



House Policies

Guarantees

To ensure we are fully prepared, a Final Guest Count is required at least 10 days prior to your event. If you're planning an event with an unknown attendance, a minimum and maximum number of anticipated guests must be provided so that we can arrange proper billing and accommodate menu selections.

Deposit/Payment

A non-refundable non-transferable deposit of 50% of the entire estimated cost of your event is required to guarantee the date of your event. Dates are not reserved until the deposit has been received. Your deposit will be credited towards the final bill.

A non-refundable non-transferable final payment is due 10 days prior to your event. The amount of the final payment is based on your final guest count and menu selections due 10 days prior to your event. If the Minimum Guest Count is not reached, final payment will be based on the Minimum Guest Count. If the actual number of guests exceeds the Final Guest Count, you agree to pay for all additional guests.

Monroe's 3001 accepts cash, credit card, or certified bank check.

House Charge/Sales Tax

All events are subject to a 20% house charge. This includes event set up, clean up, linen expense, and a higher rate of pay for banquet servers. New York State Sales Tax (8%) will be charged in addition to the house charge. *Gratuity is NOT included in this charge. Monroe's 3001 does not mandate gratuity. If you choose to leave a gratuity, this will go directly to your server(s).*

Cancellation

All payments are non-refundable and non-transferrable and will not be returned in the event of a cancellation. Monroe's is not responsible for cancellations or reductions in guest counts due to circumstances out of Monroe's control.

Menus

Menu prices are guaranteed within 45 days of the scheduled event. Monroe's 3001 reserves the right to adjust any menu prices up to 45 days before the scheduled event.

Additional Information

The enclosed menus are offered as a guideline. The staff at Monroe's 3001 would be happy to customize a menu of your choosing. You may bring in a cake, cookies, pastries, etc. Your dessert must be accompanied by a receipt with the name of the certified bakery that it came from. The bakery name must be on the receipt, no exceptions. New York State Health Law prohibits a guest from bringing in anything baked at home, no exceptions. No other food or beverages can be brought into the establishment. New York State Health Law prohibits any leftovers from a buffet to be taken home.

Rules

Monroe's 3001 does allow guests to decorate one hour prior to the event start time however we prohibit any sort of adhesive tape, tacks, glitter, potted plants, and/or confetti. If this rule is broken, Monroe's 3001 will charge up to a \$600 clean up fee.

Hot Hors D'oeuvres

	50 pieces	100 pieces
Artichoke French	\$160	\$310
Asparagus Rolls	\$160	\$310
Brie En Croute with Raspberry	\$160	\$310
Bacon Wrapped Stuffed Jalapeños	\$160	\$310
Boneless Wings (choice of sauce)	\$130	\$250
Buffalo Chicken Spring Roll	\$130	\$250
Chicken French Bites	\$160	\$310
Clams Casino	\$180	\$350
Coconut Shrimp	Market Price	Market Price
Crab Cakes with Remoulade Sauce	\$160	\$310
Cuban Rolls	\$110	\$210
Eggplant Involtini	\$160	\$310
Goat Cheese & Honey Phyllo Triangle	\$110	\$210
Herb Crusted Lollipop Lamb Chops	Market Price	Market Price
Mini Arancini	\$130	\$250
Mini Mushroom Truffle Arancini	\$130	\$250
Mini Roasted Tomato, Basil & Mascarpone Arancini	\$130	\$250
Mini House Made Meatballs with Marinara	\$100	\$190
Mini House Made Meatballs with Vodka	\$110	\$210
Mini Quiche	\$160	\$310
Pigs in a Blanket	\$130	\$250
Petite Beef Wellington	\$180	\$350
Mini Potato Croquettes	\$130	\$250
Mozzarella Sticks	\$100	\$210
Reuben Rolls	\$110	\$210
Sausage Rolls	\$130	\$250
Scallops Wrapped in Bacon	Market Price	Market Price
Shrimp Alexander	Market Price	Market Price
Spanakopita	\$130	\$250
Spinach and Artichoke Rolls	\$110	\$210
Stuffed Mushrooms	\$170	\$330
Swedish House Made Meatballs	\$110	\$210
Thai Spring Rolls	\$130	\$250
Walnut Crusted Chicken Bites	\$160	\$310
Mini Slider Sandwiches (assorted)	\$4 each	\$4 each
(Hamburger, Cheeseburger, Turkey Bliss, Roast Beef & Cheddar, Ham & Swiss, Roasted Vegetable, Buffalo Chicken, or Country Sweet)		

