



"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

Soup Of The Day

Entrees

(select two)

Nova Scotia Salmon A La Plancha
artichokes, fingerling potatoes, fennel, swiss chard, cherry tomatoes, shrimp
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

Sea Scallops A La Plancha
cauliflower puree, baby carrots, spinach, toasted almonds, golden raisons
saba balsamic

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

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Cheesecake
raspberry coulis

Classic Crème Brulee
fresh fruit

Chocolate Tarte
caramel sauce and whipped cream

Cocktail Reception

Hors D'oeuvres Offerings:

Crab Beignet
remoulade sauce

Seared Sirloin Gougere
arugula and horseradish aioli

Chicken Jambonettes
soy honey glaze

Ahi Tuna Tartare
wonton cup, wasabi caviar

Cornmeal Crusted Oysters
lemon and balsamic vinegar

Miniature Crab Cakes
chipotle aioli

Short Rib Stuffed Mushrooms
horseradish cream

Shrimp Tempura
smoked chili sauce

Pretzel Crusted Scallops
whole grain mustard jus

Mini Steak A La Max
sirloin, gorgonzola, balsamic

Crispy Pollenta
pesto and shaved parmesan

Risotto Cakes
tomato jus

Deconstructed "Caesar"
parmesan flan with romaine
parmesan crisp

Moroccan Spiced Lamb Chops

Vegetable Futomaki Roll
kung pow sauce

Greek Salad Brochettes
cucumber, kalamata olive, feta
cherry tomatoes, oregano vinaigrette

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 Jumbo Lump Crab Cake

hearts of palm, ruby grapefruit, citrus vanilla sauce

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)

Roasted Murray's Chicken

apple-bacon potato hash, swiss chard, wild mushrooms
maple brown butter sauce

Max-a-Penne

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

Loch Duart Salmon a la Plancha

root-vegetable farrotto, cinnamon crème, pomegranate glaze

Grilled New York Sirloin

roasted potatoes, grilled red onion, gorgonzola
watercress, red wine jus

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Cheesecake

raspberry coulis

Classic Crème Brulee

fresh fruit

Chocolate Tarte

caramel sauce, whipped cream

Dinner Menu \$62.50 per guest



Appetizers

(select two)

Seasonal Ravioli

Soup of The Day

Almond Crusted Goat Cheese

grilled crostini, bing cherry compote, baby watercress

Maryland Jumbo Lump Crab Cake

hearts of palm, ruby grapefruit, citrus vanilla sauce

Hoisin Marinated Grilled Shrimp

asian vegetable noodle salad
sesame citrus sauce

Ahí Tuna Sashimi

pickled cucumber salad and spicy mustard

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

garlic croutons

Farmer's Market Salad

starlight gardens baby greens, sungold tomatoes, radish, cave aged cheddar
crispy prosciutto, lemon herb vinaigrette

Max's Chopped Salad

gorgonzola

Hand Gathered California Field Greens

sherry mustard seed vinaigrette

-\$62.50 continued-

Entrees

(select two)

Roasted Murray's Chicken

apple-bacon potato hash, swiss chard, wild mushrooms
maple brown butter sauce

The Steak A La Max

potato "tots", grilled onion, arugula

Rowland Farms Grilled Berkshire Pork Chop

slow roasted pork, spring onion soubise, green beans
fresh cranberry beans, sugar maple farms gastrique

Max-a-Penne

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

Loch Duart Salmon a la Plancha

root-vegetable farrotto, cinnamon crème, pomegranate glaze

Grilled New York Sirloin

roasted potatoes, grilled red onion, gorgonzola
watercress, red wine jus

Seared Jumbo Sea Scallops

crispy shrimp tempura, rice noodle-asian vegetable salad
peanuts, lobster-passion fruit sauce

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Chocolate Chip Ice Cream Cake

candied macadamia nut

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Decadence
chocolate sauce, chantilly cream

Cheesecake
raspberry coulis

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

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 Jumbo Lump Crab Cake

hearts of palm, ruby grapefruit, citrus vanilla sauce

Hoisin Marinated Grilled Shrimp

asian vegetable noodle salad
sesame citrus sauce

Soup of The Day

Ahí Tuna Sashimi

pickled cucumber salad and spicy mustard

Seasonal Ravioli

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

garlic croutons

Farmer's Market Salad

starlight gardens baby greens, sungold tomatoes, radish, cave aged cheddar
crispy prosciutto, lemon herb vinaigrette

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

Max-a-Penne

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

Loch Duart Salmon a la Plancha

root-vegetable farrotto, cinnamon crème, pomegranate glaze

Grilled New York Sirloin

roasted potatoes, grilled red onion, gorgonzola
watercress, red wine jus

Seared Jumbo Sea Scallops

crispy shrimp tempura, rice noodle-asian vegetable salad
peanuts, lobster-passion fruit sauce

Grilled Filet Mignon

potato risotto, asparagus
thyme jus

Roasted Block Island Swordfish

braised short ribs, butternut squash gnocchi, crispy brussels sprouts
sunchoke sauce

Roasted Murray’s Chicken

apple-bacon potato hash, swiss chard, wild mushrooms
maple brown butter sauce

-\$72.50 continued-

Desserts

(select two)

Ciao Bella Ice Creams & Sorbets

Cheesecake

raspberry coulis

Seasonal Berries

biscotti

Classic Crème Brulee

fresh fruit

Chocolate Decadence

chocolate sauce, chantilly cream

New Orleans Pecan Tart

whipped cream, caramel sauce

Chocolate Chip Ice Cream Cake

candied macadamia nut