



# 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.

# RECEPTION

## CARVING BOARD- à la carte

**PORCHETTA**- eighteen dollars per person

roasted garlic jus | foccacia | whole grain mustard

**BEEF TENDERLOIN**- twenty two dollars per person

demi glace | grated horseradish slaw | garlic bread

**HOUSE BRINED TURKEY BREAST**- fourteen dollars per person

seasonal fruit mostarda | sundried tomato aioli | dinner rolls

**CEDAR PLANK SALMON**- fifteen dollars per person

dill yogurt | maple mustard seed compote | dinner rolls

**PIT HAM**- fourteen dollars per person

dijonnaise | bbq sauce | dinner rolls

**LEG OF LAMB**- nineteen dollars per person

mint pesto | lemon yogurt | pita

**PRIME RIB**- twenty four dollars per person

horseradish crema | au jus | garlic bread

**WHOLE ROASTED BERKSHIRE HOG**- sixteen dollars per person

Whiskey bbq sauce | soft dinner rolls

## ASIAN FUSION- twenty-eight dollars per person

**MISO SOUP**

the bridge tofu | kombu dashi

**NAPA CABBAGE SALAD**

jjicama | nuoc mam cham dressing

**VIETNAMESE BEEF & CHICKEN SATAY**

**CHINATOWN DUMPLINGS**

**PORK CHAR SUI | STEAMED BUNS**

pickled daikon | carrot

**KUROBUTO PORK MEATBALLS**

sugarcane | lemongrass | gochujang

**CHILLED SOBA NOODLES**

peanut vinaigrette

**WOK SEARED VEGETABLES**

citrus | soy | ginger

# RECEPTION



**SMOTHERED & COVERED** - thirty-eight dollars per person

**CREAMY CABBAGE COLE SLAW**

**WATERMELON SALAD**

feta cheese | pickled red onion | mint

**DEILED EGGS**

**BAKED MAC N' CHEESE**

**DRY RUB BABY BACK PORK RIBS**

**CHICKEN & WAFFLES**

herbed waffles | peach sriracha jam

**PULLED PORK SLIDERS**

red vegetable slaw | brioche bun

**JALAPENO CORN BREAD**

**CHOP HOUSE-** forty-five dollars per person

**BASKET OF FRESH BAKED BREADS**

ciabatta | foccacia | rolls | bread sticks | olive oil | butter | sea salt

**MAX SALAD**

field greens | radish | sherry vinaigrette

**BLT WEDGE SALAD**

baby iceberg lettuce | tomatoes | gorgonzola | buttermilk chive dressing

**MINIATURE RED BLISS BAKED POTATOES**

olive oil & sea salt roasted | garlic cream | bacon | chives

**CLASSIC CREAMED SPINACH**

béchamel | local cheeses

**GRILLED ASPARAGUS**

sea salt | lemon | pangrattato

**CARVED RIB EYE STEAK**

baguettes | horseradish dijon sauce | peter luger's steak sauce



# RECEPTION

**TAILGATE-** thirty-five dollars per person



**ALL NATURAL BEEF BURGER SLIDER**

aged cheddar | caramelized onion | max sauce

**YELLOWFIN TUNA BURGER SLIDER**

house kimchee | gochujang aioli

**FREE RANGE TURKEY BURGER SLIDER**

watercress | confit tomato

**HOUSE SMOKED BUFFALO WINGS**

pickled celery and carrot | blue cheese

**TEXAS LONGHORN CHILI**

crispy tortillas | aged cheddar | brewtus maximus ale

**RED VEGGIE SLAW**

beets | cabbage | radicchio | apple | honey caraway vinaigrette

**MAX SALAD**

field greens | radish | sherry vinaigrette

**TUSCAN-** thirty-nine dollars per person

**BASKET OF FRESH BAKED BREADS**

ciabatta | focaccia | rolls | bread sticks | olive oil | butter | sea salt

**ARUGULA SALAD**

shaved fennel | cracked black pepper |  
grana padano cheese | lemon vinaigrette

**ANTIPASTO**

sliced italian meats | domestic & imported cheeses |  
marinated & grilled vegetables | olives

**RIGATONI**

grana padano cheese | basil rags | olive oil | marinara

**SUNDAY GRAVY**

braised short ribs | meatballs | italian sausage | tomato sugo

**BROCCOLLINI**

roasted garlic | chili flake

**TUSCAN POTATOES**

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



# 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 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



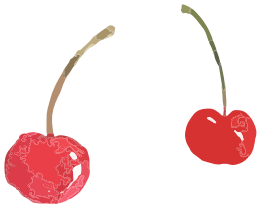
# DESSERT STATIONS

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.

