

# M MAX EVENTS

Gourmet Catering and Luxury Events





Unlike other caterers you won't find wedding packages here for your special day.

*why?*

Because we are a custom caterer and we haven't created yours yet.

Please contact our events manager who would be happy to begin designing a menu catered to your preferences and budget.

Please refer to these pages for inspiration.



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### *Exquisite Details*

Max Rochester combines award-winning cuisine, landmark locations and legendary personalized service to create the most memorable events imaginable. Please let us know if you don't see what you are looking for, as we would be happy to design a menu that meets your preferences and budget. Your menu can be custom designed from an unlimited selection.

### *Personal Attention*

We look forward to working with you to make every detail of your event seamless and stress-free. Please do not hesitate to contact us to further discuss menu options or to view one of our spectacular venues.

Max Rochester will bring elegance and expertise to your most important events. We look forward to working with you!

Sincerely,

Tony Gullace  
Chef and Owner

Sarah Vroman  
Events Manager



# *Breakfast*





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## **Breakfast**

Price per person

### **Continental 11.50**

Croissants, Bagels and Muffins  
Cream Cheese, Fruit Preserves and Butter  
Fresh Orange, Cranberry and Grapefruit Juice  
Regular and Decaffeinated Coffee and Tea

### **Chilled Enhancements**

Seasonal Fruit **4**  
Yogurt, Berries and Granola **4**  
Fruited Yogurt, Assorted Cereal and Milk **3**  
Gourmet Pastries **3**  
Soft Drinks **2**

### **Hot Enhancements**

Scrambled Eggs, Sharp Cheddar and Tomato  
Salsa Wrapped in a Flour Tortilla **5**  
Breakfast Sandwiches with Ham, Egg and  
American Cheese **6**  
Irish Oatmeal with Cream and  
Brown Sugar **5**

*Lunch*





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**Seated Lunch**

Available 11:00am to 2:30pm

Price per person

**All Lunches Include:**

One Starter and One Entrée

Bread Service with Butter

Soft Drinks and Iced Tea

Coffee and Tea Service

**Starters**

Select One

Seasonal Soup

Petite Mixed Greens with Balsamic Vinaigrette and Seasonal toppings

Tomato and Cucumber Salad with Feta Cheese and Herb Vinaigrette

**Entrees**

**Classic Caesar Salad 11**

Romaine Hearts, Garlic Croutons, Parmesan and Traditional Dressings with Grilled Chicken Breast **17**  
with Pan Seared Salmon **19**  
with Sliced Sirloin of Beef **21**

**Chicken Salad Wrap 15**

Chicken Breast, Apple, Cheddar, lettuce, Tomato and Lemon-Scallion Mayonnaise in an Herbed Tortilla

**BLT Salad 16**

Petite Mixed Greens, Bacon, Vine Ripe Tomato, Avocado, Warm Croutons and Green Goddess Dressing

**Citrus and Herb Encrusted Salmon 23**

with Steamed Broccoli and Rice Pilaf

**Petite Filet 25**

with Fingerling Potatoes, Swiss Chard and Cabernet Glaze

**Free Range Breast of Chicken 23**

with Roasted Potato and Seasonal Vegetable

**Enhancements**

Priced Individually

Lemon Cake with Berries **8**

NY Style Cheese Cake with Raspberry Sauce **8**

Flourless Chocolate Cake with Raspberry

Sorbet **8**





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**Buffet Lunch**

Available 11:00am to 2:30pm

Price per person

Minimum of 20 People

**All Buffets Include:**

Soft Drinks and Iced Tea

Coffee and Tea Station

**Gibbs 24**

- White and Wheat Rolls with Butter
- Mixed Baby Greens
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Garlic and Herb Marinated Flank Steak
- Pesto Glazed Chicken Breasts
- Grilled Seasonal Vegetables
- Roasted Fingerling Potatoes
- NY Style Cheesecake with Raspberry Sauce

**Deli Buffet 23**

- Petite Mixed Greens, Vine Ripe Tomato, Cucumber and Two Dressings
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Classic Potato Salad
- Assorted Artisan Breads and Rolls
- Roasted Turkey Breast, Virginia Ham and Corned Beef
- Tuna Salad
- Swiss, Provolone and Sharp Cheddar Cheese
- Tomatoes, Onion and Lettuce
- Kosher Pickles and Pepperoncini
- Brown and Honey Mustard, Mayonnaise, Thousand Island Dressing and Cranberry Aioli
- House Made Chips
- Cookies

**Sandwich Gourmet 24**

- Fresh Fruit Salad
- Fresh Pasta Salad
- Bread Chicken Cutlet on a Kaiser Roll with Lettuce, Tomato and Herb Aioli
- Turkey BLT on Sourdough
- Tuna Salad on Whole Wheat
- Wild Mushroom Panini with Goat Cheese and Balsamic Vinaigrette
- Kosher Pickles
- House Made Chips
- Brownies



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## Buffet Lunch Continued

### French Country 24

- White and Wheat Rolls with Butter
- Imported Cheese and Marinated Olives
- Petite Mixed Greens with Champagne Vinaigrette
- Roasted Fingerling Potatoes
- Green Beans with Toasted Almonds
- Dijon Roasted Chicken Breasts
- Pan Roasted Salmon with Couscous, Melted Leeks and Red Wine Jus
- Chocolate Grand Marnier Mousse

### Bar-B-Que 23

- Cheddar Corn Bread with butter
- Coleslaw
- Sweet Corn, Red Peppers and Black Bean Trio
- Creole Red and Beans and Rice
- Buttermilk Panko Fried Chicken
- Barbequed Pulled Pork Shoulder
- Strawberry Shortcake with Pittsford Farms Whipped Cream

*Hors d'oeuvres*





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### **Stationary Hors d'oeuvres**

Price Per Person

#### **Imported and Domestic Cheeses 6**

Served with Assorted Crackers and Breads, Nuts, Grapes and Dried Fruit

#### **Crudite 5**

A Selection of Crisp Seasonal Vegetables with Bleu Cheese Dressing and Hummus

#### **Antipasto 11**

A Variety of Cheeses, Roasted and Marinated Vegetables, Cured Meats, Olives, Peppers and Hummus Served with Assorted Crackers and Breads

#### **Charcuterie 14**

A Selection of Cured Meats, Terrines, Pates, and Rillettes, Served with Pickles, Mustards and an Assortment of Artisan Breads

#### **Raw Bar 475 per 100 pcs**

A Variety of Premium Poached and Raw Seafood Items including Chilled Alaskan King Crab, Poached Shrimp, Raw Clams and Oysters. Raw Bar Selections are Served on Ice and are accompanied by Oyster Crackers, Cocktail Sauce, Garlic Aioli, Mignonette, Tabasco, and Lemon Wedges.

#### **Iced Gulf Shrimp 350 per 100 pcs**

Chilled Jumbo Gulf Shrimp on Ice with Cocktail Sauce and Lemon Wedges

#### **Snacks 5**

An Array of House-Made Snacks including Brown Sugar-Thyme Popcorn, Truffled Potato Chips, Candied Nuts, and Cheese Straws

#### **Crostini 5**

Thinly Sliced and Toasted Baguette Served with a Variety of Seasonal Spreads and Dips



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## Hand Passed Hors d'oeuvres

Price per dozen

3 Dozen Minimum

### Chilled Hors d'oeuvres:

Poached Gulf Shrimp with Cocktail Sauce	42	Foie Gras Torchon on Country Toast	33
East Coast Oysters on the Half Shell	33	Chicken Salad on a Crispy Wonton	22
Spicy Tuna Tartare with Coconut Crunch	33	Deviled Eggs with Smoked Paprika Dust	22
Salmon Rilletete on Toast	33	add American Sturgeon Caviar	33
Smoked Salmon with Pickled Cucumber and Kimchi Crème Fraiche	22	Maine Lobster Profiterole	38
Beef Tartare with Potato Crisps and Sauce Gribiche	22	Goat Cheese Gougere	22
Chicken Liver Mousse with Crispy Shallots and Red Wine Syrup	22	Tea Sandwiches <i>please choose 3 selections</i>	22
Beef Tenderloin Crostini with Horseradish Aioli	33	(Chicken Salad, Proscuitto-Arugula-Provolone, Smoked Salmon-Watercress, Cucumber-Dill Cream Cheese, Ham or Tuna Salad)	
Vegetable Frittata with Red Pepper Aioli	22	Bruschetta <i>please choose 1 selection</i>	22
		(Tomato-Basil, Beet-Goat Cheese, mushroom, Rapini-White Bean, Roasted Pepper-Olive)	
		Roasted Asparagus with Proscuitto and Aged Balsamic	33



