

Max's Cocktail Reception

2 Hour Reception

Raw Bar Display

Featuring a Live Shucker

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

Butlered Hors D'oeuvres

Please select 5

Peppercorn-crusted Kobe Beef on Crostini
Furikake Yellowfin Tuna on Wonton Tuille
Wild Mushroom & Local Goat Cheese Struedel
Potato, Bacon & Cheese Croquette
Short Rib & Polenta Skewers
Arancini de Paella
Shrimp & Snow Pea Dumplings
Smoked Salmon, Buckwheat Blini, Crème Fraiche, Caviar

Menu Price is \$65 per guest, not including tax and gratuity.