

MAX DOWNTOWN

Chop House | Whiskey Bar

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

DETAIL OF EVENTS

From a business meeting to a five course wine dinner.

Max Downtown 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 Downtown for your special event, we look forward to serving you.

FACILITY CAPACITY

- The Alfred Room can accommodate up to 28 guests for a sit down function.
- The Everett Room can accommodate up to 50 guests comfortably for a sit down function.
- The Main Dining Room is available for weekend daytime events (up to 200, perfect for a wedding or a shower)
- *Max Downtown offers the most up to date internet connection including wi-fi and hard wired connection

PARKING

- We offer complimentary valet parking directly in front of Max Downtown after 5:00 p.m.
- We also offer validated parking in the city place garage after 5:00 p.m. we would be happy to validate your guests' tickets for up to three hours of free parking.

PAYMENT

A credit card is required to secure the reservation with the signed contract.
The balance of total charges is due the day of your function



LUNCH MENU \$35 PER GUEST

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic, White Anchovy

CHOPPED SALAD

Diced Vegetables, Gorgonzola, Sherry Vinaigrette

SEASONAL SOUP

ENTREES (SELECT TWO)

BLACK PEARL SALMON

Warm Tabbouleh and Kale Salad, Delicata Squash, Roasted Cranberry, Charred Citrus Vinaigrette

BAKED RIGATONI A LA VODKA

Grilled Chicken, Broccoli Rabe, Cherry Peppers, Mozzarella

BRANDT ALL NATURAL TOP SIRLOIN

Hand-Cut Fries, Red Wine Rosemary Jus

PASTRAMI SPICED ROAST BEEF SANDWICH

Swiss Cheese, Crispy Onion, Horseradish Aioli, Hand-Cut Fries

CHICKEN PAILLARD

Warm Haricot Verts Salad

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

MAX'S VANILLA BEAN CHEESECAKE

Raspberry Coulis, Fresh Berries

FLOURLESS GIANDUJA CHOCOLATE CAKE

Hazelnut Espresso Buttercream, Citrus Marmalade

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache



LUNCH MENU \$45 PER GUEST

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

CHOPPED SALAD

Diced Vegetables, Gorgonzola, Sherry Vinaigrette

CRISPY NATIVE OYSTERS

English Cucumber, Yuzu-Pickled Vegetables, Chili
Remoulade

SOUP OF THE DAY

ENTREES (SELECT THREE)

NEW YORK STRIP STEAK

Hand Cut Fries, Red Wine Rosemary Jus

BLACK PEARL SALMON

Warm Tabbouleh and Kale Salad, Delicata Squash, Roasted Cranberry, Charred Citrus Vinaigrette

ROASTED COLOSSAL SHRIMP CIOPPINO

Artichoke, Saffron Pearl Pasta, Confit Tomato, Chorizo Shellfish Nage, Gremolata Crumble

VEAL MILANESE

Arugula, Roasted Peppers, Artichoke, Mozzarella

PASTRAMI SPICED ROAST BEEF SANDWICH

Swiss Cheese, Crispy Onion, Horseradish Aioli, Hand-Cut Fries

“THE DOWNTOWN” COBB SALAD WITH CHICKEN

Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg
Gorgonzola, Classic Dressing

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef' Selection

FLOURLESS GIANDUJA CHOCOLATE CAKE

Hazelnut Espresso Buttercream, Citrus Marmalade

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

ASSORTED FRESH FRUIT

Seasonal

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit



COCKTAIL RECEPTION

Starting at \$38 per guest

HORS D'OEUVRES SUGGESTIONS:

SEARED SIRLOIN A LA MAX

Arugula, Gorgonzola

AHI TUNA TARTARE

Taco

CONEY ISLAND BEEF FRANKS

R&R sauce

MINIATURE CRAB CAKE

Tabasco Aioli

BRAISED SHORT RIB AND STUFFED MUSHROOM GOURGERE

Horseradish Cream

WASABI MARINATED SHRIMP COCKTAIL

Ginger Scallion Dipping Sauce

BUFFALO CHICKEN MEATBALL

Classic Blue Cheese

MAX LABEL DRY AGED BURGER SLIDERS

cave Aged Cheddar, Charred Onion Aioli

GRILLED CHEESE & TOMATO SOUP

SMOKED SALMON POTATO LATKE

Crème Fraiche

CRISPY RISOTTO FRITTERS

Housemade Red Sauce

PISTACHIO CRUSTED GOAT CHEESE

Fig, Beets

PRETZEL CRUSTED SCALLOP

honey mustard sauce

MINI GRILLED LAMB LOLLIPOP

Tzatziki sauce

SEASONAL CRUDO

Chef's Preparation

PORK BELLY SKEWERS

Seasonal

FRIED CHICKEN AND BISCUITS

White Gravy

HOUSE-MADE BACON

Hot Honey, Pistachio

COCKTAIL RECEPTION

Includes a selection of 5 continuously butlered Hors d'oeuvres for a two hour cocktail reception.

