



THANKSGIVING 2020

The best meals are the ones you don't have to worry about. This Thanksgiving, let Max Catering & Events handle it all. We'll provide the turkey and all the trimmings. Just relax, spend time with family, and enjoy.

All turkeys are brined and seasoned with fresh herbs, garlic, and sea salt.

OPTION ONE

MURRAY'S ALL-NATURAL WHOLE TURKEY DINNER

6-8 guests (approximately 12-14 lbs.) - \$199

12-16 guests (approximately 20-22 lbs.) - \$329

Also Available Raw – tied & packed in a roasting pan on a bed of fresh vegetables

OPTION TWO

MURRAY'S ALL-NATURAL SLICED TURKEY DINNER

6-8 guests - \$210

12-16 guests - \$339

OPTION THREE

MURRAY'S ALL-NATURAL SLICED ALL WHITE MEAT TURKEY DINNER

6-8 guests - \$225

12-16 guests - \$349

NEW THIS YEAR

PRIME RIB

Brined, seasoned, and ready to roast

Half (6-8 guests) - \$249

Whole (12-16 guests) - \$399

[Also available a la carte - \$125 (6-8 people) / \$225 (12-16 people)]

Gluten Free / Dairy Free / Soy Free

DINNER FOR 6-8 GUESTS INCLUDES:

1 pint pan gravy

1 pint fresh cranberry sauce

2 quarts classic New England Stuffing (with sourdough bread, herbs, onion)

3 Family Shares (2 quarts each)

1 dozen Cheddar Cheese "Pull-Apart" Dinner Rolls

1 Whole Baked Pie (apple crumb, chocolate bourbon pecan, or spiced pumpkin)

DINNER FOR 12-16 GUESTS INCLUDES:

2 pints pan gravy

2 pints fresh cranberry Sauce

3 quarts classic New England Stuffing

3 Family Shares (3 quarts each)

2 dozen Cheddar Cheese "Pull-Apart" Dinner Rolls

2 Whole Baked Pies

A LA CARTE APPETIZERS

Raw Baby Heirloom Crudités - \$15 (GF | DF)

Arethusa Camembert with fig-quince jam, candied pecans, herbed focaccia crostini (serves 6-8) - \$50

Spinach Artichoke Parmesan Dip w/ herbed focaccia crostini (serves 6-8) - \$30 (Dip is GF)

Shrimp Cocktail w/ classic cocktail sauce & key lime mustard - \$30/dozen

Stuffed Baby Bella Mushrooms w/ chorizo, asiago, & brioche breadcrumbs - \$20/dozen

Artisanal Cheese Board - Local cheeses, grapes, nuts, dried fruit, crackers (serves 6-8) - \$50

Artisanal Charcuterie Board - Cured meats, olives, cherry mostarda, dried fruit (serves 6-8) - \$70

A LA CARTE FAMILY SHARES

- Green Thumb Farms Creamy Mashed Potatoes - \$15/quart (GF)
- Baby Greens Salad - \$18 (serves 6-8) (GF | DF)
- Brown Sugar Sweet Potato Apple Hash - \$18/quart (GF)
- "The Farm" Roasted Butternut Squash Soup - \$12/quart (GF)
- Melted Melinda Mae Mac & Cheese - \$18/quart
- Chili/Cumin-Spiced Nuts - \$15/quart (GF | DF)
- Baby Kale Salad (serves 6-8) - \$18 GF
- Shallot, Pearl Onion, & Gruyere Casserole - \$18/quart
- Cheddar Pull-Apart Dinner Rolls - \$16/dozen
- Fresh Baked Zucchini-Walnut Bread - \$12/loaf
- Slow-Braised All-Natural Short Ribs (serves 6-8) - \$70 (GF | DF)
- Classic New England Stuffing - \$15/quart
- Skillet Sausage & Herb Stuffing - \$18/quart
- Fresh Cranberry-Orange Zest Sauce - \$9/pint (GF | DF)
- Rosemary Red Wine Gravy \$8/pint (GF)
- Green Bean Casserole w/ Mushroom Cream & Crispy Onion - \$18/quart
- Roasted Brussels Sprouts w/ Pancetta & Shallots - \$18/quart (GF | DF)
- Honey-Orange-Cumin-Glazed Baby Carrots - \$18/quart (GF)

PIES

\$30 each

- Fresh Baked Blue Hills Orchard Macoun Apple Crumb Pie
- Chocolate Bourbon Pecan Pie
- Spiced Pumpkin Pie

*GF = Gluten Free

* DF = Dairy Free

[menu subject to change]

