



# MAX



CATERING  
& EVENTS

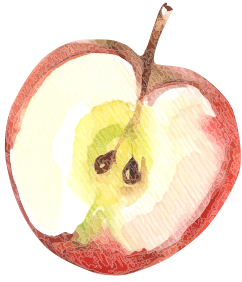
## MAX CATERING MENUS

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.

# BREAKFAST



**EYE OPENER**- twelve dollars per person

**MORNING BEVERAGES**

dark roast coffee | decaffeinated coffee | herbal teas | juices

**BASKETS OF HOMEMADE BREAKFAST BREADS**

sweet butter | preserves

**SEASONAL CUT FRUIT**

**HEART HEALTHY** - fourteen dollars per person

**MORNING BEVERAGES**

dark roast coffee | decaffeinated coffee | herbal teas | juices

**BASKETS OF HOMEMADE BREAKFAST BREADS AND BAGELS**

sweet butter | preserves | cream cheese

**PURE LOVE GRANOLA AND GREEK YOGURT**

**WHOLE GRAIN BOXED CEREALS**

skim & whole milk

**SEASONAL FRUIT AND SEASONAL BERRIES**

# BREAKFAST

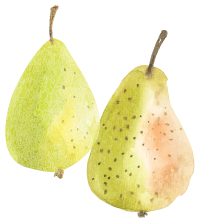
**RISE & SHINE**- twenty dollars per person

**MORNING BEVERAGES**

dark roast coffee | decaffeinated coffee | herbal teas | juices

**BASKETS OF HOMEMADE BREAKFAST BREADS**

sweet butter | preserves



**NEW YORK STYLE BAGELS**

cream cheese | spreads

**SCRAMBLED EGGS**

fine herbs

**YUKON GOLD POTATO HASH**

**CHICKEN APPLE SAUSAGE**

**SEASONAL WARM FRUIT CRISP**

pure love granola

**FRESH CUT SEASONAL FRUIT**

**OMELETTE STATION**- sixteen dollars per person

station enhancement

**LOCAL FARM EGGS**

egg whites

**IMPORTED | DOMESTIC CHEESE**

shredded aged cheddar | crumbled local goat cheese | new haven mozzarella

**VEGETABLES & GREENS**

mushrooms | spinach | onions | peppers | basil | tomato | broccoli

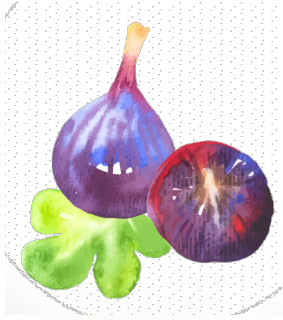
**MEATS**

country ham | ground sausage | bacon



# BRUNCH

thirty four dollars per person



## MORNING BEVERAGES

dark roast coffee | decaffeinated coffee | herbal teas | juices

## FRESH SEASONAL FRUIT

## PURE LOVE GRANOLA | GREEK YOGURT

## BASKETS OF HOMEMADE BREAKFAST BREADS

sweet butter | preserves

## CHICKEN APPLE SAUSAGE

## CHALLAH FRENCH TOAST

sweet honey butter | vermont maple syrup

## SCRAMBLED EGGS

fine herbs

## SMOKED SALMON PLATTER

capers | red onion | tomato | chopped egg | bagel crisps

## MAX'S TRADITIONAL CAESAR SALAD

hand cut garlic croutons | parmigiano reggiano

## HERB RUBBED CHICKEN BREAST

quinoa salad | citrus emulsion