Served with Syrup on the side

\$17.00 per person .

The Gourmet Continental

Freshly Brewed Regular and Decaffeinated Coffee, Gourmet Tea
Display, Orange Juice, an Assortment of Yogurt, Homemade
Granola, Assorted Breakfast Pastries, Breads and Muffins and
Seasonal Fresh Fruits

\$24.00 per person

Denver Egg Bake (Vegetable Option Available)

Ham, Peppers, Onion and Colby Jack Cheese Layered in a Pastry
Crust and baked with Whipped Eggs. Served with American Fries
and Fruit Display.

\$23.00 per person

(with `steak) \$26.00 per person

Vegetarian \$21.00 per person

The Healthy Choice Egg White

Farm Fresh Eggs with Red Peppers, Asparagus and Grilled
Mushrooms. Finished with Mozzarella Cheese. Served with Fresh
Berries and Low Fat Turkey Bacon.

\$23.00 per person

Bagel Bar

Assorted Bagels, Sliced Avocados, sliced tomatoes, lox's, and
assorted cream cheeses.

\$8.00 per person .

Additional Items to Enhance Your Breakfast

Pancakes or French Toast with Maple Syrup \$3.00 per person Crème Brulee French Toast \$18 per person

Oatmeal with Brown Sugar and Raisins \$3.00 Omelet Station with a Variety of Breakfast Fixings Prepared to Order * \$4.00 per person

Juice \$21.00 per Gallon



Cookies

Assorted Homemade Cookies
\$26.00/dozen

Bars

Assorted Bars and Brownie's
\$25.00/dozen

Pastries

Assorted Breakfast Pastries &
Danish \$23.00/dozen

Assorted Muffins
\$30.00 / dozen

Gourmet Doughnuts
\$30 / dozen

Beverages

Regular & Decaf Coffee \$30.00 / gallon

Lemonade, Fruit Punch, or Iced Tea \$21.00
/ gallon

Hot Tea by Bag \$3 each

Cranberry, Apple or Orange Juice
\$21.00 / gallon

Milk (White 2% or Skim, or Chocolate)
\$21.00 / gallon

Assorted Soft Drinks \$3.00 / each

Bottled Water \$3.00 / each



Add Cup of soup to any selection + \$3.00 per person.

Crispy Chicken Salad

Fresh Cut Romaine Lettuce Served with Tomatoes, Hard-Boiled Eggs, Green Onions, Shredded Cheddar and Crispy Chicken Tenders. Served with Choice of Dressing and Bread Stick.
\$16.00 per person

Berry Almond Chicken Salad

Fresh Cut Romaine and Arugula Lettuce Blend, Asiago Cheese, Crumbled Bacon, Sliced Almonds, Dried Cranberries, Fresh Berries and a Raspberry Merlot Vinaigrette Dressing. Topped with Grilled Chicken Breast. Served with Bread Stick.
\$16.00 per person

Chicken Caesar Wrap

Grilled Chicken with Fresh Romaine, Shaved Parmesan Cheese and Tossed with Caesar Dressing - Wrapped in a Herb Tortilla Served Served with Chips and Whole Fruit or Cookie.
\$17.00 per person

The Original Roast Beef Dijon

Oven Roasted Roast Beef, Provolone Cheese, Red Onion and Dijon Mustard. Served on Fresh Baked Focaccia Bread. Served with Chips and Whole Fruit or Cookie.
\$17.00 per person

Vegetarian Wrap

Fresh Peppers, Red Onions, Cucumbers, Leaf Lettuce and Swiss Cheese. Served with Chips and Whole Fruit or Cookie.
\$13.00 per person

The Deli Italian

Salami, Pepperoni, Ham, Mozzarella, Provolone, Red Onion, Olives, Leaf Lettuce, Tomato and a Basil Pesto Aioli on Fresh Baked Focaccia Bread. Served with Chips and Whole Fruit or Cookie.
\$17.00 per person

The All American

Oven Roasted Turkey and Baby Swiss, piled on a Buttered Croissant with Leaf Lettuce and Sliced Tomato. Served with Chips and Whole Fruit or Cookie.
\$17.00 per person



Includes Dinner Rolls, Butter, Regular / Decaf Coffee and Water Station.

