

MAX'S CATERING, EXCLUSIVE CATERERS TO BOTH THE NAISMITH MEMORIAL BASKETBALL HALL OF FAME AND THE BUSHNELL CENTER FOR THE PERFORMING ARTS. THE ELEGANCE AND TRADITION OF BOTH VENUES, COUPLED WITH PROGRESSIVE FOODS AND STATE-OF-THE-ART TECHNOLOGY, CREATE A UNIQUE PLACE FOR HOSTING CORPORATE EVENTS, WEDDINGS, BRIDAL RECEPTIONS, WEDDING REHEARSALS, MITZVAH RECEPTIONS AND PARTIES OF ALL SIZES. THE BEAUTY OF THE BUSHNELL CENTER FOR THE PERFORMING ARTS AND THE SOPHISTICATION OF THE NAISMITH MEMORIAL BASKETBALL HALL OF FAME ARE GUARANTEED TO KEEP YOU INSPIRED AND MOTIVATED WHILE THE MENUS WILL KEEP YOUR PALATE SATIATED AND YOUR BODY ENERGIZED. WHETHER IT'S A PRIVATE AFFAIR OR A MULTI-DAY CONFERENCE, YOUR EVENT WILL BE SERVICED WITH THE UTMOST CARE AND DETAIL.

MAX'S CATERING WILL HANDLE YOUR EVENT WITH AN EXTRAORDINARY TOUCH. OUR TEAM AND CATERING PACKAGES OFFER INNOVATIVE EVENT PLANNING OPPORTUNITIES THAT WILL LEAVE YOUR GUESTS WITH A SENSE OF THE UNFORGETTABLE. WE HAVE AN UNCOMPROMISING COMMITMENT TO QUALITY, SERVICE, STYLE AND CUISINE. WE ACCOMMODATE PARTIES OF ALL SIZES, EVENTS OF ALL TYPES AND GUESTS WITH ALL TASTES.

WE USE THE FRESHEST AND HIGHEST QUALITY INGREDIENTS AND MAINTAIN THE HIGHEST POSSIBLE SERVICE STANDARDS, WHICH SETS THE FOUNDATION FOR OUR BROAD YET FLEXIBLE DINNER PACKAGES. WHETHER YOUR EVENT REQUIRES A PLATED MEAL OR CHEF ATTENDED STATIONS, OUR INNOVATIVE FLAIR AND EXCEPTIONAL SERVICE WILL ACT AS THE CENTERPIECE OF YOUR EVENT.

EVEN ON SHORT NOTICE IT IS EASY TO PLAN AN EVENT AT THE BUSHNELL CENTER FOR THE PERFORMING ARTS OR THE NAISMITH MEMORIAL BASKETBALL HALL OF FAME. MAX'S CATERING IS ALSO AVAILABLE TO CATER A PARTY OF ANY SIZE AT YOUR HOME OR OTHER OFFSITE LOCATIONS.

WE ARE EXCITED ABOUT WORKING WITH YOU THROUGHOUT THE PLANNING AND EXECUTION OF YOUR EVENT. ALWAYS REMEMBER, YOUR EVENT IS AS IMPORTANT TO US AS IT IS TO YOU.



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BREAKFAST MENUS

ALL BREAKFAST SELECTIONS INCLUDE OUR CUSTOM DARK ROASTED GUATEMALAN COFFEE, DECAFFEINATED COFFEE, ASSORTED HERBAL TEAS, ORANGE, GRAPEFRUIT & CRANBERRY JUICES. ALL BREAKFAST PACKAGES ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

BE QUICK

ASSORTED FRESHLY BAKED BREAKFAST BREADS, MINI MUFFINS AND COFFEE CAKES
ASSORTED NEW YORK STYLE BAGELS
WHIPPED BUTTER, CREAM CHEESE AND FRUIT PRESERVES
FRESH SEASONAL FRUIT SALAD
\$8 PER PERSON

BE HEALTHY

ASSORTED FRESHLY BAKED BLUEBERRY, GRANOLA AND BRAN MUFFINS
ASSORTED NEW YORK STYLE BAGELS
WHIPPED BUTTER, CREAM CHEESE AND FRUIT PRESERVES
ALL NATURAL GRANOLA AND LOW FAT YOGURT
ASSORTED BOXED CEREALS WITH SKIM MILK
FRESH SEASONAL FRUIT SALAD
\$10 PER PERSON

BE FULFILLED

ASSORTED FRESHLY BAKED BREAKFAST BREADS, MINI MUFFINS AND COFFEE CAKES
ASSORTED NEW YORK STYLE BAGELS
WHIPPED BUTTER, CREAM CHEESE AND FRUIT PRESERVES
SCRAMBLED EGGS WITH FRESH HERBS
YUKON GOLD POTATO HASH
APPLEWOOD SMOKED BACON OR BREAKFAST SAUSAGE
TEXAS STYLE FRENCH TOAST WITH WARMED VERMONT MAPLE SYRUP
FRESH SEASONAL FRUIT SALAD
\$15 PER PERSON

