

Banquet Menus



Thank you for considering the **Genesee River Restaurant and Reception Center** when planning your upcoming event. We would be happy to provide you and your guests with outstanding food and service in one of our beautifully appointed banquet rooms.

Our staff takes great pride in the service we provide to you and your guests. The cuisine we offer is of the highest quality, and any menu can be tailored to become uniquely yours. We are the most experienced and finest banquet facility in Western New York. Our three rooms may be combined to accommodate up to 700 guests. Each room is equipped with its own built-in oak bar, parquet dance floor, soundproof walls (to insure your parties' privacy), and complete sound system.

A confirmed count is requested 5 business days prior to your event, and will be used as the minimum billing point for your event. Full payment is expected at the conclusion of your event in the form of cash or check, unless alternate arrangements are made with our office.

If an overnight stay is in your plans, we are conveniently located adjacent to the 60-room Country Inn & Suites Mount Morris. They offer a complimentary continental breakfast 7 days a week, indoor swimming pool, onsite fitness center, and Jacuzzi suites. They would be happy to arrange a block of rooms for your group.

We are a full service facility and will assist you in any way to ensure that your event is a complete success! Please contact us if you have any questions.

Morning Buffets

Minimum 30 guests

We are always happy to work with our clients to create a menu tailored to your exact specifications.

Coffee Clutch **\$3.95**

Coffee Station w/ Danish and Donuts

Breakfast **\$13.95**

Scrambled Eggs
Bacon
Sausage
French Toast with Maple Syrup
Home fries
Assorted Pastries
Orange Juice
Freshly brewed Coffee, Decaf, and Tea

Brunch **\$16.95**

Select One: Creamed Chicken and Biscuits or Beef Burgundy with egg noodles

Scrambled Eggs
Bacon
Sausage
French Toast with Maple Syrup
Home Fries
Assorted Pastries
Fruit Cocktail
Orange Juice
Freshly brewed Coffee, Decaf, and Tea

Customize your morning buffet by adding the following:

Chef-Attended Omelet Station

\$4.00 additional per person

All prices subject to 8% sales tax and a 20% service charge (2016)

Luncheon Buffets

Minimum 30 guests

Light Luncheon **\$13.95**

Tuna, Egg, and Chicken Salads
Homemade Pasta or Potato Salad
Fresh cut Fruit
Assorted Rolls and Breads
Freshly brewed Coffee and Hot Tea
Iced tea

Soup and Salad Bar **\$14.95**

Select Two (2) Soups: Cream of Broccoli, Corn Chowder, Ham and Bean or
Chicken with Rice

Julienne: Mixed Greens, Cucumbers and Tomatoes
Strips of Ham, Turkey, American and Swiss cheese
House Italian and Ranch Dressings
Fresh Rolls and Butter
Freshly brewed Coffee and Hot Tea
Iced tea

Manhattan Deli Bar **\$15.95**

Gourmet Meat and Cheese Tray:
Sliced Ham, Roast Beef, Turkey, Salami, and assorted Cheeses
Select One (1): Potato Salad, Pasta Salad, Macaroni Salad or Three Bean Salad
Appropriate Garnish and Condiments
Deli Rolls and Breads
Assorted Individual Chips
Freshly brewed Coffee and Hot Tea
Iced Tea

Genesee Luncheon **\$17.95**

Select Two (2): Baked Ham, Chicken French or Parmesan Encrusted Chicken
Select One (1): Pasta with Marinara Sauce or Rice Pilaf
Tossed salad with House Italian and Ranch dressings
Chef's Choice Relish
Fresh Rolls and Butter
Freshly brewed Coffee and Hot Tea
Iced Tea

Luncheon buffets include plated cookies for each table
All prices subject to 8% sales tax and a 20% service charge (2016)

Served Luncheon

Sandwiches and Entrees are served with your choice of one of the following:
Rice pilaf, three bean, macaroni, potato, or pasta salad.

