



“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 15 Guests Sunday thru Thursday and 25 Guests Friday and Saturday)
- The Blue Room can accommodate up to sixty guests comfortably for a sit down function.
(minimum of 25 Guests Sunday thru Thursday and 35 Guests Friday and Saturday)
- The Main Dining Room is available for weekend daytime events; the minimum is 45 people and can accommodate 150, perfect for a daytime wedding or a shower.

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 three hours of free parking.

Payment

Within 3 business days of booking the event a credit card is required to secure the reservation. The balance of total charges is due the day of your function, payable in cash, company check, or credit card. We except MasterCard, Visa, American Express, and Discover

Cost

30 dollars per guest for a lunch function
Selection of dinner menus available
30 dollars per guest for a cocktail reception
Beverages, ct sales tax (6%), and gratuity (18%) are additional

Lunch Menu-\$30

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

Coconut, Chicken and Lemongrass Soup

scallions

Entrees

(select two)

Grilled Atlantic Salmon

artichokes, steamed fingerling potatoes, fennel, swiss chard, cherry tomatoes
shrimp broth

Braised All Natural Short Rib

yukon gold potato puree, roasted root vegetable
natural braising jus

Grilled New York Sirloin

hand cut french fries and thyme jus

Max-a-Penne

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

Sea Scallops A La Plancha

cauliflower puree, baby carrots, spinach, toasted almonds, golden raisons
saba balsamic

Gary Craig's "Hollywood" Cobb Salad

chicken, apple wood smoked bacon, avocado, tomatoes, egg and gorgonzola in a classic dressing.

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Chocolate Crepes with White Chocolate Mousse

crème anglaise

Cheesecake

raspberry coulis

Classic Crème Brulee

fresh fruit

Tri-Layer Chocolate Bar

Cocktail Reception

Hors D'oeuvres Offerings:

Crab Beignet

remoulade sauce

Seared Sirloin Gourgere

arugula and horseradish aioli

Shrimp Tempura

ponzu sauce

Beef Tenderloin "Purse"

blue cheese mousse

Ahi Tuna Sashimi

avocado, cilantro crème

Risotto Cakes

tomato jus

Smoked Chicken & Fontina Pizetta

barbeque sauce

Parmesan Crostini

goat cheese mousse

olive tapenade

Moroccan Spiced Lamb Bites

tatziki, hummus

crisp pita

Monte Cristo

black forest ham & Gruyere cheese

Vegetable Ratatouille Tarts

Miniature Crab Cakes

Chipotle aioli

Cocktail reception

\$30 per guest includes a selection of 5 continuously butlered Hors D'oeuvres for a two hour cocktail reception.

Beverages, ct sales tax (6%), gratuity (18%) are additional

Hors D'oeuvres are available for \$25 per dozen as part of a "cocktail hour" for a dinner in our private dining rooms

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
3.50 each



Fruit and Artisan Cheese Plate

small (will feed 15 to 20 people) 45.00
large (will feed 25-30 people) 75.00



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 cheesecake, fresh fruit tarts, chocolate crepes
assorted cookies, mignardise, chocolate dipped fruit
6 dollars per person
(stationed or passed)

Dinner Menu \$55.00 per guest



Appetizers

(select one)

Maryland Crab Cake

chipotle aioli, mango-pineapple salsa
micro-cilantro

Almond Crusted Goat Cheese

grilled crostini, bing cherry compote, baby watercress

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

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

-\$55.00 continued-

Entrees

(select two)

Molasses Brined Roasted Murray's Chicken

butternut squash spaetzle, swiss chard, cipollini onions
apple cider jus

Max-a-Penne

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

Nova Scotia Organic Salmon A La Plancha

forest mushroom faro, asparagus, artichokes
pine nuts, fennel, cured lemons
parmesan broth

Grilled New York Sirloin

horseradish creamed spinach, potato "tots"
red wine jus

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Cheesecake

raspberry coulis

Classic Crème Brulee

fresh fruit

Tri-Layer Chocolate Bar

Chocolate Crepes with White Chocolate Mousse

crème anglaise

Dinner Menu \$62.50 per guest



Appetizers

(SELECT TWO)