BRUNCH BUFFET

ASSORTED FRESHLY BAKED BREAKFAST BREADS, MINI MUFFINS AND COFFEE CAKES

ASSORTED NEW YORK STYLE BAGELS

WHIPPED BUTTER, CREAM CHEESE AND FRUIT PRESERVES

FRESH SEASONAL FRUIT SALAD

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

YUKON GOLD POTATO HASH

YOGURT AND GRANOLA PARFAITS WITH BERRIES

SLICED SMOKED SALMON WITH BAGEL CRISPS AND ONION-CHIVE CRÈME FRAICHE

CHOICE OF TWO: SCRAMBLED EGGS, EGGS BENEDICT OR VEGETABLE QUICHE

\$28 PER PERSON

BRUNCH STATIONS

CONTINENTAL STATION

ASSORTED FRESHLY BAKED BREAKFAST BREADS, MINI MUFFINS AND COFFEE CAKES

ASSORTED NEW YORK STYLE BAGELS

WHIPPED BUTTER, CREAM CHEESE AND FRUIT PRESERVES

FRESH SEASONAL FRUIT SALAD

OMELETTE STATION

CHEF PREPARED OMELETTES WITH FARM FRESH EGGS

ASSORTED VEGETABLES TO INCLUDE ONIONS, PEPPERS, MUSHROOMS AND TOMATOES

ASSORTED MEATS TO INCLUDE HAM, BACON AND SAUSAGE

ASSORTED CHEESES TO INCLUDE MOZZARELLA, CHEDDAR, SWISS AND PROVOLONE

CARVING STATION

CARVED TENDERLOIN OF BEEF WITH HORSERADISH CRÈME

HERB ROASTED NEW POTATOES

MIXED FIELD GREENS SALAD WITH SHERRY VINAIGRETTE

ASSORTED FRESHLY BAKED ROLLS

WHIPPED BUTTER

\$34 PER PERSON

BREAKFAST ENRICHMENTS

APPLEWOOD SMOKED BACON	\$4
BREAKFAST SAUSAGE	\$4
CANADIAN BACON	\$4
EGGS BENEDICT WITH HOLLANDAISE SAUCE	\$4
VEGETABLE QUICHE	\$4
EGG AND CHEESE CROISSANT	\$4
BLINTZES WITH RICOTTA CHEESE AND BLUEBERRIES	\$4
BUTTERMILK PANCAKES WITH WARMED VERMONT MAPLE SYRUP	\$4
TEXAS STYLE FRENCH TOAST WITH WARMED VERMONT MAPLE SYRUP	\$4
BELGIAN WAFFLES WITH STRAWBERRIES AND WHIPPED CREAM	\$4
ASSORTED BOXED CEREALS WITH MILK	\$4
ALL NATURAL GRANOLA WITH LOW FAT YOGURT	\$4

BREAK MENU

ALL BREAK MENUS INCLUDE OUR CUSTOM DARK ROASTED GUATEMALAN COFFEE,
DECAFFEINATED COFFEE AND ASSORTED HERBAL TEAS.

ALL BREAK STATIONS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

SALTY SNACKS

PRETZELS, MIXED NUTS, TRAIL MIX, POTATO CHIPS AND TORTILLA CHIPS WITH SALSA

\$4 PER PERSON

COOKIES AND MILK

FRESHLY BAKED ASSORTED COOKIES & HOUSEMADE BROWNIES, OATMEAL RASPBERRY BARS AND
SHOTS OF ICED MILK

\$4 PER PERSON

SMART AND HEALTHY

CRISP VEGETABLE CRUDITE WITH HERB DIP

ASSORTED EUROPEAN AND AMERICAN CHEESES WITH CRACKERS

ASSORTED WHOLE FRUITS

\$6 PER PERSON

DELICIOUS SWEETS

MINIATURE PASTRIES TO INCLUDE PETITE ECLAIRS AND GLAZED FRUIT TARTLETS

GRAPES AND CHOCOLATE DIPPED STRAWBERRIES

\$6 PER PERSON

MAX'S SIGNATURE BREAK

CRISP VEGETABLE CRUDITE WITH HERB DIP

ASSORTED EUROPEAN AND AMERICAN CHEESES WITH CRACKERS

FRESHLY BAKED ASSORTED COOKIES & HOUSEMADE BROWNIES AND OATMEAL RASPBERRY BARS

PRETZELS, GRANOLA BARS, POTATO CHIPS AND TORTILLA CHIPS WITH SALSA

ASSORTED WHOLE FRUITS

\$14 PER PERSON

LUNCHEON STATIONS

ALL STATIONS INCLUDE COFFEE SERVICE THROUGHOUT YOUR EVENT.

ALL LUNCHEON STATIONS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

MENU SELECTIONS, WHERE APPLICABLE, ARE DUE FIVE (5) DAYS PRIOR TO EVENT DATE

BOXED LUNCH PICKUP STATION

ALL BOXED LUNCHESES INCLUDE BOTTLED WATER, FRESH FRUIT CUP, ASSORTED COOKIES, INDIVIDUALLY BAGGED POTATO CHIPS AND APPROPRIATE CONDIMENTS.

CHOICE OF PRE-MADE WRAPS INCLUDE:

CHICKEN CAESAR SALAD WITH MINI GARLIC CROUTONS

TURKEY BLT WITH APPLEWOOD SMOKED BACON

FRESH ROAST BEEF WITH ROASTED RED PEPPERS AND HORSERADISH MAYONNAISE

TUNA FISH SALAD WITH LETTUCE AND TOMATO

GRILLED VEGETABLES WITH FRESH MOZZARELLA AND OLIVE TAPENADE ON FOCACCIA

\$15 PER PERSON

PRE-MADE WRAP STATION

CHICKEN CAESAR SALAD WITH MINI GARLIC CROUTONS

TURKEY BLT WITH APPLEWOOD SMOKED BACON

FRESH ROAST BEEF WITH ROASTED RED PEPPERS AND HORSERADISH MAYONNAISE

TUNA FISH SALAD WITH LETTUCE AND TOMATO

GRILLED VEGETABLES WITH FRESH MOZZARELLA AND OLIVE TAPENADE ON FOCACCIA

KOSHER DILL PICKLES

MIXED FIELD GREENS SALAD WITH SHERRY VINAIGRETTE

HOUSE MADE TRI COLORED TAVERN STYLE POTATO CHIPS

SOUP DU JOUR

FRESH SEASONAL FRUIT SALAD

PLATTERS WITH FRESHLY BAKED ASSORTED COOKIES & HOUSEMADE BROWNIES

\$20 PER PERSON

MAX'S SIGNATURE LUNCHEON STATION

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS

MAX'S CHOPPED SALAD WITH CRUMBLLED GORGONZOLA CHEESE

HERB RUBBED CHICKEN BREAST WITH FORBIDDEN BLACK RICE AND TOMATO PINEAPPLE SALSA

OVEN ROASTED FILET OF BEEF WITH STONE GROUND MUSTARD

PENNE WITH GRILLED CHICKEN, ESCAROLE, PLUM TOMATOES AND GRATED PARMESAN CHEESE

SAUTÉED ASPARAGUS

HERB ROASTED NEW POTATOES

ASSORTED ROLLS WITH HERB BUTTER

ASSORTED COOKIES & HOUSEMADE BROWNIES, OATMEAL RASPBERRY BARS AND MINI CANNOLIS

\$28 PER PERSON

PLATED LUNCHEON MENUS

ALL MENUS INCLUDE BREAD SERVICE AS WELL AS COFFEE SERVICE.

PLEASE SEE COURSE SELECTIONS ON FOLLOWING PAGES.