Sandwiches

Monte Cristo **\$9.95**
Layers of ham, turkey, and swiss cheese on white bread, egg-dipped and grilled, served with sauce supreme

Tuscan Chicken **\$9.95**
Grilled boneless chicken breast, topped with roasted red peppers, grilled tomatoes, and fresh mozzarella, served on focaccia bread with a basil pesto spread

Beef on Weck **\$8.95**
Slow roasted shaved roast beef dipped and served with au jus on a homemade kimmelweck roll

Philly Cheese Steak **\$8.95**
Shaved top sirloin, smothered with sautéed peppers and onions topped with provolone cheese on a French baguette

Entrées

Roasted Pork Loin **\$11.95**
Boneless pork loin roasted with a honey dijon glaze, served with a pan dijon glaze

London Broil **\$11.95**
A Flank steak, marinated teriyaki style, grilled then thinly sliced and topped with a mushroom burgundy sauce

Citrus Grilled Chicken **\$11.95**
Boneless chicken breast in a citrus marinade, grilled and topped with a pineapple-mango chutney

Chicken Parmesan **\$11.95**
Breaded boneless chicken breast, laced with homemade tomato sauce, melted mozzarella and parmesan cheese, over linguini

Baked Mac N' Cheese **\$10.95**
Our rich homemade cheddar, swiss, and pepperjack cheese sauce over macaroni, topped with shredded cheddar and crispy panko

Salads

The following are served with freshly baked rolls and butter

Spinach Salad **\$7.95**
A mix of diced red onion, bacon crumbles, sliced mushrooms, and baby spinach in a lemon garlic olive oil dressing

Caesar Salad **\$7.95**
Romaine lettuce, grape tomatoes, homemade croutons, and parmesan and asiago cheese tossed in our classic caesar dressing

Add Chicken \$2.00 or Shrimp \$3.00.

All prices subject to 8% sales tax and a 20% service charge (2016)

Dinner Buffets

Minimum 30 guests

All Served with:

Hot seasonal vegetable, mixed field green salad served family style, freshly baked rolls and butter, and freshly brewed coffee and hot tea

Letchworth Buffet \$19.95

Select Two (2) Entrees: Pineapple glazed Ham, Roasted Pork loin, or Chicken French
Pasta with homemade marinara sauce

Rice pilaf

One (1) relish/salad- your choice*

River Buffet \$24.95

Select 2 Entrees:

- Roasted Top Sirloin
- Roasted Pork Loin
- Pineapple glazed Ham
- Italian-style Chicken
- Lemon Chicken Piccata
- Chicken French

Select 2 Starches:

- Oven Roasted Rosemary Potatoes
- Cheese stuffed tortellini Alfredo
- Baked Mac n' Cheese
- Stuffed shells
- Scallion Smashed Potatoes
- Pasta with homemade meat sauce
- Rice pilaf

Two (2) relishes/salads –your choice*

Bellamy Buffet \$30.95

Select 1 Chef-Carved Entrees

- Slow Roasted Prime rib
- Roasted Stuffed Pork loin
- Oven Roasted Turkey Breast

Select 2 Entrees:

- Roasted Top Sirloin
- Roasted Pork loin
- Pineapple Glazed Ham
- Lemon Chicken Piccata
- Country Stuffed Chicken
- Chicken Cordon Bleu
- Chicken French
- Oven Roasted Turkey with cranberry glaze
- Italian-style Chicken
- Broiled Lemon Dill Salmon

Select 2 Starches:

- Oven Roasted Rosemary Potatoes
- Cheese stuffed tortellini Alfredo
- Stuffed Shells
- Scallion Smashed Potatoes
- Baked Mac n' Cheese
- Rice pilaf
- Pasta with homemade meat sauce
- Pasta in Pesto Cream sauce
- Baked Penne

Two (2) relishes/salads – your choice*

***Relish /Salad choices:** Olive and peppers mix, tomato and cucumbers in an Italian seasonal marinade, Broccoli and cauliflower blend in a flavorful creamy dressing, Three Bean Salad, Southwest Black Bean and Corn Salad, Marshmallow Fruit Salad

All prices subject to 8% sales tax and a 20% service charge (2016)

Dinner Entrée Selection

Select up to three (3) of these entrees for your event.

