

MAX'S OYSTER BAR

Event Enhancements

Artisan Cheese Board ~ \$6 per guest
Farm Fresh Vegetable Crudités ~ \$4 per guest

Raw Bar \$18 per person

One hour prior to seated dinner

(Shucking attendant ~ \$100)

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

Passed Hors d'Oeuvres ~ \$15 per person per hour

(Choose five selections)

Steak a la Max Crostini

Lobster Roll Sliders

Prosciutto Wrapped Dates

Truffle Mozzarella Arancini

Cauliflower Fritto with Sriracha Aioli

Tuna Tartare Wonton Cup

Chicken Confit Tostada with Mango Salsa

Smoked Salmon Crostini

Grilled Vegetable Flatbread

Tempura Asparagus with Meyer Lemon Aioli

Pigs in a Blanket with Honey Mustard

Burger Sliders

Blue Point Menu

I

(Choose two for your guests)

- Jumbo Lump Crab Cake** *Radish, pea tendrils, remoulade sauce*
Steamed Whitewater Mussels *Sweet sausage, fennel, roasted garlic, white wine*
Baltimore Style Shrimp *Key lime mustard sauce*

II

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*
Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*
Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*
Max's Chopped Salad *Gorgonzola cheese, sweet sherry vinaigrette*

III

(Choose four for your guests)

- Black Pearl Salmon Filet La Plancha** *Cauliflower "Rice", roasted broccoli, cauliflower puree
pomgranate glaze*
Wasabi Crusted Hawaiian Big Eye Tuna *Black forbidden rice, sesame ginger bok choy
cucumber, pineapple slaw, coconut curry-lobster sauce*
Georges Bank Scallops *Mushroom & asparagus risotto, chardonnay broth, parmesan crisp*
New York Strip Steak *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*
Roasted Chicken *Local butternut squash, apple brioche stuffing
roasted brussels sprouts, apple cider jus*

IV

(Choose two for your guests)

- Bourbon Vanilla Crème Brulée**
Molten Chocolate Beignets
Chocolate Caramelia Bombe
Key Lime Pie

**Menu Price is \$75 per guest and is subject to tax and gratuity.
Menus subject to change.**

Wellfleet Menu

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

I

(Choose two for your guests)

Jumbo Lump Crab Cake *Radish, pea tendrils, remoulade sauce*

Steamed Whitewater Mussels *Sweet sausage, fennel, roasted garlic, white wine*

Baltimore Style Shrimp *Key lime mustard sauce*

II

(Choose one for your guests)

New England Clam Chowder *Quahogs, potatoes, applewood smoked bacon*

Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*

Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*

Max's Chopped Salad *Gorgonzola cheese, sweet sherry vinaigrette*

III

(Choose four for your guests)

Black Pearl Salmon Filet La Plancha *Cauliflower "Rice", roasted broccoli, cauliflower puree
pomegranate glaze*

Wasabi Crusted Hawaiian Big Eye Tuna *Black forbidden rice, sesame ginger bok choy
cucumber, pineapple slaw, coconut curry-lobster sauce*

Georges Bank Scallops *Mushroom & asparagus risotto, chardonnay broth, parmesan crisp*

New York Strip Steak *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*

Roasted Chicken *Local butternut squash, apple brioche stuffing
roasted brussels sprouts, apple cider jus*

IV

(Choose two for your guests)

Bourbon Vanilla Crème Brûlée

Molten Chocolate Beignets

Chocolate Caramel Bombes

Key Lime Pie

Menu Price is \$85 per guest and is subject to tax and gratuity.

Menus subject to change.