ALL PLATED LUNCHEON MENUS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

MENU SELECTIONS, WHERE APPLICABLE, ARE DUE FIVE (5) DAYS PRIOR TO EVENT DATE

LUNCHEON I

SALAD SERVICE

CHOICE OF ONE SALAD

ENTRÉE SERVICE

CHOICE OF ONE ENTRÉE

DESSERT SERVICE

CHOICE OF ONE DESSERT

\$30 PER PERSON

LUNCHEON II

SALAD SERVICE

CHOICE OF TWO SALADS

ENTRÉE SERVICE

CHOICE OF THREE ENTREES

DESSERT SERVICE

CHOICE OF TWO DESSERTS

\$35 PER PERSON FOR GUEST SELECTIONS PRIOR TO EVENT

\$43 PER PERSON FOR CHOICE AT THE TABLE

LUNCHEON III

APPETIZER SERVICE

CHOICE OF ONE APPETIZER

SALAD AND/OR SOUP SERVICE

CHOICE OF 2 SOUP AND/OR SALADS

ENTRÉE SERVICE

CHOICE OF THREE ENTREES

DESSERT SERVICE

CHOICE OF TWO DESSERTS

\$40 PER PERSON FOR GUEST SELECTIONS PRIOR TO EVENT

\$48 PER PERSON FOR CHOICE AT THE TABLE

PLATED LUNCH SELECTIONS

APPETIZERS

BUTTERNUT SQUASH RAVIOLI
CANDIED WALNUT SAGE CREAM, FRISEE, AND BLACK TRUFFLE OIL

MARYLAND CRAB CAKE
LEMON TARRAGON TARTAR SAUCE, MICRO ARUGULA, & SWEET CORN RELISH

NEW ENGLAND CLAM CHOWDER
TRADITIONAL OYSTER CRACKERS

HOISIN MARINATED GRILLED SHRIMP
ASIAN VEGETABLE NOODLE SALAD
SESAME CITRUS SAUCE

SESAME SEARED AHI TUNA
BLACK RICE SALAD, WASABI CREAM, SOBA NOODLES & PICKLED VEGETABLES

EGGPLAN ROTOLO
EGGPLANT ROLLED WITH PROSCIUTTO, RICOTTA AND SPINACH WITH TOMATO BUTTER SAUCE

COLOSSAL SHRIMP COCKTAIL
HORSERADISH COCKTAIL SAUCE
(\$5 PER PERSON UPCHARGE)

SOUPS

PASTA FAGIOLI

ROASTED CORN AND RED POTATO CHOWDER

OVEN ROASTED CHICKEN NOODLE SOUP WITH HAND CUT NOODLES

ROASTED CHICKEN, TOMATO, CORN AND BLACK BEAN SOUP

TRADITIONAL MINISTRONE GENOVESE

LOBSTER BISQUE

SALADS

SPINACH SALAD WITH CASHEWS, SLICED RED ONION AND SHAVED PARMESAN CHEESE

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN CHEESE

RED AND GOLDEN BEET SALAD WITH MIXED FIELD GREENS WRAPPED IN ENGLISH CUCUMBER

FIELD GREENS WITH SHAVED CARROTS, RED ONIONS, CUCUMBER, AND GRAPE TOMATOES

MAX'S CHOPPED SALAD WITH FRESH CHOPPED VEGETABLES AND CRUMBLED GORGONZOLA

MAX'S TUSCAN SALAD WITH KALAMATA OLIVES, ROASTED GARLIC, AND FRESH MOZZARELLA

THE "WEDGE" OF ICEBERG LETTUCE WITH CRUMBLED BACON, TOMATOES AND GORGONZOLA CHEESE

20TH CENTURY PEAR AND APPLE SALAD

FRESH TOMATO AND MOZZARELLA SALAD WITH FARM FRESH BASIL, CILANTRO, OIL AND REDUCED BALSAMIC

CHOPPED ANTIPASTO SALAD WITH MESCULIN, CAPPICOLA, SALAMI, PEPPERONCINI AND FETA

ASIAN SALAD WITH BABY ARUGULA, WATERCRESS, ORGANGE SEGMENTS AND TOASTED ALMONDS

SALAD DRESSINGS INCLUDE: SHERRY VINAIGRETTE, CHAMPAGNE VINAIGRETTE, BALSAMIC VINAIGRETTE, CITRUS VINAIGRETTE, BLEU CHEESE

ENTRÉES

OVEN ROASTED FILET OF BEEF WITH GARLIC MASHED POTATOES, SAUTEED ASPARAGUS AND PORT WINE DEMI

GRILLED NEW YORK SIRLOIN AU POIVRE WITH CHEDDAR MASHED POTATOES AND SAUTEED ASPARAGUS

HOISIN GLAZED PORK TENDERLOIN WITH HERBED WHITE RICE, BABY BOK CHOY, AND CRISPY WONTON NOODLES

VEAL MILANESE WITH LEMON DRESSED ARUGULA, SLOW ROASTED TOMATOES, CARAMELIZED ONIONS AND SHAVED PARMESAN

GRILLED VEAL CHOP WITH ROASTED SHALLOTS, ASPARAGUS, PLUM TOMATOES AND SWEET ONION WHIPPED POTATOES

MAPLE MARINATED AUSTRALIAN LAMB LIOIN WITH CREAMY HERB POLENTA, SAUTEED HARICOT VERTS AND PINK PEPPERCORN JUS

PAN SEARED SAGE RUBBED FRENCHED BREAST OF CHICKEN WITH TOMATO, PEA & HERB RISOTTO, SAUTEED ASPARAGUS AND LEMON, GARLIC & BUTTER BEURRE BLANC

PAN ROASTED BREAST OF CHICKEN STUFFED WITH SUNDRIED TOMATOES AND HERBED RICOTTA, ROASTED PEPPER SAUCE

SEARED SEA SCALLOPS WITH PANCETTA, ARTICHOKE, MUSHROOMS, AND RISOTTO AL POMODORO

GRILLED BLOCK ISLAND SWORDFISH WITH LEMON THYME RISOTTO, BLACK BEAN MANGO RELISH AND MAPLE GLAZED ACORN SQUASH

CEDAR ROASTED SALMON WITH WASABI MASHED POTATOES, EDAMAME AND SHITAKE GINGER VINAIGRETTE

SEARED YELLOWFIN TUNA WITH CRUNCHY NOODLE SLAW, MUSHROOMS AND ASIAN BARBEQUE SAUCE

MAX A PENNE WITH PLUM TOMATOES, GRILLED CHICKEN, ESCAROLE, GARLIC AND EXTRA VIRGIN OLIVE OIL

GNOCCHI BOLOGNESE WITH BASIL PESTO AND RICOTTA CHEESE

WILD MUSHROOM AND SPINACH LASAGNA WITH TOMATO BUTTER SAUCE

VEGETABLE TIMBALE WITH THICK CUT MUSHROOMS, TOMATO, ONION, SQUASH AND EGGPLANT WITH A RISOTTO CAKE IN A TOMATO BUTTER SAUCE