Each entrée will be served with:

Served mixed green tossed salad and our house ranch and Italian dressings

Appropriate potato, and hot seasonal vegetable,

Homemade rolls and butter

Freshly brewed coffee, decaf or tea

Peppercorn Crusted Tenderloin \$31.95

Twin 5oz. hand cut slow roasted Filets, pan seared with cracked Peppercorns and topped with a Blue Cheese Mornay

Seafood Newburg \$28.95*

Jumbo Shrimp, Sea Scallops, and Crabmeat in a brandied Cream Sauce, served over rice pilaf

Slow Roasted Prime Rib \$27.95

12oz. hand cut and slow roasted to retain natural juices and tenderness, finished with Rosemary Au Jus

Lemon Dill Salmon \$27.95

9oz. hand cut, broiled in white wine and butter, topped with a lemon dill cream sauce

Chicken Cordon Bleu \$26.95

Ham and Swiss stuffed boneless chicken breast, breaded, and baked, finished with a supreme sauce

Chicken French \$25.95

Boneless Chicken Breast and Artichoke Egg-Dipped and sautéed in a lemon sherry

Chicken Lemon Piccata \$25.95

Boneless Chicken Breast pan seared and sautéed in with capers, lemon, and white wine

Cheese Tortellini and Shrimp \$24.95*

Tortellini filled with ricotta cheese, gently tossed in a basil pesto cream sauce

Vegetable Lasagna \$23.95*

Layers of fresh vegetables and Italian cheeses, topped with homemade marinara or alfredo

Vegetarian Portabella \$23.95*

Twin Portabella Mushrooms, baked and topped with a tomato and provolone cheese and smothered in marinara over rice

*Pasta Dishes and Seafood Newburg are *not* served with a potato or vegetable

All prices subject to 8% sales tax and a 20% service charge (2016)

Delectable Desserts

Because no meal is complete without something sweet!
Additional selections available upon request.
All prices listed are per person.

Vanilla Ice Cream With choice of chocolate or Cream de Menthe	\$2.95
Mousse – assorted flavors in edible philo shells	\$3.95
Homemade Fruit Pies A la mode	\$3.55 \$4.00
Salted Caramel Creampuff	\$3.95
Homemade Spiced Carrot Cake with Cream Cheese Frosting	\$3.95
Chocolate Spoon Cake	\$4.95
Reese’s Peanut Butter Pie	\$4.95
Classic New York-style Cheesecake With fresh fruit topping	\$4.50 \$5.00
White Chocolate-Raspberry Cheesecake Brulee	\$4.95
Freshly Baked Cookie and Brownie Tray	\$2.95
Deluxe Dessert Display Assortment of fresh pies, cakes, mini cheese cakes and chocolate dipped strawberries	\$5.95

*** A \$1.00 per person fee will be applied
if dessert is brought in from an outside source and we serve it.
The charge is waived if you serve it yourself.**
All prices subject to 8% sales tax and a 20% service charge (2016)

Hors d'oeuvres

Trays

- Fresh Vegetable Crudités & Dip
- Assorted Cheese & Crackers
- Baby Shrimp w/Cocktail Sauce
- Antipasto Salad
- Assorted Fresh Fruit
- Chips and Dip (Marinated Artichokes, Humas, Spinach Artichoke Dip, Roasted Garlic Bacon Dip, and Guacamole)

One Selection.....	\$3.25
Two Selections.....	\$5.95
Three Selection.....	\$7.50

Above items priced per person for a 1 hour serving period

Hot Hors d'oeuvres

Priced at \$200 per 100 pieces

- Raspberry Brie Puff Pastry
- Assorted Mini Quiches
- Chicken Pineapple Skewers
- Pigs in a Blanket
- Spinach and Cheese Purses
- Fig and Mascarpone Purses

