



MAX ROCHESTER EVENT CATERING

www.maxrochesterny.com

A DELICIOUS SOCIAL GATHERING

Tony Gullace, chef/owner of Max Rochester, is inspired through his fine dining roots, to create uniquely memorable meals and events. Using only the freshest ingredients, local purveyors, and innovative flavors, our experienced team will design a custom curated menu for your special day .

For over 20 years, our coordinators and staff have combined award winning cuisine, landmark locations, and peerless personalized service to compose the most memorable and imaginative moments in every detail and moment that you are with us. Our guests come back, time and again, because of our attention to detail, perfection in planning and execution of every event that we compose.

Max offers our guests a diverse array of menus, set ups, settings and designs to meet your tastes and vision. We look forward to working with you and sharing the absolute love and joy of what we do - the possibilities are endless!



CATERING OFFICE
25 GIBBS ST ROCHESTER NY 14604
585.697.0491

Appetizers / Hors D'oeuvres

Offered for events throughout the year.



DISPLAYED STARTERS- ARTFULLY PRESENTED

RAW BAR

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

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

SMOKED FISH DISPLAY

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

FARMHOUSE ARTISAN CHEESE BOARD

served with assorted crackers and breads, dried fruit and nuts, grapes and chutney.

TUSCAN BOUNTY

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

FRESH MARKET VEGGIE DISPLAY

a selection of raw and grilled seasonal vegetables. with creamy balsamic, hummus and roasted garlic cream.

BRUSCHETTA DISPLAY

thinly sliced and toasted baguette served with a variety of 3 seasonal spreads and dips.

MEZZE

Hummus, tabbouleh, falafel with tzatziki, Baba ghanoush, marinated olives, roasted peppers, stuffed grape leaves, feta cheese, tomato cucumber salad and toasted pita.

Ingredients are subject to change pending local, seasonal availability.

PASSED OR DISPLAYED STARTERS

GRILLED SHRIMP SKEWERS with romesco sauce

OYSTERS on the half shell with mignonette

BAKED OYSTERS rockefeller or japanese style

SPICY TUNA TARTARE with coconut crunch and sriracha aioli

SMOKED SALMON pickled cucumber, kimchi crème fraîche
MAINE LOBSTER PROFITEROLE

MARYLAND STYLE CRAB CAKES remoulade sauce

ROSTI POTATOES smoked salmon, crème fraîche, caviar
BEEF TARTARE potato crisps, sauce gribiche

CHICKEN LIVER PATE crispy shallots

TENDERLOIN CROSTINI horseradish aioli, arugula

CHICKEN SALAD on crispy wonton

MAX MEATBALLS marinara, parmesan, basil

CHICKEN BROCHETTE grilled lemon aioli

BEEF SATAY with chimichurri

BEEF WELLINGTON puffed pastry and mushroom duxelle
LAMB LOLLIPOPS with honey dijon aioli

DUCK CONFIT white bean crostini

FRIED CHICKEN BITES maple black pepper aioli

DEVEILED EGGS with crispy capers, pickled red onion, crumbled bacon

ARANCINI with marinara, parmesan, and basil

SPANIKOPITA spinach, feta, and puffed pastry

GRILLED CHEESE petite sandwiches

GOAT CHEESE GOUGERE

POLENTA FRIES smoked paprika aioli

ASPARAGUS aged balsamic

BRUSCHETTA fresh tomato and basil

MINI QUESADILLA- shredded chicken and aged cheddar

MINI QUICHE (assorted)

CRISPY VEGETABLE SPRING ROLLS with ponzu

ASIAN STYLE POTSTICKERS vegetable or pork

STUFFED MUSHROOMS with spinach & feta

SHREDDED BRUSSEL SPROUTS AND PARMESAN CROSTINI



STATIONS

Offered for events throughout the year.