PAN SEARED HALIBUT WITH MANGO SALSA AND OVEN ROASTED FILET OF BEEF WITH WILD MUSHROOM DEMI TOMATO AND PEA RISOTTO AND SAUTEED ASPARAGUS
(\$10 UPCHARGE)

SEARED SEA BASS WITH ORANGE VINAIGRETTE AND MAPLE GLAZED PORK CHOP WITH TOMATO CORN RELISH GARLIC MASHED POTATOES AND HARICOT VERTS
(\$10 UPCHARGE)

DESSERTS

NEW YORK STYLE CHEESECAKE WITH CHOCOLATE SAUCE AND FRESH STRAWBERRIES

CHOCOLATE LAVA CAKE WITH FRESH WHIPPED CREAM AND BERRIES

VANILLA CRÈME BRÛLÉE WITH WAFER COOKIE AND BERRIES

FRESH FRUIT MARTINI WITH FRESH WHIPPED CREAM AND MINT

HOUSEMADE TIRAMISU WITH COCOA AND MASCARPONE

STRAWBERRY SHORTCAKE WITH STRAWBERRY COULIS, FRESH WHIPPED CREAM AND MINT

CARROT CAKE WITH CREAM CHEESE FROSTING

PROFITEROLES WITH CHOCOLATE CHIP GELATO AND CHOCOLATE SAUCE

TRIO OF MOUSSE WITH OREO CRUMBS

APPLE PIE A LA MODE

PREMIER RECEPTION AND DINNER PACKAGES

ALL PREMIER RECEPTION AND DINNER PACKAGES ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

LEVEL ONE

ONE HOUR LONG RECEPTION INCLUDES:

A SELECTION OF SIX (6) BUTLERED HORS D'OEUVRES
LA PROVENCE COCKTAIL DISPLAY STATION
PREMIUM OPEN BAR
\$45 PER PERSON

LEVEL TWO

TWO HOUR LONG RECEPTION INCLUDES:

A SELECTION OF SIX (6) BUTLERED HORS D'OEUVRES
THE LA PROVENCE COCKTAIL DISPLAY STATION
A CUSTOM PASTA BAR WITH:
CAVATAPPI WITH SWEET SAUSAGE, SPINACH, RED PEPPER FLAKES AND E.V.O.O.
PENNE WITH GRILLED CHICKEN, ESCAROLE, TOMATO AND GARLIC SAUCE
TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS
SAUTÉED ASPARAGUS
ASSORTED HERBED FOCACCIA BREADS
PREMIUM OPEN BAR
\$55 PER PERSON

LEVEL THREE

THREE HOUR LONG RECEPTION INCLUDES:

A SELECTION OF SIX (6) BUTLERED HORS D'OEUVRES
THE LA PROVENCE COCKTAIL DISPLAY STATION
A CUSTOM PASTA BAR WITH:
CAVATAPPI WITH SWEET SAUSAGE, SPINACH, RED PEPPER FLAKES AND E.V.O.O.
PENNE WITH GRILLED CHICKEN, ESCAROLE, TOMATO AND GARLIC SAUCE
TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS
SAUTÉED ASPARAGUS
ASSORTED HERBED FOCACCIA BREADS
MINI DESSERTS AND A COFFEE STATION
PREMIUM OPEN BAR
\$65 PER PERSON

LEVEL FOUR

FOUR HOUR LONG RECEPTION INCLUDES:

A SELECTION OF SIX (6) BUTLERED HORS D'OEUVRES

THE LIGURIA TABLE COCKTAIL DISPLAY STATION

A CUSTOM CARVING PRESENTATION AND PASTA BAR WITH:

OVEN ROASTED BEEF TENDERLOIN, MERLOT DEMI GLAZE & HORSERADISH CREAM SAUCE

HERBED ROASTED TURKEY, CRANBERRY CHUTNEY & STONE GROUND MUSTARD

PENNE WITH GRILLED CHICKEN, ESCAROLE, TOMATO AND GARLIC SAUCE

THREE CHEESE RAVIOLI WITH PARMESAN CREAM SAUCE

CAVATAPPI WITH SWEET SAUSAGE, SPINACH, RED PEPPER FLAKES AND EVOO

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS

HERB ROASTED NEW POTATOES

SAUTÉED ASPARAGUS

ASSORTED DINNER ROLLS

MINI DESSERTS AND A COFFEE STATION

PREMIUM OPEN BAR

\$85 PER PERSON

PASSED HORS D'OEUVRES

Underlined hors d'oeuvres are additional, if substituted.

"ON A SKEWER"

COCONUT CRUSTED CHICKEN WITH COCONUT CURRY SAUCE
BEEF TENDERLOIN SATAY WITH SPICY PEANUT SAUCE
SEA SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON
PARMESAN CRUSTED CHICKEN WITH HONEY LIME MUSTARD
GRILLED SHRIMP WITH CARMELIZED GARLIC DIPPING SAUCE
MINT MARINATED GRILLED SIRLOIN WITH PORT WINE GINGER SAUCE
FLASH FRIED GOAT CHEESE FRITTERS WITH RASPBERRY DIPPING SAUCE

"ON A SPOON"

LEMON ROASTED GULF SHRIMP WITH BASIL & SWEET PEPPER AIOLI
SEARED SCALLOP WITH GINGER & SCALLION SAUCE
BUTTER POACHED MAINE LOBSTER WITH MELTED LEEKS
SPICY MANGO TUNA TARTAR WITH CRISP WONTON NOODLES
MINI RAVIOLI WITH MUSHROOM PESTO SAUCE
MINI RICOTTA GNOCCHI WITH PESTO SAUCE

CRACKERS, CROSTINI & CUPS

STEAK A LA MAX WITH PLUM TOMATOES & BALSAMIC DRIZZLE
NATIVE TOMATO & FRESH MOZZARELLA WITH BRUSHETTA
SEARED SPICED CHICKEN & SWEET RED PEPPER ON A RISOTTO CAKE
FOIE GRAS WITH BLACKBERRY PRESERVE AND CANDIED PISTACHIOS
CHEVRE & PORTOBELLO MUSHROOM WITH OVEN-DRIED TOMATO
CHICKEN CAESAR SALAD WITH PARMESAN CRISP
WALDORF SALAD WITH DRIED CRANBERRIES
TOASTED GOAT CHEESE AND SHREDDED BEET
AHI TUNA WITH CHILI MAYONNAISE
LOBSTER & AVOCADO SALAD
SALMON MOUSSE WITH APPLES, CRANBERRIES & CRÈME FRAICHE
SPICED PEARS AND STILTON

