



MUELLER RESTAURANT
GROUP

CATERING & PRIVATE EVENT POLICIES

DELIVERIES

Off site deliveries require a minimum food order of \$250. A delivery fee of \$40 applies to any order delivered within 25 miles of the establishment. For drop off locations outside the 25 miles will incur a \$1 per mile charge.

GUARANTEES

To ensure we are fully prepared, we request a final head count, and final food and beverage choices at least 7 days prior to your event. If you're 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. Final payment 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. In the event that head count goes below minimum, pricing will increase per person based on menu costs and will vary with each booking.

DIETARY RESTRICTIONS

Please inform the respective restaurant of any food allergies or dietary restrictions. We require this information at or before the 7 day deadline. Most dietary restrictions can be accommodated with prior and proper notification.

DEPOSITS

A deposit of 15% projected event price will be required to book an on or off-site private event. This amount is non-refundable. Final payment of any remaining balance is due upon completion of the event. Deposit will be applied to the final bill. Please keep in mind that suggested gratuity is 20% of the final event bill.

PAYMENT POLICY

Deposit payments must be made to lock in the date of your event. All final payments are due on the date of the event. Gratuity is not automatically included. Mueller Restaurant Group accepts cash, Visa, MasterCard, American Express, Discover. New York State tax of 8.0% is required on all catering orders.

ADDITIONAL INFORMATION

The enclosed menus are offered as a guideline. The culinary staff at Label 7, Native, and The Market 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. MRG charges a \$1 per person cake cutting fee.



CATERING & PRIVATE EVENTS

Thank you for choosing Label 7 for your private event needs. We strive to provide an unforgettable event experience for you and your guests by working with you closely on a personal basis. Typically, we work with our guests on a theme that they would be looking to work from; this will help in creating a style of menu. Secondly, we work around a budget that fits your event size and requirements.

At Label 7, we like to keep our business within our community. We source as many of our fresh ingredients local as possible. Therefore, our menu changes from season to season. Please keep this in mind when making your menu selections.

When choosing Label 7 to host your event, it is best to submit your requested date and time as soon as possible to ensure availability. At this time, you should also schedule a meeting to proceed in the booking process. In this meeting you will be able to discuss your menu items, budget and logistics.

A 15% non-refundable deposit will be required to hold your event date and space, as well as a signed contract with details of the event.

For private events hosted at Label 7,
please contact our General Manager:

Rachel Leo
585.267.7500
rleo@labelseven.com

For off-site catering,
please contact our Catering Coordinator:

Mark Bennion
585.432.0525
mbennion@mrgrochester.com

Please allow up to 36 hours for a return response. Thank you!

BASE PRICING

PRIVATE EVENTS

DAYTIME EVENTS (Monday-Saturday 11:00am-4:00pm)

Food as per arranged starting at \$25 p/person
Mimosa station \$35 p/bottle consumed
Coffee/Soda station \$3 p/person
Cake cutting fee \$1 p/person
Entire Dining Room 50+ ppl starting at \$2,000

EVENING EVENTS (Monday-Saturday 4:30pm-10:30pm)

Food as per arranged starting at \$35 p/person
Table side wine service starting \$35 p/bottle consumed
Coffee/Soda station \$3 p/person
Cake cutting fee \$1 p/person

FRIDAY & SATURDAY EVENING EVENTS

Bar/Lounge only 30-60 ppl starting at \$500
Entire Dining Room 50+ ppl starting \$6,000
Entire Restaurant 50+ ppl starting at \$9,000

SUNDAY EVENTS

(closed to the public, only open for private events)

We have a minimum requirement of \$1,500 to be met between food and beverage.

If the minimum is not met, the remainder is to be charged as a "room rental fee".

OFF-SITE CATERING

FOOD PRICING

Catered food pricing follows the given prices on each menu.

DELIVERY FEE

Off site deliveries require a minimum food order of \$250. A delivery fee of \$40 applies to any order delivered within 25 miles of the establishment. For drop off locations outside the 25 miles will incur a \$1 per mile charge.

STAFFING FEES

On-site chef \$35/hr (4 hour minimum)
Service staff \$25/hr (4 hour minimum)

UTENSILS

Plates, napkins and cutlery
\$2 p/person

NYS TAX

New York State tax of 8.0% is required on all catering orders.