*Vegetarian Option is Available Upon Request

One Protein \$24.00 per person

Two Proteins \$26.00 per person

Entrée Selection

Choose 1 or 2 of the following

- Pot Roast with Au Jus
- Roast Turkey with Gravy
 - Italian Chicken
- Sliced Burgundy Beef with Peppercorn Sauce
 - Beef Brisket
- Pork Tenderloin with Pineapple/Mango Chutney

Vegetable Selection

Choose 1 of the following

- Seasonal Blend of Fresh Garden Medley
- Brussel Sprouts with Bacon
- Green Beans Almondine
- Honey Glazed Carrots
 - Roasted Corn

Salad Selection

Choose 1 of the following

- Pasta Salad
 - Potato Salad
 - Fresh Fruit
 - Coleslaw
 - House Salad
- (with Choice of 2 dressings)
- Caesar Salad
 - Broccoli Raisin Salad

Starch Selection

Choose 1 of the following

- Boursin Mashed Potatoes
- Garlic Mashed Potatoes
- Parmesan Roasted Potatoes
- Wild Mushroom Risotto
 - Au Gratin Potatoes

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person.

All prices are subject to a 22% service charge and applicable sales tax.



The Grande Deli Buffet

Choice of Coleslaw or Pasta Salad and Seasonal Fresh Fruit Display. Roast Beef, Turkey, Baked Ham, Salami and American, Swiss, Pepper Jack, Provolone Cheeses, Tomatoes, Leaf Lettuce, Onions, Dill Pickles, Assorted Condiments, Breads and Dinner Rolls.
Lunch-\$21.00 per person
Dinner-\$25.00 per person

Mexicana Grande

Flour and Corn Tortillas, Spanish Rice, Refried Beans, Taco Meat and Chicken Fajita Meat, Shredded Lettuce, Cheese, Diced Tomatoes, Salsa, Guacamole and Sour Cream, Tortilla Chips and Salsa.
Lunch-\$21.00 per person
Dinner-\$24.00 per person

The Midwest Buffet

Choice of Coleslaw or Pasta Salad. Seasonal Fresh Fruit Display, Choice of Italian Chicken, Beef Brisket or Roast Pork Loin, Seasonal Fresh Vegetable Medley, Mashed Potatoes and Dinner Rolls. Gravy Available upon Request.
Lunch-\$22.00
Dinner-\$26.00 per person

The Italian Buffet

Tossed Caesar Salad with Fresh Fruit Display. Grilled Chicken, Marinara and Alfredo Sauce, Fettuccine, Penne Pasta and Breadsticks.
Lunch-\$21.00 per person
Dinner-\$25.00 per person

Pulled Pork Buffet

Slow Roasted Pulled Pork Smothered in our Homemade BBQ Sauce, Served with Choice of Coleslaw or Pasta Salad and Homemade Kettle Chips.
Lunch-\$21.00 per person
Dinner-\$25.00 per person

Gyro Buffet

Choice of Chicken or Lamb, Greek Salad, Grilled Vegetables, French Fries or Orzo.
Lunch-\$21.00 per person
Dinner-\$25.00 per person

Slider Buffet

Grilled Chicken and Beef, Buns, Choice of Pasta Salad or Coleslaw, Homemade Kettle Chips and Assorted Toppings.
Lunch-\$21.00 per person
Dinner-\$25.00 per person

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person. All prices are subject to a 22% service charge and applicable sales tax.



All Entree Selections Include House Salad with Choice of Two Dressings, Dinner Rolls with Butter, Freshly Brewed Coffee, and Water at Tables (For Dinner Service Only)

Baseball Sirloin
Bourbon Glaze, Cheddar and Chive Mashed Potato, Fresh Vegetable
\$28.00 per person

New York Strip
Cowboy Encrusted, Parmesan Encrusted Potato, Fresh Vegetable
Demi Glace
\$34.00 per person

Prime Rib
10 oz Slow Roasted Prime Rib Served with Au Jus, Honey Glazed Baby Carrots and Boursin Mashed Potatoes.
\$32.00 per person

Beef Tenderloin
8 oz Beef Tenderloin Lightly Seasoned and Sautéed topped with Wild Mushroom Demi Glace, served with Boursin Mashed Potatoes and Fresh Vegetables. \$32.00 per person
*Available as a Wellington for + \$2.00 per person

Filet Mignon
Black and Bleu Encrusted, Pan Roasted, Red Wine Demi, Potato Au Gratin Tower, Fresh Vegetable
\$36.00 per person

Boursin Chicken
Chicken Breast Pan-Seared and Breaded with Boursin Cream Sauce. Served with Vegetables and Garlic Mashed Potatoes.
\$26.00 per person

