

Hi everyone! Here is the lowdown- for now....

please place your orders via email at events@maxrochesterny.com

include name, address, phone #

I will reply with order confirmation, price, and to set up delivery and payment info

Payment options: cash, cc# at time of order via email or over the phone, OR

VENMO @megpezzuloreiss

alcohol orders MUST be accompanied by a food order (even a dinky bag of wasabi mix)

delivery fee depends on address and order, but probably \$5 for most
for items that don't have prices, please just inquire!

TEXT (585.739.7884) or email me with any questions- Thanks!

ITEM **spec.** **price**

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MEAT- all cryovaced		
Chicken breast (boneless/skinless)	by the pound	\$ 4.50
Prime cc NY STRIP	12-14oz each	\$21
Angus lip-off Ribeye	12-14oz each	\$ 18.50
Prime RIBEYE	20oz portions	\$ 35.00
angus FILET MIGNON	7oz each	\$ 14.00
Ground angus beef	by the pound	\$ 5.50
Turkey- Airline Breast whole	approx 3 lbs	\$ 10.00
italian sausage- mild fennel	pkg of 4-5	\$ 7.50
italian sausage- parsley, wine and cheese	pkg of 4-5	\$ 7.50
guanciale		

whole free range chickens		\$	18.00
SEAFOOD			
Shrimp- wild U-6	by the pound		\$30
Balmoral- cambridge house smoked salmon	6oz portions		\$17
CURED MEATS			
Mortadella chub citterio	12oz each	\$	7.00
sopresatta chub sweet	9oz each	\$	12.00
capicalo- hot citterio	7oz each	\$	8.00
sausage- abruzezese chb citterio	7oz each	\$	7.00
DAIRY			
Organic Brown Eggs	1dz	\$	4.00
Butter- unsalted	one pound blocks	\$4/lb	
Cheeses:			
lively run chevre- goat milk cheese	by the ounce	\$	1.00
lively run fingerlakes gold goat milk cheese	by the ounce	\$	1.00
havarti dill	by the ounce	\$	0.75
cheddar	by the ounce	\$	0.50
belgioso provolone	by the ounce	\$	0.50

bleu cheese	by the ounce	\$	0.59
sage derby	by the ounce	\$	0.95
ricotta salata	by the ounce	\$	0.79
french bleu- roquefort societe 1863	by the ounce	\$	1.20
swiss gruyere	by the ounce	\$	1.00
brie	by the ounce	\$	0.80
smoked gouda	by the ounce	\$	0.75
cream cheese			
marscapone	16oz tub	\$	6.00
PASTA- imported			
mezze rigs, buccatini, pappardelle	1lb packages	\$	1.50
handmade pasta also available	please inquire		
COLD			
olives:			
italian antipasto mix	by the pound		\$15
mediterranean mix			
fresh lemon juice	by the quart	\$	4.00
pitted kalamata			
10oz bottles- coke, sprite, diet, ginger ale, club soda and tonic		\$	2.00
juice- cranberry, pineapple, grapefruit			
fruits:			
berries- raspberries, strawberries			

citrus- oranges, lemons, grapefruit, limes		
vegetables:		
organic kale		
organic celery		
organic dandelion greens		
DRY GOODS		
Javas coffee- reg	by the pound	\$ 10.00
Javas coffee- decaf	by the pound	\$ 10.00
flour		
sugar		
yeast	1lb blocks	\$ 15.00
salt- Kosher	3lb box	\$ 5.00
mini choc chips- Hershey	by the pound	
peppercorn- white	oz	
peppercorn- black	oz	
black pepper	oz	
crushed red pepper	oz	
tons of spices, herbs etc....		
beans:	lb	
caperberries		

rice:	by the pound	
jasmine, arborio, wild	by the pound	
quinoa, ME couscous, french green lentils	by the pound	
orzo, black calamari orzo	by the pound	
kasha, farro	by the pound	
Polenta	1kg	
golden raisins	by the pound	
green split peas	by the pound	
sundried black mission figs	by the pound	
peeled hazlenuts	by the pound	
wasabi mix	by the pound	
olive oil		
vinegars:		
FROZEN BREADS:		
sesame semolina loaf	16oz	\$ 6.00
french baguette		\$ 6.00
BEER		

bottles- blue light, blue, , mich ultra, corona		\$3 ea
bottles- heineken, guinnes stout, Souther Tier IPA		\$4 ea
Bottles- not yourfathers rootbeer, Damn good rootbeer		\$3each
cans- Naked Dove Windlown amber, bery naked, porter		\$2each
WINE- red, white, champagne, prosecco		
bottle- house select	each	\$ 22.00
whites		
simi chard		
living roots reisling		
living roots dry rose		
BR cohn Sauvignon Blanc		
conundrum 25th anniversary white wine		
valdo prosecco		
bourgogne Blanc JJ Vincent		
reds		
intrinsic red 2017 columbia valley		
Umami Ronchi Verdic casal serra		
simi cab		

erath pinot noir		
m. Chapoutier Bellerouche cotes du rhone		
Elegance- cotes de provence rose		