



CULINARY OFFERINGS

**E M P I R E**

1517 16th St. SW • Rochester, MN 55902 (507) 529-7327

[eventmanager@empireeventsmn.com](mailto:eventmanager@empireeventsmn.com)



*a celebration for your palate.*

## CONTENTS

Breakfast	3
A La Carte	4
Boxed lunches	5
Lunch Buffet	6
International Buffet (For Lunch or Dinner)	7
Dinner Entrees	8 - 9
Dinner Buffet	10
Hors D'oeuvres (Hot and Cold)	11 - 12
Desserts	13
Beverage Service	14

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



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

For groups of 15 guests or less, 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

\$18.00 per person

#### The Farmer's Classic

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

\$23.00 per person

#### Biscuits and Gravy

Homemade Sausage Gravy served over Bakery Fresh Biscuits.  
Served with Scrambled Eggs  
and Cheesy Hashbrowns.

\$19.00 per person

#### Bagle Bar

Assorted Bagles, Avocado, Sliced Tomatoes, Lox's,  
and Assorted Cream Cheese

\$7.00 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

\$22.00 per person

#### Denver Egg Skillet (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.

\$21.00 per person

Vegetarian \$19.00 per person

Add Steak \$24.00 per person

#### The Healthy Choice Egg White Quiche

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

\$21.00 per person

#### Chicken and Waffles

Hand Dipped Chicken Tenders, Waffles, Syrup, Coffee and Water

\$17.00 per person

#### Additional Items to Enhance Your Breakfast

Pancakes or French Toast with Maple Syrup \$3.00 Oatmeal with Brown Sugar and Raisins \$3.00

Omelet Station with a Variety of Breakfast Fixings Prepared to Order \* \$4.00 Juice \$21.00 per Gallon



**Cookies**

Assorted Homemade Cookies  
\$22.00/dozen

**Pastries**

Assorted Breakfast Pastries  
\$23.00/dozen

Gourmet Doughnuts or Muffins  
\$30/dozen

**Beverages**

Regular & Decaf Coffee \$30.00/gallon

Hot Tea (By the Bag)  
\$3.00

Cranberry, Apple or Orange Juice  
\$21.00/gallon

Milk (White or Chocolate) \$21.00/ gallon

Lemonade or Fruit Punch  
\$21.00/gallon

Assorted Soft Drinks \$3.00/each

Bottled Water \$3.00/each



#### 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 a breadstick.  
\$14.00 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 a Breadstick.  
\$14.00 per person

#### Chicken Caesar Wrap

Grilled Chicken with Fresh Romaine, Shaved Parmesan Cheese and Tossed with Caesar Dressing - Wrapped in a Herb Tortilla Served with Potato Chips, Cookie, or Whole Fruit.  
\$15.00 per person

#### The Original Roast Beef Dijon

Oven Roasted Roast Beef, Provolone Cheese, Red Onion and Dijon Mustard. Served on Fresh Baked Focaccia Bread with Potato Chips, Cookie, or Whole Fruit.  
\$15.00 per person

#### Vegetarian Wrap

Fresh Peppers, Red Onions, Cucumbers, Leaf Lettuce and Swiss Cheese. Served with Potato Chips, Cookie, or Whole Fruit.  
\$11.00 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 Potato Chips, Cookie, or Whole Fruit.  
\$15.00 per person

#### The All American

Oven Roasted Turkey and Baby Swiss, piled on a Buttered Croissant with Leaf Lettuce and Sliced Tomato. Served with Potato Chips, Cookie, or Whole Fruit.  
\$15.00 per person



Build Your Own Lunch Buffet Includes McGarvey Coffee, Water Station, and Dinner Rolls with Butter

\*Vegetarian Option is Available Upon Request

\$22.00 per person ( One Protein)

\$24.00 per person ( Two Proteins)

**Entrée Selection**

Choose 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
  - Four Cheese Fried Ravioli
  - Wild Mushroom Fried Ravioli
  - Butternut Squash Ravioli

**Salad Selection**

Choose 1 of the following

\*House Salad (With 2 Dressings of Choice)

- Pasta Salad
- Potato Salad
- Fresh Fruit
- Coleslaw
- 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
- Sun Dried Tomato Risotto

**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
- Jumbo Asparagus
- Brussel Sprouts

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.