Cold Hors D'oeuvres

	50 pieces	100 pieces
Beef Tenderloin on Toast (with horseradish & caramelized onions)	\$160	\$310
Bruschetta (warm or cold)	\$110	\$210
Fig and Mascarpone in Filo Cups	\$110	\$210
Shrimp Cocktail	Market Price	Market Price
Deviled Eggs	\$130	\$250
Smoked Salmon Mousse in Filo Cups	\$130	\$250
Stuffed Dates (with bacon, blue cheese & almonds)	\$150	\$290

	Per Person
Antipasto Display	\$8
Cheese & Crackers	\$6
Fresh Fruit	\$6
Vegetable Crudite	\$6
Fresh Mozzarella, Salami, Tomato & Basil	\$7

Fresh Mozzarella, Tomato, Basil Kabobs
with Balsamic Drizzle (\$5.00 / per kabob)

Formal Dinner Service

Parties of 20 or more must provide a pre-order as well as place cards for each guest indicating meal choice.

All entrées include your choice of House or Caesar salad and fresh baked rolls Cranberry Blossom Salad (Add \$4.00)

Pasta Entrées

House Made Gnocchi // 32
With Marinara Sauce // With Vodka Sauce 32

Eggplant Parmesan // 30*
Breaded Eggplant Cutlets Topped with Marinara Sauce and Mozzarella Cheese Served with Angel Hair Pasta

Lobster Mac-n-cheese // 40*
Fresh Lobster in a Four-cheese Sauce Served Over Farfalle Pasta and Finished with White Truffle Oil

Meat Entrées

Beef Tenderloin // 52*
Add Sautéed Mushrooms 4
Grilled 8 oz. Beef Tenderloin in Red Wine Demi Glaze Served with Katherine's Mashed Potatoes and Chef's Vegetable

Chicken Milanese // 36*
Twin Breaded Italian Herbed Chicken Breasts Served with Katherine's Mashed Potatoes, Arugula Salad and Finished with Lemon Vinaigrette

Walnut Crusted Chicken // 36*
Twin Breaded Chicken Breasts With Sweet Walnut Butter Sauce and Hint of Spice Served with Katherine's Mashed Potatoes and Chef's Vegetable

Chicken French //36 *
Egg Battered Chicken Sautéed in Lemon Butter Sherry Sauce Served Over Angel Hair Pasta and Braised Escarole

U/10 Scallops // 46*
Five Pan Seared Sea Scallops, Creamy Three Cheese Risotto, Chef's Vegetable and Herbed Brown Butter Sauce

Pecan Crusted Salmon // 38*
Atlantic Salmon Encrusted with Pecans and Served with Katherine's Mashed Potatoes and Chef's Vegetable

Veal Parmesan // 40* // 42 Vodka Sauce
Breaded Italian Herbed Veal Cutlet Topped with Marinara Sauce and Mozzarella Cheese Over Angel Hair Pasta

(*) Made with no Gluten Containing Ingredients

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Buffet Menus

All buffets require a minimum of 20 people
Prices listed are per person

Piccolo Buffet \$28
Choice of one meat

Spring House Buffet \$31
Choice of two meats

Vintage Buffet \$36
Choice of three meats

**Piccolo, Spring House, and Vintage Buffets include:
Coffee & Tea Station Included**

Caesar or House Salad
(Cranberry Blossom Salad – Add \$2.00 / per person)
Roasted Potatoes
(Katherine's Mashed Potatoes – Add \$2.00 / per person)
Pasta with Marinara or Vodka Sauce
Vegetable Du Jour
Fresh Fruit
Fresh Rolls & Butter

Choices of Meat(s):

Roasted Turkey, Herb Roasted Lemon Chicken, Chicken French, Chicken Cutlets,
Chicken Milanese, Walnut Crusted Chicken, Italian Sausage with Peppers & Onions,
Ham, Pork Cutlets, Chicken Parmesan, Eggplant Parmesan, Roast Beef Au Jus,
Veal Parmesan (add \$4.00 / per person), or London Broil (add \$3.00 / per person)
Chef Carved Meats: Prime Rib (add \$6.00 / per person) or Beef Tenderloin (add \$9.00 / per person)
Assorted Mini Desserts (add \$5.00 / per person)

Classico Buffet \$28

Herb Roasted Lemon Chicken
Sausage with Peppers & Onions
Penne Marinara
Roasted Potatoes
Vegetable Du Jour
House Salad
Rolls & Butter

