

PANE VINO

On the Avenue


Wedding Menus

3400 Monroe Avenue
Rochester, NY 14618

585 586 7000 X 2
catering@pvmonroe.com



Photo courtesy of: AE Photography



2021 Pane Vino on the Avenue Menus

Antipasti Menu

20 piece minimum per order

\$2 per piece

Tomato Bruschetta
Spanakopita
Vegetable Spring Rolls
Seasonal Arancini
Caprese Skewers
Vegetable Stuffed Mushrooms
Sausage Stuffed Mushrooms
Artichoke French
Mini Meatballs

20 piece minimum per order

\$3 per piece

Chicken French Bites
Meatball Sliders
Cheeseburger Sliders
Crab Stuffed Mushrooms
Coconut Shrimp
Bacon Wrapped Scallops
Antipasto Skewers
Lamb Lollipops +\$2
Tuna Tartare Wonton +\$2

Stationary Hors D'oeuvres

All platters feed 25 people

Assorted Fruit, Cheese & Cracker Platter \$185

Vegetable Crudité \$160

Grilled Vegetable Platter \$145

Assorted Bruschetta \$160

Antipasto Platter \$275

Prices do not include sales tax, 4% admin fee & 18% gratuity. Minimums may apply. Upon signing of events contract a \$500 deposit is due. Guest counts are due 10 days prior to event.



Buffet Dinners

The Event Coordinator would be happy to customize a menu to fit your needs.

Dinner on the Avenue \$40pp

Includes coffee, tea & soda

Warms rolls & butter

Seasonal Vegetables

Choice of

Caesar Salad

Mesclun Salad

Choice of

Penne Vodka

Penne with Red Sauce

Rigatoni Bolognese

Pasta Primavera (V)

Choose Two Entrees

Chicken French

Chicken Parmesan

Herb Roasted Chicken

Stuffed Haddock

Stuffed Pork Loin

Sliced Beef Tenderloin with Demi Glace +\$16pp

The Italian Dinner \$45pp

Include coffee, tea & soda

Warm Rolls & Butter & Seasonal Vegetables

Choice of

Caesar Salad

Mesclun Salad

Choice of

Artichoke French

Greens & Beans

Choice of

Penne Vodka

Penne with Red Sauce

Rigatoni Bolognese

Pasta Primavera (V)

Mashed Potatoes

Roasted Potatoes

Choose Two Entrees

Chicken French

Chicken Parmesan

Stuffed Pork Loin

Grilled Salmon with Beurre Blanc

Sliced Beef Tenderloin with Demi-Glace +\$16pp

Prices do not include sales tax, 4% admin fee & 18% gratuity. Minimums may apply. Upon signing of events contract a \$500 deposit is due. Guest counts are due 10 days prior to event.

Pane Vino Deluxe Dinner \$54pp

Includes coffee, tea & soda

Warm Rolls & Butter

Choice of

Caesar Salad

Mesclun Salad

Choice of

Penne Vodka

Penne with Red Sauce

Rigatoni Bolognese

Pasta Primavera (V)

Mashed Potatoes

Roasted Potatoes

Choice of

Artichoke French

Greens & Beans

Seasonal Vegetables

Choose One Chicken

Chicken French

Chicken Parmesan

Choose Two Entrees

Stuffed Haddock

Stuffed Pork Loin

Grilled Salmon with Beurre Blanc

Sliced Beef Tenderloin with Demi-Glace +\$16pp

Served Dinner Menu \$50pp

Includes coffee, tea & soda

Served with warm rolls & butter

Choose One Salad

Caesar Salad

Mesclun Salad with Balsamic Vinaigrette

Beet Salad +\$2pp

Caprese Salad +\$2pp

Choose Three Entrees

Entrée selection required 7 days

before event date for parties of 20 or larger

Rigatoni Bolognese

Pasta Primavera (V)

Penne Vodka

Chicken French over spinach & linguine

Chicken Parmesan with penne & red sauce

Chicken Cutlet with mashed potatoes, seasonal vegetables & grilled lemon

Grilled Salmon with beurre blanc, mashed potatoes & seasonal vegetables

Grilled Pork Chop with mashed potatoes & seasonal vegetables

Grilled NY Strip Steak with mashed potatoes & seasonal vegetables +\$10pp

Filet Mignon with mashed potatoes, seasonal vegetables & demi-glace +\$12pp

Prices do not include sales tax, 4% admin fee & 18% gratuity. Minimums may apply. Upon signing of events contract a \$500 deposit is due. Guest counts are due 10 days prior to event.

Pane Vino on the Avenue 2021 Bar Packages

A \$50 bartender fee will be applied to all consumption & cash bars. No outside alcohol permitted. All alcohol must be served by Pane Vino staff. In accordance with the NYS SLA law, no shots will be served during any open bar. Pane Vino reserves the right to refuse service to anyone for your safety, and ours. Any changes made to selected Bar Packages need to be made no less than 10 days prior to the event. Thank you.