Page 6



#### **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 \$19.00 per person

Dinner \$23.00 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 \$19.00 per person

Dinner \$23.00 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 \$21.00 per person

Dinner \$24.00 per person

#### **The Italian Buffet**

Tossed Caesar Salad with Fresh Fruit Display. Grilled Chicken or Crispy Chicken, Marinara and Alfredo Sauce, Fettuccine, Penne Pasta and Breadsticks.

Lunch \$19.00 per person

Dinner \$23.00 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 \$19.00 per person

Dinner \$23.00 per person

#### **Gyro Buffet**

Choice of Chicken or Lamb, Greek Salad, Grilled Vegetables, French Fries or Orzo.

Lunch \$19.00 per person

Dinner \$23.00 per person

#### **Slider Buffet**

Grilled Chicken and Beef, Buns, Choice of Pasta Salad or Coleslaw, Homemade Kettle Chips and Assorted Toppings.

Lunch \$19.00 per person

Dinner \$23.00 per person



All Entree Selections include House Salad with Choice of Two Dressings, Dinner Rolls and Freshly Brewed Coffee and Water Station.

**Beef Tenderloin**

8 oz Beef Tenderloin Lightly Seasoned and Sauteed topped with Wild Mushroom Demi Glaze, served with Boursin Mashed Potatoes and Fresh Vegetables. \$30.00 per person  
 \*Available as a Wellington for + \$2.00 per person

**Prime Rib**

10 oz Slow Roasted Prime Rib Served with Au Jus, Honey Glazed Baby Carrots and Boursin Mashed Potatoes.  
 \$30.00 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 - \$26 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.  
 \$26.00 per person  
 Add 6oz Center Cut Filet + \$6.00 per person

**Italian Chicken**

Grilled Chicken Breast topped with Vodka Sauce, Mozzarella Cheese and Arugula. Served with Parmesan Roasted Potatoes and Honey Glazed Carrots.  
 \$24.00 per person

**Boursin Chicken**

Chicken Breast Pan-Seared and Breaded with Boursin Cream Sauce. Served with Vegetables and Garlic Mashed Potatoes.  
 \$24.00 per person

**Chicken Roulade**

Boneless Chicken Breast rolled in Panko Breadcrumbs and Stuffed with Proscuitto, Smoked Provolone and Sautéed Arugula. Finished with a Boursin Basil Pesto Cream Sauce. Served with Garlic Mashed Potatoes and Fresh Vegetables.  
 \$24.00 per person

*\*Add to Any Entree*

Grilled Shrimp  
 Sautéed In Bacon Cream Sauce  
 \$5 per person





All Vegetarian Selections include House Salad with Choice of two Dressings, Dinner Rolls and Freshly Brewed Coffee and Water Station  
\*Ask about Vegan options and Meals that can be prepared Gluten Free

### **Vegetarian Dinner Entree's**

Four Cheese Fried Ravioli  
Ala Vodka Sauce, Fresh Seasonal Vegetables  
\$19.00 per person

Butternut Squash Ravioli  
Ala Vodka Sauce, Fresh Seasonal Vegetables  
\$19.00 per person

Linguine Noodles, Scampi Butter Parmesan Sauce, Wild Mushrooms,  
Grape Tomatoes, Shallots, Asparagus, Peppers  
\$18.00 per person  
*\*prepared gluten free upon request*

Wild Mushroom Ravioli  
Truffle Alfredo Sauce, Fresh Seasonal Vegetables, Parmesan Cheese  
\$19.00 per person

### **Childrens Dinner Entree's**

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

Macaroni and Cheese  
Served with French Fries and Fresh Fruit Cup  
\$13.00 per person

Chicken Tenders  
Served with French Fries and Fresh Fruit Cup  
\$13.00 per person

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



Includes Coffee, Water Station, and Dinner Rolls with Butter  
 \$28.00 per person ( One Protein)  
 \$32.00 per person ( Two Proteins)

**Entrée Selection**

Choose 2 of the following

- Chicken Roulade
- Roasted 8 oz Bone-in Pork Chops with Pineapple Glaze
- Roast Turkey with Gravy
- Mesquite-Smoked Beef Brisket
  - Italian Chicken
  - London Broil
  - Parmesan Walleye
  - Boursin Chicken
- Sliced Burgundy Pepper Steak
- Wild Mushroom or Butternut Squash Ravioli or Four cheese Fried Ravioli

**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
- Brussel Sprouts

**Salad Selection**

Choose 1 of the following

- House Salad with Assorted Dressings
  - Pasta Salad
  - Potato Salad
- Fresh Fruit Display
- Broccoli Raisin Salad
  - Coleslaw
  - Caesar Salad

**Starch Selection**

Choose 1 of the following

- Garlic Mashed Potatoes
- Oven Roasted Parmesan Potatoes
- Boursin Mashed Potatoes
  - Au Gratin Potatoes
- Wild Mushroom Risotto
- Sun Dried Tomato 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.



