



*“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.  
(minimum of 25 guests Sunday thru Thursday and 30 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:

- |   |  |
|---|--|
| <b>Seared Sirloin Gourgere</b><br>arugula and horseradish aioli   | <b>Deviled Eggs</b><br>Sliced cornichon  |
| <b>Ahi Tuna Tartare</b><br>wonton cup, wasabi caviar              | <b>Smoked Salmon Potato Latke</b><br>crème fraiche, caviar   |
| <b>Miniature Crab Cake</b><br>chipotle aioli                      | <b>Mini Steak A La Max</b><br>sirloin, gorgonzola, balsamic  |
| <b>Housemade Sausage Stuffed Mushroom</b><br>horseradish cream    | <b>Crispy Polenta</b><br>pesto and shaved parmesan   |
| <b>Shrimp Tempura</b><br>smoked chili sauce                       | <b>Crispy Risotto Fritter</b><br>housemade red sauce   |
| <b>Chicken Satay</b><br>coconut thai dipping sauce                | <b>Deconstructed "Caesar"</b><br>parmesan flan, romaine<br>parmesan tuile                              |
| <b>BBQ Chicken Pizzettes</b><br>crispy pita chip, Monterey cheese | <b>Moroccan Spiced Lamb Chop</b><br>tzatziki sauce   |
| <b>Lamb Meatball Sliders</b><br>herb pesto                        | <b>Greek Salad Brochette</b><br>cucumber, kalamata olive, feta<br>cherry tomatoes, oregano vinaigrette |
| <b>Smoked Duck Breast</b><br>toasted brioche, fig jam             |  |

## 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, petite fours, assorted cookies  
mignardise, chocolate dipped fruit  
8 dollars per person

# Dinner Menu \$62.50 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

**-\$62.50 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 Shrimp and Sea Scallops**

housemade meyer lemon fettuccine, asparagus, confit cherry tomatoes  
pancetta-artichoke carbonara

## **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 \$72.50 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

### 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**

#### **Ahí Tuna Sashimi**

pickled cucumber salad and spicy mustard

#### **Seasonal Ravioli**

**-\$72.50 continued-**

## **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

## **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 Shrimp and Sea Scallops**

Housemade meyer lemon fettuccine, asparagus, confit cherry tomatoes

pancetta-artichoke carbonara

### **Grilled Filet Mignon**

Yukon gold potato "risotto", asparagus tips

crispy shallots, thyme jus

### **Yuzu Marinated Florida Snapper**

Coconut basmati rice, mango cucumber salad, pineapple ginger glaze

### **Roasted Springer Mountain Chicken**

starlight gardens butternut squash, swiss chard

black truffle chicken jus



**-\$72.50 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