



“An uncompromising commitment to quality, service, style and cuisine.”

Detail of Events

From a business meeting to a five course wine dinner,
Max's Tavern 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's Tavern for your special event,
we look forward to serving you.

Facility Capacity

- The Crown Room can accommodate up to 34 guests.
(minimum of 15 Guests Sunday thru Thursday and 25 Guests Friday and Saturday)
- The Chef's Table can accommodate up to 14 guests comfortably for a sit down function.
(minimum of 10 Guests Sunday thru Thursday and 14 Guests Friday and Saturday)

Parking

-We offer ample free parking directly in front of Max's Tavern as well as free parking in the
Basketball Hall of Fame garage under the building.

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

25 dollars per guest for a lunch function
Selection of dinner menus available
15 dollars per guest for a cocktail reception
Beverages, MA sales tax (7%), and gratuity (18%) are additional

Lunch Menu-\$25 per guest

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

The Wedge

Iceberg lettuce, Great Hill blue cheese dressing,
tomatoes, crisp apple-smoked bacon

Entrees

(select two)

Grilled Atlantic Salmon

Butternut squash polenta, Brussels sprouts with apple smoked bacon, cranberry sage butter

Max a Penne

Grilled chicken, sautéed escarole, plum tomatoes, parmesan cheese, garlic, extra virgin olive oil

Grilled Petite Filet Mignon

Asparagus with sweet onion jam, garlic mashed potatoes

Pan-Pressed Murray's Chicken

Sweet potato bread pudding, broccoli rabe

Creamy oregano dressing

Gulf Shrimp Pasta

Capellini, capers, oven roasted tomatoes, shallot Rosedale's Farm fresh basil, marinara, E.V.O.O

"Hollywood" Cobb Salad

Crisp apple-smoked bacon, chicken, egg, gorgonzola, avocado, tomato, pumpernickel croutons

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Max's Tavern Chocolate Cake

Crème anglaise

Cheesecake

Raspberry coulis

Crème Brulee

Fresh fruit

Cocktail Reception

Hors D'oeuvres Offerings:

Mini Steak A La Max
Blue cheese, balsamic reduction
Vegetable Spring Roll
Sweet chili sauce
Spinach and Feta Tartlet
Olive tapenade
Steamed Pork Dumpling
Plum sauce
Ahi Tuna Sashimi
Wasabi and pickled ginger
Risotto Cakes
Fresh tomato chutney
Portabella Tempura
Smoked chili aioli
Miniature Crab Cakes
Charred tomato remoulade
Lemongrass Chicken Satay
Nvoc cham sauce
Mini Tuna Tacos
Wasabi cream
Braised Short Rib
Gaufrette potato
Coconut Crusted Chicken Bites
Curry cream

Cocktail reception

\$15 per guest includes a selection of 3 continuously butlered Hors D'oeuvres for a two hour cocktail reception.

Beverages, MA sales tax (7%), gratuity (18%) are additional

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
2.95 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

chef's selection of east and west coast oysters,
colossal shrimp cocktail, clams on the half shell
18 dollars per person



Decadent Dessert Buffet

miniature cheesecake, mini crème brulee, chocolate cake
assorted cookies, seasonal fruit
6 dollars per person
(stationed or passed)

Dinner Menu \$45.00 per guest

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

Entrees

(select two)

Pan-Pressed Murray's Chicken

Sweet potato bread pudding, broccoli rabe

Max-a-Penne

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

Grilled Atlantic Salmon

Butternut squash polenta, Brussels sprouts with apple smoked bacon, cranberry sage butter

Grilled New York Sirloin

Asparagus with sweet onion jam, garlic mashed potatoes

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Max's Tavern Chocolate Cake

Crème anglaise

Cheesecake

Raspberry coulis

Crème Brulee

Fresh fruit

Dinner Menu \$55.00 per guest

Appetizers

(select two)

Maryland Crab Cake

Charred tomato remoulade and watercress salad

Tuna Tacos

Yellow fin tuna, white rice, wasabi cream

Baked French Onion Soup

Five onions, toasted garlic crostini, topped with three cheeses

Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

Ahi Tuna Sashimi

Pickled cucumber salad and wasabi cream, sriracha

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)

Pan-Pressed Murray's Chicken

Sweet potato bread pudding, broccoli rabe

The "Traditional" Steak A La Max

Gorgonzola dolce, arugula and tomatoes

Grilled New York Sirloin

Asparagus with sweet onion jam, garlic mashed potatoes

Max-a-Penne

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

Grilled Atlantic Salmon

Butternut squash polenta, Brussels sprouts with apple smoked bacon, cranberry sage butter

Root Beer Braised Short Rib

Brussels sprouts, parsnips, chili roasted sweet potatoes

Gulf Shrimp Pasta

Capellini, capers, oven roasted tomatoes, shallot,

Rosedale's Farm fresh basil, marinara, E.V.O.O

Day Boat Scallops

Apple and melted leek risotto, shaved fennel, ginger apple cider gastrique

Sesame Crusted Yellow Fin Tuna

Asian salad, crispy noodles, jasmine vinaigrette

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Triple Chocolate Bread Pudding

Vanilla gelato, caramel sauce

Deconstructed Apple Tart

Cider poached apple, caramel sauce, vanilla gelato

Seasonal Berries

Biscotti

Seasonal Crème Brulee

fresh fruit

Tavern Chocolate Cake

Caramel sauce and whipped cream

Cheesecake

raspberry coulis

Pumpkin "Upside Down" Cake

Dark caramel, pecans, sweet mascarpone cream

Dinner Menu \$65.00 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

Appetizers

(select two)

Maryland Crab Cake

Charred tomato remoulade and watercress salad

Tuna Tacos

Yellow fin tuna, white rice, wasabi cream

Baked French Onion Soup

Five onions, toasted garlic crostini, topped with three cheeses

Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

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

- \$65.00 continued -

Entrees

(select three)

Pan-Pressed Murray's Chicken

Sweet potato bread pudding, broccoli rabe

The "Traditional" Steak A La Max

Gorgonzola dolce, arugula and tomatoes

Grilled Filet Mignon

Asparagus with sweet onion jam, garlic mashed potatoes

Max-a-Penne

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

Grilled Atlantic Salmon

Butternut squash polenta, Brussels sprouts with apple smoked bacon, cranberry sage butter

Root Beer Braised Short Rib

Brussels sprouts, parsnips, chili roasted sweet potatoes

Gulf Shrimp Pasta

Capellini, capers, oven roasted tomatoes, shallot,

Rosedale's Farm fresh basil, marinara, E.V.O.O

Day Boat Scallops

Apple and melted leek risotto, shaved fennel, ginger apple cider gastrique

Grilled New York Sirloin

Asparagus with sweet onion jam, garlic mashed potatoes

Sesame Crusted Yellow Fin Tuna

Asian salad, crispy noodles, jasmine vinaigrette

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Triple Chocolate Bread Pudding

Vanilla gelato, caramel sauce

Deconstructed Apple Tart

Cider poached apple, caramel sauce, vanilla gelato

Seasonal Berries

biscotti

Crème Brulee

fresh fruit

Tavern Chocolate Cake

Caramel sauce and whipped cream

Cheesecake

raspberry coulis

Pumpkin "Upside Down" Cake

Dark caramel, pecans, sweet mascarpone cream