

Dinner at Max

The Details

- ~ The backroom is available for special events seven days a week.**
- ~Friday and Saturday evening events may be scheduled at 5:00pm or 8:30pm only.**
- ~Sunday-Thursday requires a \$800 room minimum.**
- ~Friday-Saturday requires a \$1300 room minimum.**
- ~Luncheons Monday-Sunday require a \$400 room minimum.**
 - ~ \$43 per person for a four course dinner**
 - ~ \$53 per person for a five course dinner**
- ~ Menu choices are required one week prior to event.**
 - ~ For cocktail hour, fried calamari platters, served family style, and assorted stone pies may be added for \$4/person.**
 - ~ Additional charges will include:
6% sales tax &18% gratuity**
 - ~ Wine, drinks, coffee upon consumption.**
 - ~ Luncheon parties are \$21/25 person for a three course meal and require a \$400 room minimum.**
- ~ The backroom is available for cocktail parties Sunday through Thursday evenings.**
- ~ For more information on menus, availability or to book an event please contact David Hightower at 659-2819.**

Lunch at Max \$21/person

Primi

cup of minestrone soup or Insalata della casa

Mainplate

(choice of three)

Max a Penne~wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Pan Seared Sea Scallops~balsamic glazed sea scallops, roasted butternut squash, portabella mushrooms, sautéed spinach

Chicken Piccata~ sautéed chicken breast over garlic mashed potatoes with zucchini, yellow squash, plum tomatoes and white wine caper sauce

Wood Grilled Salmon~ roasted Yukon gold potatoes, escarole, sweet garlic cream

Melanzana Portafoglia~crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over spinach and tomato butter sauce

Insalata Toscana con Pollo~mixed greens, grilled chicken, fresh mozzarella, grape tomatoes, polenta croutons, roasted garlic, kalamata olives and balsamic vinaigrette

Puttanesca Pasta~cellintini, kalamata olives, capers, garlic tomato sauce

Dessert

Classic Tiramisu

Flourless Chocolate Cake

Wine, drinks and coffee upon consumption.
Menu price does not include 6% sales tax and 18% gratuity

Lunch at Max \$25/person

Primi

cup of minestrone soup or Insalata della casa

Mainplate

(choice of three)

Max a Penne~wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Pan Seared Sea Scallops~balsamic glazed sea scallops, roasted butternut squash, portabella mushrooms, sautéed spinach

Chicken Piccata~ sautéed chicken breast over garlic mashed potatoes with zucchini, yellow squash, plum tomatoes and white wine caper sauce

Wood Grilled Salmon~ roasted Yukon gold potatoes, escarole, sweet garlic cream

Melanzana Portafoglia~crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over spinach and tomato butter sauce

Chicken Wrap~chicken, arugula, goat cheese, caramelized onions, sweet fig jam, grilled herb bread

Shrimp Puttanesca Pasta~cellintini, gulf shrimp, kalamata olives, capers, garlic tomato sauce

Chef's Catch of The Day~Chef's Selection

Bistecca alla Max~certified angus strip, haricot verts, garlic mashed potatoes , max's steak sauce

Dessert

Classic Tiramisu

Flourless Chocolate Cake

Wine, drinks, coffee upon consumption.

Menu price does not include 6% sales tax and 18% gratuity

Cocktail Party at Max

- Assorted stone pies \$11/ea.**
- Warm pecan crusted goat cheese balls \$16/dz.**
- Mini crab cakes with caper aioli \$32/dz.**
- Assorted bruschetta \$15/dz.**
- Sausage and gorgonzola arrinchini \$18/dz.**
- Fried cheese raviolis \$15/dz.**
- Espresso BBQ chicken or beef skewers \$20/dz.**
- Prosciutto wrapped asparagus \$20/dz.**
- Fried calamari with dipping sauces \$13/Platter**
- Antipasto: Assorted meats, cheese and salads
\$20/Platter**
- Shrimp cocktail \$150/50 ea.**

**Wine, drinks, coffee upon consumption.
Menu price does not include 6% sales tax and 18% gratuity**

Dinner at Max \$43/person

Appetizer

(choice of two)

Minestrone alla Genovese~pasta, cannellini beans and pesto

Wood Fired Shrimp~pancetta wrapped gulf shrimp, root vegetable slaw

Melanzana Portafoglio~crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over tomato butter sauce

Salad

(choice of one)

Della Casa~mixed greens and sherry vinaigrette

Caesar~hearts of romaine, classic caesar dressing, focaccia croutons and grana parmigiano

Toscana~mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes, kalamata olives and balsamic vinaigrette

Mainplate

(choice of three)

Bistecca alla Max~certified angus strip, sautéed broccoli rabe, garlic mashed potatoes , Max's steak sauce

Wood Grilled Salmon~ roasted Yukon gold potatoes, escarole, sweet garlic cream

Pan Seared Sea Scallops~ balsamic glazed sea scallops, roasted butternut squash, portabella mushrooms, sautéed spinach

Max a Penne~Wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Dinner at Max \$43/person(cont.)

Chicken Piccata~ sautéed chicken breast over garlic
mashed potatoes with zucchini, yellow squash, plum tomatoes
and white wine caper sauce

Puttanesca Pasta~cellintini, kalamata olives, capers,
garlic tomato sauce

Dessert

Classic Tiramisu~liqueur and espresso soaked ladyfingers
layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake~milk chocolate and caramel
ganache

Menu Additions

Cocktail Hour

Fried Calamari Platters, Family Style

Assorted Stone Pies

Antipasto Platters, Family Style

\$4 per person

Wine, drinks, coffee upon consumption.

**Menu price does not include 6% sales tax and 18%
gratuity.**

Dinner at Max \$53/person

Cocktail Hour

Fried Calamari Platters, Family Style

Assorted stone pies

Antipasto Platters, Family Style

Appetizer

(choice of two)

Minestrone alla Genovese~pasta, cannellini beans and pesto

Wood Fired Shrimp~pancetta wrapped gulf shrimp, root vegetable slaw

Melanzana Portafoglio~crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over tomato butter sauce

Max's Jumbo Lump Crab Cake~baby greens and cornichon tarter sauce

Salad

(choice of two)

Della Casa~mixed greens and sherry vinaigrette

Caesar~hearts of romaine, classic caesar dressing, focaccia croutons and grana parmigiano

Toscana~mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes, kalamata olives and balsamic vinaigrette

Dinner at Max \$53/person(cont.)

Mainplate

(choice of three)

Petite Filet Mignon~herb crusted angus filet with garlic mashed potatoes, roasted asparagus and artichoke aioli

Bistecca alla Max~certified angus strip, sautéed broccoli rabe, garlic mashed potatoes and Max's steak sauce

Wood Grilled Salmon~ roasted Yukon gold potatoes, escarole, sweet garlic cream

Pan Seared Sea Scallops~ balsamic glazed sea scallops, roasted butternut squash, portabella mushrooms, sautéed spinach

Chicken Piccata~ sautéed chicken breast over garlic mashed potatoes with zucchini, yellow squash, plum tomatoes and white wine caper sauce

Max a Penne~ wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Shrimp Puttanesca Pasta~cellintini, gulf shrimp, kalamata olives. capers, garlic tomato sauce

Chef's Catch of The Day~Chef's Selection

Dessert

Classic Tiramisu~liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake~milk chocolate and caramel ganache

Wine, drinks, coffee upon consumption.

Menu price does not include 6% sales tax and 18% gratuity.