



## *House Policies*

### **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 or certified bank check.

### **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 one hour prior to the event start time 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	\$135	\$320
Bacon Wrapped Stuffed Jalapeños	\$135	\$320
Boneless Wings (choice of sauce)	\$100	\$290
Chicken French Bites	\$150	\$290
Clams Casino	\$175	\$340
Coconut Shrimp	Market Price	Market Price
Crab Cakes with Remoulade Sauce	\$150	\$290
Cuban Rolls	\$150	\$290
Eggplant Involtini	\$150	\$290
Fig and Mascarpone in Filo Cups	\$150	\$290
Herb Crusted Lollipop Lamb Chops	Market Price	Market Price
Hot Onion Dip	\$100	\$190
Hot Reuben Dip	\$100	\$190
Mini Arancini	\$150	\$290
Mini House Made Meatballs with Marinara	\$100	\$190
Mini House Made Meatballs with Vodka	\$110	\$210
Mini Pigs in a Blanket	\$125	\$240
Mini Potato Croquettes	\$150	\$290
Mozzarella Sticks	\$100	\$190
Loaded Onion Rings	\$100	\$190
Reuben Rolls	\$150	\$290
Salsa with House Chips	\$80	\$150
Sausage Rolls	\$150	\$290
Scallops Wrapped in Bacon	\$150	\$290
Shrimp Alexander	Market Price	Market Price
Spanakopita	\$150	\$290
Spinach and Artichoke Dip	\$100	\$190
Spinach and Artichoke Rolls	\$150	\$290
Stuffed Mushrooms	\$180	\$350
Swedish House Made Meatballs	\$110	\$210
Sweet Potato Pancakes with Crème Fraiche	\$150	\$290
Thai Spring Rolls	\$125	\$240
Walnut Crusted Chicken Bites	\$150	\$290
Mini Slider Sandwiches (assorted)	\$3 each	\$3 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)	\$150	\$225
Asparagus Rolls	\$150	\$225
Brie En Croute with Raspberry	\$150	\$225
Brushchetta	\$100	\$125
Fruit Kebabs with Cream Dip	\$175	\$475
Guacamole with House Chips	\$80	\$150
Mini Quiche	\$150	\$290
Shrimp Cocktail	Market Price	\$225
		\$125

### Per Person

Antipasto Display	\$5
Cheese & Crackers	\$5
Fresh Fruit	\$3
Vegetable Crudite	\$5
Fresh Mozzarella, Salami, Tomato & Basil	\$6

## *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 \$3)

### *Pasta Entrée*

House Made Gnocchi // 28  
with Marinara Sauce // with Vodka Sauce 30

Eggplant Parmesan // 27\*  
Breaded eggplant cutlets topped with marinara sauce and mozzarella cheese served with capellini pasta

Lobster Mac-n-Cheese // 32\*  
Fresh Lobster in a four-cheese sauce served over farfalle pasta and finished with white truffle oil

### *Meat Entrées*

Beef Tenderloin // 39\*  
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 // 30\*  
Twin breaded Italian herbed chicken breasts served with Katherine's mashed potatoes, arugula salad and finished with lemon vinaigrette

Walnut Crusted Chicken // 30\*  
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 // 33\*  
Egg battered chicken sautéed in lemon butter sherry sauce served over angel hair pasta with a side of braised escarole

U/10 Scallops // 37\*  
Five pan seared scallops served over a bed of red pepper and roasted corn risotto with citrus brown butter sauce

Pecan Crusted Salmon // 33\*  
Atlantic salmon encrusted with pecans and served with Katherine's mashed potatoes and Chef's vegetable

Veal Parmesan // 35\* // 37 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 \$24**  
Choice of one meat

**Spring House Buffet \$29**  
Choice of two meats

**Vintage Buffet \$34**  
Choice of three meats

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

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)  
Assorted Mini Desserts (add \$5.00/person)

**Classico Buffet \$26.00**

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

**Panino Buffet \$26.00**

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

**Magnifico Buffet \$45.00**

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

**\$65/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:  
add \$7 per person - Prime Rib or \$9 per person - Beef Tenderloin

## *Sweet Endings*

Assorted Mini Dessert Display  
Seasonal Fresh Fruit  
Coffee & Tea Station

### **\$75/ Per Person**

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

### **\$85/ Per Person**

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

### **\$95/ Per Person**

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

## *Monroe's Brunch Buffets*

All Buffets require a minimum of 20 people

### *The Monroe*

\$22.00 / per person

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

### *The Beau*

\$24.00 / per person

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

### *The Katherine*

\$26.00 / 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 Grand*

\$28.00 / 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

### *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

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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

\$95 / 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**

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



## *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

<b>Wine &amp; Liquor</b>	<b>First Hour</b>	<b>Additional Hour</b>
Tier 3 (Premium)	\$19	\$10
Tier 2 (Call)	\$15	\$9
Beer & House Wine Only	\$12	\$8

<b>Punch Bowls</b>	<b>Non-Alcoholic</b>	<b>With Alcohol</b>
Classic Punch		
Mimosa	\$50	\$70
Bellini Punch	\$50	\$70
Raspberry Punch	\$60	\$80
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 Mini Desserts

Coffee & Tea Bar

Fresh Cream

Sugar

### *Sweets Table*

\$6.00 / 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*

\$2/per piece