Gratuuity is not automatically included.

FOOD SERVICE OPTIONS

Buffet Style Meal – *host chooses items from our menu to be served on a buffet*

Limited Menu – *for parties with 15 guests or more, host chooses 3-5 menu options (budget dependent), and provides Label 7 with a pre-order consisting of quantities of each meal a week in advance*

Full Menu – *parties with less than 15 guests*

Family Style Meal – *host chooses 3-5 menu options (budget dependent) to be placed on large platters, and served to each table for guests to serve themselves and pass*

Heavy Hors D'oeuvres – *recommended for a cocktail party in our bar/lounge area, host chooses small plates to be set out for guests to enjoy*

BAR OPTIONS

Open Bar – *guests able to order any beverage available, the tab will be based on consumption*

Beer and Wine – *guests limited to ordering only beer and wine per the host*

Quantity Based – *host pays a consumption tab for a decided amount, or a round, drink tickets recommended*

Dry Event – *guests unable to order alcoholic beverages*

APPETIZER SELECTIONS

(available on or off-site)

Family Style Appetizers

Selections:	25 pieces	50 pieces	75 pieces	100 pieces
Charcuterie	\$100	\$200	\$300	\$400
Chef's Selection Dip	\$50	\$100	\$150	\$200
Bread Plate	\$25	\$50	\$75	\$100
Fried Green Tomatoes	\$75	\$150	\$225	\$300
Wings with Scotch Bonnet Sauce or BBQ	\$75	\$150	\$225	\$300
Panko Encrusted Crab Cake (3oz)	\$125	\$250	\$375	\$500
Pan Seared Scallops	\$100	\$200	\$300	\$400
Calistoga Cheddar Burger Sliders (3oz)	\$125	\$250	\$375	\$500
Barbeque Chicken Skewers	\$50	\$100	\$150	\$200
Teriyaki Steak Skewers	\$75	\$150	\$225	\$300
Mini LA Chicken & Waffles	\$125	\$250	\$375	\$500
Grilled Cheese & Tomato Bisque Shooter	\$75	\$150	\$225	\$300
Pizza	\$75	\$150	\$225	\$300
Bruschetta	\$75	\$150	\$225	\$300
Crab Fondue with Crostini	\$100	\$200	\$300	\$400
Sesame Seared Ahi Tuna & Pita Bread	\$100	\$200	\$300	\$400
Chipotle Meatballs	\$75	\$150	\$225	\$300

FAMILY STYLE MENU

All Family Style meals require a minimum of 15 people

Prices listed are per person

We suggest one salad and two entrée selections

All Family Style Meals include:

Flour City Artisan Bread and house made lemon herb butter

First Course Salad Offerings:

Angry Caesar - romaine, manchego, crouton, ancho roasted almonds, chipotle lime dressing.....	\$5
Fresno Salad - corn, pickled red onion, olives, tomato, edamame, smoked paprika dressing.....	\$5
Watermelon Salad - watermelon, arugula, feta, red onion, wheat berry, charred lemon vinaigrette.....	\$5
Napa Slaw - green and red cabbage, radish, carrot, wonton noodles, ginger sesame dressing.....	\$5
Cobb Salad - romaine, grilled red onion, bacon, blue cheese, avocado, hard boiled egg, roasted tomato vinaigrette.....	\$6

Entrée Offerings:

Pork Tenderloin - ancho-rubbed, orange tequila glaze, succotash-corn, squash, edamame, sundried tomato, shallot, garlic.....	\$9
Flatiron Steak - bulgogi marinated, house kimchi, fries.....	\$11
Pan Seared Bass - wheatberry, artichoke, olive, mushroom, red onion, charred lemon vinaigrette, romesco sauce.....	\$14
Enchilada - brisket & shortrib, corn, pickled red onion, verde, sour cream.....	\$9.50
Red Pizza - red sauce, roasted summer squash, mushroom, onion, Fresh mozz, basil, balsamic.....	\$5
Mini LA Chicken - belgian waffle, herb butter, NY maple syrup, buttermilk marinated chicken breast.....	\$5
Truffle Mac & Cheese - farfalle, aged cheddar, mozzarella, parmeseano regiano, truffle oil, breadcrumbs.....	\$6
Burger Sliders - hand pressed NYS beef, cured bacon, NYS cheddar, spicy pickle, blueberry ketchup, lettuce, tomato, onion.....	\$5
Coconut Curry Lo-Mein (Vegan) - roasted marinated tofu, summer squash, mushrooms, shallot, garlic.....	\$10