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**Hand Passed Hors d’oeuvres**

Price per dozen

3 Dozen Minimum

**Hot Hors d’oeuvres:**

Baked Oysters with Leek Fondue	33	Assorted Mini Quiche	22
Maryland Style Crab Cakes with Remoulade Sauce	33	Button Mushrooms with Spinach, Feta, and Bacon	22
Rosti Potatoes with Smoked Salmon, Crème Fraiche and Caviar	33	Crispy Spring Rolls (Duck or Vegetable)	22
Max Meatballs with Marinara, Parmesan, and Basil	22	Beef Wellington	36
Spanikopita	22	Arancini with Marinara, Parmesan, and Basil	22
Roast Chicken Brochette with Grilled Lemon Aioli	22	Fried New Potatoes with Feta and Romesco	22
Beef Satay with Chimmichurri	33	Lamb “Lollipops” with Minted Mustard Sauce	38
Gulf Shrimp Skewer with Romesco Sauce	36	Duck Confit and White Bean Crostini	33
Petit Grilled Cheese Sandwiches	22	Polenta Fries with Smoked Paprika Aioli	22
Mini “Tacos” (open-face bite)	22	Buttermilk Fried Chicken with Black Pepper-Maple Aioli	22

*please choose 1 selection*  
(Pork Belly, Fish, Steak, Chicken, or Vegetable)

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*Dinner*





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## Dinner Stations

*These stations include some menu options but please do not feel limited by these selections as the possibilities are endless.*

Price per Person

Minimum of 20 people and three stations

### Salad 7

(Per salad)

Cucumber and Tomato with Red Onion and Vinaigrette

Classic Caesar Salad

Mixed Greens with sides of Grape Tomato, Red Onion, Cheeses and Croutons

### Pasta 9

(Per pasta)

Farfalle Pasta with Rapini, White Beans and Garlic

Mezze Rigatoni Marinara

Station Includes: Parmesan and Crushed Red Pepper

Additional Sides of Meatballs and Italian

Sausage 2

### Garbage Plate 13

Our interpretation of a Rochester Classic...

Expect Hamburgers, Red and White Hots, Home Fries, Macaroni Salad, and Of Course... Meat Sauce

### Bar-B-Que 11

*Please select one meat and two sides*

A Selection of Pulled Pork OR Slow Roasted Chicken. Traditional Sides: Baked Beans, Coleslaw, Braised Greens, New Potato Salad OR Corn Bread

### Tacos 11

*Please select one meat*

Pulled Pork OR Chicken with Guacamole, Sour Cream, Beans and Rice, Salsas, Corn and Flour Tortillas

### Middle Eastern 11

Hummus, Quinoa Tabbouleh, Falafel with Tzatziki, and Babaghanoush accompanied by Marinated Olives, Feta Cheese, Tomato-Cucumber Salad and Toasted Pita





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**Dinner Stations Continued**

Price per Person

**Carving**

Carved items include rolls and appropriate condiments, and are subject to a \$35 per chef per hour additional charge

Tenderloin of Beef	225.00	serves 15
Sirloin of Beef	300.00	serves 25
House Special Corned Beef	150.00	serves 20
Airline Breast of Turkey	175.00	serves 30
Spice Crusted Pork Loin	175.00	serves 30
Glazed Ham with Brown Sugar	150.00	serves 25
Domestic Leg of Lamb	180.00	serves 20

**Coffee Station 3**

Regular and Decaffeinated Coffee and Tea  
Hot Chocolate Available Upon Request  
Displayed At a Self-Serve Station

**Dessert Station 8**

Chef’s Selection of Mini Desserts, Pastries,  
Petite Fours  
Regular and Decaffeinated Coffee and Tea  
Hot Chocolate Available Upon Request  
Displayed at a Self-Serve Station



