



Off-Site Catering

All prices and menus are subject to change without notice.

The Off-Site Catering menus are for events held at locations other than Monroe's 3001.

Please use the enclosed menus as a guideline however Monroe's 3001 is happy to accommodate special requests, dietary needs, or customize a menu of your choosing.

Offsite Catering is available 7 days a week for curbside pick up.

Full payment is due at the time the order is placed. Monroe's 3001 accepts payment in the form of Cash, Cashier's Check, or Credit Card.

Gift Cards not valid on catering orders.

Monroe's 3001 required a minimum of 20 people on all buffet packages.

All buffet packages include disposable serving utensils.

Plates, napkins, and silverware can be included for an additional \$1.50 per person.

For additional information or to place an order,
please call (585) 348-9103 opt. 3 or email EVENTS@MONROES3001.COM

****If you have a food allergy, please notify us.**

Allergen information for menu items is available. Ask an employee for details

Buffet Menus

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All buffet packages require a minimum of 20 people

Available for Off-Site Catering only

The Picolo Buffet

\$20 per person

Rolls and Butter
House Salad
Penne Marinara or Penne Vodka
Greens & Beans or Broccoli with Garlic
Roasted Potatoes
Choice of One (1) Meats

The Panino Luncheon

\$20 per person

Fresh Fruit
House, Classic Caesar, or Cranberry Blossom Salad
Macaroni, Pasta, or Potato Salad
Assorted Panini's and Wraps
Assorted Cookies

The Monroe Buffet

\$22 per person

Rolls and Butter
House Salad
Fresh Fruit
Penne Marinara or Penne Vodka
Greens & Beans or Broccoli with Garlic
Roasted Potatoes
Choice of Two (2) Meats

The Grand Buffet

\$24 per person

Rolls and Butter
House, Classic Caesar, or Cranberry Blossom Salad
Penne Marinara or Penne Vodka
Greens & Beans or Broccoli with Garlic
Roasted Potatoes
Eggplant Parmesan
Choice of Two (2) Meats

Meat Choices:

Herb Roasted Lemon Chicken (Bone-In), Chicken Milanese, Chicken Parmesan,
Walnut Crusted Chicken, Chicken French, Chicken Cutlets, Baked Ham, Roast Beef Au Jus,
Sausage with Peppers & Onions, or Eggplant Parmesan

Food by the Pan

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	Feeds 10	Feeds 20
House Salad Spring Greens, Carrots, Cucumber, Tomato, Red Onion, & Parmesan Cheese (served with house dressing)	\$35	\$60
Monroe's Caesar Salad Romaine, Bacon, Mushroom, Red Onion, Parmesan Cheese, & Cheese Crisps (served with Caesar dressing)	\$45	\$80
Classic Caesar Salad Romaine, Croutons, Shaved & Grated Parmesan (served with Caesar Dressing)	\$45	\$80
Cranberry Blossom Salad Spring Greens, Dried Cranberries, Gorgonzola Cheese, & Candied Pecans (served with house dressing)	\$55	\$100
Monroe's Chopped Salad Radicchio, Romaine, Arugula, Marinated Chi Chi Beans, Red Onion, Celery Hearts, Assorted Olives, Sharp Provolone, Soppressata, Pepperoncini, Grilled Marinated Artichokes, Tossed In House Dressing	\$70	\$130
Grilled Chicken	\$75	\$140
Chicken Cutlets	\$75	\$140
Chicken French	\$80	\$150
Chicken Milanese	\$80	\$150
Chicken Parmesan (Marinara or Vodka)	\$80	\$150
Herb Roasted Lemon Chicken (Bone-In)	\$80	\$150
Walnut Crusted Chicken	\$85	\$160
Eggplant Parmesan	\$60	\$110
Roast Beef Au Jus	\$80	\$150
Sausage with Peppers & Onions	\$80	\$150
Katherine's Mashed Potatoes	\$45	\$80
Roasted Potatoes	\$35	\$60
Broccoli with Garlic	\$65	\$120
Green Beans	\$55	\$100
Chef's Vegetable	\$55	\$100
Roasted Brussels Sprouts	\$55	\$100
Loaded Brussels Sprouts (with bacon, balsamic, & cheese blend)	\$65	\$120
Greens & Beans	\$55	\$100
Greens & Beans with Sausage	\$65	\$120
Lobster Mac and Cheese	\$130	\$250
Five Cheese Lasagna	\$80	\$150
Gnocchi with Marinara Sauce	\$65	\$120
Gnocchi with Vodka Sauce	\$70	\$140
Gnocchi with Greens & Beans	\$80	\$150
Penne Marinara	\$45	\$80
Penne Vodka	\$50	\$90
Penne Alfredo	\$55	\$100
Baked Pasta With Ricotta With Meat	\$55 \$65	\$100 \$120
Pasta With Broccoli With Oil & Garlic	\$55	\$100
Seafood Fra Diavolo	\$105	\$200
Calabrian Pasta	\$55	\$100
Rolls & Butter \$2.50 each		
Parker House Rolls \$2.00 each		
Monroe's "Mile High" Quiche \$70 (8-12 slices)		

