

CATERING MENU

2025





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INFORMATION

PRICING AND PAYMENT STRUCTURE

Please send us an email to inquire about available dates and pricing.

Important information to include when inquiring:

- Date, location, rough estimate of guest total
- Style of party (Small bites, buffet, plated, corporate luncheon)
- Menu choice (Can be modified and adjusted)
- Allergies or other pertinent information

Pricing based on menu/packages chosen as well as choices made within that menu. Deposit of 50% required to secure date. Final headcount and remaining balance due 1 week prior to date of event.

CATERING DELIVERY AND SET-UP

Delivery of food included in final price. Buffet and hors d'oeuvre selections dropped off in disposable platters/pans unless otherwise agreed upon. Buffets and grazing tables provided and set-up upon request. Flatware and the likes may be provided upon request.

DESSERTS AND BEVERAGES

Desserts and beverages not included in final price unless previously agreed upon. May provide these services for slight uncharge. Reference dessert menu or inquire for custom desserts.

HORS D'OEUVRES MENU

COLD HORS D'OEUVRES

SESAME CHICKEN SALAD ON WONTON

SLICED WAGYU SIRLOIN ON CROSTINI
W/ ARUGULA AND ONION MARMALADE

CHICKEN TOSTADA
W/ SALSA VERDE, CREMA

GRILLED AND CHILLED SHRIMP COCKTAIL
W/ BLOODY MARY COCKTAIL SAUCE

DEVILED EGGS
CHIPOTLE YOLKS, PICKLED JALAPENO, TORTILLA STRIPS

CAPRESE SKEWER
CHERRY TOMATO, MOZZARELLA, BASIL, BALSAMIC GLAZE

MINI LETTUCE WRAP
GROUND CHICKEN, PICKLES, CRISPY CARROT

BEET TARTARE
W/ FETA, CANDIED NUTS, ARUGULA

BRUSCHETTA CROSTINI
TOMATO BRUSCHETTA, PECORINO ROMANO



HOT HORS D'OEUVRES

PORK BELLY STEAM BUNS
W/ PICKLED VEGETABLE AND CRISPY CARROT

CUBAN SANDWICH SLIDER
BRAISED PORK, SLICED HAM, PICKLE, SWISS, MUSTARD AIOLI

MEATBALLS ALLA VODKA
W/ HERB RICOTTA

SWEET POTATO LATKE
W/ GOAT CHEESE AND WALNUT

FRIED GOAT CHEESE
SEASONAL JAM, BALSAMIC GLAZE

MINI FRIED CHICKEN BOWL
W/ MASHED POTATO, CORN, GRAVY

TRUFFLE PARMESAN ARANCINI
W/ MARINARA

CHICKEN CUTLET SLIDER
ROASTED RED PEPPER, MOZZARELLA, ARUGULA, HERB AIOLI

MINI BIRRIA TACOS
CHILI BRAISED BEEF, ACCOMPANIMENTS

CRAB CAKES
REMOULADE, FRESH DILL

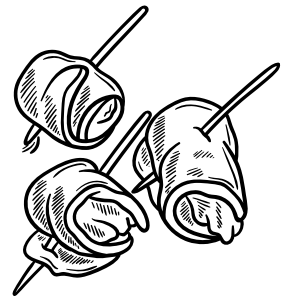
SHORT RIB GRILLED CHEESE
W/ CAJUN TOMATO BISQUE

SKIRT STEAK SKEWERS
W/ CHIMICHURRI

CHILI CUP
ON TORTILLA CHIP W/ CHEESE

STUFFED CHICKEN PINWHEELS
SWISS CHARD, FETA, ONION, CHILES. W/ CAJUN TOMATO SAUCE

FRIED POTATO BALLS
CHEDDAR CHEESE, JALAPEÑO. W/ CREMA



GRAZING DISPLAYS

PRICED PER PERSON

FARMHOUSE CHARCUTERIE
A SELECTION OF LOCAL ARTISAN CHEESES,
CURED MEATS, NUTS, FRUITS, OLIVE
TAPENADE, HERB RICOTTA, CROSTINI.

CRUDITES
CRISP VEGETABLES, PITA BREAD, CHEF'S
SEASONAL SELECTION OF DIP.

CHIPS N DIP
HOUSE MADE SALSA, WARM QUESO

CONTACT US REGARDING FULLY
CUSTOMIZABLE BUFFET/PLATED
EVENTS.