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**Served Dinner**

A la carte selections subject to seasonal availability

**All Dinners Include:**

Bread Service with Butter  
One Salad  
Coffee and Tea Service or Station

**Salad**

Please Select One

Mixed Greens with Grape Tomatoes, Cucumbers, Red Onion, and House Vinaigrette

Caesar – Romaine Lettuce with Parmesan, Croutons

Arugula with Roasted Red Peppers, Olives, Pinenuts, and Ricotta Salata

Boston Lettuce “Wedge” with Bleu Cheese, Bacon, and Green Goddess Dressing

**Entrees**

**Pan Roasted Duck Breast 45**  
with Wild Rice, Dried Cherries and Port Wine Jus

**Airline Breast of Chicken 42**  
with Haricot Vert, Fingerling Potatoes and Shallot Jus

**Center Cut Filet Mignon 48**  
with Swiss Chard, Potato Puree and Red Wine Jus

**Pan Seared Salmon 45**  
over Couscous with Baby Frisée and Pan Jus

**Chilean Sea Bass or Halibut market**  
with Brussels Sprouts, Shiitake Mushrooms and Soy Truffle Vinaigrette

**Roasted Vegetable Wellington 42**  
with Red Pepper Sauce

**Seasonal Vegetable Orchestration 42**  
with Grain Salad

**Dessert 8**

Please Select One

Olive Oil Cake with Caramel Sauce

Seasonal Fruit Crisp

Molten Chocolate Cake with Gelato

NY Style Cheesecake with raspberry Sauce

Peanut Butter Pie

Lemon Tart

Flourless Chocolate Cake



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**Served Dinner**

A la carte selections subject to seasonal availability

**Enhancements**

Priced Per Person

**Starter Course**

Seasonal Soup	5
Rigatoni Bolognese	7
Farfalle with Rapini, Peppers, White Beans, Parmesan and Breadcrumbs	6
Mac and Cheese- Cavatappi, Toasted Breadcrumbs, and Three Cheese Sauce	6

**Duet Plates**

<b>Roasted Beef Tenderloin and Shrimp</b>	<b>50</b>
with Seasonal Vegetables, Potato Puree and Cabernet Demi-Glace	
<b>Center Cut Filet Mignon and Petite Airline Breast of Chicken</b>	<b>48</b>
with Wild Rice, Haricot Vert and Lemon-Butter Sauce	
<b>New York Strip Steak and Scallops</b>	<b>48</b>
with Swiss Chard, Shiitake Mushrooms and Red Wine Jus	
<b>Center Cut Filet Mignon and Fresh Maine Lobster</b>	<b>52</b>
with Swiss Chard, Mashed Potatoes, Red Wine Jus and Drawn Butter	



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**Buffet Dinner**

Price per person

Minimum of 20 People

**All Buffets Include:**

White and Wheat Rolls with Butter  
Choice of Salad, Served or on Buffet  
Coffee and Tea Station

**Eastman 41**

- Mixed Baby Greens with Assorted Sides and Dressings
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Garlic and Herb Marinated Flank Steak
- Pesto Glazed Chicken Breasts
- Seasonal Pasta Primavera
- Grilled Seasonal Vegetables
- Roasted Rosemary Potatoes
- Cookies and Brownies

**Sibley 47**

- Petite Mixed Greens, Vine Ripe Tomato, Cucumber and Two Dressings
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Seasonal Roasted Vegetable Medley
- Mashed Potatoes
- Oven Roasted Chicken Breast with Haricot Vert and Lemon Butter Sauce
- Atlantic Salmon over Brussels Sprouts with Shiitake Mushrooms and Soy-Truffle Vinaigrette
- Torteltonni with Broccoli Rabe and Marinara, Parmesan and Crushed Red Pepper
- Assorted Mini Desserts and Petite Fours

**Carlson 50**

- Petite Mixed Greens, Vine Ripe Tomato, Cucumber and Two Dressings
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Seasonal Roasted Vegetable Medley
- Mashed Potatoes
- Carved Tenderloin of Beef
- Carved Turkey
- Assorted Artisan Rolls
- Assorted Condiments, Herbed Mayonnaise, Whole Grain Mustard, Horseradish Sauce
- Mezze Rigatoni in Vodka Tomato Sauce with Parmesan and Crushed Red Pepper
- Assorted Mini Desserts and Petite Fours

*Beverages*





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**Bar Packages**

Priced per person  
Unlimited consumption

**Soda, Juice and Water**

Assorted soft drinks, sparkling and spring waters and assorted fruit juices

2 Hours	\$6.00
3 Hours	\$9.00
4 Hours	\$12.00
5 Hours	\$15.00

**Wine, Beer and Soda**

Red and white wines, domestic and imported options, assorted soft drinks, spring waters and fruit juices

