



“An uncompromising commitment to quality, service, style and cuisine.”

Detail of Events

From a business meeting to a five course wine dinner,
Max Downtown can accommodate your celebration.
We specialize in creating exceptional and memorable events through our fine food
as well as wine and professional, courteous staff.
Thank you for choosing Max Downtown for your special event, we look forward to
serving you.

Facility Capacity

- The Goodwin Room can accommodate up to 34 guests for a sit down function.
(minimum of 25 guests Sunday thru Thursday and 30 guests Friday and Saturday)
 - The Blue Room can accommodate up to 65 guests comfortably for a sit down function.
(minimum of 35 guests Sunday thru Thursday and 45 guests Friday and Saturday)
 - The Main Dining Room is available for weekend daytime events
(up to 200, perfect for a wedding or a shower)
- *A/V options and rentals are available. Please inquire when booking your event.*

Parking

- We offer valet parking directly in front of Max Downtown
Parking can be added to your master bill for \$10 per car
- We also offer validated parking in the city place garage after 5:00 p.m. we would be
happy to validate your guests' tickets for up to three hours of free parking.

Payment

A credit card is required to secure the reservation with the signed contract.
The balance of total charges is due the day of your function
Payable in cash, company check, or credit card.
We accept MasterCard, Visa, American Express, and Discover

Lunch Menu \$35 per guest

Salads (select two)

Leaves of Young Romaine with Caesar Dressing
garlic croutons

Max's Chopped Salad
crumbled gorgonzola

Hand Gathered California Field Greens
sherry mustard seed vinaigrette

Entrees (select two)

Organic Black Pearl Salmon a la Plancha
squash soubise, pearl onions, asparagus, herb oil

Grilled Prime Aged Hanger Steak
truffle french fries, thyme jus

Max-a-Penne
oak grilled chicken, plum tomatoes, escarole
extra virgin olive oil, shaved grana podano

Gary Craig's "Hollywood" Cobb Salad
grilled chicken, applewood smoked bacon, avocado
tomatoes, egg, gorgonzola, classic dressing

Desserts (select two)

Cold Fusion Ice Creams & Sorbets
chef's selection

Max's Classic Cheesecake
raspberry coulis

Classic Crème Brulee
fresh fruit

Chocolate Marquis Cake
ganache

Lunch Menu \$45 per guest

Salads (select two)

Leaves of Young Romaine with Caesar Dressing
garlic croutons

Hand Gathered California Field Greens
sherry mustard seed vinaigrette

Max's Chopped Salad
crumbled gorgonzola

Soup of the Day

Wok Seared Ahi Tuna Sashimi
pickled cucumber and daikon salad, spicy mustard

Entrees (select three)

Grilled New York Sirloin
truffle fries and thyme jus

Organic Black Pearl Salmon a la Plancha
squash soubise, pearl onions, asparagus, herb oil

Grilled Prime Hanger Steak
truffle fries and thyme jus

Max-a-Penne
oak grilled chicken, plum tomatoes, escarole, extra virgin olive oil, shaved grana podano

Pan Seared Jumbo Sea Scallops
meyer lemon risotto, english peas, asparagus tips, herb puree

Gary Craig's "Hollywood" Cobb Salad
grilled chicken, applewood smoked bacon, avocado, tomatoes, egg, gorgonzola, classic dressing

Desserts (select two)

Chocolate Marquis Cake
ganache

Cold Fusion Ice Creams & Sorbets
chef's selection

Max's Classic Cheesecake
raspberry coulis

Classic Crème Brulee
fresh fruit

Chocolate Decadance
ganache

Assorted Fresh Fruit
seasonal

Cocktail Reception

Starting at \$35 per guest

Hors D'oeuvres Suggestions:

