

Max's Catering

Dinner Receptions Menu

Reception Packages

Receptions are ideal for social or business gatherings, fund raisers or celebrations. Reception Packages provide affordable combinations of hors d'oeuvres, Chef-manned Stations and open bars for either stand alone events or as enhancements to dinner functions. All prices quoted are per person for a one hour event and require a fifty guest minimum.

Bronze Reception

Artisan cheeses, fresh vegetable crudité's with dips and spreads, a selection of five passed hot or cold hors d'oeuvres from the preferred list

Silver Reception

Includes a Bronze Reception with the addition of a Pasta Station or a Mexican Fiesta Station

Gold Reception

Includes a Silver Reception with the addition of a Chef manned carving station or a Fresh Atlantic Salmon Station

Platinum Reception

Includes a Gold Reception with a raw bar or Katsuhiku Stir Fry and sushi bar with appropriate accompaniments

Beverage Service

Full premium bar includes call and premium liquors, imported and domestic beer, premium California wines, soda and mixers. Premium liquors available at full retail value in full bottle increments.

Beer, Wine and Soda Bar

Host Bar

Premium Host Bar

Champagne & Pellegrino Bar

Martini, Wine & Pellegrino Bar

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Chef Stations

All stations are priced for one hour receptions

Carved Roasted Meats

Includes a choice of three of the following items

Oven Roasted Sirloin of Beef

Wild mushroom and port wine glaze

Honey Roasted Turkey Breast

Cranberry chutney, grain mustard

Roasted Lamb Sirloin

Garlic, mint & basil

Mustard Crusted Pork Loin

Apple brandy sauce

Pepper Seared Turkey Breast

Warm apricot coulis

Grilled Rack of Hothouse Lamb

Heirloom tomato-mint chutney, Zinfandel demi-glace

Oven Roasted Tenderloin of Beef

Carving stations are served with our Traditional Caesar Salad
and all appropriate condiments.

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Pasta Station

(Choice of three)

Hand Rolled Ricotta Gnocchi

Wild mushroom ragout with ricotta salata cheese

Three Cheese Ravioli

Parmigiano-Reggiano cream sauce

Cavatappi Bolognese

Traditional Italian meat sauce
with shaved Romano cheese

Orecchiette Carbonara

Applewood smoked bacon cream sauce

Penne Rigate

Basil pesto cream sauce

Add Chicken, shrimp or sausage to any items for \$2.00

Pasta station includes, freshly baked breads, grated parmesan cheese and a Rustic Greens Salad, baby greens, calamata olives, mozzarella, roasted garlic balsamic vinaigrette

Mexican Fiesta Station

Includes warm flour tortillas, crisp corn taco shells, sour cream,
shredded lettuce, pico de gallo, charred tomato salsa,
pickled jalapeno, traditional salsa, rajas, and refried beans

Smoked Chicken Breast

Spiced Picadillo Beef

Cheese and Beef Enchiladas

Spanish Rice

Beef Empanadas

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
All above pricing does not include 5% tax 18% service or linen and rental charges.

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Fresh Atlantic Salmon Station

Seared Salmon Medallions

Dill-horseradish crème fraiche, warm summer succotash

Tequila Cured Salmon Quesadillas

Poblano salsa with rajas and queso anejo

Roasted Salmon Rilette

Capers, toasted baguette, anchovies

House Smoked Salmon Loins

Bread crisps, onion-chive cream cheese

Deep Water Raw Bar

Freshly shucked Blue Point oysters

Littleneck clams

Curried chilled mussels

Taylor Bay Scallops

Lemon grass aioli, Topeka caviar

Champagne mignonette

Horseradish and cocktail sauce

Pickled seaweed salad

Jumbo shrimp cocktail, crab claws or smoked salmon
available at market price

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Additional Reception Selections

Antipasto Table

Shaved prosciutto, soppressetta, molinari salami,
fresh mozzarella cheese, cured olives, marinated artichokes
Grilled vegetables, roasted tomatoes, pappadew peppers,
marinated mushrooms, roasted eggplant caviar

Artisan Cheeses

An array of premium domestic and imported cheeses,
baked brie, table water crackers, luscious fruits,
fresh vegetable crudités, freshly baked breads and crackers

Cheese Board

Sliced domestic and imported cheese
Assorted fruit, crackers
Specially selected for groups of 20 and under

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Hot Selections

Steamed Pork & Shrimp Dumplings

tonkatsu sauce

Sesame Crusted Scallops

wasabi aioli, pickled ginger, daikon

Vegetable Spring Rolls

Plum dipping sauce

Curried Chicken Skewers

Vidalia onion chutney drizzle

Portobello Mushroom Fries

roasted shallot tomato fondue

Spanikopita,

spinach and feta cheese

Individual Sun-Dried Tomato Quiche

Chicken & Cashew Spring Rolls

Oysters Rockefeller

Roasted garlic and parmesan cream

Lemon Roasted Gulf Shrimp

Basil and sweet pepper aioli

Crisp Duck Nachos

Hoisin sauce, scallions & cilantro

Beef Tenderloin Satay

Spicy dipping sauce

Lobster Cobbler

Butter Poached Maine Lobster

Melted leeks, candied beets and crostini

Par & Gorgonzola Stars

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Cold Selections

Chicken Caesar Profiteroles

California Asparagus Rolls
wasabi and soy sauce

Fresh Mozzarella and Tomato Spiadinni
oregano and extra virgin olive oil

Heirloom Tomato Bruschetta
fresh mozzarella, basil and balsamic vinegar

Beef Tenderloin Carpaccio
Capers, creamed spinach, crostini

Spicy Shrimp Ceviche
Crispy tortilla chips, avocado and cilantro

Blue Point Oysters on the Half Shell
Pink peppercorn mignonette

Maryland Summer Crab Rolls
Garlic dipping sauce

Yellow Fin Tuna Tartar
Daikon and miso vinaigrette

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Dessert Stations

A Little Something Sweet

Assorted home made cookies and brownies

The Dessert Table

An assortment of freshly made Individual Pastries, Fruit Tarts,
Chocolate Dipped Strawberries, Chocolate Truffles
& Home Made Cookies

The Pastry Chef's Grand Buffet

Includes The Dessert Table with
Mile High Chocolate Cake, Carrot Cake,
New York Style Cheese Cake, Chocolate Pecan Pie

All dessert stations include gourmet coffee, assorted whole leaf teas and all appropriate
accompaniments

*The pastry chef will take requests for special occasion cakes