Italian Chicken
Grilled Chicken Breast topped with Vodka Sauce, Mozzarella Cheese and Arugula. Served with Parmesan Roasted Potatoes and Honey Glazed Carrots.
\$26.00 per person

Chicken Roulade
Boneless Chicken Breast rolled in Panko Breadcrumbs and Stuffed with Prosciutto, Smoked Provolone and Sautéed Arugula. Finished with a Boursin Basil Pesto Cream Sauce. Served with Garlic Mashed Potatoes and Fresh Vegetables.
\$26.00 per person

Parmesan Walleye
This is a Local Favorite! 7oz Walleye Filet Pan Fried with Parmesan Cheese, served with Roasted Red Potatoes and a Trio of Fresh Vegetables with Caper Cream Sauce.
\$28.00 per person
Add 6oz Center Cut Filet + \$6.00 per person

Frenched Pork Chop
Pan Roasted Bone-In Pork Chop with a Homemade Pineapple Chutney. Served atop Boursin Mashed Potatoes with Brussel Sprouts.
8 oz Single Bone - \$28 per person

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person.
All prices are subject to a 22% service charge and applicable sales tax.



All Vegetarian Selections include House Salad with Choice of two Dressings, Dinner Rolls and Freshly Brewed Coffee and Water Station
(GF) Indicates Gluten Free.

Vegetarian Dinner Entree's

Four Cheese Fried Ravioli
Ala Vodka Sauce, Fresh Seasonal Vegetables
\$23.00 per person

Wild Mushroom Ravioli or Butternut Squash Ravioli
Truffle Alfredo Sauce, Fresh Seasonal Vegetables, Parmesan Cheese
\$23.00 per person

Linguine Noodles
Scampi Butter Parmesan Sauce, Wild Mushrooms, Grape Tomatoes,
Shallots, Asparagus, Peppers
\$18.00 per person

**Certain items can be made Gluten Free
**Vegan Menu-separate ask Empire Representative if needed to
accommodate guest.

Childrens Dinner Entree's

All Children's Selections include Milk (white) and a Chocolate Chip Cookie

Macaroni and Cheese
Served with French Fries and Fresh Fruit Cup
\$14.00 per person

Chicken Tenders
Served with French Fries and Fresh Fruit Cup
\$14.00 per person

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person.
All prices are subject to a 22% service charge and applicable sales tax.



Includes Dinner Rolls with Butter and Water Service at Tables. (During Dinner Service Only)

Single Protein \$30.00 per person

Double Protein \$34.00 per person

Entrée Selection

Choose from the following

- Beef Brisket
- Italian Chicken
- Pot Roast With Au Jus
- Roast Turkey with Gravy
- Pork Tenderloin with Pineapple / Mango Chutney
- Beef Burgundy with Peppercorn Sauce

Vegetable Selection

Choose 1 of the following

- Seasonal Blend of Fresh Garden Medley
- Green Beans with Bacon and Onion
- Honey Glazed Carrots
 - Roasted Corn
 - Jumbo Asparagus

Salad Selection

Choose 1 of the following

- House Salad (choice of 2 dressings)
 - Pasta Salad
 - Potato Salad
- Fresh Fruit Display
 - Coleslaw
 - Caesar Salad

Starch Selection

Choose 1 of the following

- Garlic Mashed Potatoes
- Parmesan Roasted Potatoes
- Boursin Mashed Potatoes
 - Au Gratin Potatoes
- Wild Mushroom Risotto

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person.

All prices are subject to a 22% service charge and applicable sales tax.



Selections

Stuffed Mushrooms with Italian
Sausage and Parmesan
\$26/ dozen

Egg Rolls with Sweet and Sour Sauce
\$26/ dozen

Mini Beef Wellingtons
\$34/ dozen

Crab Cakes with Lemon Thyme Aioli
\$26/ dozen

Baked Brie and Dried Cranberry
Display with French Breads
\$240 (60 - 75 guests)

Spinach and Artichoke Dip
A Blend of Spinach, Artichokes and
Cheeses with
Herb Crostini
\$175 (60 - 75 guests)

BBQ Meatballs - Fresh Meatballs
Simmered
in our Homemade BBQ Sauce
\$26/ dozen

Jumbo Coconut Shrimp with
Homemade
Coconut Breading Fried In-House
\$30/ dozen

Bone in or Boneless
Wings -sauces of Ranch,
Honey BBQ, Asian Zing,
and Buffalo
\$26/ dozen