Hourly Open Bar

Beer & Wine

*Cabernet, Malbec, Pino Noir, Merlot
Chardonnay, Riesling, Pinot Grigio, Moscato, Prosecco*

House bottle beers

2 hours +\$26pp

3 hours +\$30pp

4 hours +\$33pp

Call Brands

Includes beer & wine

*Tito's Vodka, Absolute Citron, Tanqueray, Espolon, Bacardi,
Meyers, Jim Beam, Seagram 7, & Dewar's White Label*

2 hours +\$29pp

3 hours +\$33pp

4 hours +\$36pp

Premium Brands

Includes beer, wine & call brands

*Grey Goose, Bombay Sapphire, Patron, Captain Morgan,
Makers Mark, Johnnie Walker Black*

2 hours +\$34pp

3 hours +\$40pp

4 hours +\$46pp

Champagne Toast

House prosecco \$6pp

Mimosa Bar

House Sparkling Wine, Juices & Seasonal Fruit +\$11pp

Wine at the Table

Add house wines +\$34 per bottle

Consumption Bar

Host pays for beverages consumed

Cash Bar

Guests pay current Pane Vino prices for beverages consumed



Photo courtesy of: AE Photography

*Prices do not include NYS sales tax, 4% administration fee & 18% gratuity.
Minimums may apply. Upon signing of events contract a \$500 deposit is required.*

GUARANTEES - TO ENSURE WE ARE FULLY PREPARED; WE REQUEST A FINAL HEAD COUNT AT LEAST 7-10 DAYS PRIOR TO YOUR EVENT. WE ADVISE AGAINST PLANNING AN EVENT WITH AN UNKNOWN ATTENDANCE; WE WILL REQUIRE A MINIMUM AND MAXIMUM NUMBER OF ANTICIPATED GUESTS SO THAT WE CAN ARRANGE PROPER BILLING AND ACCOMMODATE MENU SELECTIONS. ALL FINAL PAYMENTS WILL BE CALCULATED BASED ON THE MINIMUM GUARANTEE UNLESS MORE GUESTS ARRIVE. IN THAT CASE, PAYMENT WILL BE BASED ON THE NUMBER OF GUESTS IN ATTENDANCE.

DEPOSITS - WE REQUIRE A REFUNDABLE DEPOSIT TO GUARANTEE THE DATE OF YOUR EVENT. DATES ARE NOT RESERVED UNTIL THE DEPOSIT HAS BEEN RECEIVED. YOUR DEPOSIT WILL BE CREDITED TOWARDS THE FINAL BILL. IN THE EVENT OF LATE CANCELLATION, YOUR DEPOSIT WILL BE FORFEITED AS A PENALTY FOR RESERVING A DATE IN OUR FACILITY THAT WILL NOT BE HONORED. **A \$1000 DEPOSIT IS DUE UPON MENU SELECTION.** IF THE EVENT IS CANCELLED TWO WEEKS PRIOR TO DATE OF EVENT, NO REFUNDS WILL BE GIVEN. FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT.

ADDITIONAL CHARGES - NEW YORK STATE SALES TAX (8%) WILL BE CHARGED IN ADDITION TO A HOUSE CHARGE (22%) AND **ROOM RENTAL FEE OF \$500.** THE HOUSE CHARGE INCLUDES 18% GRATUITY FOR SERVICE STAFF, AND 4% ADMINISTRATIVE FEE. A **CEREMONY FEE OF \$300** WILL BE APPLIED IF YOU CHOOSE TO HAVE YOUR CEREMONY ON SITE. PATIO USAGE IS DETERMINED BY DATE AND TIME OF THE EVENT, NO ADDITIONAL CHARGES TO USE PATIO SPACE.

ADDITIONAL INFORMATION - THE ENCLOSED MENUS ARE OFFERED AS A GUIDELINE. THE STAFF AT PANE VINO WOULD BE HAPPY TO CUSTOMIZE A MENU OF YOUR CHOOSING. IN ADDITION, YOU MAY BRING IN A CAKE, COOKIES, PASTRIES, ETC. YOUR DESSERT MUST BE ACCOMPANIED BY A RECEIPT WITH THE NAME OF THE CERTIFIED BAKERY THAT IT CAME FROM. THE BAKERY NAME MUST BE ON THE RECEIPT, NO EXCEPTIONS. NEW YORK STATE HEALTH LAW PROHIBITS A GUEST FROM BRINGING IN ANYTHING BAKED AT HOME, NO EXCEPTIONS. NO OTHER FOOD OR BEVERAGES CAN BE BROUGHT INTO THE ESTABLISHMENT. NEW YORK STATE HEALTH LAW PROHIBITS ANY LEFTOVERS FROM A BUFFET TO BE TAKEN HOME. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

Prices do not include sales tax, 4% admin fee & 18% gratuity. Minimums may apply. Upon signing of events contract a \$200 deposit is due. Guest counts are due 7-10 days prior to event