



"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 30 guests.
(minimum of 20 guests Sunday thru Thursday and 25 guests Friday and Saturday)
 - The Blue Room can accommodate up to 62 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 150, perfect for a daytime 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

\$30 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

gorgonzola

Soup Of The Day

Entrees

(select two)

Loch Duart Salmon a la Plancha

fingerling potatoes, cauliflower, Brussels sprouts, red grapes

marcona almonds, curry brown butter

Grilled New York Sirloin

truffle fries and thyme jus

Max-a-Penne

oak grilled chicken, plum tomatoes, escarole

extra virgin olive oil and shaved grana podano

Seared Jumbo Sea Scallops

melted saffron risotto, chorizo, asparagus

roasted peppers, frisee, harissa aioli

Gary Craig's "Hollywood" Cobb Salad

chicken, applewood smoked bacon, avocado, tomatoes

egg and gorgonzola in a classic dressing.

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Cheesecake

raspberry coulis

Classic Crème Brulee

fresh fruit

Chocolate Bombe

caramel sauce and whipped cream

Cocktail Reception

Starting at \$30 per guest

Hors D'oeuvres Suggestions:

Seared Sirloin Gourgere
arugula and horseradish aioli

Ahi Tuna Tartare
wonton cup, wasabi caviar

Miniature Crab Cake
chipotle aioli

Housemade Sausage Stuffed Mushroom
horseradish cream

Shrimp Tempura
smoked chili sauce

Chicken Satay
coconut thai dipping sauce

BBQ Chicken Pizzettes
crispy pita chip, Monterey cheese

Lamb Meatball Sliders
herb pesto

Smoked Duck Breast
toasted brioche, fig jam

Deviled Eggs
Sliced cornichon

Smoked Salmon Potato Latke
crème fraiche, caviar

Mini Steak A La Max
sirloin, gorgonzola, balsamic

Crispy Polenta
pesto and shaved parmesan

Crispy Risotto Fritter
housemade red sauce

Deconstructed "Caesar"
parmesan flan, romaine
parmesan tuile

Moroccan Spiced Lamb Chop
tzatziki sauce

Greek Salad Brochette
cucumber, kalamata olive, feta
cherry tomato, oregano vinaigrette

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 dollars per person



Colossal Shrimp Cocktail Tower

horseradish cocktail sauce
2 pieces per person at 9 dollars



Fruit and Artisan Cheese Plate

6 dollars per person



Raw Bar

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



Decadent Dessert Buffet

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

Dinner Menu \$65.50 per guest



Appetizers (select two)

Seasonal Ravioli

Soup of The Day

Almond Crusted Goat Cheese
grilled crostini, bing cherry compote, baby watercress

Maryland Crab Cake
asparagus puree, tartar sauce, saffron vinaigrette

Grilled Shrimp and Grits
melted cave aged cheddar polenta, andouille creole sauce

Ahi Tuna Sashimi
pickled cucumber salad and spicy mustard

Salads (select two)

Leaves of Young Romaine with Caesar Dressing
garlic croutons

Seasonal Salad

Max's Chopped Salad
gorgonzola

Hand Gathered California Field Greens
sherry mustard seed vinaigrette

-\$65.50 continued-

Entrees

(select two)

Roasted Springer Mountain Chicken

starlight gardens butternut squash, swiss chard
black truffle chicken jus

Steak A La Max

potato “tots”, grilled onion, arugula

Rowland Farms Grilled Berkshire Pork Chop

apple fig stuffing, roasted Brussels sprouts
Port wine huckleberry sauce

Max-a-Penne

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

Loch Duart Salmon a la Plancha

black pepper-leek potato gnocchi, bacon, spinach, sungold tomatoes
rosedale farms corn saffron sauce

Grilled New York Sirloin

roasted potatoes, grilled red onion, gorgonzola
watercress, red wine jus

Jumbo Sea Scallops a la Plancha

Meyer lemon risotto, asparagus tips, herb puree

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Chocolate Chip Ice Cream Cake

candied macadamia nut

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

Max's Cheesecake

raspberry coulis

Dinner Menu \$74.75 per guest



Cocktail Reception & Dinner

A Choice of One:

Tuscan Table

A selection of local and artisan cheeses, cured meats
grilled vegetables, rustic breads, olives

Fruit & Cheese

artisan cheeses, seasonal fruit, assorted crackers

Colossal Shrimp Cocktail Tower: 2 pieces per guest

horseradish cocktail sauce

-\$74.75 continued-

Appetizers

(select two)

Almond Crusted Goat Cheese

grilled crostini, bing cherry compote, baby watercress

Maryland Crab Cake

asparagus puree, tartar sauce, saffron vinaigrette

Grilled Shrimp and Grits

melted cave aged cheddar polenta, andouille creole sauce

Soup of The Day

Ahi Tuna Sashimi

pickled cucumber salad and spicy mustard

Seasonal Ravioli

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

garlic croutons

Seasonal Salad

Max's Chopped Salad

gorgonzola

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

-\$74.75 continued-

Entrees

(select three)

The “New” Steak A La Max

potato “tots”, grilled onion, arugula

Rowland Farms Grilled Berkshire Pork Chop

apple fig stuffing, roasted Brussels sprouts

Port wine huckleberry sauce

Max-a-Penne

oak grilled chicken, plum tomatoes, escarole

extra virgin olive oil, shaved grana padano

Loch Duart Salmon a la Plancha

black pepper-leek potato gnocchi, bacon, spinach, sungold tomatoes

rosedale farms corn saffron sauce

Grilled New York Sirloin

roasted potatoes, grilled red onion, gorgonzola

watercress, red wine jus

Jumbo Sea Scallops a la Plancha

Meyer lemon risotto, asparagus tips, herb puree

Grilled Filet Mignon

Yukon gold potato “risotto”, asparagus tips

crispy shallots, thyme jus

Yuzu Marinated Florida Snapper

C2oconut basmati rice, mango cucumber salad, pineapple ginger glaze

Roasted Springer Mountain Chicken

starlight gardens butternut squash, swiss chard

black truffle chicken jus

-\$74.75 continued-

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Max's Cheesecake

raspberry coulis

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

Chocolate Chip Ice Cream Cake

candied macadamia nut