

#### **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

ARTICHOKE FRENCH ASPARAGUS ROLLS BRIE EN CROUTE WITH RASPBERRY BACON WRAPPED STUFFED JALAPEÑOS BONELESS WINGS (CHOICE OF SAUCE) BUFFALO CHICKEN SPRING ROLL CHICKEN FRENCH BITES CLAMS CASINO COCONUT SHRIMP CRAB CAKES WITH REMOULADE SAUCE CUBAN ROLLS	<b>50 PIECES</b> \$160 \$160 \$160 \$130 \$130 \$130 \$160 \$180 MARKET PRICE \$160 \$110	<b>100 PIECES</b> \$310 \$310 \$310 \$310 \$250 \$250 \$310 \$350 MARKET PRICE \$310 \$210
HERB CRUSTED LOLLIPOP LAMB CHOPS MINI ARANCINI MINI MUSHROOM TRUFFLE ARANCINI MINI MUSHROOM TRUFFLE ARANCINI MINI ROASTED TOMATO, BASIL & MASCARPONE ARANCINI MINI HOUSE MADE MEATBALLS WITH MARINARA MINI HOUSE MADE MEATBALLS WITH VODKA MINI QUICHE PIGS IN A BLANKET PETITE BEEF WELLINGTON MINI POTATO CROQUETTES MOZZARELLA STICKS REUBEN ROLLS	\$100 \$110 \$160 \$130 \$180 \$130 \$100 \$110 \$130	MARKET PRICE \$250 \$250 \$250 \$190 \$210 \$310 \$250 \$350 \$250 \$250 \$210 \$210 \$210 \$250
SCALLOPS WRAPPED IN BACON SHRIMP ALEXANDER SPANAKOPITA SPINACH AND ARTICHOKE ROLLS STUFFED MUSHROOMS (SAUSAGE, BACON, ALMOND, OR VEGGIE) SWEDISH HOUSE MADE MEATBALLS THAI SPRING ROLLS WALNUT CRUSTED CHICKEN BITES MINI SLIDER SANDWICHES (ASSORTED) (HAMBURGER, CHEESEBURGER, TURKEY BLISS, ROAST BEEF & CHEDDAR, HAM & SWISS, ROASTED VEGETABLE, BUFFALO CHICKEN, OR COUNTRY SWEET)	MARKET PRICE MARKET PRICE \$130 \$110 \$170 \$110 \$130 \$160 \$4 EACH	MARKET PRICE MARKET PRICE \$250 \$210 \$330 \$210 \$250 \$310 \$4 EACH

# **COLD HORS D'OEUVRES**

	50 PIECES	100 PIECES
BEEF TENDERLOIN ON TOAST	\$160	\$310
(WITH HORSERADISH & CARAMELIZED ONIONS)		
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	\$150	\$290
(WITH BACON, BLUE CHEESE & ALMONDS)		

	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 FRESH BAKED ROLLS AND YOUR CHOICE OF HOUSE <u>OR</u> CAESAR SALAD CRANBERRY BLOSSOM SALAD (ADD \$4.00)

### PASTA ENTRÉES

HOUSE MADE GNOCCHI // 33 WITH MARINARA SAUCE // WITH VODKA SAUCE 35

EGGPLANT PARMESAN // 32\* BREADED EGGPLANT CUTLETS TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE SERVED WITH ANGEL HAIR PASTA

LOBSTER MAC-N-CHEESE // 41\* FRESH LOBSTER IN A FOUR-CHEESE SAUCE SERVED OVER FARFALLE PASTA FINISHED WITH WHITE TRUFFLE OIL

## **MEAT ENTRÉES**

BEEF TENDERLOIN // 55\* 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 // 37\* TWIN BREADED ITALIAN HERBED CHICKEN BREASTS SERVED WITH KATHERINE'S MASHED POTATOES AND ARUGULA SALAD FINISHED WITH LEMON VINAIGRETTE

WALNUT CRUSTED CHICKEN // 37\* 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 //37 \* EGG BATTERED CHICKEN BREAST SAUTÉED IN LEMON BUTTER SHERRY SAUCE SERVED OVER ANGEL HAIR PASTA WITH BRAISED ESCAROLE

U/10 SCALLOPS // 48\* FIVE PAN SEARED SEA SCALLOPS, CREAMY THREE CHEESE RISOTTO, CHEF'S VEGETABLE AND HERBED BROWN BUTTER SAUCE

PECAN CRUSTED SALMON // 41\* ATLANTIC SALMON ENCRUSTED WITH PECANS SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

VEAL PARMESAN // 42\* // 45 VODKA SAUCE BREADED ITALIAN HERBED VEAL CUTLET TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE OVER ANGEL HAIR PASTA

