



“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

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

*toasted pistachios, tamarind pomegranate glaze*

Grilled New York Strip

*Asparagus, garlic mashed potatoes*

Cape Cod Day Boat Scallops

*Wild rice, charred broccolini, farro, piquillo peppers*

*castelvetrano olives, red endive, saba*

**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](mailto:dkinoshita@mextavern.com)

**John Thomas, Managing Partner**

[jthomas@mextavern.com](mailto:jthomas@mextavern.com)

413.746.6299

Signature of Event Host \_\_\_\_\_ Date \_\_\_\_\_