



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

### Facility Capacity

-The food and beverage combined minimum required to reserve our private room is as follows\*:

-The Chef's Table can accommodate up to 14 guests, 12 with A/V.

Lunch.....	\$450.00
Dinner (Sunday - Thursday).....	\$750.00
Dinner (Friday - Saturday).....	\$1000.00

-The Crown Room 1 + 2 can accommodate 34 and 40 guests, respectively.

Lunch.....	\$550.00
Dinner (Sunday - Thursday).....	\$1,500.00
Dinner (Friday - Saturday).....	\$2,500.00

\*if your event is over 40 and requires both Crown Rooms, please double the minimum above.

\*if the food and beverage minimum is not met, the difference will be added as a room charge/unmet minimum with tax and gratuity added.

### Payment

A credit card is required within 3 business days of booking your event as well as a \$250.00 non-refundable deposit. If the event is cancelled within 48 hours of the event, there will be an additional \$250.00 charge to the credit card (total \$500.00).

Final payment is due the day of your function, payable in cash, company check, or credit card. We accept MasterCard, Visa, American Express, and Discover

### Pricing

Selection of lunch menu \$32.00 per guest  
Selection of dinner menus starting at \$55.00 per guest  
Pricing for cocktail reception is \$20.00 per guest for the first hour  
Beverages, MA sales tax (7%), and service charge (18%) are additional  
~~–Menu selection and guest count are required 7 days prior to the event–~~  
~~–all menu items and pricing are subject to change–~~

### 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.

### Contact info:

For more information on menus, availability or to book an event, please contact:

**Richard Nawrocki, Event Coordinator**  
**RNawrocki@maxtavern.com**  
**413.746.6299**

Signature of Event Host \_\_\_\_\_ Date \_\_\_\_\_

# Cocktail Reception

## Hors D'oeuvres Offerings:

### **Mini Steak a la Max**

Crostini, blue cheese, balsamic reduction

### **Portabella Tempura**

Smoked chili aioli

### **Mini Crab Cakes**

Creole remoulade

### **Mini Tuna Tacos**

Yellowfin tuna, rice, wasabi

### **Hoisin Chicken**

Lettuce cup, purple cabbage slaw

### **Buttermilk Fried Cauliflower**

Cheddar ale fondue, Aleppo chili

## Cocktail reception

Pricing for cocktail reception \$20.00 per guest for the first hour and \$9 for every additional hour.  
Three choices are included. Additional choices will be charged at \$5 per selection,  
per person for the first hour.

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

# Reception Additions

## Tuscan Table

A selection of local and artisan cheeses  
cured meats, grilled vegetables, olives  
Small (will serve 15 to 20 guests) \$65.00  
Large (will serve 25-30 guests) \$90.00

## Colossal Shrimp Cocktail Tower

With horseradish cocktail sauce

By the piece - \$4 each  
Tower of 20 shrimp - \$75.00  
Tower of 50 shrimp - \$185.00  
Tower of 50 large Baltimore shrimp - \$65.00

## Raw Bar Platter

The freshest assortment of shellfish, oysters, clams, mussels, shrimp  
with calamari salad, scallop ceviche and seaweed salad  
perched on a mountain of shaved ice, with classic accompaniments  
Serves 8-10 guests \$125

## Fruit and Artisan Cheese Plate

Small (will serve 15 to 20 guests) \$65.00  
Large (will serve 25-30 guests) \$90.00

## Stationed Appetizers for Family Style Cocktail Hour

### Fried Calamari Platter

Cherry peppers, garlic butter, marinara sauce  
\$25.00 per platter

### Max's Chicken Wings

Smoked and barbequed, celery and blue cheese  
\$25.00 per platter

### Buttermilk Fried Cauliflower

Cheddar-ale fondue, Aleppo pepper  
\$21.00 per platter

### Cheeseburger Sliders

Lettuce, tomato, shaved red onion, slider sauce  
\$25 per dozen

## Decadent Dessert Platter

Miniature cheesecake, mini Vanilla Crème Brûlée  
chocolate cake, seasonal fruit  
\$6 per person

# Dinner Menu \$55.00 per guest

Add a one hour cocktail reception with passed Hors D'oeuvres for an additional \$18  
See the cocktail reception page

## Salads

(select two)

### Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

### Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

### Hand Gathered California Field Greens

Tomatoes, sherry vinaigrette

## Entrees

(select two)

### Herb Roasted Chicken

Confit fingerling potatoes, cipollini onions  
parsnip puree, roasted root vegetables

