



“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)

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

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 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–

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 _____