LUNCH BUFFET MENU

All Lunch Buffet meals require a minimum of 15 people

Prices listed are per person

All Lunch Buffets include:
chips or fresh fruit salad

Tier 1 | \$20
Choice of 1 Entrée

Tier 2 | \$25
Choice of 2 Entrées

Tier 3 | \$30
Choice of 3 Entrées

Lunch Entrée Offerings:

Assorted Deli Sandwiches*

Assorted Wraps*

Assorted Pizzas*

*vegetarian options available

Sides:

Salad (add \$6 per person)

Pasta Salad (add \$4 per person)

Potato Salad (add \$4 per person)

Mini LA Chicken and Waffles (add \$5 per person)

DINNER BUFFET MENU

All Dinner Buffet meals require a minimum of 20 people

Prices listed are per person

All Dinner Buffets include:

Caesar, Napa or Saladin (Santa Monica +\$2)

Roasted or Mashed Potatoes, Pasta Marinara or Rice (Truffle Mac & Cheese +\$2)

Seasonal Vegetables

Flour City Artisan Bread and house made lemon herb butter

Tier 1 | \$25
Choice of 1 Entrée

Tier 2 | \$30
Choice of 2 Entrées

Tier 3 | \$35
Choice of 3 Entrées

Entrée Offerings:

Roasted Chicken Breast

Chicken French

Chicken Parmesan

Eggplant Parmesan

Pan Seared Salmon (+\$3)

Fried Chicken (Waffle +\$2)

Enchilada

Squash Lasagna (Vegan)

Chicken Cutlets

Meatballs

Pork Tenderloin

Coconut Curry Lo-Mein (Vegan)



CATERING & PRIVATE EVENTS

Native is pleased to offer a customized private event experience to suit your wishes. We strive to give you and your guests a memorable event and an outstanding experience. Let us work with you to give you exactly what you are looking for, right down to menu options tailored to your palette.

Since we do our best to source nearly all our ingredients as locally as possible, our menu selections change with the seasons and based on availability of fresh produce. Please inquire about current menu options or feel free to take a look at our latest menu, which is available online. We are always willing to accommodate special requests when needed. Please do not hesitate to contact us with questions, we would be honored host your next event.

When choosing Native to host your event, we recommend that you submit your requested date and time as soon as possible to ensure availability. At this time, you should also schedule a meeting to proceed in the booking process. In this meeting you will be able to discuss your menu items, budget and logistics.

A 15% non-refundable deposit will be required to hold your event date and space, as well as a signed contract with details of the event.

For private events hosted at Native,
please contact our General Manager:
Nick Weidenbach
585.351.6121
nickw@nativerochester.com

Please allow up to 36 hours for a return response. Thank you!

BASE PRICING

EVENING EVENTS

(Tuesday-Saturday 4:30pm-10:30pm)

Food as per arranged

Coffee/Soda station \$3 p/person

Cake cutting fee \$1 p/person

FRIDAY & SATURDAY EVENING EVENTS

High Tops minimum 30 ppl

Banquette Seating 60+ ppl starting at \$1,500

Table Seating

Private Dining up to 30 ppl starting at \$1,000

Entire Restaurant 80+ ppl starting at \$17,000

Outdoor Cocktail Area up to 40 ppl starting at \$1,000 (Seasonal)

SUNDAY & MONDAY EVENTS

(closed to the public, only open for private events)

We have a minimum requirement of \$7,000 to be met between food and beverage.

If the minimum is not met, the remainder is to be charged as a "room rental".

3CC CONFERENCE ROOM

Please contact 3 City Center Property Manager, Matt Ward at: matt.ward@morgancommunities.com for booking information.

FOOD SERVICE OPTIONS

BUFFET STYLE MEAL – please choose items from our menu to be served on a buffet.

