

DINNER AT MAX THE DETAILS

- ❖ **THE BACKROOM IS AVAILABLE FOR SPECIAL EVENTS SEVEN DAYS A WEEK.**
- ❖ **FOUR COURSE DINNER FOR \$43 PER PERSON OR FIVE COURSE DINNER FOR \$53 PER PERSON. FRIDAY AND SATURDAY NIGHTS REQUIRE A 25 PERSON MINIMUM.**
- ❖ **MONDAY THROUGH THURSDAY LUNCH AND DINNERS REQUIRE A 15 PERSON MINIMUM.**
- ❖ **THERE IS A \$250 NON-REFUNDABLE DEPOSIT REQUIRED WHEN BOOKING THE BACKROOM.**
- ❖ **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**
- ❖ **ADDITIONAL CHARGES WILL INCLUDE:
6% SALES TAX & 18% GRATUITY**
- ❖ **WINE, DRINKS, COFFEE UPON CONSUMPTION.**
- ❖ **LUNCHEON PARTIES ARE ALSO AVAILABLE.**
- ❖ **FOR MORE INFORMATION ON MENUS, AVAILABILITY OR TO BOOK AN EVENT PLEASE CONTACT RACHAEL BARTOLETTI AT 659-2819.
RBARTOLETTI@MAXAMORE.COM**
- ❖ **MENU ITEMS AND CONDITIONS ARE SUBJECT TO CHANGE.**

LUNCH AT MAX OPTION ONE \$21 PER 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~ PAN SEARED SEA SCALLOPS, ITALIAN COUS COUS, BABY SPINACH, PLUM TOMATOES, GARLIC CREAM

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 VINAGERETTE

PUTTANESCA PASTA~PENNE, KALAMATA OLIVES, CAPERS, GARLIC TOMATO SAUCE

DESSERT

**CLASSIC TIRAMISU
FLOURLESS CHOCOLATE CAKE**

WINE, DRINKS, COFFEE UPON CONSUMPTION.MENU PRICE DOES NOT INCLUDE 6% SALES TAX AND 18% GRATUITY

LUNCH AT MAX OPTION TWO \$25 PER 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~ PAN SEARED SEA SCALLOPS, ITALIAN COUS COUS, BABY SPINACH, PLUM TOMATOES, GARLIC CREAM

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

INSSLATA TOSCANA CON POLLO~MIXED GREENS, GRILLED CHICKEN, FRESH MOZZARELLA, GRAPE TOMATOES, POLENTA CROUTONS, ROASTED GARLIC, KALAMATA OLIVES AND BALSAMIC VINAGERETTE

SHRIMP PUTTANESCA PASTA~PENNE, GULF SHRIMP, KALAMATA OLIVES, CAPERS, GARLIC TOMATO SAUCE

CHICKEN WRAP~CHICKEN, ARUGULA, GOAT CHEESE, CARAMELIZED ONIONS, SWEET FIG JAM, GRILLED HERB BREAD

CHEF'S CATCH OF THE DAY~ CHEF'S SELECTION

BISTECCA ALLA MAX~CERTIFIED ANGUS STRIP, SAUTÉED BROCCOLI RABE, 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 \$12.95/EA.

WARM PECAN CRUSTED GOAT CHEESE BALLS \$16/DZ.

MINI CRAB CAKES WITH CAPER AIOLI \$32/DZ.

ASSORTED BRUSCETTA \$15/DZ.

SAUSAGE AND GORGANZOLA 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 \$16.95/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 OPTION ONE \$43 PER PERSON

APPETIZER (CHOICE OF TWO)

MINISTRONE 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~ PAN SEARED SEA SCALLOPS, ITALIAN COUS COUS, BABY SPINACH, PLUM TOMATOES, GARLIC CREAM

MAX A PENNE~WOOD GRILLED CHICKEN, ESCAROLE, PLUM TOMATOES, EXTRA VIRGIN OLIVE OIL AND GRANA PARMIGIANO

DINNER AT MAX OPTION ONE (CONT.)

CHICKEN PICCATA~ SAUTÉED CHICKEN BREAST OVER GARLIC MASHED POTATOES WITH ZUCCHINI, YELLOW SQUASH, PLUM TOMATOES AND WHITE WINE CAPER SAUCE

PUTANESCA PASTA~PENNE, 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**

**WINE, DRINKS, COFFEE UPON CONSUMPTION.
MENU PRICE DOES NOT INCLUDE 6% SALES TAX AND 18%
GRATUITY.**

DINNER AT MAX OPTION TWO \$53 PER PERSON

COCKTAIL HOUR

**FRIED CALAMARI PLATTERS, FAMILY STYLE
ASSORTED STONE PIES
ANTIPASTO PLATTERS, FAMILY STYLE**

APPETIZER (CHOICE OF TWO)

MINISTRONE 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 OPTION TWO (CONT.)

MAINPLATE (CHOICE OF THREE)

FILET MIGNON~HERB CRUSTED PETITE 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~ PAN SEARED SEA SCALLOPS, ITALIAN COUS COUS, BABY SPINACH, PLUM TOMATOES, GARLIC CREAM

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 PUTANESCA PASTA~PENNE, 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.**