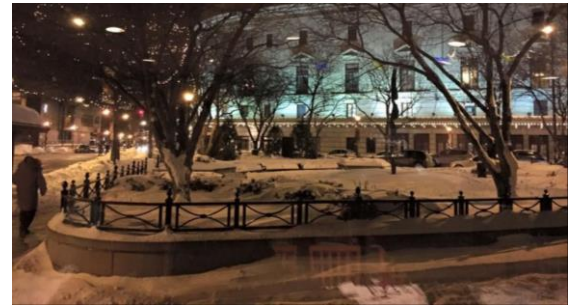


Events & Catering

Weddings,
Business
Meetings, Family
Celebrations



25 Gibbs Street Rochester, NY 14604 585.697.0491
www.maxrochesterny.com

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MAX ROCHESTER



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

Hors d'oeuvres





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Stationary Hors d'oeuvres

Price Per Person

Imported and Domestic Cheeses 7

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

Crudite 6

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

Antipasto 11

A Variety of 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

Crostini 7

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

Snacks 5

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



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Hand Passed Hors d’oeuvres

Price per dozen

3 Dozen Minimum

Hot Hors d’oeuvres:

Baked Oysters with Leek Fondue	38	Mini Quiche (Assorted)	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 (Chicken 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 Quesadilla Cone (Chicken, or Vegetable)	22	Buttermilk Fried Chicken and Waffle Bites with Black Pepper-Maple Aioli	22

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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 3 stations

Salad 7

Per salad selection

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

Cucumber and Tomato with Red Onion and Vinaigrette

Classic Caesar with Parmesan and Croutons

Pasta 9

Per pasta selection

Farfalle Pasta with Rapini, White Beans and Garlic

Mezze Rigatoni Marinara

Parmesan and Crushed Red Pepper included

Additional Sides of Meatballs and Italian

Sausage 2

Garbage Plate 13

Our interpretation of a Rochester Classic... Expect Hamburgers, Red and White Hots, Baked Beans, Macaroni Salad, and Of Course... Meat Sauce.

Bar-B-Que 13

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

Tacos 13

A Variety of Braised Meats Served with the Appropriate Accompaniments: Guacamole, Cabbage Slaw, Pickles, Beans and Rice, Salsas, etc. Your Choice of Corn and/or 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

Carving

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

Tenderloin of Beef	250.00	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	200.00	serves 20

Coffee Station 3

Regular and Decaffeinated Coffee and Tea
Hot Chocolate Available Upon Request
Displayed as a self-serve station
Priced per person

Dessert Station 8

Chef’s Selection of Mini Desserts, Pastries,
and Petite Fours
Displayed as a self-served station
Priced per person



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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

Airline Breast of Chicken 42

Center Cut Filet Mignon 48

Pan Seared Salmon 45

Chilean Sea Bass or Halibut market

Roasted Vegetable Wellington 42

Seasonal Vegetable Orchestration 42

Seasonal preparations to accompany each entrée.

Desserts 8

Suggestions below – but please ask about our seasonal dessert selections

Olive Oil Cake with Caramel Sauce

Seasonal Fruit Crisp

NY Style Cheesecake with raspberry sauce

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

Roasted Beef Tenderloin and Shrimp	50
Chicken and Shrimp Duet	45
New York Strip Steak and Scallops	50
Center Cut Filet Mignon and Fresh Maine Lobster	57

Seasonal preparations to accompany each entrée.



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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

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
- Farfalle Pasta with Rapini, White Beans, Garlic and Parmesan
- 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 55

- 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 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.
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
Price includes rental of champagne flutes.



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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, lights, 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.

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 1 week 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.

All prices subject to change based on availability.