

## OFFSITE CATERING

All prices and menus are subject to change without notice.

The Off-Site Catering menus are for events held at locations other than Monroe's 3001.

Please use the enclosed menus as a guideline however Monroe's 3001 is happy to accommodate special requests, dietary needs, or customize a menu of your choosing.

Offsite Catering is available 7 days a week for curbside pick up.

Full payment is due at the time the order is placed. Monroe's 3001 accepts payment in the form of Cash, Cashier's Check, or Credit Card.

Gift Cards not valid on catering orders.

Monroe's 3001 required a minimum of 20 people on all buffet packages.

All buffet packages include disposable serving utensils.

Plates, napkins, and silverware can be included for an additional \$1.50 per person.

For additional information or to place an order, please call (585) 348-9103 opt. 3 or email EVENTS@MONROES3001.COM

\*\*If you have a food allergy, please notify us.

Allergen information for menu items is available. Ask an employee for details

### **Buffet Menus**

All prices and menus are subject to change without notice All buffet packages require a minimum of 20 people Available for Off-Site Catering only

## The Picolo Buffet \$26 per person

Rolls and Butter
House Salad
Penne Marinara or Penne Vodka
Greens & Beans or Broccoli with Garlic
Roasted Potatoes
Choice of One (1) Meats

## The Panino Luncheon \$24 per person

Fresh Fruit House, Classic Caesar, or Cranberry Blossom Salad Macaroni, Pasta, or Potato Salad Assorted Panini's and Wraps Assorted Cookies

# The Monroe Buffet \$28 per person

Rolls and Butter
House Salad
Fresh Fruit
Penne Marinara or Penne Vodka
Greens & Beans or Broccoli with Garlic
Roasted Potatoes
Choice of Two (2) Meats

### The Grand Buffet \$30 per person

Rolls and Butter
House, Classic Caesar, or Cranberry Blossom Salad
Penne Marinara or Penne Vodka
Greens & Beans or Broccoli with Garlic
Roasted Potatoes
Eggplant Parmesan
Choice of Two (2) Meats

### **Meat Choices:**

Herb Roasted Lemon Chicken (Bone-In), Chicken Milanese, Chicken Parmesan, Walnut Crusted Chicken, Chicken French, Chicken Cutlets, Baked Ham, Roast Beef Au Jus, Sausage with Peppers & Onions, or Eggplant Parmesan

### Food by the Pan

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|  | Feeds 10    | Feeds 20    |
|--|-------------|-------------|
| House Salad  | \$60        | \$110       |
| Spring Greens, Carrots, Cucumber, Tomato, Red Onion, & Parmesan Cheese (served with house dressing)  Monroe's Caesar Salad | 470         | t420        |
| Romaine, Bacon, Mushroom, Red Onion, Parmesan Cheese, & Cheese Crisps (served with Caesar dressing)                        | \$70        | \$130       |
| Classic Caesar Salad   | \$60        | \$110       |
| Romaine, Croutons, Shaved & Grated Parmesan (served with Caesar Dressing)  |             | +420        |
| Cranberry Blossom Salad Spring Greens, Dried Cranberries, Gorgonzola Cheese, & Candied Pecans (served with house dressing) | \$70        | \$130       |
| Monroe's Chopped Salad   | \$70        | \$130       |
| Radicchio, Romaine, Arugula, Marinated Chi Chi Beans, Red Onion, Celery Hearts, Assorted Olives, Sharp                     | 470         |             |
| Provolone, Soppressata, Pepperoncini, Grilled Marinated Artichokes, Tossed In House Dressing                               |             |             |
| Grilled Chicken  | \$80        | \$150       |
| Chicken Cutlets  | \$80        | \$150       |
| Chicken French   | \$85        | \$160       |
| Chicken Milanese   | \$85        | \$160       |
| Chicken Parmesan (Marinara or Vodka)   | \$85        | \$160       |
| Herb Roasted Lemon Chicken (Bone-In)   | \$80        | \$160       |
| Walnut Crusted Chicken   | \$90        | \$170       |
| Eggplant Parmesan  | \$75        | \$140       |
| Roast Beef Au Jus  | \$90        | \$160       |
| Sausage with Peppers & Onions  | \$85        | \$160       |
| Katherine's Mashed Potatoes  | \$55        | \$100       |
| Roasted Potatoes   | \$50        | \$90        |
| Broccoli with Garlic   | \$70        | \$130       |
| Green Beans  | \$70        | \$130       |
| Chef's Vegetable   | \$70        | \$130       |
| Roasted Brussels Sprouts   | \$70        | \$130       |
| Loaded Brussels Sprouts with bacon, balsamic, & cheese blend   | \$75        | \$135       |
| Greens & Beans   | \$75        | \$140       |
| Greens & Beans with Sausage  | \$90        | \$170       |
| Lobster Mac and Cheese   | \$140       | \$270       |
| Gnocchi with Marinara Sauce  | \$90        | \$170       |
| Gnocchi with Vodka Sauce   | \$95        | \$175       |
| Gnocchi with Greens & Beans  | \$98        | \$186       |
| Penne Marinara   | \$55        | \$100       |
| Penne Vodka  | \$60        | \$110       |
| Penne Alfredo  | \$60        | \$110       |
| Baked Pasta With Ricotta   With Meat   | \$60   \$75 | \$120 \$140 |
| Pasta With Broccoli With Oil & Garlic  | \$70        | \$130       |
| Seafood Fra Diavolo  | \$150       | \$290       |
| Calabrian Pasta  | \$85        | \$160       |

