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 and 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) Horseradísh Crusted Atlantíc Salmon creamy gingered lentíls, 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 porcíní gnocchí, butternut squash, roasted shallots, arugula, balsamíc 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

(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

Petít Crab Cakes remoulade sauce

Seared Sirloin Gourgere arugula and horseradish sauce

> Shrímp Tempura ponzu sauce

Míní Steak a la Max

Ahí Tuna Sashímí críspy wonton spícy mustard

Rísotto Cakes tomato jus

Chicken Sate coconut peanut sauce

Foie Gras Pate baguette and cherry marmalade

Colossal Shrimp Cocktail Tower horseradish cocktail sauce 3.50 each

Artísnal Fruít 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

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

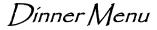
Moroccan Spiced New Zealand Lamb Chops tatzike

Proscuítto Wrapped Straws

Onion and Bacon Tarts

Red Pepper Mousse endive

Pistachio Grapes blue cheese





(select one)

Roasted Asparagus lemon aíolí, shaved parmesan and crispy shallots

> Maryland Crab Cake key líme aíolí, mache and chile oil

Crispy Polenta Cake mushroom ragout and shaved parmesan

Ahí 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, cippolini onions, tomatoes and thyme jus

Roasted Georges Bank Cod sweet potato raviolí, chantrelle mushrooms, swiss chard, maple brown butter sauce

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 coulís

Classic Crème Brulee fresh fruit

Chocolate Mousse almond biscotti crunch