

2020

full-service catering and events
guide

food.

bar + beverages.

staffing.

rentals.

we got you covered.

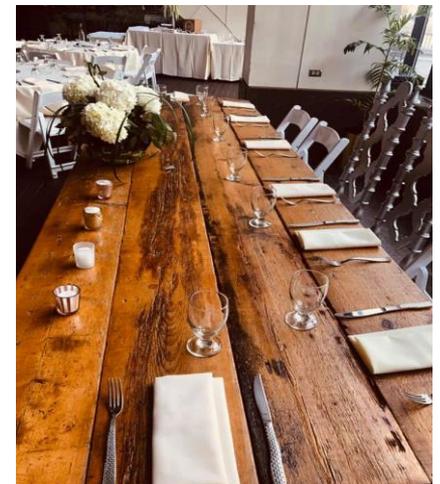
our story and commitment to you

Over the past 18 years Max Rochester has combined award winning cuisine, landmark locations and legendary personalized service to create the most memorable events imaginable. Our fine dining roots inspire a unique approach to catering using only the freshest seasonal ingredients. The possibilities are endless. You won't find catering packages here for your event because every event at Max is custom to you.

Our team of chefs, coordinators and staff strive for perfection throughout the event experience. We look forward to working with you and sharing the love of what we do.

Tony Gullace
Chef and Owner

MAX | rochester



hor d'oeuvres



seafood

RAW BAR 19

a variety of premium poached and seafood items including chilled crab, poached shrimp, oysters and seaweed salad. Raw bar selections are served on ice and are accompanied by crackers, cocktail sauce, aioli, mignonette, tabasco, and lemon wedges.

ICED GULF SHRIMP 11

chilled jumbo gulf shrimp on ice with cocktail sauce and lemon wedges

SMOKED FISH DISPLAY 14

smoked salmon, whitefish salad, smoked trout mousse with cucumber, dill, chopped hard cooked egg, cornichon and crispy toast

cheese & meat

FARMHOUSE ARTISAN CHEESE 7

served with assorted crackers and breads, nuts, fruit and dried fruits

FARMERS MARKET CRUDITE 6

a colorful array of crisp seasonal vegetables with bleu cheese dressing and hummus

TUSCAN BOUNTY 11

a selection of cured meats, cheeses, nuts, fruits, olives, mustards and chutney served with assorted crackers and breads

BRUSCHETTA DISPLAY 7

thinly sliced and toasted baguette served with a variety of seasonal spreads and dips. Choose three: tomato basil jam, roasted garlic hummus, artichoke parmesan, olive tapenade, wild mushroom and goat cheese

vegetarian

GRILLED VEGETABLES 6

a selection of grilled seasonal vegetables which may include squash, red onion, mushrooms, fennel, asparagus, red peppers. dip to include creamy balsamic, hummus and roasted garlic cream.

HOUSEMADE POTATO CHIPS & DIP 7

house made potato chips, beet chips, root vegetable chip served with a creamy french onion dip and char roasted eggplant dip.

MEZZE 11

Hummus, tabbouleh, falafel with tzatziki, babaghanoush, marinated olives, feta cheese, tomato cucumber salad and toasted pita

priced per dozen – minimum 3 dozen each

seafood

GULF SHRIMP poached, cocktail sauce	48
OYSTERS half shell with mignonette	36
SPICY TUNA TARTARE coconut crunch	36
SALMON RILLETTE on toast	36
SMOKED SALMON pickled cucumber, kimchi crème fraiche	24
MAINE LOBSTER profiterole	38
CRAB CAKES maryland style, remoulade sauce	33
GULF SHRIMP SKEWER romesco Sauce	36
BAKED OYSTERS leek fondue	38
BABY POTATOES smoked salmon, crème fraiche, caviar	33

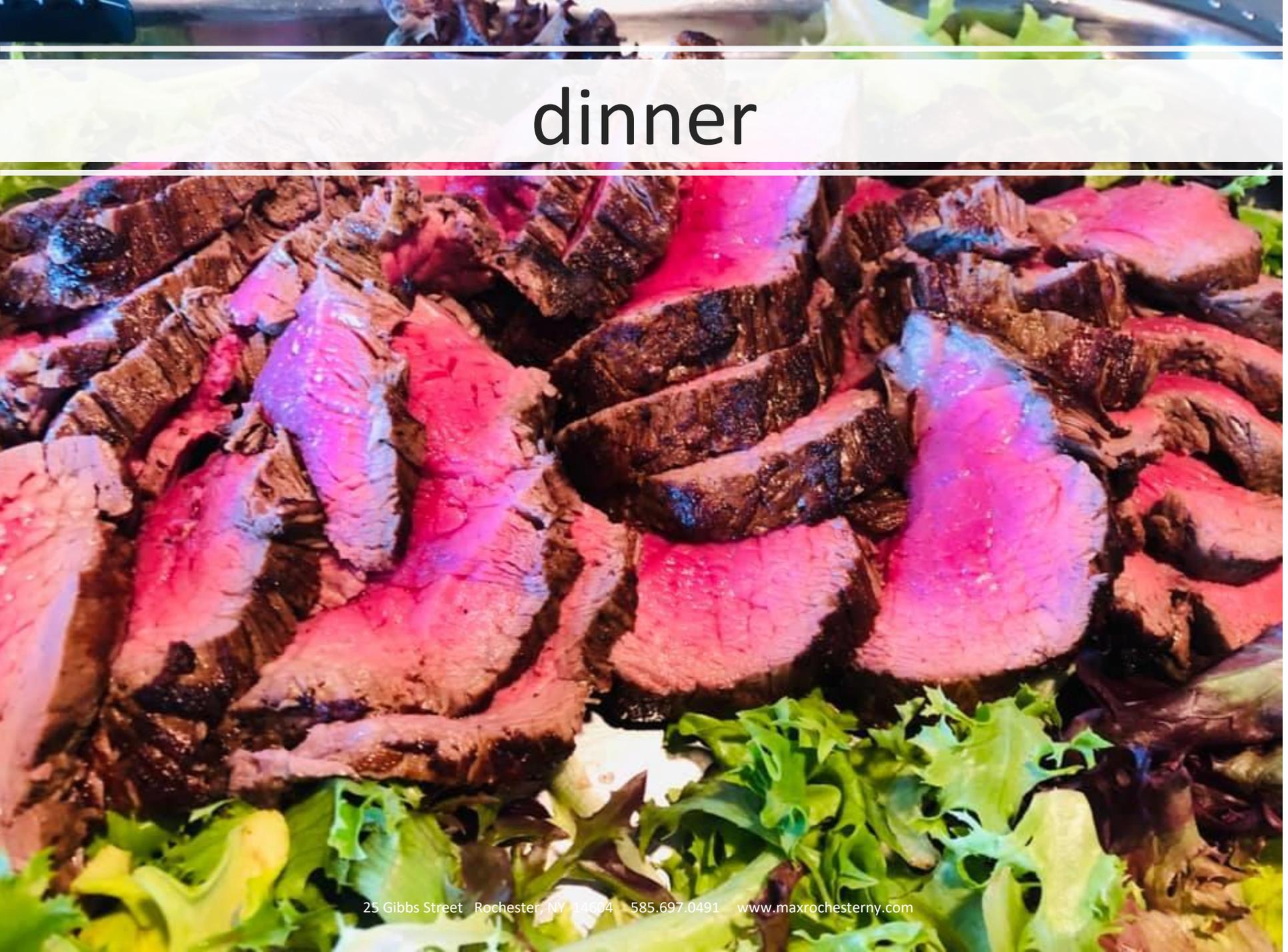
meat

BEEF TARTARE potato crisps, sauce gribiche	24
CHICKEN LIVER mousse, crispy shallots, red wine syrup	24
BEEF TENDERLOIN crostini, horseradish aioli	33
CHICKEN SALAD crispy wonton	24
MAX MEATBALLS marinara, parmesan, basil	24
CHICKEN BROCHETTE roasted, grilled lemon aioli	24
BEEF SATAY chimichurri	33
BEEF WELLINGTON	36
LAMB LOLLIPOPS with minted mustard sauce	38
DUCK CONFIT white bean crostini	33
FRIED CHICKEN AND WAFFLES black pepper aioli	24

vegetarian

DEVEILED EGGS smoked paprika dust	24
NEW POTATOES fried, feta, romesco	24
GRILLED CHEESE petite sandwiches	24
POLENTA FRIES smoked paprika aioli	24
VEGETABLE FRITTATA red pepper aioli	24

ARANCINI with marinara, parmesan, and basil	24
SPANIKOPITA	24
GOAT CHEESE GOUGERE	24
ASPARAGUS aged balsamic	24



dinner

salad 12

(choose two)

MIXED GREENS grape tomato, red onion, cheese, croutons
GREEK cucumber, tomato, red onion, vinaigrette
CLASSIC CAESAR parmesan, croutons
ARUGULA roasted red peppers, olives, pinenuts, ricotta salata
WEDGE boston lettuce, blue cheese, bacon, green goddess dressing

pasta 15

(choose two)

FARAFALE rapini, white beans and garlic
MEZZE RIGATONI marinara and basil
TORTELENNI cheese and marinara
ORZO pepperoncini, tomato, onion, olive, feta
RAVIOLI vodka sauce
ADD meatballs and sausage 5

taco 16

CARNITAS & CHICKEN BARBACO

guacamole, roasted tomato salsa, cilantro & onions, pickled vegetables, cheese, shaved radish, lime crema, blue corn chips and flour/corn tortillas
add fish tacos- 7
add roasted veggie tacos- 5

down south 16

CLASSIC SOUTHERN CUISINE

with a Max twist. andouille sausage en croute, jambalaya, fried chicken lollipops with spicy paprika aioli, jalapeno cheddar corn muffins, braised greens

carving

price dependent on selection

all carved items to include rolls and accompanying condiments

tenderloin of beef
sirloin of beef
house special corned beef
airline breast of turkey
spice crusted pork loin
glazed ham with brown sugar
leg of lamb

a taste of spain 15

EMPANADAS & CRISPY PAELLA CAKES

with shrimp, chorizo, and chicken. arugula tomato salad with shaved manchego, spicy pepitas, aged sherry vinaigrette

vegan 15

CHOPPED SALAD, VEGGIES +CHICK PEA PASTA

mixed chopped lettuces with kalamata, olives, crispy chickpeas, onion, oregano and balsamic vinaigrette.

braised, kale with sweet potato medallions and caramelized onions. Riced mashed cauliflower, herbed baked tofu, pasta marinara

garbage plate 14

A ROCHESTER CLASSIC

hamburgers, red and white hots, baked beans, macaroni salad, chopped onion, mustard and of course... meat sauce.

bar-b-que 16

PULLED PORK & SPICED RUBBED CHICKEN

traditional sides including baked beans, coleslaw, braised greens, new potato salad, and cheddar biscuits

mini desserts 10

An assorted variety which may include

GLAZED PETIT FOURS FRUITED TARTLET

ÉCLAIR

CANNOLI

TURTLE TARTLET

LEMON CURD TART

PRALINE RINGS

CHOCOLATE HAZELNUT SQUARES

RASPBERRY COCONUT SQUARE

CARROT CAKE SQUARE

CHEESECAKE BITES

TUXEDO STRAWBERRIES

CHOCOLATE CHIP COOKIE DOUGH POPS

PEANUT BUTTER CUPS

S'MORES

sweet stations 8

PIE BAR pie shots, hand pies and whole pies

CRUNCH AND MUNCH kettle corn, crispy treat bites, candied nuts, apple and banana chips, chocolate covered pretzels

STRAWBERRY SHORTCAKE strawberries, biscuits, whipped cream

SUNDAE BAR two types of ice cream with all the traditional toppings

coffee and tea 3,50

REGULAR COFFEE

DECAF COFFEE

HOT TEAS

MILK + SUGAR

first course- choose one

MIXED GREENS tomato, cucumber, red onion, house vinaigrette

CLASSIC CAESAR crisp romaine lettuce, parmesan, croutons

ARUGULA roasted red peppers, olives, pinenuts, ricotta salata

WEDGE boston lettuce, blue cheese, bacon, green goddess dressing

entrée- choose 3-4, host to provide place cards & entrée selections prior to event

Prices include salad and bread service – seasonal preparations to accompany each entrée

PAN ROASTED DUCK BREAST	46
AIRLINE BREAST OF CHICKEN	45
CENTER CUT FILET MIGNON	52
PAN SEARED SALMON	48
CHILEAN SEA BASS OR HALIBUT	MKT
ROASTED VEGETABLE WELLINGTON	42
BEEF TENDERLOIN AND SHRIMP SCAMPI	62
CHICKEN AND SHRIMP DUET	58
NEW YORK STRIP AND SCALLOPS	60
FILET AND LOBSTER	72

SERVED + PLATED MEALS

additional courses

SORBET INTERMEZZO	5
SOUP	7
PASTA	8
CHEESE + FRUIT	7

dessert

price includes coffee + tea

FRUIT CRISP seasonal with oatmeal crumble	10
OLIVE OIL CAKE caramel sauce	10
CHEESECAKE new york style, raspberry sauce	10
LEMON TART	10
CHOCOLATE CAKE flourless	10
BERRIES seasonal, mascarpone, mint	10

choose one, two or more from any of the columns to create a personalized menu to meet your tastes and budget. Pricing dependent on selections...

prices start at \$41pp ++minimum 25 people

salads (choose from)

BABY GREENS grape tomato, cucumber, crouton, house vinaigrette

CLASSIC CAESAR garlic croutons, parmesan, creamy dressing

ARUGULA roasted red peppers, olives, pinenuts, ricotta salata

WEDGE boston lettuce, blue cheese, bacon, green goddess dressing

KALE red wine poached pear, candied seeds, gorgonzola, roasted shallot vinaigrette

sides (choose from)

ROASTED VEGETABLE seasonal medley

MASHED POTATOES

FINGERLING POTATOES roasted, rosemary

CAULIFLOWER za'atar roasted

HARICOT VERT lemon butter sauce

CARROTS roasted, cumin scented

SOBA NOODLES soy ginger vinaigrette, napa cabbage, sesame seeds, green onion

HEIRLOOM GRAINS root vegetables, toasted hazelnuts, dried cranberries, herbs

pasta (choose from)

MEZZE RIGATONI vodka tomato sauce, parmesan, crushed red pepper

TORTELONNI cheese stuffed pasta in marinara sauce

FARFALLE rapini, white beans, garlic, parmesan

BOLOGNESE

MACARONI + CHEESE cavatappi, toasted bread crumbs, three cheese sauce

ORZO PASTA SALAD pepperoncini, sun-dried tomato, onion, olive, feta

RAVIOLI three cheese, tarragon emulsion

meat (choose from)

SIRLOIN STEAK garlic and herb marinated

PESTO GLAZED CHICKEN BREAST

OVEN ROASTED CHICKEN lemon butter sauce

CHICKEN FRENCH- in lemon butter sauce

ITALIAN STYLE CHICKEN CUTLETS breaded with parmesan and lemon

BEEF TENDERLOIN sliced, au jus

STEAK PIZZAIOLA in tomato, pepper and onion sauce

HERB STUFFED PORK TENDERLOIN

BEEF BRISKET herb marinated, black garlic steak sauce

seafood (choose from)

PAN ROASTED SALMON MEDALLIONS

MUSTARD + HERB CRUSTED TUNA marinated tomatoes + roasted peppers

TUNA STEAK AU POIVE roasted garlic and thyme chimichurri

SHRIMP SCAMPI garlic, butter, white wine

SEAFOOD NEWBURG fresh shellfish in rich, creamy seafood sauce

vegetarian (choose from)

PASTA-LESS LASAGNA seasonal vegetables, creamed kale, provolone, basil

GNOCCHI baby vegetables, mushrooms, shaved parmesan, herb beurre blanc

ROASTED CAULIFLOWER STEAK red quinoa pilaf, cauliflower tahini puree, walnut-caper-raisin relish (vegan)

MISO GLAZED EGGPLANT baby bok choy, sweet potato, toasted sesame dukkah (vegan)

COUSCOUS STUFFED PEPPERS toasted pine nuts, herb tahini, shaved red onion, fine herb salad

BABY MIXED GREENS

grape tomato, cucumber, crouton, house vinaigrette

FINGERLING POTATOES

roasted with rosemary

HARICOT VERT

lemon butter sauce

MACARONI + CHEESE

Cavatappi, toasted breadcrumbs, three cheese sauce

SIRLOIN STEAK MEDALLIONS

garlic and herb marinated

OVEN ROASTED CHICKEN

lemon butter sauce

\$5opp

CLASSIC CAESAR SALAD

garlic croutons, parmesan and creamy dressing

GREEK SALAD

with crispy quinoa

MASHED POTATOES

TORTELONNI

vodka sauce, parmesan, crushed red pepper

BEEF TENDERLOIN

sliced with horseradish

PAN ROASTED SALMON

mushrooms, haricot vert and soy vinaigrette

\$6opp

the bar



soda, juice and water

assorted soft drinks, sparkling and spring waters, fruit juices

2 Hours	\$6
3 Hours	\$9
4 Hours	\$12
5 Hours	\$15

wine, beer and soda

red and white wines, domestic and imported beer, assorted soft drinks, spring waters and fruit juices

2 Hours	\$16
3 Hours	\$22
4 Hours	\$26
5 Hours	\$28

priced per person –unlimited consumption

full call bar

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

2 Hours	\$19
3 Hours	\$25
4 Hours	\$31

Call brands: Svedka vodka, Beefeater gin, Bacardi and Captain Morgan rums, Sauza 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 fruit juices

2 Hours	\$23
3 Hours	\$29
4 Hours	\$35

Premium brands: All call products PLUS Grey Goose vodka, Titos, Bombay Sapphire gin, Patron Silver tequila, Makers Mark bourbon, JW Red and Crown Royal.

priced per person –unlimited consumption

cordials available upon request.
no shots are permitted.

consumption bar

pay only for beverages consumed. host can choose to assign a limit of any amount or type of beverage

cash bar*

guests pay for their individual beverages

*\$35 per bartender per hour additional charge

wine service

\$44 per bottle
red and white wine to be offered tableside to guests during dinner service, opened only as needed

sparkling wine toast

\$6 per person

no outside liquor is ever permitted
all beverages consumed during an event
MUST be purchased at MAX

rentals

Max Rochester will provide all plates, flatware, glassware and standard 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 industry standard charge is not a gratuity but covers labor and administrative costs. Additional labor charges may apply for offsite events, specialized service requests 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. Except for specialty desserts, all food served at our establishments must be prepared by our staff. If you care to bring in dessert, a 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. We reserve the right to adjust menus to ensure the highest quality, freshest items are always served to our guests.

guest count

A guaranteed guest count is to be submitted 2 weeks 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

A deposit is required to reserve your event date. In order to ensure event, a credit card must be kept on file. Fifty percent (50%) of estimated total is due 3 months prior to the event. Final payment of the remaining fifty-percent (50%) will be billed and paid for 2 weeks 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.

what our guests say:

“Wanted to thank you for making the evening a success! Many compliments on the food throughout the evening and afterwards.”

“wow, you and your amazing staff knocked it out of the park! I cannot begin to tell you how many guest have told us how delicious and unique the food at our wedding was! From the bottom of our hearts, THANK YOU for being such an amazing part of our perfect reception. We cannot express our gratitude for helping us create our wonderful menu—truly, you made our dream a reality.”

“Almost a month out from the wedding, I wanted to say Thank you again for making our day absolutely perfect. We had the best night ever and it was possible because of you and your team. Everything went so smoothly, and the food was incredible (people are still raving about it). So again, thank you so much “

“Max's did an AMAZING job with my wedding reception. They are so accommodating and will do everything to make your day perfect. The staff made sure everything went off without a hitch. Not to mention, the food is incredible, and the space looks beautiful no matter what time of year”

