



# 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.

# BUTLERED HORS D'OEUVRES

CHOOSE 5 – sixteen dollars per person

## BEEF | PORK | LAMB

**KUROBUTO PORK MEATBALLS**  
sugarcane | lemongrass | gochujang

**MINI LOADED BAKED POTATOES**  
cheese curds | short ribs

**GRILLED ANJOU PEAR**  
prosciutto | local goat cheese

**OPEN FACED SEPE FARM LAMB & FETA BURGERS**  
cucumber | yogurt | za'atar

**BEEF TENDERLOIN SATAY**  
spicy peanut sauce

**SHORT RIB AND MASHED POTATO BITE**  
Twelve hours pan gravy

**MINI STEAK ALA MAX**  
gorgonzola dolce | garlic crostini

**BROAD BROOK BEEF SLIDERS**  
lettuce | tomato | MAX sauce

**CONEY ISLAND FRANK**  
brewtus maximus mustard

**VEAL & RICOTTA MEATBALLS**  
tomato nage | shaved aged cheese

**LAMB LOLLIPOPS**  
spiced tzatziki | mint

## POULTRY

**CHICKEN & WAFFLES**  
savory waffles | peach sriracha jam

**SMOKED DUCK**  
fig | maytag blue | crostini

**CHICKEN LIVER PATE**  
beet deviled egg | crispy chicken skin

**"BUFFALO" CHICKEN**  
dehydrated blue cheese | celeriac

**COCONUT CRUSTED CHICKEN**  
pineapple curry sauce

**CHICKEN PARMESAN**  
sundried tomato fonduta

**LEMONGRASS CHICKEN SATAY**  
nuoc cham sauce



# BUTLERED HORS D'OEUVRES

CHOOSE 5 – sixteen dollars per person

## SEAFOOD

**MINI LOBSTER POT PIES**  
savory tart shell

**ROYAL RED SHRIMP SUMMER ROLLS**  
peanut dipping sauce

**SALMON GRAVLAX**  
blini | crème fraîche | caviar

**PRETZEL CRUSTED CRAB BITES**  
pickled mustard seed

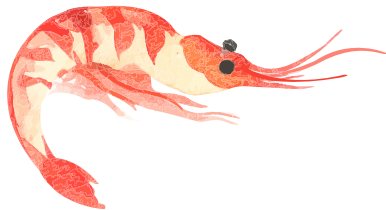
**TEQUILA MARINATED SHRIMP**  
chipotle sauce | cilantro

**MALIBU SHRIMP**  
Coconut crust | mango mojo

**LOBSTER MAC & CHEESE TARTLET**  
truffle essence

**MINI TUNA TACO**  
mango jalapeno salsa

**SCALLOPS NOT WRAPPED IN BACON**  
Seared Stonington Scallop | Braised Pork Belly



## VEGETARIAN

**PARSNIP & ROASTED PEAR SOUP**  
gorgonzola fritter

**CHINATOWN EDAMAME DUMPLING**  
mustard shoyu

**TRUFFLE POTATO CROQUETTE**  
black truffle & mushroom jam

**CRISPY CORN CAKE**  
chilis | crema | queso fresco | cilantro

**MELVILLE CHEESE & SOUR CHERRY PURSE**  
brick dough | pistachio honey

**NAPA CABBAGE & CARROT SPRING ROLL**  
sweet chili sauce

**MAC & CHEESE TARTLET**  
truffle | savory tart shell

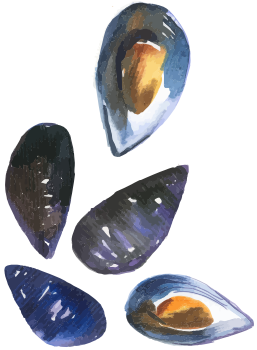
**SPINACH AND FETA EN CROUTE**  
brick dough