**Displays**

*Small 150 pieces | Large 250 pieces*

Imported and Domestic Cheese Display, Elegantly  
Displayed with Dried Fruits, Crackers and Breads  
Small \$150 | Large \$345

Colorful Fresh Fruit Display with an array of Sliced  
Fruits, Berries and  
Devonshire Sauce  
Small \$150 | Large \$345

Colorful Vegetable Crudite with Sundried Tomato Dip  
and Ranch Peppercorn  
Small \$135 | Large \$325

Smoked Salmon Display  
Small \$150 | Large \$325

Sushi Display - Variety of Sushi  
Small \$225 | Large \$495

**Selections**

(priced per dozen)

Russian Fingerling Potatoes Filled with Cream Cheese,  
Honey, Candied Walnuts  
\$24.00

Blackened Ahi Tuna Station  
(60 -70 Guests)  
\$350.00

Shrimp Shooters Garnished with Cocktail Sauce  
and Lemon Zest  
\$24.00

Deli Sandwiches - Sliced Ham, Turkey and Beef  
on Bakery Fresh Rolls with Assorted Cheeses  
Served with Mustard and Mayo  
\$22.00

Tortilla Chips and Salsa  
\$12 per pound

Tortilla Chips and Queso  
\$15 per pound

Snack Mix  
\$10 per pound

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



## Selections

(priced per dozen unless otherwise noted)

Stuffed Mushrooms with Italian  
Sausage and Parmesan  
\$24.00

Baked Brie and Dried Cranberry Display  
with French Breads  
( 60-75 guests)  
\$220.00

Egg Rolls with Sweet and Sour Sauce  
\$24.00

Spinach and Artichoke Dip  
A Blend of Spinach, Artichokes and  
Cheeses with  
Herb Crostini  
( for 60 - 75 guests)  
\$175.00

Mini Beef Wellingtons  
\$32.00

Crab Cakes with Lemon Thyme Aioli  
\$24.00

BBQ Meatballs - Fresh Meatballs  
Simmered  
in our Homemade BBQ Sauce  
\$24.00

Bone in or Boneless Wings  
Sauces : Ranch, Honey BBQ,  
Asian Zing, and Buffalo  
\$24.00

Jumbo Coconut Shrimp with Homemade  
Coconut Breeding Fried In-House  
\$28.00

## Late Night Snacks

State Fair Bar  
Cheese Curds,  
Corn Dogs,  
Chicken Tenders  
( 60-75 guests)  
\$350.00

Assorted Pizzas  
Choose your  
Toppings  
\$17.00 / pizza

Mac n Cheese Bar  
Noodles, Cheese  
Sauces, Bacon,  
Broccoli, Diced  
Chicken,  
\$300.00

Tatchos Bare Bar  
Tots, Beef, and the  
Nacho Toppings  
\$300.00

Menus are applicable to 15 guest minimum.  
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

Tiramisu

Rich Italian Layered Coffee Dessert with Raspberry Coulis

\$7.00 per person

White Chocolate Tiger Cake

Layered and Richly Textured filled with  
Raspberry Preserve

\$7.00 per person

Triple Chocolate Tiger Cake

White Cake Centered between Dark and White  
Chocolate Buttercream

\$7.00 per person

### **Displays**

Mini Cheesecakes

\$16 per dozen

Creme Brullee Spoons - Assorted Flavors

\$24 per dozen

Dessert Shooters (Assorted)

\$40 per dozen

Macaroons

\$18 per dozen

Assorted Homemade Cookies

\$22 per dozen

Assorted Homemade Bars

\$23 per dozen

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



## Wine

### House Wine Selection

\$28.00 per bottle

\$7.00 per glass

## Beer

### Tap Beer

**\$325.00**

### Specialty Tap Beer

*( Domestic )*

**\$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.