



Guarantees

To ensure we are fully prepared, we request a final head count at least 7-10 days prior to your event. If you're planning an event with an unknown attendance, we will require a minimum and maximum number of anticipated guests so that we can arrange proper billing and accommodate menu selections. All final payment will be calculated based on the minimum guarantee unless more guests arrive. In that case, payment will be based on the number of guests in attendance.

Deposits

We require a non-refundable deposit of 50% 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. In the event of cancellation, your deposit will be forfeited as a penalty for reserving a date in our facility that will not be honored. If your food and beverage total is at least \$1,000, you will be eligible for a 5% discount if paid in full at the time of booking.

Menus

Any menu price that is determined within 45 days of an event is guaranteed. Monroe's 3001 reserves the right to adjust any menu prices prior to 45 days.

Payment Policy

Deposit payments must be made to lock in the date for your event. All final payments are due 7-10 days prior to your event. Monroe's 3001 accepts cash, certified bank check, Visa, and MasterCard.

House Charge/Sales Tax

All parties 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).

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. In addition, 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 for an event however we prohibit any sort of adhesive tape, tacks, glitter, 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	\$125	\$225
Bacon Wrapped Stuffed Jalapeños	\$125	\$225
Boneless Wings (choice of sauce)	\$75	\$125
Chicken French Bites	\$150	\$275
Clams Casino	\$175	\$325
Coconut Shrimp	Market Price	
Crab Cakes with Remoulade Sauce	\$150	\$275
Cuban Rolls	\$100	\$175
Curried Chicken Bites	\$125	\$225
Eggplant Involtini	\$125	\$225
Fig and Marscapone in Filo Cups	\$100	\$175
Herb Crusted Lollipop Lamb Chops	Market Price	
Hot Onion Dip	\$75	\$125
Hot Reuben Dip	\$75	\$125
Mini Arancini	\$100	\$175
Mini House Made Meatballs with Marinara	\$80	\$150
Mini House Made Meatballs with Vodka	\$90	\$160
Mini Pigs in a Blanket	\$125	\$225
Mini Potato Croquettes	\$100	\$175
Mini Reuben	\$125	\$225
Mini Slider Sandwiches (assorted)	\$3 each	\$3 each
Mini Lamb Sliders	\$4 each	\$4 each
Mozzarella Sticks	\$75	\$125
Onion Rings	\$75	\$125
Parmesan Pommes Frites	\$60	\$100
PEI Mussels in Garlic Wine Sauce with Fennel	Market Price	
Reuben Rolls	\$100	\$175
Salsa with House Chips	\$80	\$100
Sausage Rolls	\$100	\$175
Scallops Wrapped in Bacon	\$125	\$225
Shrimp Alexander	Market Price	
Spanakopita	\$100	\$175
Spinach and Artichoke Dip	\$75	\$125
Spinach and Artichoke Rolls	\$100	\$175
Stuffed Mushrooms	\$150	\$275
Swedish House Made Meatballs	\$90	\$160
Sweet Potato Pancakes with Crème Fraiche	\$100	\$175
Thai Spring Rolls	\$100	\$175
Walnut Crusted Chicken Bites	\$150	\$225

Cold Hors D'oeuvres

	50 pieces	100 pieces
Beef Tenderloin on Toast (with Horseradish & caramelized onions)	\$125	\$225
Asparagus Rolls	\$125	\$225
Brie En Croute with Raspberry	\$125	\$225
Brushchetta	\$75	\$125
Fruit Kebabs with Cream Dip	\$250	\$475
Guacamole with House Chips	\$80	\$150
Mini Quiche	\$100	\$175
Smoked Salmon Mousse Tartlet	\$125	\$225
Shrimp Cocktail	Market Price	
White Bean Dip with Flat Bread	\$75	\$125

	Per Person
Antipasto Display	\$5
Cheese & Crackers	\$5
Fresh Fruit	\$4
Fresh Mozzarella, Salami, Tomato & Basil	\$5
Specialty Cheese Board	\$7
Specialty Vegetable Crudite	\$7
Vegetable Crudite	\$5

Formal Dinner Service

Parties of 20 or more must pre-order
All entrées include your choice of House or Caesar salad and fresh baked rolls
Cranberry Blossom Salad (Add \$3)

Pasta Entrée

Homemade Gnocchi // 22
with Marinara Sauce // with Vodka Sauce 24

Eggplant Parmesan // 20*
Breaded eggplant cutlets topped with marinara sauce and
mozzarella cheese served with capellini pasta

Lobster Mac-n-Cheese // 24*
Fresh Lobster in a four-cheese sauce served over farfalle
pasta and finished with white truffle oil

Meat Entrées

Beef Tenderloin // 32*
add sautéed mushrooms 4
Grilled 8 oz. beef tenderloin in a red wine demi glaze served with
Katherine's mashed potatoes and Chef's vegetable

Chicken Milanese // 24*
Twin breaded Italian herbed chicken breasts served with Katherine's mashed potatoes,
arugula salad and finished with lemon vinaigrette

Chicken French // 23*
Egg battered chicken sautéed in lemon butter sherry sauce served
over angel hair pasta with a side of braised escarole

U/10 Scallops // 30*
Five pan seared scallops served over a bed of red pepper and roasted corn risotto
with citrus brown butter sauce

Pecan Crusted Salmon // 25*
Atlantic salmon encrusted with pecans and served with Katherine's mashed potatoes
and Chef's vegetable