SUSHI

TUNA MAKI ROLLS
SALMON MAKI ROLLS
CRAB MAKI ROLLS
SHRIMP MAKI ROLLS
ASSORTED VEGETABLE ROLLS

ARTFULLY PRESENTED ON A PLATTER

ASPARAGUS SPEARS AND PROSCIUTTO DI PARMA
SMOKED CHICKEN QUESADILLA WITH AVOCADO DIP
DUCK AND BRIE QUESADILLA WITH AVOCADO DIP
MARINATED LAMB LOLLIPOP WITH TOMATO MINT CHUTNEY
CONEY ISLAND FRANKS WITH MUSTARD AIOLI
BEEF TENDERLOIN CARPACCIO & CREAMY SPINACH
SUNDRIED TOMATO AND FETA TARTLET
SPINACH AND FETA TARTLET
CRISPY CURRIED SCALLOP FRITTERS
ARTICHOKE BEIGNET WITH RASPBERRY
SESAME CRUSTED AHI TUNA ON ENGLISH CUCUMBER
BEEF AND VEGETABLE POTSTICKERS
PORK AND GINGER POTSTICKERS
CHICKEN AND LEMONGRASS POTSTICKERS
PEAR AND ROQUEFORT IN PHYLLO
CHERRY TOMATO STUFFED WITH GOAT CHEESE MOUSSE
MINI BEEF WELLINGTON

SAUSAGE STUFFED MUSHROOM WITH HERBED BREAD CRUMBS
MARYLAND CRAB SUMMER ROLLS WITH SPICY PEANUT SAUCE
STEAMED PORK DUMPLINGS WITH PLUM SAUCE
STEAMED SHRIMP DUMPLINGS WITH PLUM SAUCE
STEAMED VEGETABLE DUMPLINGS WITH PLUM SAUCE
MINI VEGETARIAN SPRING ROLLS WITH SWEET CHILI SAUCE
CHICKEN AND CASHEW SPRING ROLLS WITH SWEET CHILI SAUCE
BUFFALO CHICKEN SPRING ROLLS WITH MAYTAG BLEU CHEESE
RICE CRISPY BATTERED SHRIMP TEMPURA WITH BLACK PEPPER SAUCE

DEMITASSE

CUCUMBER GAZPACHO
TOMATO GAZPACHO WITH MINI PUMPERNICKEL CROUTONS
ROASTED BUTTERNUT SQUASH BISQUE

FROM THE SEA

BAKED OYSTERS ROCKEFELLER WITH ROASTED GARLIC & PARMESAN
BAKED CLAMS CASINO WITH BACON
FRESHLY SHUCKED WELLFLEET OYSTERS
FRESHLY SHUCKED LITLNECK CLAMS
JUMBO SHRIMP COCKTAIL WITH HORSERADISH COCKTAIL SAUCE

MINIATURE CAKES AND SANDWICHES

MARYLAND CRAB CAKES WITH PAPAYA REMOULADE
SWEET POTATO LATKE WITH SPICED CRÈME FRAICHE & CANDIED PECANS
POTATO LATKE WITH APPLE AND ONION COMPOTE
WILD MUSHROOM PANINI
HAMBURGER SLIDERS
CHEESEBURGER SLIDERS
CORNED BEEF RUEBEN
TURKEY MEATBALL SLIDERS

COCKTAIL HOUR DISPLAY STATIONS

ALL STATIONS ARE PRICED PER PERSON FOR ONE HOUR COCKTAIL RECEPTION.

THE NUMBER OF PORTIONS ORDERED IN ANY DISPLAY MUST BE EQUAL TO THE NUMBER OF GUESTS.

ALL COCKTAIL HOUR DISPLAY STATIONS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

ICED SHRIMP BOWL

JUMBO SHRIMP SERVED IN A CLASSIC ICE BOWL WITH COCKTAIL SAUCE AND MANGO KETCHUP
\$4 PER SHRIMP

VEGETABLE CRUDITÉ

FRESHEST VEGETABLES OF THE SEASON WITH ASSORTED DIPS AND CRACKERS
\$8 PER PERSON

LA PROVENCE

PRESENTATION OF EUROPEAN AND AMERICAN CHEESES, FRESHEST VEGETABLES OF THE SEASON WITH ASSORTED DIPS, SEASONAL & DRIED FRUITS, AND A SELECTION OF ARTISAN BREADS, BAGUETTES & CRACKERS
\$10 PER PERSON

DIM SUM

ASSORTED STEAMED VEGETABLES, CHICKEN AND PORK DUMPLINGS, FRIED WONTONS AND ASIAN GREEN BEAN SALAD
\$10 PER PERSON

LIGURIA TABLE

THINLY SLICED CURED ITALIAN MEATS AND CHEESES, GRILLED VEGETABLES, MARINATED ARTICHOKE HEARTS, MUSHROOMS, PEPPERONCINI, ROASTED RED PEPPERS & HERBED KALAMATA OLIVES
\$12 PER PERSON

JAPANESE SUSHI BAR

NIGIRI AND MAKI SUSHI MADE BY OUR OWN SUSHI MASTER TO INCLUDE AHI TUNA, TEMPURA SHRIMP, SALMON, VEGETABLE & BEEF
\$20 PER PERSON

NEW ENGLAND RAW BAR

SEASONAL EAST & WEST COAST OYSTERS, LITTLENECK CLAMS, CURRY MUSSELS, COCKTAIL SHRIMP, FRIED WHOLE BELLY CLAMS AND NEW ENGLAND CLAM CHOWDER
\$ MARKET PRICE

RECEPTION STATIONS

ALL URBAN RECEPTION STATIONS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

PASTA CULINARY STATION

CHOOSE ANY THREE PASTAS:

CAVATELLI BOLOGNESE

SWEET POTATO GNOCCHI WITH VANILLA, HONEY MAPLE & BROWN SUGAR SAUCE

PENNE WITH GRILLED CHICKEN, ESCAROLE, TOMATO AND GARLIC

WILD MUSHROOM AGNOLOTTI WITH FRESH THYME & BLACK TRUFFLE CREAM

THREE-CHEESE RAVIOLI WITH PARMESAN CREAM, PARSLEY AND TOMATOES

ORECCHIETTE WITH SHRIMP AND SCALLOPS IN A SPICED TOMATO MARINARA

CAVATAPPI WITH SWEET AND HOT SAUSAGE, SPINACH, RED PEPPER FLAKES AND E.V.O.O.

