



About

Graphics

Photography

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Free Admission

May 3, 2019

SPRING Arts Festival

The Show Must Go On:
A Tribute to Queen

7 P.M. Doors open @ 6:30
FLCC Auditorium

3325 Marvin Sands Drive
Canandaigua, NY 14424

FingerLakes
COMMUNITY COLLEGE

A Celebration of Art Theatre & Music
Brought to you by the Department of Visual & Performing Arts

2019 Concert Summer Series

THE AVETT BROTHERS 6/7
Brooks and Dunn 6/8
Bush Live

WITH SPECIAL GUEST HIGH VALLEY 6/14
Dave Matthews & Tim Reynolds 6/18

JASON ISBELL AND THE 400 UNITS FATHER JOHN MISTY with special guest Jada Bird
MICHAEL McDONALD / CHAKA KHAN 6/22

RAIN A Tribute to the Beatles 6/28
Summer Gods Tour 2019
THIRD EYE BLIND / JIMMY EAT WORLD 7/5
with special guest Ra Ra Riot
LITTLE BIG TOWN Live 7/6
with special guest Walker Hayes
LUKE BRYAN Sunset Repeat Tour with special guests Cole Swindell and Jon Langston 7/12
Last of the Street Summers Farewell 7/13
Tour **LYNYRD SKYNYRD**
TEDESCHI TRUCKS BAND Wheels of Soul Tour 2018 7/18
featuring Blackberry Smoke and Shovels & Rope
ROB THOMAS Chip Tooth Tour with special guest Abby Anderson 7/21
Lionel Richie 7/25
TBD 7/29

CHRIS STAPLETON All American Road Show with Margo Price & The Marcus King Band 7/27

TRAIN / GOO GOO DOLLS with special guest Allen Stone 8/2
Sarah McLachlan 8/4
PERFORMING WITH THE ROCHESTER PHILHARMONIC ORCHESTRA
Alice Cooper 8/7
WITH MOTIONLESS IN WHITE
HOOTIE & THE BLOWFISH 8/9
Group Therapy Tour with special guests Barenaked Ladies
JASON ALDEAN Ride All Night Tour with special guests Kane Brown and Carly Pearce 8/10
DARYL HALL & JOHN OATES WITH SPECIAL GUESTS G. LOVE & SPECIAL SAUCE 8/16
The Beach Boys 8/22
PENTATONIX The World Tour with special guest Rachel Platten 8/27
TBD 9/1

3355 Marvin Sands Dr
Canandaigua, NY 14424

macevents.com/events/

KIDS MENU

Mexican Pizza
Flour tortilla with melted cheese. \$4.00

Chicken Fiesta
Flour tortilla with melted cheese and chicken. \$4.50

Beef Fiesta
Flour tortilla with melted cheese and beef. \$4.50

SIDES

Mexican Rice \$3.25

Enchilada Sauce \$2.00

White Sauce \$2.00

Green Tomatillo Sauce \$2.00

Mexican Beans \$2.00

Guacamole \$3.25

Mole Sauce \$2.00

Sour Cream \$0.75

Black Beans \$2.50

Tortilla Chips \$2.00

DRINKS

Beers
We've got all your favorite frosty brews on tap. And don't forget to ask your server about the refreshing local and regional beer selection!

Wines
Enjoy our full selection of reds, whites, and blushes, from lightest to fullest flavor.

Non-alcoholic drinks
Fresh-brewed Iced Tea, Flavored Iced Tea and Lemonades
Popo, Diet Popo, Mountain Dew, Sierra Mist, Tropicana Lemonade
Hot Tea
Fresh Brewed Coffee and Decaf Coffee

SALENAS

Village Gate, Rochester
salenas.com

APPETIZERS

Salenas Nachos
Nacho chips, melted mozzarella, lettuce, salsa fresca, jalapeno peppers and sour cream. \$5.25
With beef or chicken. \$7.00

Mexican Miso
A large order of nacho chips, melted mozzarella cheese, lettuce, tomatoes, black olives, sour cream, guacamole and your choice of salena's chili or black beans. \$10.25

Quesadillas Supreme
Your choice of chicken, beef, chorizo, or black bean with three cheeses, tomatoes, salsa, sour cream, peppers, and onions over 2 flour tortillas. \$9.55

Die Espas' Brazilian Chicken Wings
Served with a sweet & spicy chipotle glaze and salsa ranch dressing. \$9.75

Queso Fundido
Melted cheese dip with chunky salsa fresca, served with tortilla chips. \$4.75

Vegetable Chile Rellenas
Braised corn, black bean & cheese stuffed poblanos chiles, fried in a light egg batter and finished with a roasted tomatillo sauce. \$7.25

Guacamole With Chips \$4.50

Salena's Chili
bowl \$4.50
cup \$5.00

A LA CARTE MENU

Tacos
A soft or hard shell corn tortilla topped with lettuce, tomatoes, and cheese
Fajitade style add \$1.25, Mole style add \$1.25, White style add \$1.25
Shredded Beef \$3.75, Chicken \$3.95, Collied Steak \$5.95, Guacamole \$3.95, Black Bean \$3.55, Pulled Pork \$3.75

Tostitos
A flat, hand-rolled corn tortilla topped with lettuce, tomatoes, and cheese
Shredded Beef \$3.75, Chicken \$3.95, Guacamole \$3.95, Bean \$3.55, Black Bean \$3.75

Enchiladas
A broiled, corn tortilla covered in red enchilada sauce and cheese
Shredded Beef \$3.95, Chicken \$3.95, Chorizo \$3.95, Cheese \$2.95, Bean \$3.95, Black Bean \$3.75

Burritos
Made with our own hand-rolled flour tortillas, and fresh mozzarella cheese.
Shredded Beef \$4.75, Shredded Beef & Bean \$4.95, Chicken \$4.75, Chicken & Bean \$4.95, Chorizo \$4.90, Black Bean \$4.65

ENTREES

Fajita Dippers
Includes rice and beans, accompanied by 3 flour tortillas, cheese, lettuce, tomatoes, onions, guacamole and sour cream.
Chicken \$17.95, Steak \$18.95, Shrimp \$18.95, Grilled Vegetables \$15.95

Grande Platos
Served with rice & beans.

Mexican Platy
Includes one chicken enchilada with white sauce, one pork enchilada with green tomatillo sauce and one beef enchilada with traditional red enchilada sauce. \$14.25

Combination Enchiladas
Includes one chicken, one beef, and one cheese enchilada. \$12.95

Chipotle Chicken
Marinated chicken breast topped with a three cheese blend, finished with a smoky chipotle cream sauce and salsa fresca. \$13.95

Grilled Chicken Mole
Spiced rubbed chicken breast grilled and finished with our homemade mole sauce, salsa fresca and queso fresco. \$13.95

Ancho-Citrus Chicken
Rubbed with ancho-citrus seasoning, a blend of lemon, lime, orange, and dried red poblano peppers. Finished with salsa fresca and queso fresco. \$13.95
Honey-Chipotle Salmon \$16.95
Tortilla crusted honey-chipotle salmon topped with a lemon-cilantro crema.

PRODUCED AND BOTTLED BY FLCC VITICULTURE AND WINE TECHNOLOGY CORPORATION, GENEA, NEW YORK

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

750 ML
ALC. 12.0% BY VOL

Dry Sweet

Rising Vines

Riesling

2018

The Riesling is a Vitis vinifera variety. They originated from Europe more specifically from Germany and Eastern France. Originally all vitis vinifera came from the area around the Black Sea, primarily Georgia.

Pair nicely with seafood and pork loin. Mood is more elegant and classy.