




I-SQUARE, PROUDLY MAKING THE DREAM OF A BETTER IRONDEQUOIT A REALITY

Irondequoit Conference Center, Reserve Room, Imaginarium, Rooftop

Life is better



Thank you for considering I-Square, proudly making the dream of a better Irondequoit a reality. Enjoying beautiful atmosphere, delicious food, and attentive staff. Events are available for private and semi-private in the Irondequoit Conference Center, Reserve Room, Imaginarium, and Rooftops for the time period of 4 hours, depending on dates, group size and type of events. We are happy to reserve space for your reception, meeting, party, cocktail, cooking demonstrations, or any other event that requires first-quality dining. Our Chef's menu is a great place for you to start, but the culinary possibilities are infinite. The policies have been developed to ensure the quality and success of your banquet. Life is better!

Please visit irondequoitconferencecenter.com for additional information. To inquire about availability for your event or for all other special requests contact Leah Riley, Event Manager at (585) 266-1068 x203 or by email at Lriley@I-Square.us.

Breakfast and Brunch

Irondequoit Conference Center, Imaginarium, Rooftop or Drop Off

Continental Buffet 25 person minimum All Continental Options \$15		Breakfast Buffet 25 person minimum Two continental Selections and Four Breakfast Selections. \$25		Brunch Buffet 40 person minimum Two Continental Selections, Three Breakfast Selections and Three Brunch Selections \$32		Ultimate Brunch Buffet 25 person minimum Two Continental Selections, Three Breakfast Selections, One Ultimate Selection and Three Brunch Selections \$38			
Continental Selections: Assorted Pastries Muffins Bagels with Cream Cheese Assorted Fresh Fruit		Breakfast Selections: Scrambled Eggs with Cheese French Toast Bacon Sausage Hash Browns Pancakes Waffles		Brunch Selections: Assorted Quiche Penne Pasta w/Marinara Gourmet Shells w/Cheese Assorted Cold Sandwich Tray House Salad w/Ranch & Balsamic Dressing Pasta Salad		Ultimate Selections: Omelet Station Eggs Benedict Belgian Waffles with Fruit Stuffed French Toast Frittata		Enhancements: \$4/ per person Canadian Bacon Egg Whites Avocado Cheese Specialties	

Lunch and Dinners

Irondequoit Conference Center, Imaginarium or Rooftop

<p>Culinary Classic Buffet 25 person minimum</p> <p>Warm Martusciello's Rolls with Butter Salad, Chicken Entrée and Vegetable.</p> <p>Two Selections: Pasta, Potatoes, Rice.</p> <p>\$28</p>	<p>Elite Buffet or Plated (inside) 25 person minimum</p> <p>Warm Martusciello's Rolls with Butter Salad and Vegetable.</p> <p>Two Selections: Entrée, Pasta, Potatoes, Rice.</p> <p>\$33</p>	<p>Ultimate Buffet or Plated (inside) 40 person minimum</p> <p>Warm Martusciello's Rolls with Butter Salad, Entrée, Carved Station and Vegetable.</p> <p>Two Selections: Pasta, Potatoes or Rice.</p> <p>\$38</p>	<p>Weekday Lunch Buffet before 3pm, 25 person minimum</p> <p>Assorted Cold Sandwich Tray, House Salad w/Ranch & Balsamic Dressing or Pasta Salad Soup Du Jour Homemade Chips, Pickles, Cookies & Brownie Tray</p> <p>\$22</p>
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<p>Salad Selection:</p> <p>House with Ranch & Balsamic</p> <p>Caesar Salad</p>	<p>Pasta, Potatoes, Rice Selections:</p> <p>Penne Marinara Baked Potatoes with Sour Cream</p> <p>Penne Pesto Cream Truffle Tater Tots</p>	<p>Chicken:</p> <p>Chicken French</p> <p>Herb-Roasted Chicken</p>	<p>Entrée Selection:</p> <p>Applewood Smoked Pork Loin with Bourbon BBQ</p>	<p>Ultimate Carving Selections:</p> <p>Teriyaki Pork Loin with Hoisin Sauce</p>
<p>Vegetable Selections:</p> <p>Roasted Vegetable Medley</p> <p>Broccoli with Roasted Red Peppers and Parmesan</p> <p>Maple Glazed Carrots</p> <p>Sesame Green Beans</p>	<p>Baked Penne Bourbon Mashed Sweet Potatoes</p> <p>Orecchiette Alfredo Rice Pilaf</p> <p>Farfalle Vodka Wild Rice</p> <p>Shells and Cheese Brown Rice</p> <p>Herb Roasted Potatoes Parmesan Risotto</p> <p>Garlic Smashed Potatoes Dirty Rice</p>	<p>Coq Au Vin</p> <p>Chicken Parmesan</p> <p>Applewood Smoked-Chicken BBQ</p> <p>Chicken Marsala</p> <p>Chicken Saltimbocca</p>	<p>Grilled Pork Chop with Maple Bacon Glaze</p> <p>Braised Pork Shank with Rosemary Demi Glace</p> <p>Braised Pot Roast with Herbs and Mirepoix</p> <p>Grilled Salmon with Lemon and Honey</p>	<p>Roasted Turkey Breast with Dried Cranberry Demi Glaze,</p> <p>Carved Roasted NY Strip Loin,</p> <p>Carved Prime Rib with Rosemary Au Jus and Horseradish,</p> <p>Herb Roasted Leg of Lamb with Fresh Mint Demi Glace.</p>