Carving Bar

serves up to 50

Roasted Pork Loin
Dijon and Herb Crusted,
choice of Pineapple
Chutney, or Apple Demi
Assortment of Rolls
\$135

Denver Rack of Lamb
Herb and Black Crusted,
Choice of Mint Aioli or Red
Wine Demi , accompanied
with Dinner Rolls
\$6/ per person

Prime Rib
Slow Roasted Rib eye with
Au Jus, Horseradish Sauce,
and an Assortment of Rolls
\$320

Turkey Breast
Basil Pesto Aioli , Chipotle
Assortment of Rolls
\$135

Roasted Tenderloin
Cowboy Encrusted Slow
Roasted, Chipotle Aioli and
Creamy Horseradish and
Bite-sized Rolls
\$220

Picanha
OH Canada Encrusted, Wild
Mushroom Demi, Chipotle
Aioli
\$135

Late Night Snack

serves 60 -75

State Fair Bar
Cheese Curds, Mini Corn
Dogs, Chicken Tenders
\$360

Assorted Pizzas
Customizable
Any toppings
\$17 per pizza

Mac n Cheese Bar
Cheese sauce, sliced bacon,
diced chicken, steamed
broccoli, and noodles
\$320

Tatcho's Bar
Cheese Sauce and Nacho
Toppings, Tater Tots
(no chips)
\$320

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Selections

Russian Fingerling Potatoes
Filled with Cream Cheese, Honey, Candied Walnuts
\$26/ dozen

Blackened Ahi Tuna
\$360 (60 - 75 guests)

Shrimp Shooters
Garnished with Cocktail Sauce
and Lemon Zest
\$26 / dozen

Deli Sandwiches
Sliced Ham, Turkey and Beef
on Bakery Fresh Rolls with Assorted Cheeses
Served with Mustard and Mayo
\$24 / dozen

Tortilla Chips and Salsa
\$12 per pound

Snack Mix
\$10 per pound

Displays

Imported and Domestic Cheese Display, Elegantly
Displayed with Dried Fruits, Crackers and Breads
Small \$160/ Large \$355

Colorful Fresh Fruit Display with an array of Sliced
Fruits, Berries and
Devonshire Sauce
Small \$160/ Large \$355

Colorful Vegetable Crudite with Sundried Tomato Dip
and Ranch Peppercorn
Small \$145/ Large \$335

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person.
All prices are subject to a 22% service charge and applicable sales tax.



Selections

Devonshire Cheesecake
Slice of Cheesecake topped with Fresh Berries
\$7.00 per person

Apple Crisp
Freshly Baked Apple Filling on a bed
of Caramel topped with Whipped Cream
\$7.00 per person

Coconut Cake
Traditional Coconut Cake
\$7.00 per person

Tiger Cakes (Variety)
\$7.00 per person

Displays

Mini Cheesecakes \$18 per dozen

Creme Brulee Spoons - Assorted Flavors \$26 per dozen

Dessert Shooters \$42 per dozen

Macarons \$20 per dozen

Assorted Homemade Cookies Choice of Chocolate Chip, White
Chocolate Cranberry Macadamia, Oatmeal Raisin and Sugar.
\$26 per dozen

Assorted Homemade Bars
Choice of Brownies, Lemon or Raspberry Bars
\$25 per dozen

Menus are applicable to 15 guest minimum. For groups of 15 guests or less, add \$3.00 per person.
All prices are subject to a 22% service charge and applicable sales tax.



Wine

House Wine Selection

\$28.00 per bottle \$7.00 per glass

- Cabernet
- Merlot
- Chardonnay
- Moscato
- White Zinfandel

Beer

Tap Beer

\$325.00

(Includes 16 gallon kegs & plastic cups)

- Miller Lite
- Coors Lite
- Budweiser
- Bud Light
- Michelob Golden Draft Light

Specialty Tap Beer

\$375

Prices Based on Selected Brand and Market Value

Domestic Bottled Beer

\$6.00 per bottle

Imported & Specialty Bottled Beer

\$7.00 per bottle

Craft

\$8.00 each

Seltzer

\$7.00 each

Champagne

- House Champagne
\$19.00 per bottle

Mixed Drinks

Call Brands

\$7.00 per drink

Premium Brands

\$8.00 per drink

Soda

\$3.00 per can

Bottle Water

\$3.00 per bottle

Bars subject to a \$150 setup fee.

All prices are subject to a 22% service charge and applicable sales tax.