



## 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**

ALL PRICES AND ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

### **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

	<b>50 PIECES</b>	<b>100 PIECES</b>
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) (HAMBURGER, CHEESEBURGER, TURKEY BLISS, ROAST BEEF & CHEDDAR, HAM & SWISS, ROASTED VEGETABLE, BUFFALO CHICKEN, OR COUNTRY SWEET)	\$4 EACH	\$4 EACH

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# COLD HORS D'OEUVRES

	<b>50 PIECES</b>	<b>100 PIECES</b>
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

	<b>PER PERSON</b>
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 FRESH BAKED ROLLS AND YOUR CHOICE OF HOUSE OR CAESAR SALAD 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 FINISHED WITH WHITE TRUFFLE OIL

## MEAT ENTRÉES

BEEF TENDERLOIN // 52\*  
ADD SAUTÉED MUSHROOMS 4  
GRILLED 8 OZ. BEEF TENDERLOIN IN RED WINE DEMI GLACE 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 AND ARUGULA SALAD 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 BREAST SAUTÉED IN LEMON BUTTER SHERRY SAUCE SERVED OVER ANGEL HAIR PASTA WITH 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 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

# BUFFET MENUS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE  
PRICES LISTED ARE PER PERSON

**PICCOLO BUFFET \$28**  
CHOICE OF ONE MEAT

**SPRINGHOUSE BUFFET \$31**  
CHOICE OF TWO MEATS

**VINTAGE BUFFET \$36**  
CHOICE OF THREE MEATS

## PICCOLO, SPRINGHOUSE, & VINTAGE BUFFETS INCLUDE:

FRESH ROLLS & BUTTER  
FRESH FRUIT  
CAESAR OR HOUSE SALAD  
(CRANBERRY BLOSSOM SALAD – ADD \$2.00 / PER PERSON)  
ROASTED POTATOES  
(KATHERINE'S MASHED POTATOES – ADD \$2.00 / PER PERSON)  
PENNE WITH MARINARA OR VODKA SAUCE  
CHEF'S VEGETABLE

## CHOICES OF MEAT(S):

ROASTED TURKEY, HERB ROASTED LEMON CHICKEN (BONE-IN), 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)

## COFFEE & TEA STATION INCLUDED

ASSORTED MINI DESSERTS (ADD \$5.00 / PER PERSON)

### PANINO BUFFET \$26

ASSORTED PANINI SANDWICHES  
MACARONI OR POTATO SALAD  
FRESH FRUIT  
HOUSE, CAESAR, OR CRANBERRY  
BLOSSOM SALAD  
  
COFFEE, TEA & SODA  
ASSORTED MINI DESSERTS

### CLASSICO BUFFET \$28

ROLLS & BUTTER  
HOUSE SALAD  
PENNE MARINARA  
ROASTED POTATOES  
VEGETABLE DU JOUR  
HERB ROASTED LEMON CHICKEN  
SAUSAGE WITH PEPPERS & ONIONS

### MAGNIFICO BUFFET \$52

CHEESE & 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 | PER 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 (BONE-IN),  
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  
**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, & SODA

## **\$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 DREW

(NAMED AFTER 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 KATHERINE

\$28.00 / PER PERSON

EGGS BENEDICT OR MONTE CRISTO SANDWICHES  
STUFFED FRENCH TOAST OR CHEESE FILLED CREPES  
(SERVED WITH FRESH STRAWBERRIES)  
ROASTED POTATOES  
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 GRAND

\$32.00 / PER PERSON

CHOICE OF QUICHE

- BROCCOLI CHEDDAR
- QUICHE LORRAINE
- SPIANCH, ARTICHOKE, & FETA
- TOMATO & FETA
- ASIAGO ASPARAGUS

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  
ROASTED POTATOES  
FRESH FRUIT  
ASSORTED MINI DESSERTS  
COFFEE, TEA, SODA  
ENDLESS MIMOSA BAR

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:** LEMON GARLIC CHICKEN, TURKEY, THIN SLICED HAM, LOX  
CAJUN GARLIC SHRIMP (\$5.00 / PER PERSON), BUTTER POACHED LOBSTER (\$8.00 / PER PERSON),  
OR TENDERLOIN (\$2.00 / PER PERSON)

**CHOOSE 6 VEGETABLES:** ARUGULA, SPINACH, BEETS, HEIRLOOM TOMATO, CARROT RIBBONS,  
CAPERS, RED ONION, AVOCADO, OR 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