585-694-5211

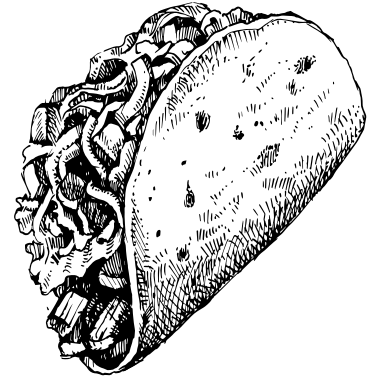
INFO@EASYEATSROC.COM

BUFFET MENUS

\$22++ PER PERSON



LATIN FLARE



PROTEINS

CHOICE OF 2

- CHICKEN CHILE VERDE
- CARNITAS (SLOW ROASTED TENDER PORK)
- CARNE ASADA (MARINATED & GRILLED STEAK)
- CLASSIC GROUND BEEF

SIDES

INCLUDES ALL

- SPANISH STYLE RICE AND BEANS
- REFRIED BEANS
- HOUSE FRIED CHIPS AND SALSA VERDE

ACCOMPANIMENTS

INCLUDES ALL

- WARMED FLOUR AND CORN TORTILLAS
- CHIPOTLE SAUCE, HOUSE TACO SAUCE, LIME CREMA
- BLACK BEANS, CORN PICO, LETTUCE, TOMATO, PICKLED JALAPEÑO, PICKLED ONIONS
- VARIETY OF CHEESES

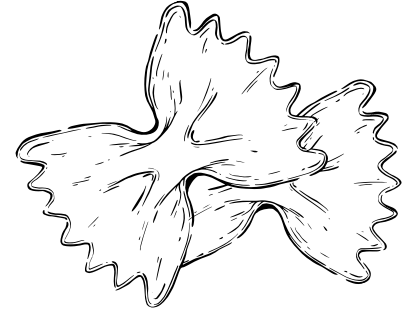
ADD WARM QUESO FOR SLIGHT UPCHARGE

BUFFET MENUS

\$22++ PER PERSON



MANGIA



PROTEINS

CHOICE OF 2

- CHICKEN (GRANDMAS CUTLETS, CHICKEN PARM, CHICKEN PICCATA)
- SAUSAGE WITH PEPPERS AND ONIONS
- PAPA'S BEEF BRACIOLE
- FAMILY RECIPE MEATBALLS

THE PASTA

ONE CHOICE

- PENNE ALLA VODKA
- POTATO GNOCCHI WITH PESTO
- PAPARDELLE BOLOGNESE
- TORTELLINI ALFREDO

VEGETABLES

ONE CHOICE

- GRILLED GARLIC PARMESAN ASPARAGUS
- SWEET CHILI BRUSSELS SPROUTS AND BACON
- SAUTÉED BROCCOLI AND CAULIFLOWER
- GREEN BEANS

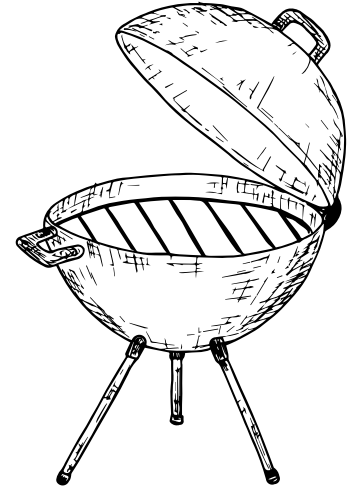
INCLUDES BUFFET SIZE HOUSE SALAD AND WARM BREADS

BUFFET MENUS

\$24++ PER PERSON



COOKOUT



PROTEINS

CHOICE OF 2

- SMOKY BROWN SUGAR BBQ PULLED PORK
- STICKY GLAZED BABY BACK RIBS
- SMOKED BRISKET
- SLOW ROASTED HALF CHICKEN
- MARINATED AND GRILLED SKIRT STEAK

