



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

**Private Dining Menu for Pharmaceutical/Financial Parties
Restricted to \$125 Per Person**

All Inclusive:

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

Reception Appetizer

(included)

High Rise of Shellfish

*The freshest assortment of shellfish, oysters, clams, mussels and shrimp
perched on a mountain of shaved ice, with classic accompaniments*

Appetizer

(select two)

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

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

Tuscan Salad

Mixed greens, roasted garlic, grape tomatoes

kalamata olives, fresh mozzarella

polenta croutons, balsamic vinaigrette

Entree

(select three)

Stony Brook Valley Farm Chicken

Cranberry, chestnut and sage bread pudding, sherryed 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

Farro, leeks, Honeycrisp apples, dried cranberries, pancetta, cranberry vinaigrette

Grilled New York Strip

Asparagus, garlic mashed potatoes

Day Boat Scallops

Port wine and apple risotto, shaved fennel and apple salad, apple cider gastrique

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). Select 2 from the following premium 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–

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 a dinner event is cancelled the day of the event, the total charge will be the food and beverage minimum for the corresponding room(s) 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 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.

Contact info

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

Dawn Kinoshita, Manager/Event Coordinator

dkinoshita@mextavern.com

John Thomas, Managing Partner

jthomas@mextavern.com

413.746.6299

Signature of Event Host _____ Date _____