FAMILY STYLE MEAL – host chooses 3-5 menu options to be placed on large platters, and served to each table for guests to serve themselves and pass.

HORS D'OEUVRES – recommended for a cocktail party in our bar/lounge area. Host chooses small plates to be set out for guests to enjoy.

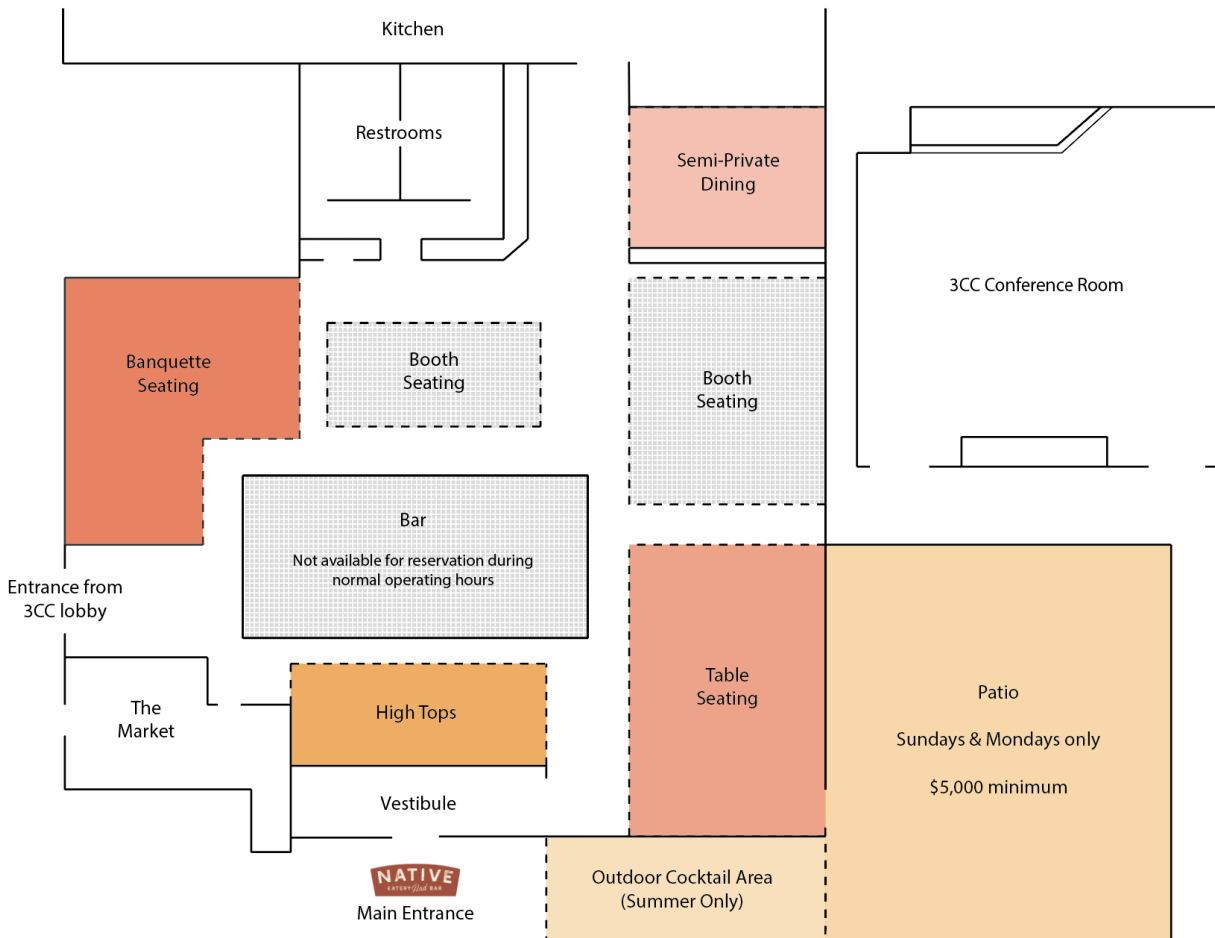
BAR PACKAGES

CONSUMPTION BAR – based on menu prices

SELECT OPEN BAR – Guests may order any beverage available per the host; the tab will be based on consumption. Select: 2 Draft options, White/Red Wine, Tiered Liquor, Bottled Beer, Soft Drinks.

