



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

Detail of Events

From a business meeting to a five course wine dinner,
Max's Tavern can accommodate your celebration.
We specialize in creating exceptional and memorable events through our fine
food as well as wine and professional, courteous staff.
Thank you for choosing Max's Tavern for your special event,
we look forward to serving you.

Facility Capacity

- The Crown Room can accommodate up to 34 guests.
(minimum of 20 Guests Sunday thru Thursday and 25 Guests Friday and Saturday)
- The Chef's Table can accommodate up to 14 guests comfortably for a sit down function.
(minimum of 10 Guests Sunday thru Thursday and 14 Guests Friday and Saturday)

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.

Payment

Within 3 business days of booking the event a credit card is required to secure the reservation.
The balance of total charges is due the day of your function, payable in cash,
company check, or credit card.
We except MasterCard, Visa, American Express, and Discover

Cost

28 dollars per guest for a lunch function
Selection of dinner menus available
18 dollars per guest for a cocktail reception
Beverages, MA sales tax (7%), and gratuity (18%) are additional

Lunch Menu-\$28 per guest

Salads

(select two)

Leaves of Young Romaine with Caesar Dressing

Garlic croutons, parmesan cheese

Hand Gathered California Field Greens

Sherry vinaigrette

Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

The Wedge

Iceberg lettuce, Great Hill blue cheese dressing,
tomatoes, apple-smoked bacon

Entrees

(select two)

Atlantic Salmon A La Plancha

Cinnamon and chili dusted root vegetables, baby spinach
toasted pumpkin seed pesto

Max a Penne

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

Grilled Petite Filet Mignon

Asparagus, garlic mashed

Pan-Pressed Murray's Chicken

Slow roasted pork belly, Brussels sprouts
local Honeycrisp apple, dried cranberry, bourbon apple cider jus

"Baked Macaroni"

Prosciutto, broccoli rabe, sweet peas, Grafton smoked cheddar

"Hollywood" Cobb Salad

Apple-smoked bacon, chicken, egg, gorgonzola
avocado, tomato, pumpernickel croutons

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Max's Tavern Chocolate Cake

Crème anglaise

Cheesecake

Seasonal selection

Crème Brulee

Fresh fruit

Cocktail Reception

Hors D'oeuvres Offerings:

Mini Steak A La Max

Blue cheese, balsamic reduction

Vegetable Spring Roll

Sweet chili sauce

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

Nuoc cham sauce

Cocktail reception

\$18 per guest includes a selection of 3 continuously butlered Hors D'oeuvres
for a two hour cocktail reception.

Beverages, MA sales tax (7%), gratuity (18%) are additional

Cocktail Reception Additions

Tuscan Table

A selection of local and artisan cheeses, cured meats
grilled vegetables, rustic breads, olives
9 dollars per person



Colossal Shrimp Cocktail Tower

Horseradish cocktail sauce
2.95 each



Fruit and Artisan Cheese Plate

Small (will feed 15 to 20 people) 45.00
large (will feed 25-30 people) 75.00



Raw Bar

Chef's selection of seasonal oysters,
colossal shrimp cocktail, clams on the half shell
18 dollars per person



Decadent Dessert Platter

Miniature cheesecake, mini crème brulee, chocolate cake
assorted cookies, seasonal fruit
6 dollars per person
(stationed or passed)

Dinner Menu \$48.00 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)

Pan-Pressed Murray's Chicken

Slow roasted pork belly, Brussels sprouts

local Honeycrisp apple, dried cranberry, bourbon apple cider jus

Max a Penne

Grilled chicken, sautéed escarole, plum tomatoes

parmesan cheese, garlic, extra virgin olive oil

Atlantic Salmon A La Plancha

Cinnamon and chili dusted root vegetables, baby spinach

toasted pumpkin seed pesto

Grilled New York Strip

Asparagus, garlic mashed potatoes

Desserts

(select two)

Max's Tavern Chocolate Cake

Caramel sauce and whipped cream

Cheesecake

Seasonal selection

Seasonal Crème Brulee

Fresh fruit

Soco Creamery Ice Creams & Sorbets

Dinner Menu \$58.00 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

calamata olives, fresh mozzarella

polenta croutons, balsamic vinaigrette

-~~\$58.00~~ continued-

Entrees

(select three)

Pan-Pressed Murray's Chicken

Slow roasted pork belly, Brussels sprouts
local Honeycrisp apple, dried cranberry, bourbon apple cider jus

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

Cinnamon and chili dusted root vegetables, baby spinach
toasted pumpkin seed pesto

Day Boat Scallops

Roasted pear, black and white barley, shaved fennel, frisée
pear cider pan sauce

Furikake Crusted Yellowfin Tuna

Soba noodle salad, edamame, pickled daikon, jasmine miso vinaigrette

Desserts

(select two)

Soco Creamery Ice Creams & Sorbets

Seasonal Berries

Biscotti

Seasonal Crème Brulee

Fresh fruit

Tavern Chocolate Cake

Caramel sauce and whipped cream

Cheesecake

Seasonal selection

Pumpkin Bread Pudding

Maple custard, cranberries
pecans, vanilla bean ice cream

Dinner Menu \$68.00 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
calamata olives, fresh mozzarella
polenta croutons, balsamic vinaigrette

-\$68.00 continued-

Entrees

(select three)

Pan-Pressed Murray's Chicken

Slow roasted pork belly, Brussels sprouts
local Honeycrisp apple, dried cranberry, bourbon apple cider jus

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

Cinnamon and chili dusted root vegetables, baby spinach
toasted pumpkin seed pesto

Day Boat Scallops

Roasted pear, black and white barley, shaved fennel, frisée
pear cider pan sauce

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

Seasonal Berries

Biscotti

Crème Brulee

Fresh fruit

Tavern Chocolate Cake

Caramel sauce and whipped cream

Cheesecake

Seasonal selection

Pumpkin Bread Pudding

Maple custard, cranberries
pecans, vanilla bean ice cream