



# 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.

# LUNCH

## **LIGHT FARE LUNCH**- twenty five dollars per person

Lighter fare lunch includes bread service, choice of one entrée salad and a plated dessert



### **MAX'S CHOPPED CHICKEN SALAD**

grilled chicken | crumbled gorgonzola cheese | sherry vinaigrette

### **KALE & SHRIMP CAESAR SALAD**

roasted shrimp local kale | white anchovy | garlic | parmesan tuile

### **MAX'S TUSCAN CHICKEN SALAD**

roasted chicken kalamata olives | roasted garlic | fresh mozzarella

### **SCALLOP WALDORF SALAD**

seared scallops crumbled gorgonzola cheese | candied walnuts | apple cider vinaigrette

### **ARUGULA & SALMON SALAD**

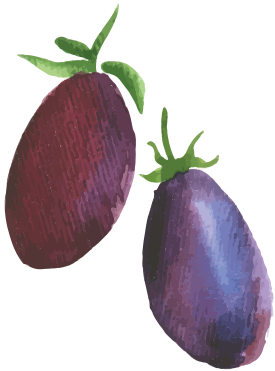
wood fired salmon | shaved fennel | cracked black pepper | lemon vinaigrette

### **YELLOWFIN TUNA NIÇOISE**

seared tuna | field greens | roasted potatoes | olive | egg | beans | anchovy | tomato | herb vinaigrette

### **STEAK & WEDGE SALAD**

sliced sirloin | baby iceberg lettuce | tomatoes | gorgonzola | buttermilk chive dressing



# LUNCH

**ARTISANAL SANDWICH STATION** - twenty-two dollars per person

**CHICKEN CAESAR SALAD WRAP**

garlic croutons | romaine | parmesan cheese



**HOUSE BRINED TURKEY BREAST**

bacon | lettuce | tomato | dijon mustard

**SLOW ROASTED CHICKEN**

swiss | avocado | roasted garlic aioli | bibb lettuce

**HOUSE ROASTED BEEF**

roasted red peppers | arugula | horseradish aioli

**GRILLED VEGETABLES**

fresh mozzarella | olive tapenade

**HAND GATHERED FARM GREENS**

sherry vinaigrette | shaved fennel

**CHEFS DAILY SOUP CREATION**

**KETTLE CHIPS**

**DESSERT**

seasonal fruit | cookies | bars

# LUNCH

**SIGNATURE LUNCH STATION**- twenty-eight dollars per person

**TRADITIONAL CAESAR SALAD**

garlic croutons | parmesan cheese | classic caesar dressing

**HAND GATHERED FIELD GREEN SALAD**

sherry vinaigrette | radish

**HERB RUBBED CHICKEN BREAST**

quinoa salad | citrus emulsion



**WOOD FIRED MAPLE CURED SALMON**

wilted bitter greens | brown sugar mustard seed compote

**TUSCAN POTATOES**

oven roasted potatoes | garlic | evoo | rosemary | sea salt

**ROASTED SEASONAL VEGETABLES**

**FRESHLY BAKED ASSORTED DINNER ROLLS**

chilled butter | olive oil | sea salt

**DESSERT**

cookies | brownies | mini sweets

# PLATED - SPRING

**PLATED LUNCHEON PRICE:** forty dollars per guest with selections made five days prior to event,  
fifty dollars per guest when selections are ordered at the table

**PLATED DINNER PRICE:** sixty dollars per guest with selections made five days prior to event,  
seventy dollars per guest when selections are ordered at the table

**HOW IT WORKS:** Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)  
•Duo plates available •Additional courses may be added

## FIRST COURSE

### SPRING PEA SOUP

pea tendrils | prosciutto crisp | crème fraîche

### SCOTTISH SALMON CRUDO

green almond | wild spring onion

### CRAB TOAST

fennel | lemon aioli | baguette

### GOAT CHEESE RAVIOLI

ramp butter | fiddlehead ferns

### GRILLED ASPARAGUS

poached farm egg | pumpernickel crumbs

### RICOTTA CANNELONI

hand dug carrots | peas and their greens

### HAND GATHERED SPRING GREENS

rhubarb vinaigrette | goat cheese

## ENTREE COURSE

### BRICK PRESSED ALL NATURAL CHICKEN

farro | artichokes | herb salad

### PORCHETTA

spring vegetables | watercress

### DEGUSTATION OF SPRING LAMB

eggplant | harissa | green garbanzo beans

### SCOTTISH SALMON

green garlic risotto | fava beans | radish | brown butter

### SEA BASS

fiddlehead ferns | fingerlings | chive

### ROASTED TENDERLOIN OF BEEF

spring vegetable pot pie

### HAND MADE PAPPARDELLE

asparagus | ramps | morels



# PLATED - SUMMER

**PLATED LUNCHEON PRICE:** forty dollars per guest with selections made five days prior to event,  
fifty dollars per guest when selections are ordered at the table