Panino Buffet \$26

Assorted Panini Sandwiches
Macaroni or Potato Salad
Fresh Fruit
House, Caesar, or Cranberry
Blossom Salad
Coffee, Tea & Soda
Assorted Mini Desserts

Magnifico Buffet \$52

Cheese and Grape Display
Artichokes French
Bruschetta
Rolls and Butter
House Salad
Penne Marinara or Vodka Sauce
Chef's Vegetable
Katherine's Mashed Potatoes or
Roasted Potatoes
Eggplant Parmesan
Walnut Crusted Chicken or
Chicken French
Roast Beef Au Jus
Assorted Mini Desserts
Coffee & Tea Station

The Ultimate Buffet

Requires a minimum of 20 people
Prices do not include 8% New York Sales Tax and 20% Service Fee

\$70/person

Hors D'oeuvres

Choice of (2) Hot Hors D'oeuvres
Choice of (2) Cold Hors D'oeuvres

Main Course

Rolls & Butter
House Salad or Caesar Salad
Katherine's Mashed Potatoes or Roasted Potatoes
Chef's Vegetable
Penne or Gnocchi with Choice of Sauce - Vodka or Marinara
Eggplant Parmesan
Chicken French, Chicken Milanese, Herb Roasted Lemon Chicken, Chicken
Parmesan or Walnut Crusted Chicken
Roast Beef Au Jus or London Broil with Mushroom Gravy

Chef Carved Meats:

Prime Rib -add \$7.00 / per person or **Beef Tenderloin** - add \$9.00 / per person

Sweet Endings

Assorted Mini Dessert Display
Seasonal Fresh Fruit
Coffee & Tea Station

\$80/ Per Person

To include The Ultimate Buffet
Plus 2 Hours of House Wine & Beer

\$90/ Per Person

To include The Ultimate Buffet
Plus 2 Hours Call Level Open Bar

\$105/ Per Person

To include The Ultimate Buffet
Plus 2 Hours Premium Level Open Bar

Monroe's Brunch Buffets

All Buffets require a minimum of 20 people

The Monroe

\$25.00 / per person

Quiche
Roasted Potatoes
Stuffed French Toast
(served with fresh strawberries)
Fresh Fruit
Assorted Mini Desserts
Coffee, Tea, and Juice

The Bo

\$30.00 / per person

Monte Cristo Sandwiches
Roasted Potatoes
Fresh Fruit
Choice of French Toast:
- Cream Cheese Stuffed French Toast
(served with fresh strawberries)
- Banana Bread Stuffed French Toast
(served with chocolate chips & walnuts)
- Blueberry Muffin Bake
(served with cream cheese icing)
Assorted Mini Desserts
Coffee, Tea and Juice

The Katherine

\$28.00 / per person

Eggs Benedict or Monte Cristo Sandwiches
Roasted Potatoes
Stuffed French Toast or Cheese Filled Crepes
(served with fresh strawberries)
Fresh Fruit
Assorted Mini Desserts
Coffee, Tea, and Juice

The Janice

\$30.00 / per person

Cheesy Egg Scramble (Choose 2: Cheese Only |
Bacon & Swiss | Ham & Cheddar | Sausage,
Ham, Onions, Peppers, & Jalapeños)
Roasted Potatoes
Crepes (Cheese Filled, Strawberry, or Vegetable)
Bacon or Sausage
Fresh Fruit
Assorted Desserts
Coffee, Tea, Juice and Soda

The Drew

(Our wonderful Chef Andrew)

\$32.00 / per person

Spinach & Seasonal Berry Salad
Mashed Potatoes
Chicken Cutlet with Lemon Vinaigrette
Asparagus or Broccoli with Garlic
Assorted Desserts
Coffee, Tea, Juice and Soda

The Grand

\$32.00 / per person

Quiche
Assorted Panini Sandwiches
Roasted Potatoes
Fresh Fruit
Cranberry Blossom Salad
Macaroni, Potato or Pasta Salad
Assorted Mini Desserts or Cookie Tray
Coffee, Tea, Juice and Soda

Additional Brunch packages available on next page.

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Monroe's Brunch Buffets

All Buffets require a minimum of 20 people

The Deb's

\$34.00 / per person

Bagels served with Cream Cheese, Lox, Lettuce, Tomato, Red Onion, Capers, Sliced Radish, Cornichon Pickles, Lemon
Cheese Filled Crepes
Choose 2 Tea Sandwiches/Sliders: (Tuna, Egg Salad, Turkey Bliss, Roasted Vegetable, Cutlet & Arugula, Chicken Salad,
Cucumber & Cream Cheese, Ham & Swiss)
Fresh Fruit
Assorted Desserts, Scones, Sweet Breads, Croissants
Coffee, Tea, Juice and Soda

The Kristina

\$38.00/ per person

French Baked Eggs

Croissants

Fresh Bagels Served With:

Choose 3 Whipped Cream Cheese: Plain, Green Onion/Chive, Smoked Salmon, Cucumber, Strawberry, Honey
Walnut, Raspberry, Jalapeno, Cinnamon, Spinach & Artichoke, Crushed Avocado & Feta (\$2.00 / per person)

Choose 2 Proteins: Cajun Garlic Shrimp (\$5.00 / per person), Butter Poached Lobster (\$8.00 / per person), Lox,
Tenderloin (\$2.00 / per person), Lemon Garlic Chicken, Turkey, Thin Sliced Ham

Choose 6 Vegetables: Arugula, Spinach, Beets, Heirloom Tomato, Carrot Ribbons,
Capers, Red Onion, Avocado, Cucumbers

Choose 2 Cheeses: Feta, Gorgonzola, Brie, Goat Cheese

Choose 1 Fruit: Apple, Seasonal Berries, Pears, Fresh Figs (Seasonal)

Sauces: Fig reduction, Balsamic Glaze, Horseradish

Choose 1 Salad: Cranberry Blossom, Arugula & Apple, or Beet & Goat cheese

Roasted Potatoes

Fresh Fruit

Assorted Mini Desserts

Coffee, Tea, Soda

Endless Mimosa Bar

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Monroe's Plated Brunches

(Parties over 20 must be pre ordered)

\$30.00 / per person

Cheese & Crackers

Sliced Fresh Fruit & Stuffed Mushrooms

Plated Quiche & Salad

Choose A Quiche: Lorraine, Broccoli Cheddar, Tomato Feta, Asiago Asparagus

Choose A Salad: Cranberry Blossom, Caesar, House

Assorted Mini Desserts

Coffee & Tea

\$35.00 / per person

Cheese & Crackers

Sliced Fresh Fruit & Stuffed Mushrooms

Choose A Salad: Wedge, Cranberry Blossom, Caesar, House

Choose A Protein: Grilled Chicken, Chicken Cutlet, or Salmon

Assorted Mini Desserts

Coffee & Tea

\$38.00 / per person

Sliced Fresh Fruit & Stuffed Mushrooms

Charcuterie Table (Assorted Meats, Cheeses, Nuts, Fruit, Bread, & Crackers)

Served with House Salad (Cranberry Blossom Add \$2.00)

Choose One: Eggplant Parmesan, Gnocchi, Chicken Milanese, Chicken French,

Pecan Salmon, Lobster Mac & Cheese, Shrimp & Broccoli Alfredo (Add \$2.00)

Coffee & Tea

Brunch add-ons available on next page.

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Monroe's Brunch Add Ons

Bacon, Ham or Sausage \$4.00 / per person

Add 2 Meats \$6.00 / per person

Scrambled Eggs \$3.00 / per person

Mimosa Punch Bowl (Alcoholic) \$75.00 / bowl

Non Alcoholic Mimosa Punch Bowl \$50.00 / bowl

Endless Mimosa & Bloody Mary Bar \$10.00 / per person

Bloody Mary Bar includes: Tito's Vodka or Lunazul Tequila, celery sticks, green olives, and mini Gerkin pickles.

Add on Shrimp \$4.00 / piece **Add on Bacon** \$3.00 / piece

Mimosa Bar includes: Orange Juice accompanied by fresh seasonal berries and Mionetto Prosecco.

Seasonal Sangria Bar or Create your own Sangria \$10.00 / per person

Non-alcoholic Lemonade Bar \$5.00 / per person

House-made Raspberry, Regular, & Blackberry

Pharmaceutical Event Menu

Prices do not include 8% New York State sales tax and 20% service fee

\$100 / per person

Beverages

Two glasses of House wine or two beers per person.

