

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*
- 70 dollars for a dinner a la carte function (maximum 15 people)*

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)

*Horseradish Crusted Atlantic Salmon
creamy gingered lentils, swiss chard, pomegranate reduction*

*Parmesan Crusted Murray's Chicken
braised butter beans, spinach, oven roasted tomatoes and parmesan broth*

*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*

*Sautéed Sea Scallops
porcini gnocchi, butternut squash, roasted shallots, arugula, balsamic glaze*

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

*Georges Bank Lemon Sole
fingerling potatoes, swiss chard, applewood smoked bacon, citrus beurre blanc*

Desserts

(selections are listed under dinner menu)

Cocktail Reception

Hor's 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 Gourgere
arugula and horseradish sauce

Shrimp Tempura
ponzu sauce

Mini Steak a la Max

Ahi Tuna Sashimi
crispy wonton
spicy mustard

Risotto Cakes
tomato jus

Chicken Sate
coconut peanut sauce

Foie Gras Pate
baguette and cherry marmalade

*Moroccan Spiced New
Zealand Lamb Chops*
tatzike

*Proscuitto Wrapped
Straws*

Onion and Bacon 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

key lime aioli, mache and chile oil

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

Butter Lettuce

crispy house cured bacon, shaved red onions, cherry tomatoes and great hill blue cheese dressing

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

Entrees

(select two)

Moroccan Spiced Grilled Chicken

roasted fingerling potatoes, picholine olives, artichokes, cured lemon and smoked paprika sauce

Grilled Niman Ranch Pork Chop

braised butter beans, house cured bacon, cipolini onions, tomatoes and thyme jus

Roasted Georges Bank Cod

sweet potato ravioli, chantrelle mushrooms, swiss chard, maple brown butter sauce

Max-a-Penne

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

Mushroom Stuffed Rack of Lamb

braised leg of lamb, caramelized onions, crispy puff pastry tart, porcini mushroom sauce

Grilled New York Sirloin

roasted yukon gold potatoes, haricots verts and red wine thyme jus

Horseradish Crusted Atlantic Salmon

creamy gingered lentils, braising greens, pomegranate reduction

Desserts

(select two)

Seasonal Sorbet and Ice Cream

Chocolate Crepes with White Chocolate Mousse

crème anglaise

Lemon Cheesecake

raspberry coulis

Classic Crème Brulee

fresh fruit

Chocolate Mousse

almond biscotti crunch