STATIONS- COCKTAIL STYLE PARTY

Minimum 30 ppl, choose at least 3

VEGAN

mixed chopped lettuces with olives, crispy chickpeas, balsamic vinaigrette. braised kale, sweet potato medallions and caramelized onions. mashed cauliflower, herbed baked tofu

CARNITAS & CHICKEN BARBACO

guacamole, roasted tomato salsa, cilantro & onions, pickled vegetables, cheese, lime crema, blue corn chips and flour/corn tortillas

add fish tacos

add roasted veggie tacos

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

A TASTE OF SPAIN

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

GARBAGE PLATES- A ROCHESTER CLASSIC

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

BBQ

pulled pork & spiced rubbed chicken, baked beans, coleslaw, braised greens, new potato salad, and biscuits

CARVING

all carved items to include rolls and accompanying condiments

tenderloin of beef

sirloin of beef

house special corned beef

airline breast of turkey

herb crusted pork loin

glazed ham with brown sugar

leg of lamb

spiced porchetta

ITALIAN

Mini meatballs, Italian sausage and pepper bites, pasta, giardiniera, focaccia/flatbreads

Ingredients and pricing are subject to change pending local and seasonal availability.



BUFFETS

Offered for events throughout the year.

SAMPLE BUFFET OPTIONS

Build your own from the following suggestions...

Mixed Green Salad

Baby greens, tomato, pickled red onion, croutons, vinaigrette

Classic Caesar salad

Antipasti Salad

Italian style with pasta, salumi, olives, cheese, and Italian dressing

Tuscan Style Potato Salad- *(no mayo)*

Roasted/Seasonal Veggies

Extra virgin olive oil, sea salt and black pepper

Roasted Cauliflower Steak

Breaded or with za'atar seasoning with tahini puree

Miso Glazed Eggplant

Toasted sesame dukkah

Vegan Grain Salad

Quinoa, orzo, tabouleh, farro with evoo and veggies

Pasta-less Lasagna

Layered veggies, cheese, cream sauce, herbs

Tortellini Marinara or Pasta ala Vodka

with parmesan and crushed red pepper

Mac and cheese

bechamel sauce and toasted breadcrumbs

Potato Gratin

Roasted Fingerling potatoes

with rosemary and olive oil

Greens and Beans Pasta

Farfalle, escarole, white beans, Italian sausage, parmesan & garlic

Rosemary Roast Potatoes/ Mashed Potatoes/ Wild Rice Pilaf

Chicken Cutlets/French/Marsala/Piccata/Parmesan

Boneless breast of chicken in sauce

Italian style Roast chicken- *Bone-In With herbs*

Salmon Medallions

Lemon Beurre Blanc

Tuscan Shrimp

with white beans, roasted tomato and garlic

Braised Short Ribs

In red wine with root veggies

Beef Brisket

Over carrots and onions

Sliced Tenderloin of Beef

Pulled Pork

Carolina style BBQ sauce

*Ingredients are subject to change pending local, seasonal availability.
Select menu items are gluten free and or vegan. Inquire for details.*

SEASONAL MENUS – FALL / WINTER

Offered for events scheduled
October through March.

SALADS / WINTER & FALL

House Vegetable Salad

Mixed baby greens, tomato, pickled red onion, french vinaigrette

Kale Salad

roasted winter squash, dried cherries, red onion, pepitas, maple-dijon vinaigrette

