

FIVE WEST

KITCHEN + BAR

APPETIZERS

Priced per dozen

CRAB CAKES

Remoulade 50

TOMATO BASIL CROSTINI

Mozzarella, olive oil & balsamic reduction 20

MINI TWICE BAKED POTATOES

Sour cream & chives 24

BEEF TENDERLOIN SLIDERS

Caramelized onions & horseradish cream 48

CHICKEN SATAY

Buffalo, BBQ, or Thai peanut 30

MEATBALLS

Swedish or BBQ 24

BUFFALO CHICKEN WONTONS

Ranch or blue cheese 32

PLATTERS

Feeds up to 40 people

FRESH FRUIT 85

FRESH VEGETABLE 70

MEAT & CHEESE 90

ANTIPASTO 90

SMOKED SALMON 95

SPINACH ARTICHOKE DIP 85

*Consuming raw or undercooked foods
could cause potential health risks

CATERING MENU

All options must be chosen 7 days in advance from event date

BUFFET OPTIONS

Price per head based on meat options (add Market Price for beef options)

OPTION #1

One meat, one starch, one vegetable.
Caesar or house salad and
dinner rolls 25

OPTION #2

Two meats, one starch, one vegetable.
Caesar or house salad and
dinner rolls 30

MEAT CHOICES

CHICKEN BREAST

with boursin cream

GRILLED SALMON

with orange hoisin glaze

PANKO CRUSTED WALLEYE

with roasted red pepper tartar sauce

HERB ROASTED PORK LOIN

PRIME RIB

with horseradish cream and au jus
Market pricing applies

FILET MIGNON

with red wine demi-glace
Market pricing applies

VEGETABLE CHOICES

BACON GARLIC GREEN BEANS

HONEY & DILL BABY CARROTS

BUTTER POACHED BROCCOLINI

ASIAGO ROASTED

CAULIFLOWER

OVEN ROASTED ZUCCHINI
& YELLOW SQUASH

STARCH CHOICES

SMOKED GOUDA RISOTTO

ROASTED GARLIC MASHED
POTATOES

WILD RICE PILAF

ROASTED BABY
RED POTATOES

MAC N CHEESE

LIME BASMATI RICE

CONTACT US TODAY FOR MORE INFORMATION

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