THE SIDES

CHOICE OF 3

- CLASS MAC SALAD
- MARINATED PASTA SALAD
- MAC N CHEESE
- CAJUN CORN
- SALT POTATOES
- ROASTED VEGETABLE MEDLEY

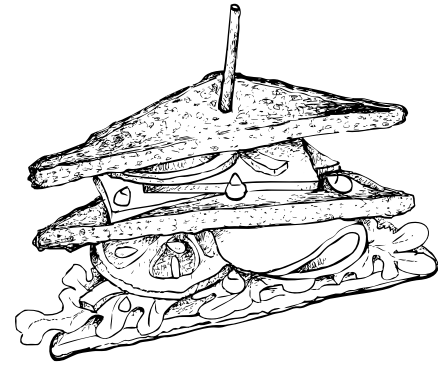
***INCLUDES BUFFET SIZE HOUSE SALAD, ASSORTED BREADS,
AND APPROPRIATE CONDIMENTS***

BUFFET MENUS

\$20++ PER PERSON



SANDWICHES



SANDWICH PLATTER

INCLUDES ALL

- TURKEY CLUB
- HAM AND SWISS
- ROAST BEEF ON CIABATTA
- MARINATED ROASTED VEGGIE WRAPS
- CHICKEN SALAD CROISSANT

THE SIDES

CHOICE OF 3

- HOUSE MIXED GREEN SALAD
- EASY CAESAR SALAD
- MARINATED PASTA SALAD
- CLASSIC MAC SALAD
- MEDITERRANEAN SALAD
- ASSORTED FRUIT SALAD

***INCLUDES HOUSE FRIED CHIPS AND APPROPRIATE
CONDIMENTS***

BUFFET MENUS

\$20++ PER PERSON



SALAD BAR

THE BASE

INCLUDES ALL

- CHOPPED ROMAINE
- SPINACH AND SPRING GREENS
- SHAVED BRUSSELS SPROUTS
- MIXED QUINOA

PROTEINS

INCLUDES ALL

- MARINATED GRILLED CHICKEN
- CHOPPED BACON
- THICK CUT HAM
- HARD BOILED EGGS

ADD INS AND TOPPING

INCLUDES ALL

- SHAVED CARROTS
- CHERRY TOMATOES
- CUCUMBER
- RED ONION
- BANANA PEPPERS
- CROUTONS
- FETA, CHEDDAR,
PARMESAN CHEESE
- SUNFLOWER SEEDS
- CRANBERRIES

DRESSINGS

BALSAMIC VIN

GREEN GODDESS

CLASSIC ITALIAN



BUFFET MENUS

\$21++ PER PERSON

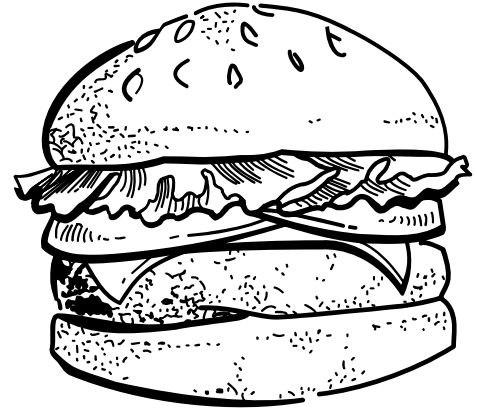


ROCHESTER STAPLE

GARBAGE PLATE BASE

2 CHOICES

- HAMBURGERS AND CHEESEBURGERS
- RED AND WHITE HOTS
- CHICKEN FINGERS
- GRILLED CHEESE



THE SIDES

CHOICE OF 2

- CLASSIC MAC SALAD
- CRISPY HOMEFRIES
- MAC N CHEESE
- BEER BATTERED FRENCH FRIES

THE ACCOMPANIMENTS

INCLUDES ALL

- SIGNATURE MEAT HOT SAUCE
- CHOPPED WHITE ONION
- KETCHUP, MUSTARD, RELISH
- ROLLS AND BUTTER

BUFFET MENUS

\$23++ PER PERSON



SIGNATURE BRUNCH

STUFFED FRENCH TOAST

HAZELNUT, STRAWBERRY, CINNAMON SUGAR

EGG BITES

POTATO, JALAPENO, CHEDDAR, CHIVE



YOGURT PARFAIT

GREEK YOGURT, VANILLA ALMOND GRANOLA,
MIXED BERRIES, HONEY

FRUIT SALAD

WATERMELON, CUCUMBER, FETA, BASIL

PASTA SALAD

SAUSAGE TORTELLINI, ARUGULA, PEPPERONCINI
PEPPERS, CHERRY TOMATO, RED ONION, GRATED
PARM, VINAIGRETTE

CHICKEN CUTLETS

SHAVED PARM, LEMON VINAIGRETTE

SEASONAL ROASTED VEGETABLES



HORS D'OEUVRES

GRAZING TABLE

CHEF'S SELECTION OF LOCAL AND IMPORTED CHEESES, CURED MEATS, ROASTED AND PICKLED VEGETABLES, OLIVES, MISCELLANEOUS TAPANADES AND JAMS.

