

*Max's Catering
Served Lunch Menu*

First Course

*Mixed California Field Greens
Sherry mustard seed vinaigrette*

Roasted Beet & Goat Cheese Napoleon

*Jumbo Shrimp Cocktail
Horseradish cocktail sauce*

*Traditional Caesar Salad
Tender hearts of romaine, garlic croutons, parmesan cheese,
Max's Classic Caesar dressing*

Fresh Seasonal Soups

*Maryland Crab Cake
Tarragon tartar sauce, field greens*

*Max's Tuscan Salad
Mixed greens, whole roasted garlic, plum tomatoes,
calamata olives, fresh mozzarella, balsamic vinaigrette*

*Fresh Fruit Martini
Cointreau, mint*

*Five Spiced Sea Scallops
Mango salsa*

Luncheon Entrée

Thai Grilled Chicken Breast

mango slaw, basmati rice

Roasted Sliced Sirloin of Beef

white peppercorn sauce, garlic mashed potatoes, broccolini

Maryland Crab Cake Sandwich

Wild Mushroom Ravioli

Truffle cream

Hilda's Meatloaf

Cheddar mashed potatoes, haricots verts, roasted shallot jus

Mustard Crusted Pork

Smashed Yukon potatoes, steamed asparagus

Grilled Portabella Mushroom

Polenta cake

Salmon Filet

*Sesame ginger crust, baby bok choy,
wasabi mashed potatoes*

Luncheon Dessert

Chocolate Decadence Cake

Chantilly cream

Warm Apple Cobbler

Cinnamon ice cream

Vanilla Bean Crème Brulee

Orange biscotti

Fresh Fruit Martini

Chantilly cream

Classic Carrot Cake

New York Style Cheese Cake

Macerated strawberries

Fresh Berry Napoleon

Select fresh berries

Banana Bread Pudding