Malpeque Menu

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

Choose four Butlered Hors D'oeuvres:

Steak a la Max Crostini | Lobster Roll Sliders | Prosciutto Wrapped Dates
Truffle Mozzarella Arancini | Cauliflower Fritto with Sriracha Aioli
Tuna Tartare Wonton Cup | Chicken Confit Tostada, Mango Salsa | Smoked Salmon Crostini
Grilled Vegetable Flatbread | Tempura Asparagus with Meyer Lemon Aioli
Pigs in a Blanket with Honey Mustard | Burger Sliders

I

(Choose two for your guests)

Jumbo Lump Crab Cake *Radish, pea tendrils, remoulade sauce*
Steamed Whitewater Mussels *Sweet sausage, fennel, roasted garlic, white wine*
Baltimore Style Shrimp *Key lime mustard sauce*

II

(Choose one for your guests)

New England Clam Chowder *Quahogs, potatoes, applewood smoked bacon*
Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*
Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*
Max's Chopped Salad *Gorgonzola cheese, sweet sherry vinaigrette*

III

(Choose four for your guests)

Black Pearl Salmon Filet La Plancha *Cauliflower "Rice", roasted broccoli, cauliflower puree
pomgranate glaze*
Wasabi Crusted Hawaiian Big Eye Tuna *Black forbidden rice, sesame ginger bok choy
cucumber, pineapple slaw, coconut curry-lobster sauce*
Georges Bank Scallops *Mushroom & asparagus risotto, chardonnay broth, parmesan crisp*
New York Strip Steak *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*
Roasted Chicken *Local butternut squash, apple brioche stuffing
roasted brussels sprouts, apple cider jus*
Filet Mignon *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*

IV

(Choose two for your guests)

Bourbon Vanilla Crème Brulée
Molten Chocolate Beignets
Chocolate Carmelia Bombe
Key Lime Pie

Menu Price is \$95 per guest and is subject to tax and gratuity.

Menus subject to change.

Cooke's Cove Menu

Raw Bar Display to featuring:

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments.

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

Choose four Butlered Hors D'oeuvres:

Steak a la Max Crostini | Lobster Roll Sliders | Prosciutto Wrapped Dates
Truffle Mozzarella Arancini | Cauliflower Fritto with Sriracha Aioli
Tuna Tartare Wonton Cup | Chicken Confit Tostada, Mango Salsa | Smoked Salmon Crostini
Grilled Vegetable Flatbread | Tempura Asparagus with Meyer Lemon Aioli
Pigs in a Blanket with Honey Mustard | Burger Sliders

I

(Choose two for your guests)

Jumbo Lump Crab Cake *Radish, pea tendrils, remoulade sauce*

Steamed Whitewater Mussels *Sweet sausage, fennel, roasted garlic, white wine*

Baltimore Style Shrimp *Key lime mustard sauce*

II

(Choose one for your guests)

New England Clam Chowder *Quahogs, potatoes, applewood smoked bacon*

Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*

Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*

Max's Chopped Salad *Gorgonzola cheese, sweet sherry vinaigrette*

III

(Choose four for your guests)

Black Pearl Salmon Filet La Plancha *Cauliflower "Rice", roasted broccoli, cauliflower puree
pomgranate glaze*

Wasabi Crusted Hawaiian Big Eye Tuna *Black forbidden rice, sesame ginger bok choy
cucumber, pineapple slaw, coconut curry-lobster sauce*

Georges Bank Scallops *Mushroom & asparagus risotto, chardonnay broth, parmesan crisp*

New York Strip Steak *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*

Roasted Chicken *Local butternut squash, apple brioche stuffing
roasted brussels sprouts, apple cider jus*

Filet Mignon *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*

IV

(Choose two for your guests)

Bourbon Vanilla Crème Brulée

Molten Chocolate Beignets

Chocolate Carmelia Bombe

Key Lime Pie

Menu Price is \$110 per guest and is subject to tax and gratuity.

Menus subject to change.

Max's Cocktail Reception

2 Hour Reception

Raw Bar Display

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

Butlered Hors D'oeuvres

Please select 5

Steak a la Max Crostini | Lobster Roll Sliders | Prosciutto Wrapped Dates
Truffle Mozzarella Arancini | Cauliflower Fritto with Sriracha Aioli
Tuna Tartare Wonton Cup | Chicken Confit Tostada, Mango Salsa | Smoked Salmon Crostini
Grilled Vegetable Flatbread | Tempura Asparagus with Meyer Lemon Aioli
Pigs in a Blanket with Honey Mustard | Burger Sliders

Menu Price is \$75 per guest and is subject to tax and gratuity.