



**“An uncompromising commitment to quality, service, style and cuisine.”**

### **Detail of Events**

From a business meeting to a five course wine dinner, Max Downtown can accommodate your celebration. We specialize in creating exceptional and memorable events through our fine food as well as wine and professional, courteous staff. Thank you for choosing Max Downtown for your special event, we look forward to serving you.

### **Facility Capacity**

- The Goodwin Room can accommodate up to 30 guests.  
(minimum of 15 Guests Sunday thru Thursday and 25 Guests Friday and Saturday)
- The Blue Room can accommodate up to sixty guests comfortably for a sit down function.  
(minimum of 25 Guests Sunday thru Thursday and 35 Guests Friday and Saturday)
- The Main Dining Room is available for weekend daytime events; the minimum is 45 people and can accommodate 150, perfect for a daytime wedding or a shower.

### **Parking**

- We offer valet parking directly in front of Max Downtown. Parking can be added to your master bill for \$10 per car
- We also offer validated parking in the city place garage after 5:00 p.m. we would be happy to validate your guests' tickets for three hours of free parking.

### **Payment**

Within 3 business days of booking the event a credit card is required to secure the reservation. The balance of total charges is due the day of your function, payable in cash, company check, or credit card. We except MasterCard, Visa, American Express, and Discover

### **Cost**

30 dollars per guest for a lunch function  
Selection of dinner menus available  
30 dollars per guest for a cocktail reception  
Beverages, ct sales tax (6%), and gratuity (18%) are additional

# Lunch Menu-\$30

## Salads

(select two)

### Leaves of Young Romaine with Caesar Dressing

garlic croutons

### Hand Gathered California Field Greens

sherry mustard seed vinaigrette

### Max's Chopped Salad

gorgonzola

### Coconut, Chicken and Lemongrass Soup

scallions

## Entrees

(select two)

### Grilled Atlantic Salmon

artichokes, steamed fingerling potatoes, fennel, swiss chard, cherry tomatoes  
shrimp broth

### Braised All Natural Short Rib

yukon gold potato puree, roasted root vegetable  
natural braising jus

### Grilled New York Sirloin

hand cut french fries and thyme jus

### Max-a-Penne

oak grilled chicken, plum tomatoes, escarole  
extra virgin olive oil and shaved grana podano

### Sea Scallops A La Plancha

cauliflower puree, baby carrots, spinach, toasted almonds, golden raisons  
saba balsamic

### Gary Craig's "Hollywood" Cobb Salad

chicken, apple wood smoked bacon, avocado, tomatoes, egg and gorgonzola in a classic dressing.

## Desserts

(select two)

### Ciao Bella Ice Creams & Sorbets

### Chocolate Crepes with White Chocolate Mousse

crème anglaise

### Cheesecake

raspberry coulis

### Classic Crème Brulee

fresh fruit

### Tri-Layer Chocolate Bar

# Cocktail Reception

## Hors D'oeuvres Offerings:

### **Crab Beignet**

remoulade sauce

### **Seared Sirloin Gourgere**

arugula and horseradish aioli

### **Shrimp Tempura**

ponzu sauce

### **Beef Tenderloin "Purse"**

blue cheese mousse

### **Ahi Tuna Sashimi**

avocado, cilantro crème

### **Risotto Cakes**

tomato jus

### **Smoked Chicken & Fontina Pizetta**

barbeque sauce

### **Parmesan Crostini**

goat cheese mousse

olive tapenade

### **Moroccan Spiced Lamb Bites**

tatziki, hummus

crisp pita

### **Monte Cristo**

black forest ham & Gruyere cheese

### **Vegetable Ratatouille Tarts**

### **Miniature Crab Cakes**

Chipotle aioli

## Cocktail reception

\$30 per guest includes a selection of 5 continuously butlered Hors D'oeuvres for a two hour cocktail reception.