\$20 PER PERSON

GOURMET SLIDERS

MINI FOCACCIA BREAD WITH EGGPLANT PARMESAN, MARINARA AND MOZZARELLA

MINI SESAME SEED ROLLS WITH HAMBURGER OR CHEESEBURGER SLIDERS

MINI FRENCH BAGUETTE WITH ROAST BEEF, ROASTED PEPPERS AND HORSERADISH MAYONNAISE

MINI "SOFT ROLLS" WITH FRESH LOBSTER MEAT, ENDIVE, LIME, BELL PEPPERS & HERBS

HOUSEMADE TRI COLORED TAVERN STYLE POTATO CHIPS

\$22 PER PERSON

HEARTY ITALIAN FLATBREADS

PEPPERONI, SCALLIONS, THREE CHEESES AND MARINARA

SMOKED HAM, SWEET CAPICOLLA, ROASTED PEPPERS, ONIONS, OLIVE TAPENADE & PROVOLONE

CREAMY SPINACH AND PARMESAN CHEESE

SHRIMP, LEMON, GARLIC, FRESH BASIL AND ASIAGO CHEESE

PEPPERONI, SMOKED HAM, CRISP BACON, MARINARA AND MOZZARELLA CHEESE

MÜNSTER, SWISS, PROVOLONE AND ASIAGO CHEESE WITH MARINARA SAUCE

\$22 PER PERSON

CARVING STATION

CHOOSE ANY TWO CARVED SELECTIONS:

BEEF TENDERLOIN WITH MERLOT DEMI GLAZE AND HORSERADISH CREAM SAUCE

HERB ROASTED TURKEY WITH CRANBERRY CHUTNEY AND STONE GROUND MUSTARD

VIENNESE ROASTED PORK LOIN, COATED WITH ORANGE CARAMEL REDUCTION

SEVEN SPICED VIRGINIA HAM WITH VERMONT MAPLE SYRUP GLAZE

MARINATED ROAST LEG OF LAMB, HERBS OF PROVENCE AND NATURAL JUS REDUCTION

GREEN PEPPERCORN ENCRUSTED FILET OF VEAL WITH MUSTARD AND HORSERADISH SAUCE

\$24 PER PERSON

ORIENT EXPRESS

STEAMED VEGETABLE DUMPLINGS WITH HOISIN SAUCE

STEAMED PORK DUMPLINGS WITH SCALLION AND GINGER SOY SAUCE

PAN SEARED CHICKEN & LEMONGRASS DUMPLINGS

ANCIENT JAPANESE STYLE SHRIMP SHUMAI IN LEMONGRASS BROTH

BRAISED SHORT RIBS WITH SCALLION PANCAKES

\$24 PER PERSON

JAPANESE SUSHI BAR

NIGIRI AND MAKI SUSHI MADE BY OUR OWN SUSHI MASTER: TUNA, SHRIMP, SALMON, CALIFORNIA, YELLOWTAIL, BBQ EEL, CUCUMBER, & AVOCADO
COLD SOBA NOODLE SALAD WITH SCALLIONS AND SESAME SOY DRESSING
SEAWEED SALAD
CALAMARI SALAD
PICKLED GINGER AND WASABI
FORTUNE COOKIES

*COLD SAKE: PRICED BY CONSUMPTION

*SUSHI MASTER: ADD \$150

\$26 PER PERSON

NEW ENGLAND RAW BAR

OYSTERS ON THE HALF SHELL, JUMBO SHRIMP, LITLENECK CLAMS & JONAH CRAB CLAWS
CALAMARI SALAD
SEAWEED SALADS
SEAFOOD CEVICHE
CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMONS AND LIMES
\$ MARKET PRICE
\$450 FOR ICE CARVED TREASURE CHEST

ADD A SALAD TO THE STATION

SPINACH SALAD WITH CASHEWS, SLICED RED ONION AND SHAVED PARMESAN CHEESE
TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN CHEESE
BOSTON LETTUCE WITH CHEVRE CROUTONS, GRAPE TOMATOES, CUCUMBER AND ONIONS
FIELD GREENS WITH SHAVED CARROTS, RED ONIONS, CUCUMBER, AND GRAPE TOMATOES
MAX'S CHOPPED SALAD WITH FRESH CHOPPED VEGETABLES AND CRUMBLD GORGONZOLA
MAX'S TUSCAN SALAD WITH KALAMATA OLIVES, ROASTED GARLIC, AND FRESH MOZZARELLA
SALAD DRESSINGS INCLUDE: SHERRY VINAIGRETTE, CHAMPAGNE VINAIGRETTE, BALSAMIC VINAIGRETTE, RANCH
\$6 PER SALAD

ADD A HOT ITEM TO THE STATION

OVEN ROASTED FILET OF BEEF WITH WILD MUSHROOM DEMI
HOISIN GLAZED PORK TENDERLOIN
GRILLED VEAL CHOP WITH ROASTED SHALLOT WHITE WINE SAUCE
PAN SEARED SAGE RUBBED FRENCHED BREAST OF CHICKEN WITH LEMON GARLIC BEURRE BLANC
CHICKEN FRANCAISE WITH WHITE WINE, CAPERS AND FRESH LEMON
PAN ROASTED BREAST OF CHICKEN WITH ROASTED PEPPER SAUCE
PAN SEARED HALIBUT WITH MANGO SALSA
CEDAR ROASTED SALMON WITH SHITAKE GINGER VINAIGRETTE
WILD MUSHROOM RAVIOLI WITH PARMESAN CREAM SAUCE
\$12 PER ITEM

PLATED DINNER MENUS

ALL PLATED DINNER PACKAGES INCLUDE AN HOUR OF 5 BUTLERED HORS D'OEUVRES.

ALL MENUS INCLUDE BREAD SERVICE AS WELL AS COFFEE SERVICE.

OUR PLATED DINNER PRICING **DOES NOT** INCLUDE BAR OR WINE SERVICE PRICING.

PLATED DINNER MENUS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS.

MENU SELECTIONS, WHERE APPLICABLE, ARE DUE FIVE (5) DAYS PRIOR TO EVENT DATE

PLATED DINNER I

SALAD SERVICE
CHOICE OF ONE SALAD

ENTRÉE SERVICE
CHOICE OF ONE ENTRÉE

DESSERT SERVICE
CHOICE OF ONE DESSERT

\$55 PER PERSON

PLATED DINNER II

SALAD SERVICE
CHOICE OF TWO SALADS

ENTRÉE SERVICE
CHOICE OF THREE ENTREES

DESSERT SERVICE
CHOICE OF TWO DESSERTS

\$60 PER PERSON FOR GUEST SELECTIONS PRIOR TO EVENT
\$68 PER PERSON FOR CHOICE AT THE TABLE

PLATED DINNER III

APPETIZER SERVICE
CHOICE OF ONE APPETIZER

SALAD AND/OR SOUP SERVICE
CHOICE OF TWO SOUP AND/OR SALADS

ENTRÉE SERVICE
CHOICE OF THREE ENTREES

DESSERT SERVICE
CHOICE OF TWO DESSERTS

\$70 PER PERSON FOR GUEST SELECTIONS PRIOR TO EVENT
\$78 PER PERSON FOR CHOICE AT THE TABLE

PLATED DINNER SELECTIONS

APPETIZERS

BUTTERNUT SQUASH RAVIOLI
CANDIED WALNUT SAGE CREAM, FRISEE, AND BLACK TRUFFLE OIL

MARYLAND CRAB CAKE
LEMON TARRAGON TARTAR SAUCE, MICRO ARUGULA, & SWEET CORN RELISH

NEW ENGLAND CLAM CHOWDER
TRADITIONAL OYSTER CRACKERS

HOISIN MARINATED GRILLED SHRIMP
ASIAN VEGETABLE NOODLE SALAD
SESAME CITRUS SAUCE

SESAME SEARED AHI TUNA
BLACK RICE SALAD, WASABI CREAM, SOBA NOODLES & PICKLED VEGETABLES

EGGPLAN ROTOLO
EGGPLANT ROLLED WITH PROSCIUTTO, RICOTTA AND SPINACH WITH TOMATO BUTTER SAUCE

COLOSSAL SHRIMP COCKTAIL
HORSERADISH COCKTAIL SAUCE
(\$5 PER PERSON UPCHARGE)

SOUPS

PASTA FAGIOLI

ROASTED CORN AND RED POTATO CHOWDER

OVEN ROASTED CHICKEN NOODLE SOUP WITH HAND CUT NOODLES

ROASTED CHICKEN, TOMATO, CORN AND BLACK BEAN SOUP

TRADITIONAL MINISTRONE GENOVESE

LOBSTER BISQUE

SALADS

SPINACH SALAD WITH CASHEWS, SLICED RED ONION AND SHAVED PARMESAN CHEESE

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN CHEESE

RED AND GOLDEN BEET SALAD WITH MIXED FIELD GREENS WRAPPED IN ENGLISH CUCUMBER

FIELD GREENS WITH SHAVED CARROTS, RED ONIONS, CUCUMBER, AND GRAPE TOMATOES

MAX'S CHOPPED SALAD WITH FRESH CHOPPED VEGETABLES AND CRUMBLED GORGONZOLA

MAX'S TUSCAN SALAD WITH KALAMATA OLIVES, ROASTED GARLIC, AND FRESH MOZZARELLA

THE "WEDGE" OF ICEBERG LETTUCE WITH CRUMBLED BACON, TOMATOES AND GORGONZOLA CHEESE

20TH CENTURY PEAR AND APPLE SALAD

FRESH TOMATO AND MOZZARELLA SALAD WITH FARM FRESH BASIL, CILANTRO, OIL AND REDUCED BALSAMIC

CHOPPED ANTIPASTO SALAD WITH MESCULIN, CAPPICOLA, SALAMI, PEPPERONCINI AND FETA

ASIAN SALAD WITH BABY ARUGULA, WATERCRESS, ORGANGE SEGMENTS AND TOASTED ALMONDS

SALAD DRESSINGS INCLUDE: SHERRY VINAIGRETTE, CHAMPAGNE VINAIGRETTE, BALSAMIC VINAIGRETTE, CITRUS VINAIGRETTE, BLEU CHEESE

ENTRÉES

OVEN ROASTED FILET OF BEEF WITH GARLIC MASHED POTATOES, SAUTEED ASPARAGUS AND PORT WINE DEMI

GRILLED NEW YORK SIRLOIN AU POIVRE WITH CHEDDAR MASHED POTATOES AND SAUTEED ASPARAGUS

HOISIN GLAZED PORK TENDERLOIN WITH HERBED WHITE RICE, BABY BOK CHOY, AND CRISPY WONTON NOODLES

VEAL MILANESE WITH LEMON DRESSED ARUGULA, SLOW ROASTED TOMATOES, CARAMELIZED ONIONS AND SHAVED PARMESAN

GRILLED VEAL CHOP WITH ROASTED SHALLOTS, ASPARAGUS, PLUM TOMATOES AND SWEET ONION WHIPPED POTATOES

MAPLE MARINATED AUSTRALIAN LAMB LIOIN WITH CREAMY HERB POLENTA, SAUTEED HARICOT VERTS AND PINK PEPPERCORN JUS

PAN SEARED SAGE RUBBED FRENCHED BREAST OF CHICKEN WITH TOMATO, PEA & HERB RISOTTO, SAUTEED ASPARAGUS AND LEMON, GARLIC & BUTTER BEURRE BLANC

PAN ROASTED BREAST OF CHICKEN STUFFED WITH SUNDRIED TOMATOES AND HERBED RICOTTA, ROASTED PEPPER SAUCE

SEARED SEA SCALLOPS WITH PANCETTA, ARTICHOKE, MUSHROOMS, AND RISOTTO AL POMODORO

GRILLED BLOCK ISLAND SWORDFISH WITH LEMON THYME RISOTTO, BLACK BEAN MANGO RELISH AND MAPLE GLAZED ACORN SQUASH

CEDAR ROASTED SALMON WITH WASABI MASHED POTATOES, EDAMAME AND SHITAKE GINGER VINAIGRETTE

SEARED YELLOWFIN TUNA WITH CRUNCHY NOODLE SLAW, MUSHROOMS AND ASIAN BARBEQUE SAUCE

MAX A PENNE WITH PLUM TOMATOES, GRILLED CHICKEN, ESCAROLE, GARLIC AND EXTRA VIRGIN OLIVE OIL

GNOCCHI BOLOGNESE WITH BASIL PESTO AND RICOTTA CHEESE

WILD MUSHROOM AND SPINACH LASAGNA WITH TOMATO BUTTER SAUCE

VEGETABLE TIMBALE WITH THICK CUT MUSHROOMS, TOMATO, ONION, SQUASH AND EGGPLANT WITH A RISOTTO CAKE IN A TOMATO BUTTER SAUCE

PAN SEARED HALIBUT WITH MANGO SALSA AND OVEN ROASTED FILET OF BEEF WITH WILD MUSHROOM DEMI TOMATO AND PEA RISOTTO AND SAUTEED ASPARAGUS
(\$10 UPCHARGE)

SEARED SEA BASS WITH ORANGE VINAIGRETTE AND MAPLE GLAZED PORK CHOP WITH TOMATO CORN RELISH GARLIC MASHED POTATOES AND HARICOT VERTS
(\$10 UPCHARGE)