**HAND FORAGED MUSHROOM CROSTINI**  
oak leaf dairy goat cheese | saba



# COCKTAIL HOUR

à la carte



**FARM 2 TABLE**- fifteen dollars per person

**NEW ENGLAND CHEESE BOARD**- soft, semi soft & rind cheese | seasonal fruit | baguette | bread sticks | crackers

**CROSTINI**- artichoke | white bean-herb | eggplant caponata

**FARMER'S MARKET CRUDITÉS**- assortment of available vegetables | seasonal dips

**OYSTER BAR**- twenty-five dollars per person

**EAST AND WEST COAST OYSTERS**- traditional mignonette | cocktail sauce

**LITTLE NECK CLAMS**- green chili & lime house sauce

**SNOW CRAB CLAWS**- old bay aioli

**JUMBO SHRIMP COCKTAIL**- key lime mustard sauce

**TAYLOR BAY SCALLOPS**- lemongrass aioli | jalapeno masago

**NEW ENGLAND CLAM CHOWDER**- local quahog clams | bacon | oyster crackers

**SEAWEED SALAD | CALAMARI SALAD**

# COCKTAIL HOUR

à la carte

**SHRIMP COCKTAIL DISPLAY**- twelve dollars per person  
horseradish cocktail sauce | key lime mustard sauce

**DIM SUM**- fourteen dollars per person  
shrimp har gow | chicken shumai | edamame potsticker  
cucumber ginger salad | chilled soba noodles



**FONDUE BAR**- twelve dollars per person  
gorgonzola cheese & beer cheese fondue | artisan breads |  
cottage fries | sliced fruit | vegetable crudité | pretzels

**LIGURIA TABLE**- seventeen dollars per person  
thinly sliced cured Italian meats | domestic and imported cheeses |  
giardinera vegetables | marinated artichokes | kalamata olives

**JAPANESE SUSHI BAR**- twenty two dollars per person  
nigiri & maki sushi | sashimi | traditional accompaniments

**STREET TACOS**- nineteen dollars per person  
CARNITAS (PORK)- smoked poblano salsa | cilantro | lime  
SHORT RIB - piquillo relish | pickled red onion  
CHICKEN - jicama & radish slaw  
SHRIMP or Smoked Tofu - pico de gallo | avocado crema

**KEBABS (CHOOSE 3 PROTEINS)** - twenty two dollars per person

**PROTEINS: BEEF | CHICKEN | SHRIMP | TOFU**  
**STYLES:**

INDIAN | garam masala curry  
THAI | peanut sauce | mint  
AMERICAN BBQ | smoke & spice  
GREEK | za'atar spice | yogurt  
JAPANESE | teriyaki | sesame  
Traditional Accompaniments

**NEW YORK DELI STATION**- eighteen dollars per person  
hand carved corned beef & pastrami | rye & pumpernickel bread | sauerkraut |  
spicy mustard | yellow mustard | potato knish | kosher sour & kosher dill pickle

# CRAFT BAR

## COFFEE AND TEA

three dollars per person for the first hour | one dollar per person each hour after

freshly brewed dark roast and decaffeinated coffee  
herbal teas

## BOTTLED BEVERAGES

four dollars per person for the first hour | one dollar per person each hour after

carbonated beverages  
bottled water

## BEER | WINE | SODA

ten dollars per person for the first hour | two dollars per person each hour after

domestic, imported and craft beer  
hand selected wines  
assorted carbonated beverages  
sparkling and still water

## PREMIUM OPEN

fourteen dollars per person for the first hour | two dollars per person each hour after

selections of premium liquors  
imported, domestic and craft beers  
hand selected wines  
assorted carbonated beverages  
bottled water

## TOP SHELF OPEN

sixteen dollars per person for the first hour | three dollars per person each hour after

top shelf & premium liquors  
domestic, imported and craft beer  
hand selected wines  
house champagne  
assorted carbonated beverages  
sparkling and still water

All food station pricing includes one hour of service. • All menu pricing is designed for a minimum of 25 guests.