Beverages, ct sales tax (6%), gratuity (18%) are additional

Hors D'oeuvres are available for \$25 per dozen as part of a "cocktail hour" for a dinner in our private dining rooms

# Cocktail Reception Additions

## **Tuscan Table**

a selection of local and artisan cheeses, cured meats  
grilled vegetables, rustic breads, olives  
9 dollars per person



## **Colossal Shrimp Cocktail Tower**

horseradish cocktail sauce  
3.50 each



## **Fruit and Artisan Cheese Plate**

small (will feed 15 to 20 people) 45.00  
large (will feed 25-30 people) 75.00



## **Raw Bar**

east and west coast oysters, colossal shrimp cocktail  
crab claws, clams on the half shell  
18 dollars per person



## **Decadent Dessert Buffet**

miniature cheesecake, fresh fruit tarts, chocolate crepes  
assorted cookies, mignardise, chocolate dipped fruit  
6 dollars per person  
(stationed or passed)

# Dinner Menu \$55.00 per guest



## **Appetizers**

(select one)

### **Maryland Crab Cake**

chipotle aioli, mango-pineapple salsa  
micro-cilantro

### **Almond Crusted Goat Cheese**

grilled crostini, bing cherry compote, baby watercress

### **Ahí Tuna Sashimi**

pickled cucumber salad and spicy mustard

## ***Salads***

(select two)

### **Leaves of Young Romaine with Caesar Dressing**

garlic croutons

### **Max's Chopped Salad**

gorgonzola

### **Hand Gathered California Field Greens**

sherry mustard seed vinaigrette

**-\$55.00 continued-**

## **Entrees**

(select two)

### **Molasses Brined Roasted Murray's Chicken**

butternut squash spaetzle, swiss chard, cipollini onions  
apple cider jus

### **Max-a-Penne**

oak grilled chicken, plum tomatoes, escarole, extra virgin olive oil and shaved grana podano

### **Nova Scotia Organic Salmon A La Plancha**

forest mushroom faro, asparagus, artichokes  
pine nuts, fennel, cured lemons  
parmesan broth

### **Grilled New York Sirloin**

horseradish creamed spinach, potato "tots"  
red wine jus

## **Desserts**

(select two)

### **Ciao Bella Ice Creams & Sorbets**

#### **Cheesecake**

raspberry coulis

#### **Classic Crème Brulee**

fresh fruit

#### **Tri-Layer Chocolate Bar**

#### **Chocolate Crepes with White Chocolate Mousse**

crème anglaise

# Dinner Menu \$62.50 per guest



## *Appetizers*

*(SELECT TWO)*

### **Butternut Squash Ravioli**

roasted chestnuts, golden raisins  
brown butter sage sauce

### **Coconut, Chicken and Lemongrass Soup**

scallions

### **Almond Crusted Goat Cheese**

grilled crostini, bing cherry compote, baby watercress

### **Maryland Crab Cake**

chipotle aioli, mango-pineapple salsa  
micro-cilantro

### **Hoisin Marinated Grilled Shrimp**

asian vegetable noodle salad  
sesame citrus sauce

### **Ahi Tuna Sashimi**

pickled cucumber salad and spicy mustard

## *Salads*

*(select two)*

### **Leaves of Young Romaine with Caesar Dressing**

garlic croutons

### **Seasonal Salad**

### **Max's Chopped Salad**

gorgonzola

### **Hand Gathered California Field Greens**

sherry mustard seed vinaigrette

**-\$62.50 continued-**

## **Entrees**

(select two)

### **Molasses Brined Roasted Murray's Chicken**

butternut squash spaetzle, swiss chard, cipollini onions  
apple cider jus

### **The "New" Steak A La Max**

potato "tots", grilled onion, arugula

### **Grilled New York Sirloin**

horseradish creamed spinach, potato "tots"  
red wine jus

### **Max-a-Penne**

oak grilled chicken, plum tomatoes, escarole, extra virgin olive oil and shaved grana podano

### **Nova Scotia Organic Salmon A La Plancha**

forest mushroom faro, asparagus, artichokes  
pine nuts, fennel, cured lemons  
parmesan broth

### **Rosemary Braised Lamb Shank**

ginger-carrot puree, forest mushrooms, roasted sunchoke, sautéed spinach  
braising jus