HAPPY HOUR OPEN BAR – House Red & House White Wine, \$5 Draft Beers, 1/2 priced House Cocktail, The Bentley, \$1 off well cocktails.

PREMIUM OPEN BAR – Guests may order any beverage at the bar.





FOOD & DRINK SERVICE



Hors D'oeuvres

Selections:	10 pieces	25 pieces	50 pieces	100 pieces
House Smoked Wings	\$50	\$125	\$250	\$500
Self-Leavening Mini Pizzas	\$40	\$100	\$200	\$400
Charcuterie with Accoutrements	\$70	\$175	\$350	\$700
Pork Sliders	\$70	\$175	\$350	\$700
Beef Sliders	\$70	\$175	\$350	\$700
House Cut Fries	\$30	\$75	\$150	\$300
Assorted Dips	\$40	\$100	\$200	\$400
Hummus with Hearth Bread	\$40	\$100	\$200	\$400
Tacos	\$50	\$125	\$250	\$500
*Not limited to listed options. Please inquire for more items or any dietary needs.				

Family Style

Selections:	Price per person (minimum 15 guests)
*As menu changes seasonally, please inquire within for entrée options	
Salad	\$6
House Soup	\$2
Bread with Honey Herb Butter	\$4
Sticky Bun Bread Pudding	\$6
House Made Chocolate Cake	\$6
Assorted Dessert Platter	\$6
*Family style dishes include seasonal vegetable and starch option	



Buffet

Selections:	Price per person (minimum 20 guests)
Salad	\$6
1 Entrée	\$25
2 Entrée	\$30
Assorted Desserts	\$7

Bar Packages



Open Bar Packages: (2 hour open bar)	Price per person	Well Liquor	Call Liquor	Top Shelf
Select		\$22	\$24	\$26
Happy Hour	\$12			
Premium	\$26			
Consumption	Based on menu prices			



CATERING & PRIVATE EVENTS

Thank you for your interest in The Market Cold Press & Eatery. We strive to provide an excellent catering and private event experience. We work with you closely and around a budget that fits your order/event size and needs.

We source our produce and meat as locally and sustainably as possible. We are also highly conscious of special dietary needs and wants. Please notify us of any allergies, or other dietary restrictions, and we will be happy to accomodate them when customizing your menu.

When choosing The Market to host your event, it is best to submit your requested date and time as soon as possible to ensure availability. At this time, you should also schedule a meeting to proceed in the booking process. In this meeting you will be able to discuss your menu items, budget and logistics.

A 15% non-refundable deposit will be required to hold your event date and space, as well as a signed contract with details of the event.

For off-site catering or private events hosted at The Market, please contact:

Lauren Mueller
585-370-9335
lauren@mrgrochester.com

FOOD & DRINK PACKAGES

MORNING

EARLY RISER BREAKFAST SPREAD

(minimum 6 guests)

Menu Includes:

- Overnights or Fruit & Yogurt Parfait
- Fresh Fruit Salad
- Assorted Native Muffins

Starting at \$70

WARRIOR BREAKFAST SPREAD

(caters 12-16 guests)

Menu Includes:

- Vegetable Quiche
- Fresh Fruit Salad
- Mini Fruit & Yogurt Parfait

Starting at \$175

BEVERAGE ADD-ONS:

- 4 oz Assorted Cold Pressed Juice \$4 p/person
- Bottled Water \$1.50 p/person
- Glen Edith Coffee Box \$29

Includes Cups, Sugar, Creamer

AFTERNOON

ASSORTED WRAP/SANDWICH TRAY

(caters 12-16 guests)

Menu Includes:

- Cali Turkey Wrap
- Caesar Wrap (Vegan)
*add chicken, available by request
- Chickpea Smash Sandwich (Vegan)
- Seasonal Power Ball

Choice Of Side:

- Fresh Cut Fruit Salad
- Seasonal Market Salad
- Chips

Starting at \$225

MEETING BITES

(minimum 6 guests)

Menu Includes:

- Native Cheese & Nut Board
- Avocado Hummus & Vegetables
- Seasonal Power Balls

Starting at \$45

BEVERAGE ADD-ONS:

- 4 oz Assorted Cold Pressed Juice \$4 p/person
- FBC Timbucha Kombucha \$3
- Bottled Water \$1.50 p/person

BREAKFAST

MORNING TOAST | 4.95 [V]

almond butter - banana - pink Himalayan sea salt - maple drizzle
served on Native toast

GREEN TOAST | 5.95 [V] [VG]

avocado hummus - pink Himalayan sea salt - cherry tomato - cracked pepper - extra virgin olive oil
served on Native toast
add fresh cracked egg .95

BREAKFAST SAMMIE | 5.95 [VG]

fresh cracked egg - NY cheese - avocado hummus - served on a Native roll

OATMEAL | 4.45 [V]

rolled oat - cinnamon - blueberry - chia seed - pumpkin seed

PARFAIT | 4.95 [V]

coconut yogurt - housemade granola - fruit

OVERNIGHT OATS | 4.95 [V]

seasonal selection

POWER BALLS | 1 FOR 1.75 / 3 FOR 4.50 [V]

oat - peanut butter - coconut - chocolate chip - chia seed - flax seed - maple syrup - vanilla

OFF THE COLD PRESS

add CBD to any juice 4.00

SWEET HEAT | 7.45 [V]

pineapple - apple - lemon - ginger - jalapeño
metabolism booster | detoxifying | anti-inflammatory

RESTING BEET FACE | 7.45 [V]

beet - carrot - apple - ginger - turnip
vitamin A | blood pressure management | digestive aid

LIQUID SUNSHINE | 7.45 [V]

sweet potato - pineapple - turmeric
muscle repair | anti-carcinogenic | energizing

APPLE BOTTOM GREENS | 7.45 [V]

kale - apple - lemon - celery - cucumber - parsley
vitamin C | detoxifying | hydrating

ALMOND CHAI | 8.95 [VG]

almond - cinnamon - honey - cardamom - sea salt
calming | alleviates seasonal allergies | brain function

RECOVERY | 8.95 [V]

activated charcoal - apple cider vinegar - ginger - cucumber - apple - lemon - kale
detoxifying | anti-inflammatory | cellular regeneration
* activated charcoal may reduce the effectiveness of certain medications

LUNCH & DINNER

add chips to any meal .50

CHICKPEA SMASH | 6.95 [V]

chickpea - aquafaba mayo - dill - lemon - onion - caper - carrots - greens
served on Native bread
make it a wrap 1.95

CAESAR WRAP | 6.95 [V]

romaine - pine nut parmesan - almond bacon - hemp seed caesar dressing
grilled chicken 2.95 | house smoked turkey 1.95

CALI TURKEY WRAP | 7.95

turkey - avocado hummus - NY cheese - spinach - tomato - pickled red cabbage

SPINACH ARTICHOKE QUESADILLA | 7.95 [V]

spinach - artichoke - onion - garlic - cashew mozzarella - pico de gallo - cashew sour cream
grilled chicken 2.95 | house smoked turkey 1.95

CHICKEN SAMMIE | 7.95

grilled chicken - NY cheese - pickled red cabbage - Hunter & Hilsberg Spicy Hot Cranberry Jam
served on Native bread
make it a wrap 1.95

MARKET POWER BOWL | 8.95 [V] [VG] [GF]

quinoa - tomato - onion - pineapple - arugula - roasted corn - avocado - house vinaigrette
grilled chicken 2.95 | fresh cracked egg .95

BLENDIES

add protein to any blendie 2.00

JUMPSTART | 7.95 [V]

Glen Edith Cold Brew - dates - oat - flax seed - banana - vanilla - cocoa - almond milk

CHAI ME DOWN | 7.95 [VG] [GF]

The Chai Guy's Super Chai Tea - banana - chia seed - vanilla - almond milk - honey

DRIVE ME NUTS | 7.95 [V] [GF]

peanut butter - banana - apple juice - cinnamon - flax seed - vanilla - almond milk

MINT TO BE | 7.95 [V] [GF]

kale - chocolate chip - banana - mint - vegan protein powder - vanilla - agave - almond milk

BLUE BALLZ | 8.95 [V] [GF]

blueberry - flax seed - orange - ginger - coconut milk
\$1 benefits Got Ballz (Pittsford, NY)