



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

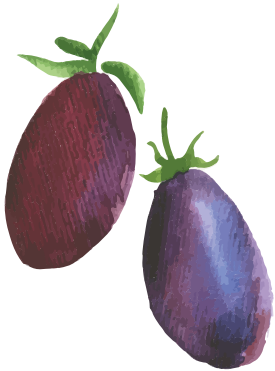
wood fired salmon | shaved fennel | cracked black pepper | lemon vinaigrette

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

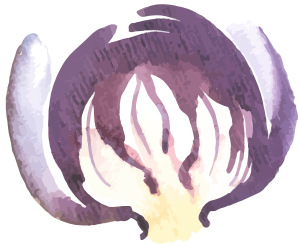


LUNCH

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 - 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

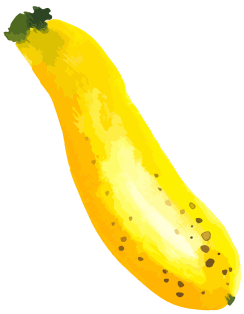
corn | bacon | black garlic

ROASTED TENDERLOIN OF BEEF

summer vegetables en croute

RICOTTA RAVIOLI

ratatouille | basil



PLATED 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.