Butternut Squash Ravioli

roasted chestnuts, golden raisins
brown butter sage sauce

Coconut, Chicken and Lemongrass Soup

scallions

Almond Crusted Goat Cheese

grilled crostini, bing cherry compote, baby watercress

Maryland Crab Cake

chipotle aioli, mango-pineapple salsa
micro-cilantro

Hoisin Marinated Grilled Shrimp

asian vegetable noodle salad
sesame citrus 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)

Molasses Brined Roasted Murray's Chicken

butternut squash spaetzle, swiss chard, cipollini onions
apple cider jus

The "New" Steak A La Max

potato "tots", grilled onion, arugula

Grilled New York Sirloin

horseradish creamed spinach, potato "tots"
red wine jus

Max-a-Penne

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

Nova Scotia Organic Salmon A La Plancha

forest mushroom faro, asparagus, artichokes
pine nuts, fennel, cured lemons
parmesan broth

Rosemary Braised Lamb Shank

ginger-carrot puree, forest mushrooms, roasted sunchoke, sautéed spinach
braising jus

Seared Jumbo Sea Scallops

celery root potato puree, roasted brussels sprouts, sous vide baby carrots
chantrelle mushrooms, pomegranate reduction

Roasted Block Island Swordfish

sweet potato gnocchi, saffron scented endive, crispy haricot verts
orange beurre blanc

-\$62.50 continued-

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Chocolate Chip Ice Cream Cake

candied macadamia nut

Littel Acres Apple Tart

caramel ice cream

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

Cheesecake

raspberry coulis

Chocolate Crepes with White Chocolate Mousse

crème anglaise

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
9 dollars per person

Fruit & Cheese

artisan cheeses, seasonal fruit, assorted crackers

Colossal Shrimp Cocktail Tower: 2 pieces per guest

horseradish cocktail sauce

-\$72.50 continued-

Appetizers

(select two)

Almond Crusted Goat Cheese

grilled crostini, bing cherry compote, baby watercress

Maryland Crab Cake

chipotle aioli, mango-pineapple salsa
micro-cilantro

Hoisin Marinated Grilled Shrimp

asian vegetable noodle salad
sesame citrus sauce

Coconut, Chicken and Lemongrass Soup

Scallions

Ahi Tuna Sashimi

pickled cucumber salad and spicy mustard

Butternut Squash Ravioli

Roasted chestnuts, golden raisins
Brown butter sage sauce

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

-\$72.50 continued-

Entrees

(select three)

The “New” Steak A La Max

potato “tots”, grilled onion, arugula

Rosemary Braised Lamb Shank

ginger-carrot puree, forest mushrooms, roasted sunchoke, sautéed spinach
braising jus

Max-a-Penne

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

Nova Scotia Organic Salmon A La Plancha

forest mushroom faro, asparagus, artichokes
pine nuts, fennel, cured lemons
parmesan broth

Grilled New York Sirloin

horseradish creamed spinach, potato “tots”
red wine jus

Seared Jumbo Sea Scallops

celery root potato puree, roasted brussels sprouts, sous vide baby carrots
chantrelle mushrooms, pomegranate reduction

Sous Vide Filet Mignon

potato risotto, asparagus
thyme jus

Roasted Block Island Swordfish

sweet potato gnocchi, saffron scented endive, crispy haricot verts
orange beurre blanc

Molasses Brined Roasted Murray’s Chicken

butternut squash spaetzle, swiss chard, cipollini onions
apple cider jus

-\$72.50 continued-

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Cheesecake

raspberry coulis

Littel Acres Apple Tart

caramel ice cream

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

Chef's Seasonal Fruit or Chocolate Souffle

crème anglaise

Chocolate Chip Ice Cream Cake

candied macadamia nut

Chocolate Crepes with White Chocolate Mousse

crème anglaise