

Max's Catering

Dinner Menu

~Appetizers ~

Vegetable and Goat Cheese Tartlet
Roasted shallot juice, tomato oil

Maryland Crab Cake
Grain mustard, sour cream remoulade

Wild Mushroom Ravioli
Shaved black truffle, sweet butter

Tuna Tartar
Crisp gaufrette potato

Colossal Shrimp Cocktail
Horseradish cocktail sauce

~ Salads ~

Chilled Hearts of Iceberg
Blue cheese dressing and pancetta chips

Max's Caesar
Tender leaves of young romaine lettuce, classic Caesar dressing and warm garlic croutons

Max's Chopped Salad
Light Gorgonzola cheese

Hand-Gathered California Greens
Sherry mustard seed vinaigrette

Max's Catering Dinner Menu

~ Entrées ~

Max-A-Penne

Oak grilled Murray's chicken, plum tomatoes, escarole, extra virgin olive oil, shaved grana podano

Roasted Pork Loin

Sweet cider sauce, braised red cabbage

Pan Seared Swordfish

Asparagus and brandied orange glaze

Roast Rack of Lamb

Truffle Anna potatoes, asparagus, thyme jus

Pan Seared Chicken Breast

Creamy polenta, asparagus and lemon rosemary sauce

Roasted Filet of Beef

Roesti potatoes, green peppercorn sauce

Pan Seared Atlantic Salmon

Horseradish mashed potatoes, haricot vert, citrus buerre blanc

Pan Seared Diver Scallops

Tuxedo orzo and foie gras pan sauce

Mustard Crusted Ruby Red Trout

Warm spinach and wild mushroom salad

Chipolte Glazed Pork Porterhouse

Vermont cheddar whipped potatoes, sweet corn sauce

Barbequed Beef Short Ribs

Garlic mashed potatoes, garlic green beans

Coconut Crusted Yellow Fin Tuna

Stir fried vegetables, crisp wonton noodles, peanut sauce

Max's Catering Dinner Menu

~ Desserts ~

California Strawberry Shortcake

Cinnamon shortbread and mascarpone cream

Banana Bread Pudding

Caramel sauce and banana truille

Max's Pineapple Upside Down Cake

Fresh Fruit and Plum Panache

Caramel sauce and fresh cream

Peach Melba Profiteroles

Vanilla cream and raspberry sauce

Classic Carrot Cake

Walnuts and cream cheese filling

House made Traditional Tiramisu

Mascarpone cream and fresh berries

Chocolate Decadence Cake

Raspberry sauce

Crème Brulee with Assorted Cookies and Fresh Fruit

Fresh Seasonal Fruit Tart

Fresh Seasonal Berry Napoleon