

Max Downtown

Detail of Events

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



From a business meeting to 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 has a minimum of fifteen people and can accommodate up to 30 people comfortably for a sit-down function*
- The Blue Room has a minimum of twenty-five people and can accommodate up to 60 people comfortably for a sit-down function.*
- The Main Dining Room is available for weekend daytime events; the minimum is 45 people and can accommodate 150, perfect for a daytime wedding.*

Decorations

- Max Downtown provides fresh flowers on each table and white linen tablecloths in our private rooms. Specialty linens and alternative flower arrangements are available at an additional charge with a three-day notice prior to the event.*

Parking

- We offer valet parking directly in front of Max Downtown.*
- We also offer validated parking in the city place garage after 5:00 p.m. and we can stamp your guests' tickets for three hours of free parking.*

Payment

- The balance of total charges are due the day of your function, payable in cash, company check, or credit card. (Mastercard, Visa, American Express, Discover and Diners)*

Cost

- 30 dollars for a lunch function*
- 62.50 dollars for a dinner function (week nights)*
- 67.50 dollars for a dinner function (Saturday Evenings)*
- 30 dollars for a cocktail reception*

Lunch Menu

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*

Entrees

(select two)

*Shallot Crusted Atlantic Salmon
frisee, fingerling potatoes, roasted red peppers, artichokes
applewood smoked bacon vinaigrette*

*Parmesan Crusted Murrays Chicken Breast
basil orzo, cherry tomatoes, fresh mozzarella, arugula
yellow tomato jus*

*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*

*Pan Seared Sea Scallops
housemade spinach papardelle pasta, patty pan squash, english peas, cherry tomatoes
saffron parmesan broth*

*Gary Craig's "Hollywood" Cobb Salad
chicken, apple wood smoked bacon, avocado, tomatoes, egg and gorgonzola in a classic dressing.*

Desserts

(selections are listed under dinner menu)

Cocktail Reception

Hors D'oeuvres

25 dollars per dozen for a dinner function

30 dollars per person for a cocktail reception

Katafi Fried Mussels

mustard sauce

Petit Crab Cakes

remoulade sauce

Seared Sirloin Gougere

arugula and horseradish sauce

Shrimp Tempura

ponzu sauce

Mini Steak a la Max

Ahi Tuna Sashimi

avocado, cilantro crème

Risotto Cakes

tomato jus

Smoked Chicken & Fontina Pizetta

barbeque sauce

Foie Gras Pate

baguette and cherry marmalade

Moroccan Spiced Lamb Bites

tatzike, hummus, crisp pita

Proscuitto Wrapped Straws

Vegetable Ratatouille Tarts

Red Pepper Mousse

endive

Pistachio Grapes
blue cheese

Colossal Shrimp Cocktail Tower
horseradish cocktail sauce
3.50 each

Artisnal Fruit and Cheese
Small (will feed 15 to 20 people) 45.00
Large (will feed 25-30 people) 75.00

Carving Station
roasted turkey breast, peppercorn crusted sirloin
au poivre sauce and cranberry relish, dinner rolls
14.75 per person

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

Mini Dessert Buffet
chocolate dipped strawberries, assorted cheesecakes, apple tarts, chocolate mousse cups,
cookies, biscotti, fresh fruit tart
6 dollars per person

Dinner Menu



Appetizers *(select one)*

Roasted Asparagus
lemon aioli, shaved parmesan and crispy shallots

Maryland Crab Cake
chipolte aioli, mache, crispy potatoes

Crispy Polenta Cake
mushroom ragout and shaved parmesan

Ahi Tuna Sashimi
pickled cucumber salad and spicy mustard

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing
garlic croutons

Max's Chopped Salad
gorgonzola

Our Wedge Salad
baby iceberg, blue cheese fritters, confit cherry tomatoes, balsamic roasted cipollini onions
creamy bacon dressing

Hand Gathered California Field Greens
sherry mustard seed vinaigrette

Entrees

(select two)

Apricot Glazed Murray's Chicken
vidalia onion spoon bread, orange glazed baby carrots, sweet peas
red wine honey jus

Sundried Tomato and Goat Cheese Tortellini
asparagus tips, baby squash, spinach
saffron parmesan foam

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

Tomato Crusted Alaskan Halibut
zucchini "noodles", chorizo, english peas, artichokes
smoked tomato sauce

Grilled New York Sirloin
roasted yukon gold potatoes, haricots verts and red wine thyme jus

Roasted Atlantic Salmon
crispy heirloom fingerling potatoes, asparagus, frisee
applewood bacon vinaigrette, red pepper sauce

Desserts

(select two)

Tulmeadow Farms Ice Cream & JFosters Sorbets

Chocolate Crepes with White Chocolate Mousse
crème anglaise

Cheesecake
raspberry coulis

Classic Crème Brulee
fresh fruit

Chocolate Mousse
almond biscotti crunch