



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

jicama | 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 - 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

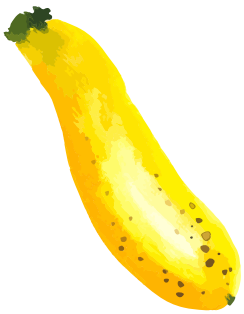
corn | bacon | black garlic

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



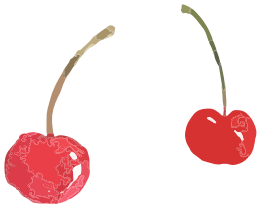
DESSERT STATIONS

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.