Starters

Choice of: Chicken Pastina or Cream of Tomato
Choice of: House, Caesar, Cranberry Blossom, or Petite Wedge Salad

Entrees

Lobster Tail Dinner

9oz. Lobster Tail Served With Katherine's
Mashed Potatoes & Chef's Vegetable

Beef Tenderloin or Delmonico

Grilled 8oz. Beef Tenderloin or 14oz. Delmonico Served with Red Wine
Demi-glaze, Katherine's Mashed Potatoes & Chef's Vegetable

Pecan Crusted Salmon

Atlantic Salmon Topped With House Made Mustard and Encrusted With
Pecans Served with Katherine's Mashed Potatoes & Chef's Vegetable

Lobster Macaroni and Cheese

Fresh Lobster in a Four Cheese Sauce Served Over
Farfalle Pasta and Finished with White Truffle Oil

Vegetable Verdita

Angel Hair, Garlic, Kalamata Olives, Artichoke Hearts, Spinach, Sundried
Tomatoes and Feta Cheese Finished with White Wine Herb Butter Sauce

House Made Gnocchi

Fresh Ricotta Cheese Gnocchi With Choice of Marinara Sauce
or Vodka Sauce Topped with Feta Cheese

Chicken French

Egg Battered Chicken With Lemon, Butter, and Sherry Sauce
Served Over Angel Hair Pasta with Braised Escarole

Chicken Milanese

Twin Breaded Italian Herbed Chicken Breasts Served With Katherine's Mashed
Potatoes, Arugula Salad and Finished with Lemon Vinaigrette

Dessert & Coffee

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Beverage Services

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Prices are on a per person basis. All Punch bowl prices are per bowl.

Wine & Liquor

	First Hour	Additional Hour
Tier 3 (Premium)	\$20	\$12
Tier 2 (Call)	\$16	\$10
Beer & House Wine Only	\$13	\$9

Punch Bowls

	Non- Alcoholic	With Alcohol
Classic Punch	\$60	\$80
Mimosa	\$50	\$75
Bellini Punch	\$70	\$90
Raspberry Punch	\$60	\$85
Raspberry Lemonade	\$55	\$75

**All punches are served in beautiful glass punch bowls*

Sweet Treats

Prices do not include 8% New York State sales tax and 20% service fee

Coffee Station

\$3.00 / per person
Regular & Decaf Coffee
Assorted Tea
Fresh Cream
Sugar

Sweets & Coffee

\$11.00 / per person
Assorted Mini Desserts
Coffee & Tea Bar
Fresh Cream
Sugar

Sweets Table

\$9.00 / per person
Assorted Mini Desserts
Variety of:
Chocolate Covered Strawberries ,Cream
Puffs , Mini Cannoli, Lemon Bars,
Brownies ,Carrot Cake Bites, Flourless
Chocolate Torte, Mini Cheesecake Bites,
Petit Fours, Baklava Bites

Chocolate Covered Strawberries

\$3.00 / per piece

Hard Candied Strawberries

(Sugar Coated)
\$3.00 / per piece

Pie Bar

\$10.00 / per person (Choose 4 pies)
Assorted (4) Whole Pies Displayed-Serve Yourself
Apple, Apple Crumb, Pumpkin, Banana Cream,
Chocolate Cream, Chocolate, Banana Cream, Pecan,
Strawberry, Blueberry, Peanut Butter, Mixed Berry,
Peach, Sweet Potato, Lemon Meringue, Vanilla Custard,
Cherry, Coconut Cream, Pumpkin, Boston Cream

Cheesecake Bar

\$12.00 / per person (Choose 4 Cheesecakes)
Assorted (4) Whole Cheesecakes Displayed-Serve Yourself
Traditional, Chocolate Raspberry, Tres Leches, Double Chocolate
Godiva, Peanut Butter, Red Velvet, Bananas Foster, Vanilla Bean,
Key Lime, Turtle, Salted Caramel, Pineapple, Chocolate Brownie,
Carrot Cake, Coconut Cream, Caramel Apple

Cake Bar

\$8.00 / per person (Choose 4 Cakes)
Assorted (4) Whole Cakes Displayed-Serve Yourself
Vanilla Bean, Double Chocolate, Chocolate Cherry, Boston
Cream, Carrot, Banana, Coconut, Lemon Chiffon, Black
Forest, Ho-Ho Cake, Cannoli, Peanut Butter Torte

Mini Cupcake Bar

\$8.00 / per person (Choose 4 Mini Cupcakes)
Assorted Mini Cupcakes Displayed-Serve Yourself
Strawberry Crunch, Confetti, Lemon Blueberry, Cinnamon
Bun, Tres Leches, Boston Cream, Cannoli, Chocolate Peanut
Butter, Chocolate Raspberry, Lemon Raspberry, Strawberry
Shortcake, Cookie Dough, Dulce De Leche, S'mores, Black
Forest, Cookies & Cream