



**“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

Gorgonzola

The Wedge

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

## Entrees

(select two)

Grilled Atlantic Salmon

Cauliflower and English pea "risotto", grapefruit vinaigrette, pea greens

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

Peruvian potato salad, sweet corn, ocopa sauce

"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

Raspberry coulis

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  
Spinach and Feta Tartlet  
Olive tapenade  
Steamed Pork Dumpling  
Plum sauce  
Ahi Tuna Sashimi  
Wasabi and pickled ginger  
Risotto Cakes  
Fresh tomato chutney  
Portabella Tempura  
Smoked chili aioli  
Miniature Crab Cakes  
Lemongrass aioli  
Mini Tuna Tacos  
Wasabi cream  
Lemongrass Chicken Satay  
Nuoc cham sauce  
Braised Short Rib  
Gaufrette potato  
Coconut Crusted Chicken Bites  
Curry cream

## 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 Buffet

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

Gorgonzola

Hand Gathered California Field Greens

Sherry mustard seed vinaigrette

## Entrees

(select two)

Pan-Pressed Murray's Chicken

Peruvian potato salad, sweet corn, ocopa sauce

Max-a-Penne

Grilled chicken, plum tomatoes, escarole, extra virgin olive oil, parmesan

Grilled Atlantic Salmon

Cauliflower and English pea "risotto"

grapefruit vinaigrette, pea greens

Grilled New York Sirloin

Asparagus, garlic mashed

## Desserts

(select two)

Max's Tavern Chocolate Cake

Crème anglaise

Cheesecake

Raspberry coulis

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

**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**

Gorgonzola

**Hand Gathered California Field Greens**

Sherry vinaigrette

**-\$58.00 continued-**

**Entrees**

(select three)

**Pan-Pressed Murray's Chicken**

Peruvian potato salad, sweet corn, ocopa sauce

**The "Traditional" Steak A La Max**

Gorgonzola dolce, arugula and tomatoes

**Grilled New York Sirloin**

Asparagus, garlic mashed

**Max-a-Penne**

Grilled chicken, plum tomatoes, escarole, extra virgin olive oil, parmesan

**Grilled Atlantic Salmon**

Cauliflower and English pea "risotto"

grapefruit vinaigrette, pea greens

**Day Boat Jumbo Sea Scallops**

Georgia peach quinoa, julienne leek salad, basil oil

**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**

Raspberry coulis

**Bourbon Street Bread Pudding**

SoCo Creamery vanilla ice cream

bourbon whiskey sauce



# 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

Gorgonzola

### Hand Gathered California Field Greens

Sherry vinaigrette

### Caprese Salad

Local vine-ripened tomatoes, fresh mozzarella

Aged balsamic, extra virgin olive oil

**-\$68.00 continued-**

## **Entrees**

(select three)

**Pan-Pressed Murray's Chicken**

Peruvian potato salad, sweet corn, ocopa sauce

**The "Traditional" Steak A La Max**

Gorgonzola dolce, arugula and tomatoes

**Grilled Filet Mignon**

Asparagus, garlic mashed

**Max-a-Penne**

Grilled chicken, plum tomatoes, escarole, extra virgin olive oil and parmesan

**Grilled Atlantic Salmon**

Cauliflower and English pea "risotto"

grapefruit vinaigrette, pea greens

**Day Boat Jumbo Sea Scallops**

Georgia peach quinoa, julienne leek salad, basil oil

**Grilled New York Sirloin**

Asparagus with sweet onion jam, garlic mashed potatoes

**Furikake Crusted Yellowfin Tuna**

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

**"Baked Macaroni"**

Prosciutto, broccoli rabe, sweet peas, Grafton smoked cheddar

## **Desserts**

(select two)

**Soco Creamery Ice Creams & Sorbets**

**Triple Chocolate Bread Pudding**

Vanilla gelato, caramel sauce

**Seasonal Berries**

Biscotti

**Seasonal Crème Brulee**

Fresh fruit

**Tavern Chocolate Cake**

Caramel sauce and whipped cream

**Cheesecake**

Raspberry coulis

**Bourbon Street Bread Pudding**

SoCo Creamery vanilla ice cream

bourbon whiskey sauce