Hot Hors d'oeuvres

Priced at \$160 per 100 pieces

- Spring Rolls
- Italian Sausage Pieces
- Spanakopita
- Stuffed Mushroom Caps (Sausage or Crab)
- Artichokes French
- Antipasto Skewers
- Mini Crab Cakes

Hot Hors d'oeuvres

Priced at \$120 per 100 pieces

- Pizza Squares
- Fried Mozzarella Sticks
- Swedish Meatballs
- Fried Ravioli
- Bruschetta
- Pork Egg Rolls with Sweet and Sour Sauce

Premium Hors d'oeuvres

Mini Beef Wellingtons	\$250.00 per 100 pcs
Coconut Shrimp (served with pineapple salsa)	\$250.00 per 100 pcs
Jumbo Shrimp Cocktail (served with lemon wedges and cocktail sauce)	\$250.00 per 100 pcs
Jumbo Scallops Wrapped in Bacon	\$250.00 per 100 pcs

Stations

Chef-Attended Pasta Station\$9.95

Pasta Station includes Penne and Bow Tie Pasta

Sautéed Peas, Broccoli, Artichoke Hearts, Diced Ham and Grilled Chicken

Choice of **Two (2)** sauces: Homemade Alfredo, House Marinara, Garlic Oil, and Rosa (alfredo/marinara)

Carving Station\$9.95

Choice of one (1): Pork Loin, Baked Ham, Turkey Breast OR Roast Top Sirloin

Choice of One (1): Prime Rib.....\$13.95

Beef Tenderloin.....Market price

For hors d'oeuvre receptions where no dinner is served, there is a \$26.00 per person minimum

All prices subject to 8% sales tax and a 20% service charge (2016)

Banquet Beverages

Bartender fee of \$15.00 per hour per bartender

Cash Bar

Soda	\$1.00
Premium Liquor	\$7.00
Top Shelf Liquor	\$5.00
House Liquor	\$4.00
Domestic Bottled Beer	\$4.00
Draft Beer	\$3.00
House Wine	\$5.00
Chardonnay, Cabernet, Merlot	\$5.00

Host Bar

Host pays for drinks at cash bar prices.
Based on actual consumption.

Punches

Priced per 2 gallon bowl
Decorated and Chilled

Fruit Punch	\$30.00
Wine Punch	\$40.00
Scotch Sour	\$50.00
Champagne Punch	\$60.00

Coffee Station

Set-up Fee	\$50.00
Per Person	\$1.00

Soda/Juice Bar

Includes unlimited glasses or pitchers

1 Hour	\$4.00
2 Hours	\$6.00
3 Hours	\$7.00
4 Hours	\$8.00

Draft Beer and Soda Bar

Includes unlimited glasses

1 Hour	\$6.00
2 Hours	\$9.00
3 Hours	\$10.00
4 Hours	\$11.00

Draft Beer-Wine-Soda Bar

Includes light bar snacks

Includes draft beer, house wines, and soda

1 Hour	\$9.00
2 Hours	\$12.00
3 Hours	\$13.00
4 Hours	\$14.00

To Add Bottled Beer...\$2.00 per person/hr

Open Bar I

Includes light bar snacks

House brand vodka, gin, rum, whiskey, scotch, flavored brandies, and liqueurs, draft beer, house wines, and soda

1 Hour	\$10.00
2 Hours	\$13.00
3 Hours	\$15.00
4 Hours	\$17.00

Open Bar II

Includes light bar snacks

Everything included in Open Bar I, plus top shelf brands (*No Premium*)

1 Hour	\$13.00
2 Hours	\$17.00
3 Hours	\$20.00
4 Hours	\$23.00

Toasts

Sparkling Grape Juice.....	\$1.25 per person
White Wine.....	\$2.50 per person
Champagne.....	\$2.50 per person

All prices reflect a cash price and are subject to 8% sales tax and 20% service charge (2016)