ASSORTMENT OF BREADS, CROSTINIS, AND CRACKERS.

CHOICE OF TWO STATIONARY HORS D'OEUVRES FROM OUR LIST

FIRST ROUND

PACKAGE INCLUDES ONE SALAD AND ONE PASTA CHOICE

THE SALAD CAESAR

CHOPPED ROMAINE, SHAVED BRUSSEL SPROUTS, BACON LARDON, PICKLED ONION, ALMOND, SHAVED PARMESAN, CAESAR DRESSING

BEET

BABY SPINACH AND KALE, ROASTED BEETS, CRUMBLY BLEU CHEESE, APRICOT, CANDIED NUTS, CARAMELIZED ONION, CHARRED SHALLOT VINAIGRETTE

GARDEN

MIXED GREENS, CARROT, CELERY, ONION, CUCUMBER, CHERRY TOMATO, SOURDOUGH CROUTON, BALSAMIC VINAIGRETTE

THE PASTA PAPPARDELLE

VODKA SAUCE, BABY SPINACH, GRATED PARM

SPAGHETTI

VEGETABLE BOLOGNESE, FRESH BASIL, HERB RICOTTA

RAVIOLI

HERB RICOTTA STUFFED RAVIOLI, CLASSIC MARINARA

GNOCCHI

BASIL PESTO, TOASTED BREADCRUMBS, GRATED PARM

MAINS PROTEIN CHOICE OF TWO

BEEF

NY STRIP STEAK

W/ CHIMICHURRI AND HERB BUTTER

SHORT RIB

RED WINE BRAISED, CRISPY ONIONS

SKIRT STEAK

CAJUN RUBBED AND GRILLED, PICKLED VEGETABLES

CHICKEN

CHICKEN DIJON

WHITE WINE BRAISED CHICKEN THIGHS, DIJON CREAM SAUCE

CUTLETS

THIN FRIED CHICKEN CUTLETS, LEMON VINAIGRETTE, SHAVED PARM

CHICKEN ROULADE

SWISS CHARD, FRESNO PEPPER, ONION, FETA CHEESE, CAJUN TOMATO SAUCE

FISH

SALMON

CASHEW CRUSTED, HONEY MUSTARD GLAZE, MANDARIN ORANGE

FRIED FISH

CRISPY FRIED COD, TARTAR SAUCE, LEMON

AHI TUNA

SOY MARINATED STEAKS, PAN SEARED, EVERYTHING SEASONING, CABBAGE SLAW

VEGETABLE

CHOICE OF TWO

BRUSSEL SPROUTS

SWEET CHILI GLAZE, BACON

RAINBOW CARROTS

GRILLED AND HONEY GLAZED, CAJUN NUTS

ASPARAGUS

GARLIC PARMESAN CRUSTED

STARCH

CHOICE OF ONE

RISOTTO

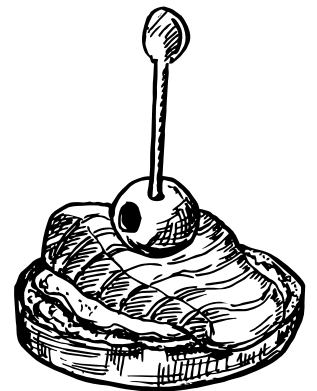
PARMESAN, TRUFFLE

HASSELBACK POTATOES

CHEDDAR, SOUR CREAM

SWEET POTATO

SLOW ROASTED, CANDIED NUTS, GOAT CHEESE



PACKAGES

FULL SERVICE

INCLUDES ALL COURSES SHOWN AND CHOICE OF FAMILY STYLE DESSERT

FAMILY MEAL

INCLUDES ALL COURSES SHOWN WITHOUT DESSERT.

JUST STARTERS

INCLUDES THE GRAZING TABLE AND TWO HORS D'OEUVRES FROM OUR LIST