2 Hours	\$16.00
3 Hours	\$22.00
4 Hours	\$26.00
5 Hours	\$28.00

**Full Bar, Call Brands**

Call liquors, red and white wines, domestic and imported beers, assorted soft drinks and assorted fruit juices

2 Hours	\$19.00
3 Hours	\$25.00
4 Hours	\$31.00

*Call Brands: Svedka vodka, Tanqueray gin, Bacardi and Captain Morgan rums, Jose Cuervo Tequila, Dewars Scotch, Seagrams 7, Jack Daniels and Jim Beam*

**Full Bar, Premium Brands**

Premium liquors, red and white wines, domestic and imported beers, assorted soft drinks and assorted fruit juices

2 Hours	\$23.00
3 Hours	\$28.00
4 Hours	\$35.00

*Premium Brands: All call products PLUS Grey Goose vodka, Bombay Sapphire gin, Patron Silver tequila, Makers Mark bourbon, JW Red and Glenlivet scotch. Cordials available upon request.*

**Consumption Bar**

Host Pays for Beverages Consumed

Cocktails:

Call:	\$8.00
Premium:	\$10.00
+ \$2.00 for rocks or martini beverages	
Beer	\$5.00
Wine	\$8.00
Soda and Juice	\$2.00

**Cash Bar\***

Guests Pay For Their Own Beverages

Cocktails:

Call:	\$8.00
Premium:	\$10.00
+ \$2.00 for rocks or martini beverages	
Beer	\$5.00
Wine	\$8.00
Soda and Juice	\$2.00

**\*\$35.00 per bartender per hour additional charge will apply**

**Wine Service** \$35.00 per bottle  
One red and one white wine to be offered to guests during dinner service

**Sparkling Wine Toast** \$4.00 per person



## MAX ROCHESTER General Information

### Rentals

Max Rochester will provide all plates, flatware, glassware and linen for onsite events up to 200 people. If additional rentals are necessary, Max Rochester will work with you to make sure they are ordered to your specifications. If other supplies are needed such as audio visual, tents, tables and chairs, our well versed references will be standing by. Rental costs will be applied to the client's final bill. If you have any questions regarding this, please contact your event coordinator.

### Operations Charge, Labor Fees and Tax

An operations charge of 20% is automatically added to your invoice. This is not a gratuity but does cover all labor and administrative costs. Additional labor charges may apply for offsite events and chef attendants. Bartender fees will apply if bar is requested for cash sales only.

All food, beverage and operations charge are subject to 8% state and local taxes unless documented proof of exemption is provided. Should your organization be tax exempt, we will need advanced notice and a copy of your tax exempt form for our records.

### Outside Food and Beverages

Max Rochester is responsible for the quality and freshness of the products we serve to our guests. With the exception of specialty desserts, all food served at our establishments must be prepared by our staff. If you care to bring in a cake, a slicing and plating fee of \$2.50 per person will apply. All cakes must come from a licensed bakery. Food may not be taken off the premises after it has been served.

### Cuisine

Menu items and prices are subject to change based on season, availability and market fluctuations. To ensure the quality of your event, not all menu items will be available at certain offsite locations.

### Guest Count

A guaranteed guest count is to be submitted 5 days prior to the event. If there is a change in the count please contact your event coordinator who will try to accommodate the changes if guest counts increase. This count is a guarantee and not subject to reduction if your guest count decreases.

If you choose to have a choice of entrée for more than 20 guests, it is the client's responsibility to provide place cards which notate entrée selections. A table outline including entrée selections is also required. Final entrée counts are to be submitted two weeks prior to the event.

### Payment

In order to ensure event, a credit card must be kept on file. Fifty percent (50%) of estimated total is due 2 weeks prior to the event. Final payment of the remaining fifty-percent (50%) will be billed and paid for 1 week prior to the day of the event. Additional charges/incidentals are due upon completion of the event. This can either be paid via credit card, cash or personal/corporate check. In the event that the host leaves without finalizing payment, the remainder will be automatically charged to the credit card on file. Should prior payment arrangements exist, they must be approved by management prior to the function