**PLATED DINNER PRICE:** sixty dollars per guest with selections made five days prior to event,  
seventy dollars per guest when selections are ordered at the table

**HOW IT WORKS:** Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)  
•Duo plates available •Additional courses may be added

## FIRST COURSE

### CHILLED TOMATO AND CUCUMBER GAZPACHO

olive oil | almonds

### ROYAL RED SHRIMP CEVICHE

plantain | cilantro

### LOBSTER & CORN CAKE

shellfish emulsion | herb salad  
hbc crouton | torn basil | cucumber

### WATERMELON & FETA SALAD

shaved fennel | arugula

### LIUZZI BROTHERS BURRATA CHEESE

peaches | sour cherries | saba

### FARMERS MARKET SALAD

local greens & vegetables | tarragon vinaigrette

## ENTREE COURSE

### ROASTED ALL NATURAL CHICKEN

warm summer bean salad | pan jus

### PORK MILANESE

pickled peach & cherry relish | watercress

### NORTH ATLANTIC SWORDFISH

soft corn polenta | eggplant caponata

### SCOTTISH SALMON

zucchini noodles | fennel pollen

### MISO GLAZED SEA BASS

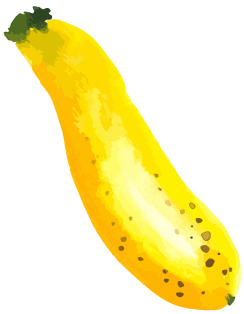
corn | bacon | black garlic

### ROASTED TENDERLOIN OF BEEF

summer vegetables en croute

### RICOTTA RAVIOLI

ratatouille | basil



# PLATED - AUTUMN & WINTER

**PLATED LUNCHEON PRICE:** forty dollars per guest with selections made five days prior to event, fifty dollars per guest when selections are ordered at the table

**PLATED DINNER PRICE:** sixty dollars per guest with selections made five days prior to event, seventy dollars per guest when selections are ordered at the table

**HOW IT WORKS:** Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)

•Duo plates available •Additional courses may be added

## FIRST COURSE

### WINTER SQUASH SOUP

spiced pepita seeds | pine cone syrup | crème fraîche

### YELLOWTAIL CRUDO

citrus | mustard shoyu | togarashi rice crispies | radish sprout

### MARYLAND CRAB CAKE

lemon tarragon tartar sauce | micro greens | sweet corn relish

### SWEET POTATO RAVIOLI

duck confit | truffle essence

### ROASTED BABY RED AND GOLDEN BEET SALAD

frisee | oak hill dairy goat cheese | toasted hazelnuts | banyuls

### LIUZZI BROTHERS BURRATA

butternut squash | pancetta | kale

### KALE CAESAR

local kale | white anchovy | garlic | parmesan tuile

## ENTREE COURSE

### BRICK PRESSED CHICKEN

brussels sprouts | bacon | sweet potato fingerlings | pan jus

### HONEY GLAZED DUCK BREAST

celeriac puree | baby root crop | huckleberry gastrique

### BRAISED BEEF SHORT RIB

soft goat cheese polenta | onion marmalade | braised carrots

### SCOTTISH SALMON

vadouvan | cauliflower | gold raisins | yogurt

### SEA BASS

miso | sea beans | mushrooms | edamame dumplings

### ROASTED TENDERLOIN OF BEEF

autumn root vegetable pot pie

### WILD MUSHROOM BOLOGNESE

porcini | oyster mushrooms | pappardelle



# 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





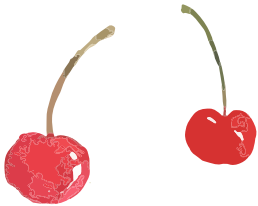
# DESSERT STATIONS

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\*\*

# 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.

