



MAX
MAX ROCHESTER

Events & Catering

Breakfast or Lunch - Business Meetings or Family Celebrations



- Unlike other caterers you won't find meeting or family celebration packages that accommodate and meet all of your business or family needs.

- *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



Breakfast





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Breakfast

Price per person

Continental 11

Croissants, Danish and Muffins

Fruit Preserves and Butter

Fresh Orange, Cranberry and Grapefruit Juice

Regular and Decaffeinated Coffee and Tea

Chilled Enhancements

Seasonal Fruit **5**

Yogurt, Berries and Granola **4**

Fruited Yogurt, Assorted Cereal and Milk **3**

Soft Drinks **2**

Hot Enhancements

Scrambled Eggs, Sharp Cheddar and Tomato

Salsa Wrapped in a Flour Tortilla **5**

English Muffin with Ham, Egg and

American Cheese **5**

Irish Oatmeal with Cream and

Brown Sugar **4**



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Breakfast Buffet

Price per person

Minimum of 20 people

Buffet Includes:

Seasonal Fruit and Berries

Croissants, Breakfast Pastries and Muffins

Fruit Preserves, Butter

Fresh Orange, Cranberry and Grapefruit Juice

Regular and Decaffeinated Coffee and Tea

Classic Buffet 22

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

American Buffet 25

Yogurt, Berries and Granola

Skillet Eggs- Bell Peppers, Cheddar and Chives

Breakfast Potatoes

Smoked Bacon or Glazed Chicken Apple Sausage

Roasted Turkey and Sweet Potato Hash

Enhancements

Priced Individually

Irish Oatmeal with Cream and

Brown Sugar 3

Smoked Salmon Display with Sliced

Tomato, Red Onion, Capers,

Cream Cheese and Lemon 9

Fruited Yogurt, Assorted Cereal and Milk 3

Chef Attended Stations

Culinary Fee per Hour 35

Eggs Made to Order:

Scrambled, Omelet or Fried

Snacks





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Snacks

Price per person

Something Sweet 6

Chocolate Covered Strawberries,
Assorted Cookies, Brownies and M & M's

Something Healthy 5

Vegetable Crudite, Hummus and Pita
Chips, Dried Fruit and Nuts

Cheese Board 6

Imported and Domestic Cheeses, Whole Fruit,
Assorted Crackers and Baguette

Power Break 6

Bananas, Power Bars and Granola Bars, Oatmeal
Cookies, Bottled Smoothie Drinks

Beverages *on consumption*

- Bottled Water **2.00**
- Soda **2.00**
- Iced Tea **2.00**
- Lemonade **2.00**
- Coffee **28.00 / gallon**

Lunch





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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 26

- White and Wheat Rolls with Butter
- Mixed Baby Greens OR Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Garlic and Herb Marinated Flank Steak
- Pesto Glazed Chicken Breasts
- Grilled Seasonal Vegetables
- Roasted Potatoes
- Assorted Mini Dessert / Petite for

Deli Buffet 23

- Petite Mixed Greens, Vine Ripe Tomato, Cucumber and Two Dressings OR Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Pasta 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
- Assorted Condiments
- House Made Chips
- Cookies

Sandwich Gourmet 19

- Whole Fruit
- Fresh Pasta Salad
- Buffalo Chicken on a Kaiser Roll with Lettuce, Tomato and Bleu Cheese Dressing
- 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, White and Wheat Rolls with Butter
- Petite Mixed Greens with Cucumber and Vine Ripe Tomatoes with two dressings
- Cole Slaw
- Baked Beans
- Creole Rice
- Buttermilk Panko Fried Chicken
- Barbequed Pulled Pork Shoulder
- Brownies and Cookies

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.
No shots are permitted.*

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	\$9.00
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	\$9.00
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 \$5.00 per person
Includes champagne flute rental



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General Information

Rentals

Max Rochester will provide all plates, flatware, glassware and linen for onsite events up to 150 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.

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