(\*) CAN BE MADE WITH NO GLUTEN CONTAINING INGREDIENTS UPON REQUEST

## **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

### **CLASSICO BUFFET \$28**

**MAGNIFICO BUFFET \$52** 

ASSORTED PANINI SANDWICHES MACARONI <u>OR</u> POTATO SALAD FRESH FRUIT HOUSE, CAESAR, <u>OR</u> CRANBERRY BLOSSOM SALAD

COFFEE, TEA & SODA ASSORTED MINI DESSERTS ROLLS & BUTTER HOUSE SALAD PENNE MARINARA ROASTED POTATOES VEGETABLE DU JOUR HERB ROASTED LEMON CHICKEN SAUSAGE WITH PEPPERS & ONIONS CHEESE & GRAPE DISPLAY ARTICHOKES FRENCH BRUSCHETTA

ROLLS AND BUTTER HOUSE SALAD PENNE MARINARA <u>OR</u> VODKA SAUCE CHEF'S VEGETABLE KATHERINE'S MASHED POTATOES <u>OR</u> ROASTED POTATOES EGGPLANT PARMESAN WALNUT CRUSTED CHICKEN <u>OR</u> 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 <u>OR</u> CAESAR SALAD KATHERINE'S MASHED POTATOES <u>OR</u> ROASTED POTATOES CHEF'S VEGETABLE PENNE OR GNOCCHI WITH CHOICE OF SAUCE - VODKA <u>OR</u> MARINARA EGGPLANT PARMESAN CHICKEN FRENCH, CHICKEN MILANESE, HERB ROASTED LEMON CHICKEN (BONE-IN), CHICKEN PARMESAN <u>OR</u> 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 MINI DESSERTS COFFEE, TEA, JUICE AND SODA

## THE KATHERINE

\$28.00 / PER PERSON

EGGS BENEDICT <u>OR</u> MONTE CRISTO SANDWICHES STUFFED FRENCH TOAST <u>OR</u> 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, <u>OR</u> VEGETABLE) BACON OR SAUSAGE

FRESH FRUIT

ASSORTED MINI 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, <u>OR</u> PASTA SALAD

ASSORTED MINI DESSERTS OR COOKIE TRAY COFFEE, TEA, JUICE AND SODA

## ADDITIONAL BRUNCH PACKAGES AVAILABLE ON NEXT PAGE

ALL PRICES & ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE 3001 MONROE AVE. | ROCHESTER, NY 14618 | (585) 348-9103 OPT. 3 | WWW.MONROES3001.COM | EVENTS@MONROES3001.COM

# **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, <u>OR</u> 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 <u>OR</u> SAUSAGE \$4.00 / PER PERSON ADD 2 MEATS \$6.00 / PER PERSON

**SCRAMBLED EGGS** \$3.00 / PER PERSON

## SANGRIA PUNCH BOWL (RED OR WHITE) (ALCOHOLIC) \$90.00 / BOWL MIMOSA PUNCH BOWL (ALCOHOLIC) \$75.00 / BOWL NON ALCOHOLIC MIMOSA PUNCH BOWL \$50.00 / BOWL

## ENDLESS MIMOSA & BLOODY MARY BAR ENDLESS MIMOSA BAR: \$7.00 / PER PERSON ENDLESS BLOODY MARY BAR: \$10.00 / PER PERSON ENDLESS MIMOSA & BLOODY MARY BAR: \$14.00 / PER PERSON

 BLOODY MARY BAR INCLUDES: TITO'S VODKA OR LUNAZUL TEQUILA CELERY STICKS, LIMES, LEMONS, GREEN OLIVES, AND PICKLES.
 CHOOSE TWO BLOODY MARY MIXES: REGULAR, SPICY, OR PEPPADEW.
 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 - CHOICE OF CHAMPAGNE FLUTES OR COUPES

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 90Z. LOBSTER TAIL SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

BEEF TENDERLOIN OR DELMONICO GRILLED 80Z. BEEF TENDERLOIN OR 140Z. 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**

# **PACKAGE ADDITIONS**

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 20% SERVICE FEE

### 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)

PFACH & 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 IAM **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

# **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 TIER 3 (PREMIUM)	FIRST HOUR \$20	ADDITIONAL HOUR \$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
SANGRIA PUNCH (RED OR WHITE)	 	\$75 \$90

\*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: CREAM PUFFS , MINI CANNOLI, LEMON BARS, BROWNIES ,CARROT CAKE BITES, FLOURLESS CHOCOLATE TORTE, MINI CHEESECAKE BITES, PETIT FOURS, BAKLAVA BITES

### 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

#### **CHOCOLATE COVERED STRAWBERRIES**

\$3.00 / PER PIECE

#### HARD CANDIED STRAWBERRIES

(SUGAR COATED) \$3.00 / PER PIECE

## ASSORTED MINI DESSERTS

VARIETY OF: CREAM PUFFS , MINI CANNOLI, LEMON BARS, BROWNIES ,CARROT CAKE BITES, FLOURLESS CHOCOLATE TORTE, MINI CHEESECAKE BITES, PETIT FOURS, BAKLAVA BITES 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