WINE - RED

MAX FAMILY RESERVE NAPA VALLEY CUVÉE, 2016, NAPA

Retail price - \$24 / 1 bottle
\$21.60 each with 6 bottle purchase
\$20.40 each with 12 bottle purchase

FERRARI-CARANO PINOT NOIR, 2017, ANDERSON VALLEY

Retail price - \$34 / 1 bottle
\$30.60 each per 6 bottle purchase
\$28.90 each per 12 bottle purchase

DROUHIN BEAUJOLAIS MORGON HOSPICE DE BELLEVILLE, 2017, BURGUNDY

Retail price - \$22.50 / 1 bottle
\$20.25 each per 6 bottle purchase
\$19.13 each per 12 bottle purchase

TRIO OF REDS PACKS

1 bottle each of the above Red wines
\$72.45 per Trio of Reds Pack

WINE - WHITE

MAX FAMILY RESERVE CHARDONNAY, 2018, SONOMA COUNTY

Retail price - \$20 / 1 bottle
\$18 each per 6 bottle purchase
\$16.50 each per 12 bottle purchase

A TO Z RIESLING, 2019, OREGON

Retail price - \$19.50 / 1 bottle
\$17.55 each per 6 bottle purchase
\$16.58 each per 12 bottle purchase

ANDREAS DIEHL, GEWÜRZTRAMINER KABINETT, 2019, GERMANY

Retail price - \$18.00 / 1 bottle
\$16.20 each per 6 bottle purchase
\$15.30 each per 12 bottle purchase

TRIO OF WHITES PACK

1 bottle each of the above White wines
\$51.75 per Trio of Whites Pack

WINE - ROSÉ

JEAN-LUC COLOMBO ROSÉ, 2019, PROVENCE

Retail price - \$18.00 / 1 bottle
\$16.20 each per 6 bottle purchase
\$15.30 each per 12 bottle purchase

WINE - SPARKLING

PRIMATERRA PROSECCO, NV, ITALY

Retail price - \$17.00 / 1 bottle
\$15.30 each per 6 bottle purchase
\$14.45 each per 12 bottle purchase

PARES BALTAS CAVA ROSE, NV, SPAIN

Retail price - \$21 / 1 bottle
\$18.90 each per 6 bottle purchase
\$17.85 each per 12 bottle purchase

LAURENT-PERRIER CHAMPAGNE BRUT, NV, FRANCE (375ML)

Retail price - \$24.50 / 1 bottle
\$22.05 each per 6 bottle purchase
\$20.83 each per 12 bottle purchase

TRIO OF SPARKLERS PACK

1 bottle each of the above sparkling wines
\$56.25 / Sparkling Trio pack

*For larger quantity purchases or to enquire about other wines of interest for your holiday needs,
please contact Brian Mitchell at bmitchell@mrgct.com*

HOLIDAY COCKTAIL KITS

BOURBON THYME CIDER COCKTAIL KIT

Bak's Apple Cider / Elijah Craig Small Batch Bourbon / Bottle of Club Soda
Max's Holiday Thyme Simple Syrup / 1 Fuji Apple, thinly sliced / Thyme sprigs
\$34 per kit (each kit makes 4-6 drinks)

MAX'S NEGRONI KIT

Pre-Batched and ready to drink (*just add ice*) with premium ingredients, including Berkshire Mountain's Greylock Gin, Carpano Antica Vermouth and Cappelletti Aperitivo Il Specialino.

Two sizes available:

\$36 per 4-6 drink kit

(includes 1 orange, plus a peeler to make professional style fruit swaths)

\$68 per 8-12 drink kit

(includes 2 oranges and a peeler to make professional style fruit swaths)

POMEGRANATE STORM KIT

Brugal Anejo Rum / Element Shrub Blood Orange Saffron
Max's Pomegranate Molasses Syrup / Hosmer Mountain Extreme Ginger Beer
\$44 per kit (makes 6-8 drinks)

If ordering wines or cocktails, the person(s) picking up or receiving orders must be 21 or over.

**ORDERS MUST BE IN BY
FRIDAY, NOVEMBER 20 AT 12PM**

DELIVERY & PICK UP INFORMATION

DELIVERY: WEDNESDAY NOVEMBER 25

*Within 25 miles of Hartford for \$50
Approximately 1PM-5PM*

PICK UP: WEDNESDAY NOVEMBER 25

Max Burger, West Hartford: 9AM-12PM or 2PM-5PM

Max Fish, Glastonbury, CT: 2PM-5PM

Max Tavern, Springfield, MA: 2PM-5PM

FOR MORE INFORMATION AND TO PLACE ORDERS

VISIT MAX TO GO @
maxrestaurantgroup.com/maxtogo
or call 860.566.8366