



Private Dining

Facility Capacity

- The Back Room at Max Amore can accommodate up to 40 guests.
- Available for rental 7 days a week for both Lunch and Dinner
- The minimum to reserve this space is 15 Guests Sunday thru Thursday and 25 Guests Friday and Saturday

Parking

- Parking is easy and convenient in the spacious parking lot of Somerset Square

Payment

- Within 3 business days of booking the event a credit card is required to secure the reservation.
- In the event of a late cancellation, a charge of \$250.00 will be charged to your credit card. -
Full payment is due the day of your function, payable in cash, company check or credit card.
- We accept MasterCard, Visa, American Express, and Discover

Cost

- Selection of Lunch function starting at \$23.00 per guest
- Selection of dinner menus available starting at \$45.00 per guest
- Pricing for cocktail reception available upon request
- All beverages, ct sales tax (6.35%), and gratuity (18%) are additional
- menu selections are required one week prior to the event----
- all menu's subject to change----

Contact info:

For more information on menus, availability
or to book an event please contact
Jessica Stalmach
860-659-2819
jstalmach@maxamore.com

 **Lunch at Max Amore** 
\$23 Per Person

Primi

Cup of Minestrone Soup or Insalata Della Casa

Mainplate

(choice of two)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Melanzana Portafoglia

crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over spinach and tomato butter sauce

Insalate Toscana con Pollo

mixed greens, grilled chicken, fresh mozzarella, grape tomatoes, polenta croutons, roasted garlic, kalamata olives and balsamic vinagerette

Chicken Piccata

flour dusted milk soaked chicken breast, meyer lemon juice, caper berries, herbs, garlic mashed potatoes

Shrimp Scampi

linguini, red grape tomatoes, lemon, white wine butter sauce

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

milk chocolate and crème anglaise

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

 **Lunch at Max Amore** 
\$27 Per Person

Primi

Cup of Minestrone Soup or Insalata Della Casa

Mainplate

(choice of three)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Bistecca alla Max

broccoli rabe, garlic mashed potatoes, chianti jus

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Pan Seared Sea Scallops

roasted cauliflower, bacon scented balsamic onion, frisee, crisp potato gnocchi, lemon buro

Melanzana Portafoglia

crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over spinach and tomato butter sauce

Insalate Toscana con Pollo

mixed greens, grilled chicken, fresh mozzarella, grape tomatoes, polenta croutons, roasted garlic, kalamata olives and balsamic vinagerette

Chicken Piccata

flour dusted milk soaked chicken breast, meyer lemon juice, caper berries, herbs, garlic mashed potatoes

Shrimp Scampi

Linguini, red grape tomatoes, lemon, white wine butter sauce

Dessert



Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

milk chocolate and crème anglaise

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

 **Cocktail Reception at Max Amore** 
\$22.50 per person

Passed Hors D'oeuvres:

(choice of 3, continuously passed for 2 hours)

Warm pecan crusted goat cheese
balls

Mini crab cakes with caper aioli

Assorted bruscetta

Sausage and gorgonzola arrinchini

Fried cheese raviolis

Espresso BBQ chicken or beef
skewers

Prosciutto wrapped asparagus

Plated Appetizers

(choice of 1 stationary appetizer)

Fried calamari with dipping sauces

Antipasto: Assorted meats, cheese and salads

Assorted stone pies

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

Dinner Package Additions

Passed Hors D'oeuvres: A La Carte

Warm pecan crusted goat cheese balls \$16/dz.

Mini crab cakes with caper aioli \$32/dz.

Assorted bruschetta \$15/dz.

Sausage and gorgonzola arrinchini \$18/dz.

Fried cheese raviolis \$15/dz.

Espresso BBQ chicken or beef skewers \$20/dz.

Prosciutto wrapped asparagus \$20/dz.

Plated Appetizers: A La Carte

Fried calamari with dipping sauces \$16.95/Platter

Antipasto: Assorted meats, cheese and salads \$20/Platter

Assorted stone pies \$12.95/ea.

