



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.

PLATED DESSERTS

DESSERT COURSE

VANILLA BEAN CRÈME BRÛLÉE

citrus | biscotti

VALRHONA CHOCOLATE MOUSSE CAKE

chocolate shavings | caramel sauce

ARTISAN CHEESE FAMILY STYLE PLATTER

preserved walnuts | fig paste

KEY LIME TART

lemon yogurt | tart cherries

WINTER HARVEST CARROT CAKE

spiced mascarpone

RICOTTA CHEESECAKE

blood orange | pomegranate

LEMON POUND CAKE

strawberry - fennel compote | mascarpone

LEMON TART

lemon yogurt | blueberry

STRAWBERRY & FIG CROSTADA

fig gelato

PEACH COBBLER

ginger | sweet cream gelato



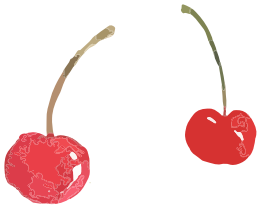
DESSERT STATIONS

à la carte

All dessert stations include coffee, decaffeinated coffee, herbal teas

MINI DESSERT DISPLAY - twelve dollars per person

macaron | mini tarts | cake pops | eclairs | cream puffs | cheese cake bite



S'MORES BAR- twelve dollars per person

flavored & traditional marshmallows | assorted chocolate bars | graham crackers

GELATO BAR- eighteen dollars per person

gelatos: vanilla bean | chocolate | caramelized banana | seasonal flavor | sorbet
toppings: hot fudge | caramel | cookie crumbles | mini candy

CHOCOLATE COVERED STATION- fifteen dollars per person

malt balls | pretzels | espresso beans | toffee | pineapple | strawberries



CANDY BAR- fourteen dollars per person

lollipops | rock candy on a stick | gummy bears | M&Ms |
chocolate malt balls | gumballs | twizzlers | jelly bellies | mini peanut butter cups |

other candy available