



“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.

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.

Payment

- A credit card is required within 3 business days of booking the event to secure the reservation.
- In the event of a late cancellation within 7 days of the event, a charge of **\$250.00** will be charged to your credit card on file. In the event of a cancellation 24 hours or less from the time of your event, a charge of **\$500.00** will be applied to your credit card.
- The balance of total charges 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 \$28.00 per guest
- Selection of dinner menus starting at \$52.00 per guest
- Pricing for cocktail reception \$25.00 per guest
- Beverages, MA sales tax (7%), and service charge (18%) are additional
- ~~-Menu selection and guest count are required 7 days prior to the event-~~
- You will be charged for your guaranteed guest count if less guests attend;
- if more guests attend, you will be charged that number
- ~~-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:

Dawn Kinoshita, Manager/Event Coordinator

dkinoshita@maxtavern.com

John Thomas, Managing Partner

jthomas@maxtavern.com

413.746.6299

Signature of Event Host _____ Date _____

Cocktail Reception

Hors D'oeuvres Offerings:

Mini Steak a la Max

Blue cheese, balsamic reduction

Ahi Tuna Sashimi

Wasabi and pickled ginger

Portabella Tempura

Smoked chili aioli

Miniature Crab Cakes

Lemongrass aioli

Mini Tuna Tacos

Wasabi cream

Lemongrass Chicken Satay

Sweet chili sauce

Cocktail reception

\$25.00 per guest includes a selection of 3 continuously butlered Hors D'oeuvres for a three hour cocktail reception.

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

Colossal Shrimp Cocktail Tower

Horseradish cocktail sauce
3.95 each
Tower of 20 shrimp - \$75.00
Tower of 50 shrimp - \$175.00

Raw Bar Platter

*The freshest assortment of shellfish, oysters, clams, mussels and shrimp
perched on a mountain of shaved ice, with classic accompaniments*
Skyscraper of Shellfish (serves 10) \$125.00

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

Hall of Fame Garlic Bread

Gorgonzola fondue
\$20.00 per platter

Assorted Grilled Flatbreads

Tomato basil, three cheese, apple smoked bacon with wild mushroom
\$10 each

Decadent Dessert Platter

Miniature cheesecake, mini crème brulee, chocolate cake
assorted cookies, seasonal fruit
\$25.00 per platter
(stationed or passed)

Dinner Menu \$52.00 per guest

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

Garlic croutons

Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

Hand Gathered California Field Greens

Sherry vinaigrette

Entrees

(select two)

Stony Brook Valley Farm Chicken

Cranberry, chestnut and sage bread pudding, sherried mushrooms

tuscan kale, sherry pan jus

Max a Penne

Grilled chicken, sautéed escarole, plum tomatoes

parmesan cheese, garlic, extra virgin olive oil

Atlantic Salmon a la Plancha

Charred carrots, sugar snap peas, red lentils, snow peas

toasted pistachios, tamarind pomegranate glaze

Grilled New York Strip

Asparagus, garlic mashed potatoes

Desserts

(select two)

Max's Tavern Chocolate Cake

Whipped cream

Cheesecake

Raspberry coulis

Seasonal Crème Brulee

Fresh fruit

Soco Creamery Ice Creams & Sorbets

Dinner Menu \$62.00 per guest

Appetizers

(select two)

Maryland Crab Cake

Carrot ginger slaw, lemongrass aioli

Tuna Tacos

Yellow fin tuna, white rice, wasabi cream

Baked French Onion Soup

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

Garlic croutons

Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

Hand Gathered California Field Greens

Sherry vinaigrette

Tuscan Salad

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

-\$62.00 continued-

Entrees

(select three)

Stony Brook Valley Farm Chicken

Cranberry, chestnut and sage bread pudding, sherried mushrooms
tuscan kale, sherry pan jus

The "Traditional" Steak a la Max

Gorgonzola dolce, arugula and tomatoes
asparagus, garlic mashed potatoes

Grilled New York Strip

Asparagus, garlic mashed potatoes

Max a Penne

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

Atlantic Salmon a la Plancha

Charred carrots, sugar snap peas, red lentils, snow peas
toasted pistachios, tamarind pomegranate glaze

Cape Cod Day Boat Scallops

Wild rice, charred broccolini, farro, piquillo peppers
castelvetrano olives, red endive, saba

Furikake Crusted Yellowfin Tuna

Soba noodle salad, edamame, pickled daikon, jasmine miso vinaigrette

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Seasonal Crème Brulee

Fresh fruit

Tavern Chocolate Cake

Whipped cream

Cheesecake

Raspberry coulis

Caramel Apple Bread Pudding

Bourbon caramel, vanilla bean ice cream

Dinner Menu \$72.00 per guest

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

Carrot ginger slaw, lemongrass aioli

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

Yellowfin Tuna Tiradito

Cucumber red onion slaw, aji-amarillo sauce

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

Garlic croutons

Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

Hand Gathered California Field Greens

Sherry vinaigrette

Tuscan Salad

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

-\$72.00 continued-

Entrees

(select three)

Stony Brook Valley Farm Chicken

Cranberry, chestnut and sage bread pudding, sherried mushrooms
tuscan kale, sherry pan jus

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

Max a Penne

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

Atlantic Salmon a la Plancha

Charred carrots, sugar snap peas, red lentils, snow peas
toasted pistachios, tamarind pomegranate glaze

Cape Cod Day Boat Scallops

Wild rice, charred broccolini, farro, piquillo peppers
castelvetrano olives, red endive, saba

Grilled New York Strip

Asparagus, garlic mashed potatoes

Furikake Crusted Yellowfin Tuna

Soba noodle salad, edamame, pickled daikon, jasmine miso vinaigrette

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Crème Brulee

Fresh fruit

Tavern Chocolate Cake

Whipped cream

Cheesecake

Raspberry coulis

Caramel Apple Bread Pudding

Bourbon caramel, vanilla bean ice cream