



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

**Private Dining Menu for Pharmaceutical/Financial Parties
Restricted to \$100 Per Person**

All Inclusive:

Food, Choice of Wine, Beer, Tax and Service Charge

Appetizer

High Rise of Shellfish

(Set up prior to guest arrival for cocktail hour)

Salad

(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

Entree

(select three)

Pan-Pressed Murray's Chicken

creamy parmesan polenta, local honey glazed carrots, butternut squash bacon lardon, porcini and madeira pan sauce

Max a Penne

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

Atlantic Salmon a la Plancha

quinoa, red lentils, roasted carrots, pickled carrots chili herb vinaigrette, fried chick peas

Grilled New York Strip

asparagus, garlic mashed potatoes

Dessert

Max's Tavern Chocolate Cake

Cheesecake

Wine Service:

One bottle of wine per 3 guests (example 18 guests would have 6 bottles of wine) choose from the following house wines:

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot

Menu selection and guest count are required 7 days prior to the event

-all menu items and pricing are subject to change-

You will be charged for your guaranteed guest count if less guests attend;

if more guests attend, you will be charged that number

Any additional alcohol ordered by the guests is the responsibility of the host, not Max's Tavern

Payment

A credit card is required within 3 business days of booking your event as well as a \$250.00

non-refundable, non-transferable deposit.

If the event is cancelled within 48 hours there will be an additional \$250.00 charge to the credit card (total \$500.00).

If the event is cancelled the day of the event, the total charge will be \$1800.00 plus tax.

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

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 can accommodate up to 34 guests.

Lunch.....\$550.00

Dinner (Sunday - Thursday).....\$1,500.00

Dinner (Friday - Saturday).....\$2,500.00

*if the food and beverage minimum is not met, the difference will be added as a room charge.

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 _____