Seared Sirloin Gourgere arugula, horseradish aioli	Max Label Dry Aged Burger Sliders cave aged cheddar, charred onion aioli
Ahi Tuna Tartare Spoon? Taco?	Soft Boiled Quail Egg assorted salts
Soup of the Day Shooter seasonal	Smoked Salmon Potato Latke crème fraiche, osetra
Housemade Lamb Meatball tzaziki sauce	Mini Steak A La Max sirloin, gorgonzola, balsamic
Coney Island Beef Franks R&R sauce	Crispy Risotto Fritter housemade red sauce
Miniature Crab Cake tabasco aioli	Grilled Housemade Flatbread seasonal
Braised Short Rib Stuffed Mushroom horseradish cream	Greek Salad Brochette cucumber, kalamata olive, feta cherry tomato, oregano vinaigrette
Wasabi Marinated Shrimp Cocktail ginger scallion dipping sauce	Pretzel Crusted Scallop honey mustard sauce
Buffalo Chicken Meatball classic blue cheese	Mini Grilled Lamb Lollipop port wine cherry sauce

Cocktail reception

Includes a selection of 5 continuously butlered
hors d'oeuvres for a two hour cocktail reception.

Hors D'oeuvres are available for \$25 per dozen, as part of a reception before dinner service.
Beverages, tax and gratuity additional

Cocktail Reception Additions

Tuscan Table

a selection of local and artisan cheeses, cured meats
grilled vegetables, rustic breads, olives
9 per person



Colossal Shrimp Cocktail Tower

horseradish cocktail sauce
9 per person (2 pieces each)



Fruit and Artisan Cheese Plate

6 per person



Raw Bar

east and west coast oysters, colossal shrimp cocktail
crab claws, clams on the half shell
18 per person



Decadent Dessert Buffet

miniature assorted cupcakes, cheesecake lollipops, fresh fruit tarts
chocolate crepes, petit fours, assorted cookies
mignardise, chocolate dipped fruit
8 per person

Dinner Menu \$65.50 per guest



Appetizers (select two)

Seasonal Ravioli

Soup of the Day

Warm Goat Cheese Crostini

local strawberries, prosciutto, aged balsamic

Grilled Shrimp and Grits

cave aged cheddar polenta, andouille creole sauce

Wok Seared Ahi Tuna Sashimi

pickled cucumber and daikon salad, spicy mustard

Salads (select two)

Leaves of Young Romaine with Caesar Dressing

garlic croutons

Max's Chopped Salad

crumbled gorgonzola

Seasonal Salad

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

Entrees (select three)

Roasted Springer Mountain Chicken

ramp potato puree, pickled shaved vegetables, salsa verde

Grilled New York Sirloin

roasted potatoes, grilled red onion
watercress, red wine jus

Rowland Farm's Grilled Berkshire Pork Chop

herb roasted fingerling potatoes, brown butter
shaved brussels sprouts slaw, bacon marmalade

Grilled Prime Hanger Steak

braised brisket potato "tots", arugula
grilled red onion, red wine jus

Max-a-Penne

grilled chicken, plum tomatoes, escarole, extra virgin
olive oil, shaved grana padano

Loch Duart Salmon a la Plancha

squash soubise, pearl onions, asparagus, herb oil

Desserts (select two)

Cold Fusion Ice Creams & Sorbets

chef's selection

Chocolate Chip Ice Cream Cake

candied macadamia nut

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Marquis

ganache

Max's Cheesecake

raspberry coulis

Dinner Menu \$72.50 per guest

Appetizers (select two)

Seasonal Ravioli

Soup of The Day

Almond Crusted Goat Cheese

grilled crostini, bing cherry compote, baby watercress

Warm Goat Cheese Crostini

local strawberries, prosciutto, aged balsamic

Maryland Jumbo Lump Crabcake

crispy cornichons, celery leaves, radish
tabasco aioli, fingerling chips

Panko Crusted Calamari

asian vegetable salad, sambal aioli

Wok Seared Ahi Tuna Sashimi

pickled cucumber and daikon salad, spicy mustard

Salads (select two)

Leaves of Young Romaine with Caesar Dressing

garlic croutons

Seasonal Salad

Max's Chopped Salad

crumbled gorgonzola

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

Entrees (select three)

