

Max's Catering

~ Breakfast and Brunch ~

Max's Catering offers a variety of spaces that can accommodate from small to large groups. Our breakfasts and brunches can be an enhancement to an all day business meeting or the centerpiece of an intimate gathering of friends and family. We use the finest quality meats, cheeses, grains and eggs. All of our pastries are freshly baked on the morning of your event and all of our juices are freshly squeezed. We can make whole grain waffles, buttermilk pancakes and fresh eggs omelets to order. Below is an example of some of our menus and pricing for breakfast functions. Custom menus and customized service are also available.

~ Breakfast Selections ~

Continental Breakfast

*Freshly squeezed orange and grapefruit juices, cranberry juice
Baskets of assorted freshly baked muffins, danish, bagels, croissants, breads
Whipped butter and cream cheese, preserves
Brewed regular and decaffeinated coffee
Selection of Tazo teas
Sliced fresh seasonal fruit*

Hot Breakfast Buffet

*Scrambled eggs
Applewood smoked bacon and sausages, grilled ham steak (Select two)
Yukon gold potato hash
Freshly squeezed orange and grapefruit juices, cranberry juice
Baskets of assorted freshly baked muffins, danish, bagels, croissants, breads
Whipped butter and cream cheese, preserves
Brewed regular and decaffeinated coffee
Selection of Tazo Teas
Sliced fresh seasonal fruit*

Omelet station with attendant (minimum of ten people)

*Applewood smoked bacon and sausages
Yukon gold potato hash
Red flannel hash with poached eggs
Freshly squeezed orange and grapefruit juices, cranberry juice
Baskets of assorted freshly baked muffins, danishes, bagels, croissants, breads
Whipped butter and cream cheese, preserves
Brewed regular and decaffeinated coffee
Selection of Tazo teas
Sliced fresh seasonal fruit*