Veal Parmesan // 27* // 29 Vodka Sauce
Breaded Italian herbed veal cutlet topped with marinara sauce and
mozzarella cheese over capellini pasta

Buffet Menus

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

Piccolo Buffet \$23

Choice of one meat

Spring House Buffet \$28

Choice of two meats

Vintage Buffet \$32

Choice of three meats

Piccolo, Spring House, and Vintage Buffets include:

Caesar or House Salad
(Cranberry Blossom Salad – Add \$2 per person)
Roasted Potatoes
(Katherine's Mashed Potatoes – Add \$2 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,
Walnut Crusted Chicken, Italian Sausage with Peppers & Onions, Ham,
Pork Cutlets, Chicken Parmesan, Eggplant Parmesan, Roast Beef Au Jus,
Veal Parmesan (add \$4.00/person), or London Broil (add \$3.00/person)

Chef Carved Meats: Prime Rib (add \$6.00/person) or Beef Tenderloin (add \$9.00/person)

Classico Buffet \$23.00

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

Panino Buffet \$25.00

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

Magnifico Buffet \$40.00

Fruit & Cheese Display
Artichoke French
Bruschetta
Walnut Crusted Chicken **or**
Chicken French
Roast Beef Au Jus
Eggplant Parmesan
Vegetable Du Jour
Roasted Potatoes or Katherine's
Mashed Potatoes
Pasta Marinara or Vodka Sauce
House Salad
Rolls & Butter

The Ultimate Buffet

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

\$60/person

Hors D'oeuvres

Antipasto Display
Shrimp Cocktail
Eggplant Involtini
Spinach & Artichoke Rolls

Main Course

Chicken French
London Broil with Mushroom Gravy OR Carved Beef Tenderloin (add \$4/person)
Eggplant Parmesan

Accompaniments

Gnocchi with Vodka Sauce topped with Feta Cheese
Katherine's Mashed Potatoes
Vegetable Du Jour
House, Caesar, or Cranberry Blossom Salad

Rolls & Butter

Sweet Endings

Assorted Pastry Display
Fresh Fruit with Dipping Cream
Coffee Bar

\$70/ Per Person

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

\$80/ Per Person

To include The Ultimate Buffet
Plus 2 Hours Tier 2 Open Bar

Monroe's Brunch Buffets

All Buffets require a minimum of 20 people

The Monroe

\$20.00 / per person

Quiche
Roasted Potatoes
Stuffed French Toast
Fresh Fruit
Assorted Pastries
Coffee, Tea, and Juice

The Beau

\$22.00 / per person

Monte Cristo Sandwiches
Roasted Potatoes
Stuffed French Toast
Fresh Fruit
Assorted Pastries
Coffee, Tea and Juice

The Katherine

\$24.00 / per person

Eggs Benedict or Monte Cristo Sandwiches
Roasted Potatoes
Stuffed French Toast
Fresh Fruit
Granola with Vanilla Yogurt
Assorted Pastries
Coffee, Tea, and Juice

The Grand

\$26.00 / per person

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

Available at an Additional Cost:

Bacon, ham or sausage \$3/per person
Add 2 meats \$4/per person
Scrambled eggs \$2/per person

Mimosas \$7 each
Mimosa Punch Bowl (Alcoholic) \$70/bowl
Non Alcoholic Punch Bowl \$50/bowl

Mimosa Bellini Bar \$3/per person plus your choice of Champagne
(See our Wine List for Champagne Pricing)

Orange Juice and fresh peach puree accompanied by fresh berries and the bubbly of your choice
You will be charged for each bottle of champagne opened

3001 Monroe Ave. | Rochester, NY 14618 | (585) 348-9103
www.Monroes3001.com | kathy@monroes3001.com
ALL MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Pharmaceutical Event Menu

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

\$80 / per person

Beverages

Two glasses of House wine or two beers per person

Starters

Choice of: Chicken Pastina, Cream of Tomato or Soup Du Jour

Choice of: House, Caesar, Cranberry Blossom, or Petite Wedge Salad

Entrees

Filet Mignon

Grilled 8oz. beef tenderloin served in a red wine demi-glaze

Pecan Crusted Salmon

Atlantic salmon topped with housemade mustard and encrusted with pecans

Lobster Macaroni and Cheese

Fresh lobster in a four cheese sauce served over farfalle pasta and finished with a white truffle oil

Vegetable Verdicta

Angel hair, garlic, kalamata olives, artichoke hearts, spinach, sundried tomatoes and feta cheese finished with white wine herb butter sauce

Chicken French

Egg battered chicken with lemon, butter, and sherry sauce served over capellini pasta with a side of 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

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 1 (Well)	\$13	\$8
Tier 2 (Call)	\$15	\$9
Tier 3 (Premium)	\$19	\$10
Beer & House Wine Only	\$10	\$7

Punch Bowls	Non-Alcoholic	Alcoholic
Classic Punch	\$50	\$70
Mimosa	\$50	\$70
Bellini Punch	\$60	\$80
Raspberry Punch	\$55	\$75
Lemonade Punch	\$55	\$75
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

\$2.50 / per person

Regular & Decaf Coffee

Assorted Tea

Fresh Cream

Sugar

Sweets & Coffee

\$7.00 / per person

Assorted Pastries

Coffee & Tea Bar

Fresh Cream

Sugar

Sweets Table

\$6.00 / per person

Assorted Pastries

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

\$2/per piece