Roasted Beet Salad

Arugula, goat cheese crema, marcona almonds, NYS apple cider-vinaigrette

Poached pear Salad

Baby frisée, bleu cheese, spiced walnuts, bacon vinaigrette

Bibb Salad

Applewood smoked bacon, crumbly blue cheese, onions, creamy parmesan dressing

SOUPS/ WINTER & FALL

Hearty Winter Minestrone

New Orleans Style Gumbo

New England or Manhattan clam chowder

Butternut squash bisque

Thai chicken with coconut curry

*served meals start at \$60 per person and include salad and bread service

ENTRÉE / WINTER & FALL

Herb Roasted Chicken

Roasted carrots, fingerling potatoes, grapes, rosemary pan jus

Roast Atlantic salmon

Parsnip puree, haricot vert, almond brown butter

Vegetable Tagine

winter squash, onions, tomato, chic peas, cous cous

Butternut Squash Ravioli

Sage brown butter

Tournedos of Beef

With creamed swiss chard, mashed potatoes, red wine jus

Hudson Valley Duck Breast

Tosted farro, haricot vert, cherry gastrique

Braised Lamb Shank

With smashed potatoes and gremolata

Nova Scotia Halibut

Caramelized brussels, mushrooms, soy truffle vinaigrette

Domestic Pork Chops

Braised napa cabbage and spiced apples

Wild Mushroom Pappardelle

Mushroom ragout, fine herbs, crème fraîche, parmesan

Ingredients and pricing are subject to change pending local and seasonal availability.



SEASONAL MENUS – SPRING / SUMMER

Offered for events scheduled
April through September.

SALAD / SPRING & SUMMER

House Vegetable Salad

Baby mixed greens, tomato, cucumber, sweet & sour pickles, French vinaigrette

Caprese

Heirloom tomatoes, red onion, basil fresh mozzarella, aged balsamic

Wedge Salad

boston lettuce, blue cheese, bacon, green goddess dressing

Greek Salad

cucumber, feta cheese, toasted chic peas, tomato, olives, red onion, lemon vinaigrette

Arugula Salad

pine-nuts, peas, ricotta salata, sherry vinaigrette

SOUPS / SPRING & SUMMER

Tomato Watermelon Gazpacho

Vichycoisse- cold potato-leek

Lemon-Chicken Orzo

Chicken and White Bean Chili

***served meals start at \$60 per person and include salad and bread service**

ENTRÉE / SPRING & SUMMER

Grilled Salmon

Summer corn risotto and basil-pesto drizzle

Shrimp Scampi

Garlic, butter, white wine

Tuna Nicoise

Haricot vert, potato, olives, egg, tomato

Vegetable Napoleon/Wellington

With red pepper coulis

Roasted Vegetable Lasagna

With marinara or cream sauce

Herb Roasted Chicken

Tomato-bread panzanella

Chicken Milanese

Breaded chicken cutlet, tomato arugula salad, parmesan

Lamb Chops

Spring potato salad, mint, gremolata

Center Cut Filet

Fingerling potatoes, asparagus, red wine jus

Spice Crusted Duck Breast

Wild rice, sauteed greens, and blackberry gastrique

Ingredients and pricing are subject to change pending local and seasonal availability.

A decorative border on the left side of the image features a variety of macarons in shades of yellow, pink, and light blue, interspersed with fresh raspberries and blueberries. The background is a dark, textured surface with a subtle dusting of white powder.

DESSERT MENU

Mini Desserts

*An assorted variety which may include (based on availability)
Can be served family style or dessert station*

ÉCLAIR
CANNOLI
LEMON BARS
CHOCOLATE HAZELNUT SQUARES
RASPBERRY COCONUT SQUARE
CARROT CAKE SQUARE
CHEESECAKE BITES
CHOCOLATE COVERED STRAWBERRIES
CHOCOLATE CHIP COOKIE DOUGH POPS
PEANUT BUTTER CUPS
BROWNIES
ASSORTED COOKIES

Coffee and Tea

REGULAR COFFEE
DECAF COFFEE
HOT TEAS
MILK & SUGAR

Plated Desserts

*Seasonal house made desserts available.
Check with event planner for details.*

Specialty Desserts

*You are welcome to bring in desserts such as wedding cakes,
birthday or anniversary cakes, cupcakes, donuts, etc..
A plating/serving fee of \$2.50 per person will apply.
All desserts must come from a licensed bakery.*



BAR / BEVERAGE MENU



SERVED BY THE HOUR -priced per person-

soda, juice, and water

assorted soft drinks, sparkling and spring waters, fruit juice

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

wine, beer, and soda

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

1 Hour	\$18
2 Hours	\$26
3 Hours	\$36
4 Hours	\$46

full call bar- includes beer and wine

1 Hour	\$25
2 Hours	\$35
3 Hours	\$45
4 Hours	\$55

Sample Call Brands: Absolut, Titos, Beefeater, Bacardi and Captain Morgan, Jose Cuervo, Dewars, Jim Beam, Seagrams 7

full premium bar- includes beer and wine

2 Hours	\$40
3 Hours	\$52
4 Hours	\$62

Sample Premium Brands: All call brands PLUS Grey Goose, Tanqueray, Patron, Makers Mark, Jack Daniels, Jonny Walker

cordials available upon request – priced accordingly

custom cocktails available- consult your event planner

tableside wine service\$45 per bottle

red and white wine to be offered to guests during dinner service, opened only as needed, no bottles left on tables unless arranged by host prior to event

champagne toast\$.6 per person

CONSUMPTION BAR

Host pays only for beverages ordered/served

Host may assign a dollar or time limit to consumption

Host may choose from any brands offered by Max

CASH BAR*

Guests pay for their individual beverages

\$45 per bartender per hour additional charge

*We are not able to offer cash bar at offsite events.

***No outside beverages are EVER allowed at any of our venues**

EVENT PLANNING & BUDGET GUIDE

To help our clients, we will create an event outline with details about your specific event. Below are our Catering guidelines.

Banquet Rentals

Max Rochester will provide all plates, flatware, and glassware 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, linens, tents, tables and chairs, our events coordinator will assist in the ordering process. Rental costs will be applied to the client's final bill.

Parking

Parking passes for the lot on E. Main St. are available for \$5 per car. These coupons need to be pre-ordered through the events office. Additional parking is available in the East End parking garage or on area street (City of Rochester parking laws to apply)

Guarantee – Guest Count

A guaranteed guest count is to be submitted no less than 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 increases. This count is a guarantee and not subject to reduction if your guest count decreases.

Final entrée selections and counts are to be confirmed two weeks prior to the event.

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 desserts must come from a licensed bakery.

Operations Charge, Labor Fees & Tax

An operations charge of 20% is automatically added to your invoice. This industry standard charge is not a gratuity but covers planning, administrative and other costs related to your event. Additional labor charges will apply for 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 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.

Billing

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 one (1) month 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. Any 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.

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. Allergies and Dietary restrictions can always be accommodated with prior notice.

Off-Property Catering – Max Will Come to You!

Our Catering Representative will be happy to assist you with off-site catering at Max's partner venues, in your home or office. ***All prices subject to change based on availability.***

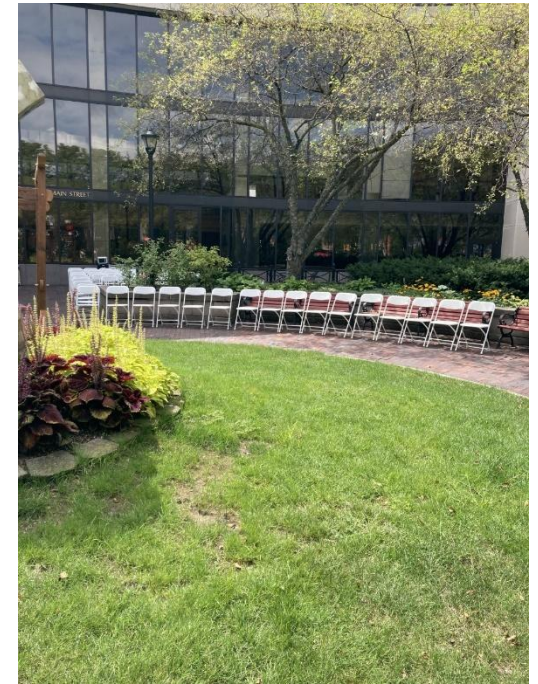
MAX ROCHESTER EVENT CATERING 2025



*We welcome the opportunity to be part of
your celebration- large or small! We are here to
help you navigate the planning!*

*Please email: events@maxrochesterny.com
for a custom proposal for your event.*

www.maxrochesterny.com



CEREMONY

Think about having both your ceremony and reception in one location. The Atrium and Courtyard spaces both make for a beautiful setting for the ceremony.

Ceremony fee \$500 which includes, Rehearsal and day of coordination.