**ADDITIONAL BRUNCH PACKAGES AVAILABLE ON NEXT PAGE.**



# 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, OR SPINACH, ARTICHOKE & FETA  
CHOOSE A SALAD: CRANBERRY BLOSSOM, CAESAR, OR 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 GRILLED 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**

# 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 / PER PIECE

**ADD ON BACON** \$3.00 / PER 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, TRADITIONAL, & 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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## PACKAGE ADDITIONS

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### PASTA COURSE | \$5 PER PERSON

CHOICE OF: PENNE, ORECCHIETTE OR RIGATONI  
CHOICE OF: MARINARA, VODKA OR ALFREDO

### HOUSE-MADE CHEESE GNOCCHI | \$7 PER PERSON

CHOICE OF: MARINARA, VODKA OR ALFREDO

### PREMIUM PASTA COURSE | \$7 PER PERSON

TRUFFLED GOAT CHEESE & WILD MUSHROOM ALFREDO  
ROASTED EGGPLANT, ZUCCHINI, & SQUASH TOPPED WITH SHAVED PARMESAN  
SPICY CALABRIAN CREAM

### BRUSCHETTA BAR | \$8 PER PERSON

(CHOICE OF FOUR : DISPLAYED ON BEAUTIFUL WOODEN BOARDS)

PEACH & BURRATA  
TRADITIONAL TOMATO, ARTICHOKE, OLIVE  
3 OLIVE WITH PINE NUTS  
SPINACH ARTICHOKE  
PROSCIUTTO, ARUGULA & MOZZARELLA  
WHITE BEAN & TOMATO  
PESTO, TOMATO & MOZZARELLA  
SHAVED ZUCCHINI & AVOCADO  
WILD MUSHROOM & GOAT CHEESE  
CAPONATA & GARLIC  
CREAM CHEESE & SHRIMP  
CREAM CHEESE & TOMATO JAM  
WILD MUSHROOM & ONION JAM  
RICOTTA & ZUCCHINI  
SOPPRESSATA, SHAVED PARMESAN & RICOTTA  
BRIE CHEESE, FIG & HONEY  
SMOKED SALMON & CREAM CHEESE WITH FRESH DILL  
PUREED PEA & PROSCIUTTO  
CRANBERRY, BRIE & PROSCIUTTO WITH BALSAMIC GLAZE  
STEAK & BLUE CHEESE  
AVOCADO & FETA

### MINI PIZZAS FROM SAVASTANO'S, HOUSE SALAD & WINGS | \$14 PER PERSON

(CHOICE OF 3)

CHEESE  
CLASSIC PEPPERONI  
TOMATO & ONION  
SPINACH & RICOTTA  
PEPPER, ONION, & OLIVE  
HAM & JALAPENO  
HOT PEPPER & ONION  
MEATBALL  
CHICKEN WING  
CHICKEN PARM

ALL PRICES & ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE

3001 MONROE AVE. | ROCHESTER, NY 14618 | (585) 348-9103 OPT. 3 | WWW.MONROES3001.COM | ALEXIA@MONROES3001.COM

# BEVERAGE SERVICES

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 20% SERVICE FEE.  
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 & SERVE UP TO 40 GUESTS*

# 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

*WHOLE PIES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** 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, OR BOSTON CREAM

## CHEESECAKE BAR \$12.00 / PER PERSON

*WHOLE CHEESECAKES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** TRADITIONAL, CHOCOLATE RASPBERRY,  
TRES LECHES, DOUBLE CHOCOLATE GODIVA, PEANUT BUTTER,  
REDVELVET, BANANAS FOSTER, VANILLA BEAN, KEY LIME,  
TURTLE, SALTED CARAMEL, PINEAPPLE, CHOCOLATE BROWNIE,  
CARROT CAKE, COCONUT CREAM, OR CARAMEL APPLE

## CAKE BAR \$8.00 / PER PERSON

*WHOLE CAKES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** 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

*MINI CUPCAKES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** STRAWBERRY CRUNCH, CONFETTI,  
LEMON BLUEBERRY, CINNAMON BUN, TRES LECHES,  
BOSTON CREAM, CANNOLI, CHOCOLATE PEANUT  
BUTTER, CHOCOLATE RASPBERRY, LEMON RASPBERRY,  
STRAWBERRY SHORTCAKE, COOKIE DOUGH, S'MORES  
DULCE DE LECHE, BLACK FOREST, COOKIES & CREAM

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