



MAX



CATERING
& EVENTS

MAX CATERING MENUS

For everything from a Chef to Farm dinner on a Family Farm to an intimate home gathering, Max Catering & Events offers a seamless and stylish experience inspired by Chefs' Scott Miller and Steve Michalewicz's style of accessible contemporary cuisine and flawless execution.

Our offerings range from on-premises events at each of our exclusive properties including The Bushnell Theater and The Naismith Basketball Hall of Fame to full-service catering at the location of your choice. Max Catering will handle your event with an extraordinary touch. Our team and catering packages offer innovative event planning opportunities that will leave your guests with a sense of the unforgettable. We have an uncompromising commitment to quality, service, style and cuisine.

We use the freshest and highest quality ingredients and maintain the highest possible service standards, which sets the foundation for our broad yet flexible dinner packages. Whether your event requires a plated meal or chef attended stations, our innovative flair and exceptional service will act as the centerpiece of your event.

ALL DAY MEETING

twenty two dollars per person

MORNING REFRESHMENT BREAK

dark roast coffee | decaffeinated coffee | herbal teas | juices

SEASONAL CUT FRUIT

SWEET PASTRIES

breakfast breads | mini muffins | croissants

PARFAITS

fresh fruit & berries | granola and yogurt



MID-MORNING REFRESHMENT BREAK

dark roast coffee | decaffeinated coffee | herbal teas | soft drinks | mineral waters

CHIPS & DIPS

cumin pita crisp | seeded flat bread | papadum |
artichoke dip | white bean-herb spread | eggplant caponata

SAVORY & SWEET TREATS

chocolates | snack mix | nuts | candies

AFTERNOON REFRESHMENT BREAK

dark roast coffee | decaffeinated coffee | herbal teas | soft drinks | mineral waters