50pc Shrimp cocktail tower \$150.00

 **Dinner at Max Amore** 
\$45 Per Person

Appetizer

(choice of one)

House Made Meatballs

Spicy plum tomato sauce, garlic crostini

Wood Fired Shrimp

lemon dressed arugula, saba drizzle

Melanzana Portafoglio

crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over tomato butter sauce

Salad/Soup

(choice of two)

Della Casa

mixed greens and sherry vinaigrette

Classic Caesar

hearts of romaine, classic caesar dressing, focaccia croutons and grana parmigiano

Minestrone alla Genovese

pasta, cannellini beans and pesto

Mainplate

(choice of two)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Chicken Piccata

flour dusted milk soaked chicken breast, meyer lemon juice, caper berries, herbs, garlic mashed potatoes

Shrimp Scampi

Linguini, red grape tomatoes, lemon, white wine butter sauce

Dessert

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

milk chocolate and crème anglaise

Dinner at Max Amore

\$49 Per Person

Appetizer

(choice of two)

House Made Meatballs

Spicy plum tomato sauce, garlic crostini

Wood Fired Shrimp

lemon dressed arugula, saba drizzle

Melanzana Portafoglio

crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over tomato butter sauce

Salad/Soup

(choice of two)

Della Casa

mixed greens and sherry vinaigrette

Classic Caesar

hearts of romaine, classic caesar dressing, focaccia croutons and grana parmigiano

Minestrone alla Genovese

pasta, cannellini beans and pesto

Mainplate

(choice of three)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Bistecca alla Max

broccoli rabe, garlic mashed potatoes, chianti jus

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Chicken Piccata

flour dusted milk soaked chicken breast, meyer lemon juice, caper berries, herbs, garlic mashed potatoes

Shrimp Scampi

Linguini, red grape tomatoes, lemon, white wine butter sauce

Dessert

(choice of two)

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

milk chocolate and crème anglaise

Classic Cheesecake

fruit compote, biscotti

Dinner at Max Amore

\$55 Per Person

Stationed Appetizers for Family Style Cocktail Hour

(choice of one)

Fried Calamari Platters

Assorted Stone Pies

Antipasto Platters

Appetizer

(choice of two)

House Made Meatballs

spicy plum tomato sauce, garlic crostini

Wood Fired Shrimp

lemon dressed arugula, saba drizzle

Melanzana Portafoglio

crisp breaded eggplant layered with smoked mozzarella and oven dried tomatoes over tomato butter sauce

Max's Jumbo Lump Crab Cake

stone ground mustard aioli

Salad/Soup

(choice of two)

Della Casa

mixed greens and sherry vinaigrette

Classic Caesar

hearts of romaine, classic caesar dressing, focaccia croutons and grana parmigiano

Toscana

mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes, kalamata olives and balsamic vinaigrette

Minestrone alla Genovese

pasta, cannellini beans and pesto

Mainplate

(choice of three)

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil and grana parmigiano

Bistecca alla Max

broccoli rabe, garlic mashed potatoes, chianti jus

Wood Grilled Salmon

roasted yukon gold potatoes, escarole, sweet garlic cream

Pan Seared Sea Scallops

roasted cauliflower, bacon scented balsamic onion, frisee, crisp potato gnocchi, lemon buro

Filet Mignon

garlic mashed potatoes, asparagus, gorgonzola butter

Chicken Piccata

flour dusted milk soaked chicken breast, meyer lemon juice, caper berries, herbs, garlic mashed potatoes

Shrimp Scampi

Linguini, red grape tomatoes, lemon, white wine butter sauce

\$55.00 Menu (cont.)

Dessert

(choice of two)

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone and dusted with cocoa

Flourless Chocolate Cake

milk chocolate and crème anglaise

Classic Cheesecake

fruit compote, biscotti

Wine, drinks, coffee are charged upon consumption.
Menu price does not include 6.35% sales tax and 18% gratuity

Notes: