



Private Dining

Facility Capacity

- The Back Room at Max Amore can accommodate up to 36 guests.
- Available for events 7 days a week, for Lunch and Dinner.
- The food and beverage combined minimum required to reserve our private room is as follows:

Lunch (Monday-Sunday).....	\$450.00
Dinner (Sunday-Thursday).....	\$1,200.00
Dinner (Friday & Saturday).....	\$2,000.00

If the food & beverage minimum is not met, the difference will be added as a room charge.

Parking

- Parking is easy and convenient in the spacious parking lot of Somerset Square

Payment

- Within 3 business days of booking the event a credit card is required to secure the reservation.
- In the event of a late cancellation (48 hours or less), a charge of \$250.00 will be charged to your credit card. In the event of a cancellation that is 24 hours or less from the time of your event, a charge of \$500.00 will be applied to your credit card.
- Full payment is due the day of your function, payable in cash, company check or credit card.
- We accept MasterCard, Visa, American Express and Discover

Pricing

- Selection of Lunch menus starting at \$23.00 per guest.
 - Selection of Dinner menus starting at \$45.00 per guest.
 - Pricing for cocktail reception: \$25.00 per guest.
 - CT sales tax (6.35%), and gratuity (18%) are additional
- menu selections and a guest count are required one week prior to the event—
---all menu's & pricing subject to change---

Contact info:

For more information on menus, availability or to book an event please contact:

Sarah Tilley
860.659.2819
STilley@maxamore.com

Lunch at Max Amore

\$23 per guest

Primi

Cup of Minestrone Soup or Insalata Della Casa

Mainplate

(choice of two)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano
(a vegetarian option is available by substituting roasted Tuscan vegetables for chicken)

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

Insalate Toscana con Pollo

mixed greens, grilled chicken, fresh mozzarella, grape tomatoes, polenta croutons,
roasted garlic, kalamata olives and balsamic vinagerette

Chicken Milanese

lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano

Shrimp Scampi

spaghetti, slow roasted tomatoes, capers, garlic, lemon herb butter

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

crème anglaise

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

Lunch at Max Amore

\$27 per guest

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
(a vegetarian option is available by substituting roasted Tuscan vegetables for chicken)

Bistecca alla Max

sautéed spinach, garlic mashed potatoes, red wine jus

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Seared Sea Scallops

butternut squash risotto, toasted pumpkin seeds, aged balsamic reduction

Melanzana Portafoglia

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

Insalate Toscana con Pollo

mixed greens, grilled chicken, fresh mozzarella, grape tomatoes, polenta croutons,
roasted garlic, kalamata olives and balsamic vinaigrette

Chicken Milanese

lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano

Shrimp Scampi

spaghetti, slow roasted tomatoes, capers, garlic, lemon herb butter

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

crème anglaise

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Cocktail Reception at Max Amore

\$25 per guest

Hors D'oeuvres:

(choice of 4)

Warm pistachio crusted goat cheese balls

Mini crab cakes with garlic aioli

Assorted bruschetta

Fried calamari with dipping sauces

Artisan Salumi & Antipasto Sampler

Assorted stone pies

Sausage and gorgonzola arancini

Fried cheese raviolis

Espresso BBQ chicken or beef skewers

Prosciutto wrapped asparagus

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

Private Dining Additions

Hors D'oeuvres: A La Carte

Warm pistachio crusted goat cheese balls.....	\$16/dz.
Mini crab cakes with garlic aioli.....	\$32/dz.
Assorted bruschetta.....	\$15/dz.
Fried calamari with dipping sauces.....	\$16.95/Platter
Artisan Salumi Sampler.....	\$24.95/Platter
• Assorted cured meats	
• Marinated mushrooms	
• Long stem artichokes	
• Roasted peppers	
• Grana padano	
Assorted stone pies.....	\$12.95/ea.
50pc Shrimp cocktail tower.....	\$150.00
Sausage and gorgonzola arancini.....	\$18/dz.
Fried cheese raviolis.....	\$15/dz.
Espresso BBQ chicken or beef skewers.....	\$20/dz.
Prosciutto wrapped asparagus.....	\$20/dz.

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Dinner at Max Amore

\$45 per guest

Appetizer

(choice of one)

House Made Meatballs

spicy plum tomato sauce, garlic crostini

Wood Fired Shrimp

lemon dressed arugula, Saba drizzle

Melanzana Portafoglio

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

Salad/Soup

(choice of two)

Della Casa

mixed greens and sherry vinaigrette

Classic Caesar

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

Minestrone alla Genovese

pasta, cannellini beans and pesto

Mainplate

(choice of two)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano
(a vegetarian option is available by substituting roasted Tuscan vegetables for chicken)

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Chicken Milanese

lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano

Shrimp Scampi

spaghetti, slow roasted tomatoes, capers, garlic, lemon herb butter

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

crème anglaise

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Menu price does not include 6.35% sales tax and 18% gratuity

Dinner at Max Amore

\$49 per guest

Appetizer

(choice of two)

House Made Meatballs

spicy plum tomato sauce, garlic crostini

Wood Fired Shrimp

lemon dressed arugula, Saba drizzle

Melanzana Portafoglio

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

Salad/Soup

(choice of two)

Della Casa

mixed greens and sherry vinaigrette

Classic Caesar

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

Minestrone alla Genovese

pasta, cannellini beans and pesto

Mainplate

(choice of three)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano
(a vegetarian option is available by substituting roasted Tuscan vegetables for chicken)

Bistecca alla Max

sautéed spinach, garlic mashed potatoes, red wine jus

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Chicken Milanese

lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano

Shrimp Scampi

spaghetti, slow roasted tomatoes, capers, garlic, lemon herb butter

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

crème anglaise

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

Dinner at Max Amore

\$55 per guest

Stationed Appetizers for Family Style Cocktail Hour

(choice of one)

Fried Calamari Platter

Assorted Stone Pies

Artisan Salumi & Antipasto Platter

Appetizer

(choice of two)

House Made Meatballs

spicy plum tomato sauce, garlic crostini

Wood Fired Shrimp

lemon dressed arugula, Saba drizzle

Melanzana Portafoglio

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

Max's Jumbo Lump Crab Cake

stone ground mustard aioli

Salad/Soup

(choice of two)

Della Casa

mixed greens and sherry vinaigrette

Classic 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

Minestrone alla Genovese

pasta, cannellini beans and pesto

Mainplate

(choice of three)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano
(a vegetarian option is available by substituting roasted Tuscan vegetables for chicken)

Bistecca alla Max

sautéed spinach, garlic mashed potatoes, red wine jus

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Seared Sea Scallops

butternut squash risotto, toasted pumpkin seeds, aged balsamic reduction

Filet Mignon

garlic mashed potatoes, sautéed spinach, red wine jus

Chicken Milanese

lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano

Shrimp Scampi

spaghetti, slow roasted tomatoes, capers, garlic, lemon herb butter

\$55.00 Menu (cont.)

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

crème anglaise

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

Notes: