



“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](mailto:dkinoshita@maxtavern.com)

**John Thomas, Managing Partner**

[jthomas@maxtavern.com](mailto: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**

Grafton smoked cheddar grits, bacon wrapped brussels sprouts  
braised greens, bourbon pan sauce

**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**

Grafton smoked cheddar grits, bacon wrapped brussels sprouts  
braised greens, bourbon pan sauce

### **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

### **New Orleans Bread Pudding**

Whiskey sauce, raisins, whipped cream  
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**

Grafton smoked cheddar grits, bacon wrapped brussels sprouts  
braised greens, bourbon pan sauce

### **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

#### **New Orleans Bread Pudding**

Whiskey sauce, raisins, whipped cream  
vanilla bean ice cream