Hors d'oeuvres are available for \$28 per dozen, as part of a reception before dinner service.

Beverages, tax and gratuity additional



COCKTAIL RECEPTION ADDITIONS

CHARCUTERIE BOARD

A Selection Of Local And Artisan Cheeses, Cured Meats
Seasonal Dip, Rustic Breads, Olives
9 Per Person

COLOSSAL SHRIMP COCKTAIL TOWER

Horseradish Cocktail Sauce
10 Per Person (2 Pieces Each)

FRUIT AND ARTISAN CHEESE PLATE

Crackers and Bread
6 Per Person

ASSORTED DIPS

Shishito Pepper, Castelveltrano Olive Hummus, Fennel Dip, Pita Chips
6 Per Person

RAW BAR

East And West Coast Oysters, Colossal Shrimp Cocktail
Crab Cocktail, Clams On The Half Shell
18 Per Person

DECADENT DESSERT BUFFET

Miniature Assorted Cupcakes, Fresh Fruit Tarts,
Assorted Cookies, Chocolate Dipped Fruit, Petit Fours
8 Per Person



DINNER MENU \$75.00 PER GUEST

APPETIZERS (SELECT TWO)

WARM GOAT CHEESE CROSTINI
Seasonal Accompaniments

SEASONAL CRUDO
Chef's Preparations

MARYLAND JUMBO LUMP CRAB CAKE
Old Bay Aioli

CACIO E PEPE
Hand-Made Pasta, Pecorino Sardo, Long Pepper

SOUP OF THE DAY

GRILED SHRIMP AND GRITS
Cave Aged Cheddar Polenta, Andouille Creole Sauce

SALADS (SELECT THREE)

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

CHOPPED SALAD
Diced Vegetable, Gorgonzola
Sherry Vinaigrette

ROASTED BEET SALAD
Starlight Gardens Greens, Smoked Yogurt
Bartlett Pear, Walnut Vinaigrette

RED RUSSIAN KALE AND APPLE SALAD
House-Made Bacon, Bayley Hazen Blue Cheese
Almond Granola, Maple Ver Jus

ENTREES (SELECT THREE)

GARLIC AND HERB ROASTED ORGANIC HALF-CHICKEN
Confit Marble Potatoes, Wild Mushrooms
Cured Lemon and Spinach, Hunter Sauce

PAINTED HILLS FARM ALL-NATURAL PRIME RIB
Pastrami Spiced, Caraway Mustard Glazed Brussels Sprouts

AGED NEW YORK STRIP STEAK
Loaded Baked Potato, Grilled Onion Salad

COLOSSAL SHRIMP CIOPPINO
Artichoke, Saffron Pearl Pasta, Confit Tomato,
Chorizo Shellfish Nage, Gremolata Crumble

SCALLOPS
Romanesco, Roasted Sunchoke, Crispy Root Vegetables
Smoked Celery Root Soubise

BLACK PEARL SALMON
Warm Tabbouleh and Kale Salad, Delicata Squash,
Roasted Cranberry, Charred Citrus Vinaigrette

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS
Chef's Selection

DULCE CHOCOLATE CAKE
Genoise, Dulce Cream, Ganache

FRESH FRUIT
Biscotti

MAX'S CHEESECAKE
Raspberry Coulis, Fresh Berries

VANILLA BEAN CRÈME BRÛLÉE
Fresh Fruit



DINNER MENU \$85.00 PER GUEST

APPETIZERS (SELECT TWO)

CACIO E PEPE

Hand-Made, Pecorino Sardo, Long Pepper

WARM GOAT CHEESE CROSTINI

Seasonal Accompaniments

SEASONAL CRUDO

Chef's Preparations

SMOKED BERKSHIRE CHEDDAR SAUSAGE

Honeycrisp Apple, Hot Maple Syrup

MARYLAND JUMBO LUMP CRAB CAKE

Old Bay Aioli

SOUP OF THE DAY

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

CHOPPED SALAD

Diced Vegetable, Gorgonzola, Sherry Vinaigrette

ROASTED BEET SALAD

Starlight Gardens Greens, Smoked Yogurt
Bartlett Pear, Walnut Vinaigrette

RED RUSSIAN KALE AND APPLE SALAD

House-Made Bacon, Bayley Hazen Blue Cheese
Almond Granola, Maple Ver Jus

ENTREES (SELECT THREE)

AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Red Onion

BLACK PEARL SALMON

Warm Tabbouleh and Kale Salad, Delicata
Squash, Roasted Cranberry, Charred Citrus
Vinaigrette

COLOSSAL SHRIMP CIOPPINO

Artichoke, Saffron Pearl Pasta, Confit
Tomato, Chorizo Shellfish Nage, Gremolata
Crumble

GARLIC AND HERB ROASTED

ORGANIC HALF-CHICKEN

Confit Marble Potatoes, Wild Mushrooms
Cured Lemon and Spinach, Hunter Sauce

SCALLOPS

Romanesco, Roasted Sunchoke, Crispy Root
Vegetables, Smoked Celery Root Soubise

PAINTED HILLS FARM ALL-NATURAL

PRIME RIB

Pastrami Spiced, Caraway Mustard Glazed
Brussels Sprouts

NIMAN RANCH PORK CHOP

Bacon Braised Barley, Chanterelle
Mushrooms, Heirloom Carrots
Mustard Seed Jus

GRILLED FILET MIGNON

Whipped Yukon Gold Potatoes, Asparagus
Red Wine Rosemary Jus

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

MAX'S VANILLA BEAN CHEESECAKE

Raspberry Coulis, Fresh Berries

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

ASSORTED FRESH FRUIT

Seasonal

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache



DINNER MENU \$95.00 PER GUEST

RECEPTION UPON ARRIVAL (SELECT 1)

CHARCUTERIE BOARD

Cured meats, Local and Artisanal Cheeses, Rustic Breads, Hummus, Olives

FRUIT & CHEESE & DIPS

Artisanal Cheeses, Seasonal Fruit, Assorted crackers

COLOSSAL SHRIMP COCKTAIL TOWER: 2 PIECES PER GUEST

Horseradish cocktail sauce

APPETIZERS (SELECT TWO)

CACIO E PEPE

Hand-Made Pasta, Pecorino Sardo, Long Pepper

TUNA TARTARE

Lemon, nigella seed oil,
poached fingerling potato

SOUP OF THE DAY

SEASONAL CRUDO

Chef's Preparation

WARM GOAT CHEESE CROSTINI

Seasonal Accompaniments

IBERICO HAM

Buffalo Mozzarella, Green Olive Giardiniera, Crostini

SMOKED BERKSHIRE CHEDDAR SAUSAGE

Honeycrisp Apple, Hot Maple Syrup

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

ROASTED BEET SALAD

Starlight Gardens Greens, Smoked Yogurt
Bartlett Pear, Walnut Vinaigrette

CHOPPED SALAD

Diced Vegetable, Gorgonzola, Sherry Vinaigrette

RED RUSSIAN KALE AND APPLE SALAD

House-Made Bacon, Bayley Hazen Blue Cheese
Almond Granola, Maple Ver Jus

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ENTREES (SELECT THREE)

FILET MIGNON OSCAR

Jumbo Lump Crab, Yukon Gold Mashed Potatoes, Bacon
Wrapped Asparagus, Hollandaise

BLOCK ISLAND SWORDFISH

Kale, Chickpea, Leeks, Cured Lemon Pesto

BLACK PEARL SALMON

Warm Tabbouleh and Kale Salad, Delicata Squash, Roasted Cran-
berry, Charred Citrus Vinaigrette

GARLIC AND HERB ROASTED ORGANIC HALF-CHICKEN

Confit Marble Potatoes, Wild Mushrooms
Cured Lemon and Spinach, Hunter Sauce

PAINTED HILLS FARM ALL-NATURAL PRIME RIB

Pastrami Spiced, Caraway Mustard Glazed Brussels Sprouts

SCALLOPS

Romanesco, Roasted Sunchoke, Crispy Root Vegetables
Smoked Celery Root Soubise

COLOSSAL SHRIMP CIOPPINO

Artichoke, Saffron Pearl Pasta, Confit Tomato,
Chorizo Shellfish Nage, Gremolata Crumble

GRILLED PRIME AGED RIBEYE

Sour Cream and Chive Potato Puree, Grilled Asparagus
Crispy Onion, Bacon Marmalade

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

MAX'S VANILLA BEAN CHEESECAKE

Raspberry Coulis, Fresh Berries

ASSORTED FRESH FRUIT

Seasonal

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

FLOURLESS GIANDUJA CHOCOLATE CAKE

Hazelnut Espresso Buttercream, Citrus Marmalade

BAKED ALASKA

Salted Caramel Ice Cream,
Dark Chocolate Ganache

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

