



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

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

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 Premium 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

Mimosa Punch Bowl (Alcoholic) \$70/bowl
Non Alcoholic Mimosa Punch Bowl \$50/bowl
*additional options listed on page 9

Endless Mimosa/Bellini Bar \$4/ per person
Endless Bloody Mary Bar \$6/ per person
Endless Mimosa, Bellini & Bloody Mary Bar \$10/per person

Mimosa & Bellini Bars include orange Juice and fresh peach puree
accompanied by fresh berries and bubbles

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 Verdicta

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

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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)	\$19	\$10
Tier 2 (Call)	\$15	\$9
Beer & House Wine Only	\$12	\$8

Punch Bowls	Non-Alcoholic	With Alcohol
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