### **Seared Jumbo Sea Scallops**

celery root potato puree, roasted brussels sprouts, sous vide baby carrots  
chantrelle mushrooms, pomegranate reduction

### **Roasted Block Island Swordfish**

sweet potato gnocchi, saffron scented endive, crispy haricot verts  
orange beurre blanc



**-\$62.50 continued-**

**Desserts**

(select two)

**Ciao Bella Ice Creams & Sorbets**

**Chocolate Chip Ice Cream Cake**

candied macadamia nut

**Littel Acres Apple Tart**

caramel ice cream

**Seasonal Berries**

biscotti

**Classic Crème Brulee**

fresh fruit

**Chocolate Decadence**

chocolate sauce, chantilly cream

**Cheesecake**

raspberry coulis

**Chocolate Crepes with White Chocolate Mousse**

crème anglaise

# Dinner Menu \$72.50 per guest



## Cocktail Reception & Dinner

### A Choice of One:

#### **Tuscan Table**

A selection of local and artisan cheeses, cured meats  
grilled vegetables, rustic breads, olives  
9 dollars per person

#### **Fruit & Cheese**

artisan cheeses, seasonal fruit, assorted crackers

#### **Colossal Shrimp Cocktail Tower: 2 pieces per guest**

horseradish cocktail sauce

**-\$72.50 continued-**

## **Appetizers**

(select two)

### **Almond Crusted Goat Cheese**

grilled crostini, bing cherry compote, baby watercress

### **Maryland Crab Cake**

chipotle aioli, mango-pineapple salsa  
micro-cilantro

### **Hoisin Marinated Grilled Shrimp**

asian vegetable noodle salad  
sesame citrus sauce

### **Coconut, Chicken and Lemongrass Soup**

Scallions

### **Ahi Tuna Sashimi**

pickled cucumber salad and spicy mustard

### **Butternut Squash Ravioli**

Roasted chestnuts, golden raisins  
Brown butter sage sauce

## **Salads**

(select two)

### **Leaves of Young Romaine with Caesar Dressing**

garlic croutons

### **Seasonal Salad**

### **Max's Chopped Salad**

Gorgonzola

### **Hand Gathered California Field Greens**

sherry mustard seed vinaigrette

**-\$72.50 continued-**

## **Entrees**

(select three)

### **The “New” Steak A La Max**

potato “tots”, grilled onion, arugula

### **Rosemary Braised Lamb Shank**

ginger-carrot puree, forest mushrooms, roasted sunchoke, sautéed spinach  
braising jus

### **Max-a-Penne**

oak grilled chicken, plum tomatoes, escarole, extra virgin olive oil and shaved grana padano

### **Nova Scotia Organic Salmon A La Plancha**

forest mushroom faro, asparagus, artichokes  
pine nuts, fennel, cured lemons  
parmesan broth

### **Grilled New York Sirloin**

horseradish creamed spinach, potato “tots”  
red wine jus

### **Seared Jumbo Sea Scallops**

celery root potato puree, roasted brussels sprouts, sous vide baby carrots  
chantrelle mushrooms, pomegranate reduction

### **Sous Vide Filet Mignon**

potato risotto, asparagus  
thyme jus

### **Roasted Block Island Swordfish**

sweet potato gnocchi, saffron scented endive, crispy haricot verts  
orange beurre blanc

### **Molasses Brined Roasted Murray’s Chicken**

butternut squash spaetzle, swiss chard, cipollini onions  
apple cider jus

**-\$72.50 continued-**

**Desserts**

(select two)

**Ciao Bella Ice Creams & Sorbets**

**Cheesecake**

raspberry coulis

**Littel Acres Apple Tart**

caramel ice cream

**Seasonal Berries**

biscotti

**Classic Crème Brulee**

fresh fruit

**Chocolate Decadence**

chocolate sauce, chantilly cream

**Chef's Seasonal Fruit or Chocolate Souffle**

crème anglaise

**Chocolate Chip Ice Cream Cake**

candied macadamia nut

**Chocolate Crepes with White Chocolate Mousse**

crème anglaise