DESSERTS

NEW YORK STYLE CHEESECAKE WITH CHOCOLATE SAUCE AND FRESH STRAWBERRIES

CHOCOLATE LAVA CAKE WITH FRESH WHIPPED CREAM AND BERRIES

VANILLA CRÈME BRÛLÉE WITH WAFER COOKIE AND BERRIES

FRESH FRUIT MARTINI WITH FRESH WHIPPED CREAM AND MINT

HOUSEMADE TIRAMISU WITH COCOA AND MASCARPONE

STRAWBERRY SHORTCAKE WITH STRAWBERRY COULIS, FRESH WHIPPED CREAM AND MINT

CARROT CAKE WITH CREAM CHEESE FROSTING

PROFITEROLES WITH CHOCOLATE CHIP GELATO AND CHOCOLATE SAUCE

TRIO OF MOUSSE WITH OREO CRUMBS

APPLE PIE A LA MODE

BAR MENU

ALL BAR PRICING IS DESIGNED FOR A MINIMUM OF 25 GUESTS.

PREMIUM BAR

OPEN BAR

A SELECTION OF PREMIUM & STANDARD LIQUORS, IMPORTED AND DOMESTIC BEERS, MERIDIAN WINES, DOMAINE ST MICHELLE CHAMPAGNE AND ASSORTED CARBONATED BEVERAGES
\$16 FOR FIRST HOUR AND \$2 EACH ADDITIONAL HOUR

ON CONSUMPTION

CLIENT TO PAY FOR ALL BEVERAGES CONSUMED THROUGHOUT EVENT
CASH BAR PRICING TO APPLY

CASH BAR

\$2.00 PER MIXER
\$4.00 PER BEER
\$6.00 PER MIXED DRINK
\$7.00 PER WINE OR MARTINI

STANDARD BAR

OPEN BAR

A SELECTION OF STANDARD LIQUORS, IMPORTED AND DOMESTIC BEERS, STONE CELLAR WINES AND ASSORTED CARBONATED BEVERAGES
\$14 FOR FIRST HOUR AND \$2 EACH ADDITIONAL HOUR

ON CONSUMPTION

CLIENT TO PAY FOR ALL BEVERAGES CONSUMED THROUGHOUT EVENT
CASH BAR PRICING TO APPLY

CASH BAR

\$2.00 PER MIXER
\$4.00 PER BEER
\$5.00 PER MIXED DRINK
\$6.00 PER WINE OR MARTINI

BEER, WINE AND SODA BAR

OPEN BEER, WINE AND SODA BAR

A SELECTION OF IMPORTED AND DOMESTIC BEERS, STONE CELLAR WINES AND ASSORTED CARBONATED BEVERAGES
\$10 FOR FIRST HOUR AND \$2 EACH ADDITIONAL HOUR

ON CONSUMPTION

CLIENT TO PAY FOR ALL BEVERAGES CONSUMED THROUGHOUT EVENT
CASH BAR PRICING TO APPLY

CASH BAR

\$2.00 PER MIXER
\$4.00 PER BEER
\$6.00 PER WINE

OPEN MARTINI BAR

A SELECTION OF FOUR MARTINIS FROM OUR RESTAURANT MENUS WITH CLASSIC GIN AND VODKA MARTINIS. DON'T WORRY, WE WILL HAVE PLENTY OF STUFFED OLIVES
\$15 FOR FIRST HOUR AND \$3 EACH ADDITIONAL HOUR

ADDITIONAL BEVERAGES

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE	\$2.75 PER PERSON
INDIVIDUAL SODA, JUICES AND BOTTLED WATER	\$2 PER BOTTLE
SPARKLING SAN PELLEGRINO OR STILL PANNA	\$4 PER PERSON

CAPPUCCINO AND ESPRESSO BAR

\$ MARKET PRICE

MAX'S CATERING WINE LIST

ALL BAR PRICING IS DESIGNED FOR A MINIMUM OF 25 GUESTS.

WINE SERVICE WILL BEGIN AT THE BEGINNING OF MEAL SERVICE AND END BEFORE COFFEE HAS BEEN SERVED.

CONSUMPTION WINE SERVICE

A SELECTION OF THE MAX RESTAURANT GROUPS MOST POPULAR WINES. A PER OPEN BOTTLE CHARGE APPLIES TO THIS SERVICE. THE CLIENT IS RESPONSIBLE FOR PAYING FOR ALL OPEN BOTTLES USED THROUGHOUT THE EVENT. ADDITIONAL WINES ARE AVAILABLE UPON REQUEST AT ANY TIME.

WHITE WINES

CHARDONNAY, ESTANCIA, 2004 MONTEREY, CA	36
CHARDONNAY, BERINGER, FOUNDERS ESTATE, NAPA VALLEY, 2005	36
CHARDONNAY, SILVERADO, NAPA COUNTY, 2006	45
PINOT GRIGIO, PLACIDO, TUSCANY, 2006	36
PINOT GRIGIO, LIVIO FELLUGA, ITALY 2006	59
RIESLING, IRONSTONE, QUALITATSWEIN, PFLAZ, GERMANY, 2005	32
POUILLY FUISSE, LOUIS JADOT, BURGUNDY, FRANCE, 2005	55

RED WINES

MERLOT, STIMSON ESTATE, WASHINGTON STATE, 2002	28
MERLOT, CHATEAU SOUVERAIN, ALEXANDER VALLEY, 2002	38
CABERNET SAUVIGNON, BEAULIEU VINEYARD, "BV", 2004	42
CABERNET SAUVIGNON, SIMI, 2004	44
CABERNET SAUVIGNON, GROTH, OAKVILLE, NAPPA VALLEY, 2004	115
PINOT NOIR, ESTANCIA, 2004 MONTEREY, CA	36
PINOT NOIR, CHATEAU ST. JEAN, SONOMA COUNTY, 2005	55
PINOT NOIR, GREG NORMAN, SANTA BARBARA COUNTY, 2005	36
ZINFANDEL, RIDGE, THREE VALLEYS, SONOMA COUNTY, 2005	45
SHIRAZ, GRANT BURGE, MAIMBA, AUSTRALIA, 2004	42

SPARKLING WINE

PAUL CHENEAU, "BLANC DE BLANCS", NV SPAIN	28
DOMAINE ST. MICHELLE BRUT, NV, METHODE CHAMPENOISE, COLUMBIA	32
VEUVE CLICQUOT BRUT, "YELLOW LABEL", NV REMS	79
MOET AND CHANDON, ROSE IMPERIAL, NV	98