Steak a La Max

melted dolce gorgonzola, grilled onion, arugula
smoked brisket potato "tots"

Roasted Springer Mountain Chicken

ramp potato puree, pickled shaved vegetables
salsa verde

Rowland Farm's Grilled Berkshire Pork Chop

herb roasted fingerling potatoes, brown butter
shaved brussels sprouts and bacon slaw

Loch Duart Salmon a la Plancha

squash soubise, pearl onions, asparagus, herb oil

Max-a-Penne

grilled chicken, plum tomatoes, escarole
extra virgin olive oil, shaved grana padano

Grilled New York Sirloin

roasted potatoes, grilled red onion
watercress, red wine jus

Jumbo Sea Scallops a la Plancha

meyer lemon risotto, english peas
asparagus tips, herb puree

Grilled Filet Mignon

yukon gold potato "risotto", haricots verts
crispy onions, thyme jus

Desserts (select two)

Cold Fusion Ice Creams & Sorbets

chef's selection

Chocolate Chip Ice Cream Cake

candied macadamia

Assorted Fresh Fruit

seasonal

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

Max's Cheesecake

raspberry coulis

Chocolate Marquis

ganache

Dinner Menu \$84.50 per guest



Reception Upon Arrival (select 1)

Tuscan Table

Cured meats, local and artisanal cheeses, rustic breads, grilled vegetables, hummus, olives

Fruit & Cheese

artisanal cheeses, seasonal fruit, assorted crackers

Colossal Shrimp Cocktail Tower: 2 pieces per guest

horseradish cocktail sauce

Appetizers (select two)

Seasonal Ravioli

Maryland Jumbo Lump Crab Cake

crispy cornichons, celery leaves, radish
tabasco aioli, fingerling chips

Grilled Shrimp and Grits

cave aged cheddar polenta, andouille creole sauce

Soup of The Day

Wok Seared Ahí Tuna Sashimi

pickled cucumber and daikon salad, spicy mustard

Warm Goat Cheese Crostini

local strawberries, prosciutto, aged balsamic

Salads (select two)

Leaves of Young Romaine with Caesar Dressing

garlic croutons

Max's Chopped Salad

crumbled gorgonzola

Seasonal Salad

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

Entrees (select three)

Steak a La Max

melted dolce gorgonzola, grilled onion, arugula
smoked brisket potato "tots"

Rowland Farm's Grilled Berkshire Pork Chop

herb roasted fingerling potatoes, brown butter
shaved brussels sprouts and bacon slaw

Filet Mignon Oscar

jumbo lump crab, yukon gold mashed potatoes, bacon
wrapped asparagus, hollandaise

Roasted Georges Bank Swordfish

maria's potato gnocchi, artichokes, roasted peppers,
confit tomato, cured tomato, broccoli rabe pesto

Loch Duart Salmon a la Plancha

squash soubise, pearl onions, asparagus, herb oil

Roasted Springer Mountain Chicken

ramp potato puree, pickled shaved vegetables
salsa verde

Grilled Prime Aged Ribeye

sour cream and chive potato puree, grilled asparagus
crispy onion, bacon marmalade

Grilled New York Sirloin

roasted potatoes, grilled red onion
watercress, red wine jus

Jumbo Sea Scallops a la Plancha

meyer lemon risotto, English peas
asparagus tips, herb puree

Yuzu Marinated Florida Snapper

crispy sushi rice cake, miso roasted mushrooms
shishito peppers, ginger scallion ponzu

Grilled Filet Mignon

yukon gold potato "risotto", haricots verts
crispy onions, thyme jus

Max a Penne

oak grilled chicken, plum tomatoes, escarole
extra virgin olive oil, shaved grana padano

Desserts (select two)

Cold Fusion Ice Creams & Sorbets

chef's selection

Chocolate Chip Ice Cream Cake

candied macadamia nut

Assorted Fresh Fruit

seasonal

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

Max's Cheesecake

raspberry coulis

Chocolate Marquis

ganache

Seasonal Berries

biscotti