Hot Hors D'oeuvres

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	50 Pieces	100 Pieces
Artichokes French	\$152	\$294
Asparagus Rolls	\$122	\$234
Brie En Croute with Raspberry	\$122	\$234
Bacon Wrapped Stuffed Jalapenos	\$152	\$294
Boneless Wings (Choice of Sauce)	\$77	\$144
Buffalo Chicken Spring Roll	\$152	\$294
Chicken French Bites	\$152	\$294
Clams Casino	\$172	\$334
Coconut Shrimp	Market Price	Market Price
Crab Cakes with Remoulade Sauce	\$152	\$294
Cuban Rolls	\$102	\$194
Eggplant Involtni	\$152	\$294
Goat Cheese & Honey Phyllo Triangle	\$102	\$194
Herb Crusted Lollipop Lamb Chops	Market Price	Market Price
Mini Arancini	\$122	\$234
Mini Mushroom Truffle Arancini	\$122	\$234
Mini Roasted Tomato, Basil & Mascarpone Arancini	\$122	\$234
Mini House Made Meatballs - Marinara Sauce	\$92	\$174
Mini House Made Meatballs - Vodka Sauce	\$102	\$194
Mini House Made Meatballs - Swedish Style	\$102	\$194
Mini Quiche	\$122	\$234
Pigs in a Blanket	\$122	\$234
Petite Beef Wellington	\$152	\$294
Mini Potato Croquettes	\$122	\$234
Reuben Rolls	\$102	\$194
Assorted Mini Sliders	\$4/each	\$4/each
Mozzarella Sticks	\$92	\$174
Onion Rings	\$82	\$154
Sausage Rolls	\$122	\$234
Scallops Wrapped in Bacon	Market Price	Market Price
Shrimp Alexander	Market Price	Market Price
Spanakopita	\$122	\$234
Spinach Artichoke Rolls	\$102	\$194
Stuffed Mushrooms (Bacon, Sausage, or Almond)	\$162	\$314
Thai Spring Rolls	\$122	\$234
Walnut Crusted Chicken Bites	\$152	\$294

Cold Hors D'oeuvres

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	50 Pieces	100 Pieces
Beef Tenderloin on Toast with Horseradish & Caramelized Onions	\$152	\$294
Bruschetta	\$82	\$154
Shrimp Cocktail	Market Price	Market Price
Fig and Mascarpone in Filo Cups	\$102	\$194

	Serves 15-20	Serves 50-60
Antipasto Display	\$125	\$240
Cheese and Crackers	\$60	\$110
Fresh Fruit	\$80	\$150
Vegetable Crudite	\$80	\$150
Fresh Mozzarella, Salami, Tomato, & Basil	\$125	\$240

Desserts

Chocolate Covered Strawberries \$3.00 each

Assorted Mini Desserts \$3 per piece

Variety of:

Cream Puffs

Mini Cannoli

Lemon Bars

Brownies

Carrot Cake Bites

Flourless Chocolate Torte

Mini Cheesecake Bites

Petit Fours

Baklava Bites