Rolls & Butter \$3.00 each

Monroe's "Mile High" Quiche \$90 (8-12 slices)

### **Hot Hors D'oeuvres**

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|  | 50 Pieces | 100 Pieces |
|--|-----------|------------|
| Artichokes French                                | \$170     | \$330      |
| Asparagus Rolls                                  | \$150     | \$290      |
| Brie En Croute with Raspberry                    | \$150     | \$290      |
| Bacon Wrapped Stuffed Jalapenos                  | \$170     | \$330      |
| Boneless Wings (Choice of Sauce)                 | \$130     | \$250      |
| Buffalo Chicken Spring Roll                      | \$180     | \$350      |
| Chicken French Bites                             | \$190     | \$360      |
| Clams Casino                                     | \$200     | \$390      |
| Coconut Shrimp                                   | \$200     | \$390      |
| Crab Cakes with Remoulade Sauce                  | \$200     | \$390      |
| Cuban Rolls                                      | \$180     | \$350      |
| Eggplant Involtini                               | \$160     | \$310      |
| Goat Cheese & Honey Phyllo Triangle              | \$160     | \$310      |
| Herb Crusted Lollipop Lamb Chops                 | \$8 PP    | \$8 PP     |
| Mini Arancini                                    | \$160     | \$310      |
| Mini Mushroom Truffle Arancini                   | \$170     | \$330      |
| Mini Roasted Tomato, Basil & Mascarpone Arancini | \$170     | \$330      |
| Mini House Made Meatballs - Marinara Sauce       | \$110     | \$210      |
| Mini House Made Meatballs - Vodka Sauce          | \$120     | \$230      |
| Mini House Made Meatballs - Swedish Style        | \$120     | \$230      |
| Mini Quiche                                      | \$150     | \$290      |
| Pigs in a Blanket                                | \$150     | \$290      |
| Petite Beef Wellington                           | \$180     | \$350      |
| Mini Potato Croquettes                           | \$150     | \$290      |
| Reuben Rolls                                     | \$180     | \$350      |
| Assorted Mini Sliders                            | \$6/each  | \$6/each   |
| Mozzarella Sticks                                | \$150     | \$230      |
| Sausage Rolls                                    | \$150     | \$290      |
| Scallops Wrapped in Bacon                        | \$250     | \$480      |
| Shrimp Alexander                                 | \$260     | \$490      |
| Spanakopita                                      | \$150     | \$290      |
| Spinach Artichoke Rolls                          | \$180     | \$350      |
| Stuffed Mushrooms (Bacon, Sausage, or Almond)    | \$170     | \$340      |
| Thai Spring Rolls                                | \$150     | \$290      |
| Walnut Crusted Chicken Bites                     | \$190     | \$370      |

### **Cold Hors D'oeuvres**

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|                                       | 50 Pieces    | 100 Pieces   |
|---------------------------------------|--------------|--------------|
| Beef Tenderloin on Toast              | \$180        | \$350        |
| with Horseradish & Caramelized Onions |              |              |
| Bruschetta                            | \$90         | \$170        |
| Shrimp Cocktail                       | Market Price | Market Price |
| Fig and Mascarpone in Filo Cups       | \$105        | \$200        |

|   | Serves 15-20 | <b>Serves 50-60</b> |
|---|--------------|---------------------|
| Antipasto Display                         | \$130        | \$250               |
| Cheese and Crackers                       | \$70         | \$130               |
| Fresh Fruit                               | \$85         | \$160               |
| Vegetable Crudite                         | \$85         | \$160               |
| Fresh Mozzarella, Salami, Tomato, & Basil | \$130        | \$250               |

### **Desserts**

### **Chocolate Covered Strawberries \$4.00 per piece**

#### **Assorted Mini Desserts \$3 per piece**

Variety of:

Cream Puffs

Mini Cannoli

Lemon Bars

Brownies

Carrot Cake Bites

Flourless Chocolate Torte

Mini Cheesecake Bites

Baklava Bites