### Mushroom Bolognese

Tomato, sweet onion, ricotta gnocchi, topped with herbed ricotta

### Atlantic Salmon

"Farrotto", artichoke hearts, grilled asparagus, Meyer lemon sauce

### Grilled New York Strip

Asparagus, garlic mashed potatoes

### Double Cut Pork Chop

Brussels sprouts, sweet potatoes, apple cider barbeque, dehydrated apple

## Desserts

(select two)

### Max's Tavern Chocolate Cake

Whipped cream

### Cheesecake

Biscotti

### Maple Crème Brûlée

### Ice Cream or Sorbet

Daily selection

# Dinner Menu \$65.00 per guest

Add a one hour cocktail reception with passed Hors D'oeuvres for an additional \$18  
See the cocktail reception page

## Appetizers

(select two)

### Maryland Crab Cake

Watercress, orange, fennel salad, creole remoulade

### Tuna Tacos

Yellowfin tuna, white rice, wasabi

### Baked French Onion Soup

Five onions, toasted garlic crostini, three cheeses

### Buttermilk Fried Cauliflower

Cheddar ale fondue, Aleppo chili

### Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

## Salads

(select two)

### Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

### Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

### Hand Gathered California Field Greens

Tomatoes, sherry vinaigrette

### Tuscan Salad

Mixed greens, roasted garlic, grape tomatoes  
fresh mozzarella, Kalamata olives  
polenta croutons, balsamic vinaigrette

-\$65.00 continued-

## Entrees

(select three)

### Herb Roasted Chicken

Confit fingerling potatoes, cipollini onions  
parsnip puree, roasted root vegetables

### The "Traditional" Steak a la Max

Gorgonzola dolce, arugula and tomatoes  
asparagus, garlic mashed potatoes

### Grilled New York Strip

Asparagus, garlic mashed potatoes

### Mushroom Bolognese

Tomato, sweet onion, ricotta gnocchi, topped with herbed ricotta

### Atlantic Salmon

"Farrotto", artichoke hearts, grilled asparagus, Meyer lemon sauce

### Cape Cod Day Boat Scallops

Black garlic and mushroom risotto, beurre blanc, radish, micro watercress

### Grilled Atlantic Swordfish

Jasmine rice, spinach, garlic, achiote slaw

### Double Cut Pork Chop

Brussels sprouts, sweet potatoes, apple cider barbeque, dehydrated apple

## Desserts

(select two)

### Ice Cream or Sorbet

Daily selection

### Maple Crème Brûlée

### Tavern Chocolate Cake

Whipped cream

### Cheesecake

Biscotti

# Dinner Menu \$75.00 per guest

Add a one hour cocktail reception with passed Hors D'oeuvres for an additional \$18  
See the cocktail reception page

## A Choice of One:

### Tuscan Table

A selection of local and artisan cheeses  
cured meats, grilled vegetables, olives

### Fruit & Cheese

Artisan cheeses, seasonal fruit

### Colossal Shrimp Cocktail Tower: 2 pieces per guest

Horseradish cocktail sauce

## Appetizers

(select two)

### Maryland Crab Cake

Watercress, orange, fennel salad, cajun remoulade

### Tuna Tacos

Yellowfin tuna, white rice, wasabi

### Baked French Onion Soup

Five onions, toasted garlic crostini, topped with three cheeses

### Buttermilk Fried Cauliflower

Cheddar ale fondue, Aleppo chili

### Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

## Salads

(select two)

### Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

### Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

### Hand Gathered California Field Greens

Tomatoes, sherry vinaigrette

### Tuscan Salad

Mixed greens, roasted garlic, grape tomatoes  
fresh mozzarella, Kalamata olives  
polenta croutons, balsamic vinaigrette

-\$75.00 continued-

## Entrees

(select three)

### Herb Roasted Chicken

Confit fingerling potatoes, cipollini onions  
parsnip puree, roasted root vegetables

### The “Traditional” Steak a la Max

Gorgonzola dolce, arugula and tomatoes  
asparagus, garlic mashed potatoes

### Grilled Filet Mignon

Asparagus with sweet onion jam, garlic mashed potatoes

### Mushroom Bolognese

Tomato, sweet onion, ricotta gnocchi, topped with herbed ricotta

### Atlantic Salmon

”Farrotto”, artichoke hearts, grilled asparagus, Meyer lemon sauce

### Cape Cod Day Boat Scallops

Black garlic and mushroom risotto, beurre blanc, radish, micro watercress

### Grilled New York Strip

Asparagus, garlic mashed potatoes

### Grilled Atlantic Swordfish

Jasmine rice, spinach, garlic, achiote slaw

### Double Cut Pork Chop

Brussels sprouts, sweet potatoes, apple cider barbeque, dehydrated apple

## Desserts

(select two)

### Ice Cream or Sorbet

Daily selection

### Maple Crème Brûlée

### Tavern Chocolate Cake

Whipped cream

### Cheesecake

Biscotti