Around the World

Irondequoit Conference Center, Imaginarium, Rooftop or Drop Off

25 person minimum, \$35

BBQ Buffet	Italian Buffet	Picnic Buffet	French Buffet	Mexican Buffet
<p>Corn Bread with butter</p> <p>Cole slaw</p> <p>Pulled Pork with King's Hawaiian Rolls</p> <p>Applewood Smoked BBQ Chicken</p> <p>Shells & Cheese</p> <p>Salt Potatoes</p> <p>Baked Beans</p>	<p>Warm Dinner Rolls & Butter</p> <p>Caesar Salad</p> <p>Chicken Parmesan</p> <p>Italian Sausage with Peppers & Onions</p> <p>Baked Penne</p> <p>Greens & Beans</p>	<p>Relish Tray</p> <p>Angus Beef Burger with Martusciello's Rolls</p> <p>Zweigles Hot Dogs/ Italian Sausage</p> <p>Macaroni Salad</p> <p>Baked Beans</p> <p>Tomato Cucumber Salad</p> <p>Housemade Chips</p>	<p>Warm Croissants with Butter</p> <p>Heritage Blend with Sweet Lemon Vinaigrette</p> <p>Coq Au Vin</p> <p>Beef Bourguignon</p> <p>Potatoes Au Gratin</p> <p>Ratatouille</p> <p>Roasted Brussel Sprouts</p>	<p>Tortilla Chips with Salsa, Refried Beans, Garlic Sour Cream</p> <p>Carne Esada with Chimichurri</p> <p>Chicken and Beef Style Fajitas with Warm Corn & Flour Tortillas</p> <p>Rice & Beans</p> <p>Southwestern Corn</p>
<p>Additional Sides and Salads- No Charge for Substitution</p> <p>Green Beans & Bacon</p> <p>Parmesan Risotto</p> <p>Truffled Mushroom Polenta</p> <p>Potato Salad</p> <p>Antipasto Pasta Salad</p> <p>Tortellini Pasta Salad</p>		<p>Additional Entrée Selections- \$7/pp</p> <p>Applewood- Smoked Beef Brisket</p> <p>Baby Back Pork Ribs</p> <p>Baby Back Beef Ribs</p> <p>Certified Angus Beef Meatballs</p> <p>Veal Chops</p>	<p>Osso Bucco</p> <p>Duck Ala Orange</p> <p>Braised Lamb Shank with Rosemary Demi-Glaze</p> <p>Duck Confit</p> <p>Shrimp or Smoked Pork Style Fajitas</p> <p>Chicken Enchiladas</p>	

Cocktail & Bar

Irondequoit Conference Center, Imaginarium or Rooftop

25 person minimum, \$24

<p>Classic Cocktail Party</p> <p>Choose from two Elite Selections and Two Ultimate Selections.</p> <p>Includes Vegetable & Fruit Display, Imported & Domestic Cheese Display.</p>	<p>Cocktail and Bar Options</p> <p>Choose from Cash, Consumption Open Bar: Minimum 2 hours \$18 per person</p> <p>House wine \$7 Additional 1 hour \$10 per person</p> <p>House Beer \$4 Maximum 4 hours</p> <p>Spirits \$7</p>
<p>Elite Selection:</p> <p>Antipasto Display with Meat</p> <p>Tomato and Basil Bruschetta</p> <p>Homemade Chips, Salsa & Garlic Sour Cream</p> <p>Fried Mushroom Wontons</p> <p>Sausage Stuffed Mushrooms</p> <p>Spinach and Goat Cheese Stuffed Mushrooms</p> <p>Gourmet Shells & Cheese Balls</p>	<p>Ultimate Selection:</p> <p>Fried Calamari with Spicy Tomato Coulis</p> <p>Crab Cake Bites with Spicy Remoulade</p> <p>Pork Pot Stickers with Dumpling Sauce</p> <p>Tiger Shrimp with Spicy Chili Cocktail Sauce</p> <p>Lobster Bisque Shooters</p> <p>Tuna Tar Tar Wontons</p>

*All Events Include Water, Coffee, Tea, Soda also available upon request

Additional Selections per person:

- Entrée \$5
- Carving Station \$8
- Omelet Station \$7
- Breakfast Selections \$5
- Brunch Selections \$6
- Salads, Soup, Sides \$3
- Vegetable & Fruit Display \$4
- Imported & Domestic Cheese Display \$4

Dessert Selections: \$4 per person

- Pastries, Cookie & Brownie Tray
- Vanilla Bean Crème Brulee
- Panna Cotta
- Warm Bread Pudding
- Apple Crisp
- Strawberry Shortcake

Alcohol Selection:

- Punch \$30
- Champagne, Wine/Red Wine Bottles \$20
- Champagne Toast, Mimosa Bar (choices of juice), Bloody Mary Bar, Craft Beer \$7