

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 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 \$40 PER GUEST

APPETIZERS (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)

WESTER ROSS SCOTTISH SALMON

Heirloom Grain Salad, Crispy Root Vegetables, Kabocha Squash Soubise

HAND-MADE RIGATONI

Grilled Chicken, Local Zucchini, Roasted Eggplant, Confit Tomatoes, Fresh Mozzarella

BRANDT ALL NATURAL TOP SIRLOIN

Hand-Cut Fries, Red Wine Rosemary Jus

HOUSE ROASTED TURKEY CLUB

Thick Cut Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli, House Made Gaufrette Chips

CHICKEN PAILLARD

Warm Haricot Verts Salad

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

KEY LIME CHEESECAKE

Ginger Graham Crust, Blackberry Sauce

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache



LUNCH MENU \$50 PER GUEST

APPETIZERS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

SEASONAL SOUP

CHOPPED SALAD

Diced Vegetables, Gorgonzola, Sherry Vinaigrette

ENTREES (SELECT THREE)

NEW YORK STRIP STEAK

Hand Cut Fries, Red Wine Rosemary Jus

WESTER ROSS SCOTTISH SALMON

Heirloom Grain Salad, Crispy Root Vegetables, Kabocha Squash Soubise

COLOSSAL SHRIMP SCAMPI

Handmade Spaghetti, Confit Tomato, Crispy Caper and Garlic Crumble, Escarole, Meyer Lemon Nage

VEAL MILANESE

Arugula, Roasted Peppers, Artichoke, Mozzarella

"THE DOWNTOWN" COBB SALAD WITH CHICKEN

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

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

KEY LIME CHEESECAKE

Ginger Graham Crust, Blackberry Sauce

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

ASSORTED FRESH FRUIT

Seasonal

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit



COCKTAIL RECEPTION

Starting at \$45 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 \$36 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
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 \$85.00 PER GUEST

APPETIZERS (SELECT TWO)

WHIPPED RICOTTA TOAST

Seasonal Accompaniments

SEASONAL CRUDO

Chef's Preparations

LUMP CRAB TOSTADA

Crushed Avocado, Cilantro, Lime Aji Amarillo Salsa

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

SEASONAL SOUP

GRILLED SHRIMP AND GRITS

Cave Aged Cheddar Polenta, Andouille Creole Sauce

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

CHOPPED SALAD

Diced Vegetable, Gorgonzola
Sherry Vinaigrette

HEIRLOOM BEET SALAD

Honey Crisp Apple, Bayley Hazen Blue Cheese
Pistachio Vinaigrette

BUTTER LETTUCE SALAD

Black Plum, Crispy Feta, Lemon Tahini Dressing

ENTREES (SELECT THREE)

LEMON LONG PEPPER ROASTED ORGANIC HALF-CHICKEN

Crispy Rosemary Potatoes, Black Garlic Chicory "Caesar" Salad
Salsa Verde

WESTER ROSS ORGANIC SCOTTISH SALMON

Heirloom Grain Salad, Crispy Root Vegetables
Kabocha Squash Soubise

AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Onion Salad

CHILEAN SEA BASS

Pearl Couscous, Charred Snap Peas & Zucchini
Tomato Chorizo Sofrito

COLOSSAL SHRIMP SCAMPI

Handmade Spaghetti, Confit Tomato, Escarole, Meyer Lemon Nage
Crispy Caper and Garlic Crumble

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

FRESH FRUIT

Biscotti

KEY LIME CHEESECAKE

Ginger Graham Crust, Blackberry Sauce

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit



DINNER MENU \$95.00 PER GUEST

APPETIZERS (SELECT TWO)

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

WHIPPED RICOTTA TOAST

Seasonal Accompaniments

SEASONAL CRUDO

Chef's Preparations

LAMB MERGUEZ

Pickled Shishito Peppers, Violette Mustard

LUMP CRAB TOSTADA

Crushed Avocado, Cilantro
Lime Aji Amarillo Salsa

SEASONAL SOUP

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

CHOPPED SALAD

Diced Vegetable, Gorgonzola, Sherry Vinaigrette

HEIRLOOM BEET SALAD

Honey Crisp Apple, Bayley Hazen Blue Cheese
Pistachio Vinaigrette

BUTTER LETTUCE SALAD

Black Plum, Crispy Feta, Lemon Tahini Dressing

ENTREES (SELECT THREE)

AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Red Onion

WESTER ROSS SCOTTISH SALMON

Heirloom Grain Salad
Crispy Root Vegetables
Kabocha Squash Soubise

COLOSSAL SHRIMP SCAMPI

Handmade Spaghetti, Confit Tomato
Escarole, Meyer Lemon Nage, Crispy Caper
and Garlic Crumble

LEMON LONG PEPPER ROASTED ORGANIC HALF-CHICKEN

Crispy Rosemary Potatoes, Black Garlic
Chicory "Caesar" Salad, Salsa Verde

GRILLED FILET MIGNON

Whipped Yukon Gold Potatoes, Asparagus
Red Wine Rosemary Jus

CHILEAN SEA BASS

Pearl Couscous
Charred Snap Peas & Zucchini
Tomato Chorizo Sofrito

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

KEY LIME CHEESECAKE

Ginger Graham Crust, Blackberry Sauce

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache

ASSORTED FRESH FRUIT

Seasonal



DINNER MENU \$105.00 PER GUEST

APPETIZERS (SELECT TWO)

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

AHI TUNA NICOISE TARTARE

Quail Egg, Poached Fingerling Potatoes, Lemon- Nigella Seed Oil

SEASONAL SOUP

SEASONAL CRUDO

Chef's Preparation

WHIPPED RICOTTA TOAST

Seasonal Accompaniments

LUMP CRAB TOSTADA

Crushed Avocado, Cilantro, Lime Aji Amarillo Salsa

LAMB MERGUEZ

Pickled Shishito Peppers, Violette Mustard

SALADS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

HEIRLOOM BEET SALAD

Honey Crisp Apple, Bayley Hazen Blue Cheese
Pistachio Vinaigrette

CHOPPED SALAD

Diced Vegetable, Gorgonzola, Sherry Vinaigrette

BUTTER LETTUCE SALAD

Black Plum, Crispy Feta, Lemon Tahini Dressing

ENTREES (SELECT THREE)

GRILLED FILET MIGNON

Yukon Gold Mashed Potatoes, Asparagus
Red Wine Rosemary Jus

BLOCK ISLAND SWORDFISH

Seasonal Preparation

WESTER ROSS ORGANIC SCOTTISH SALMON

Heirloom Grain Salad, Crispy Root Vegetables
Kabocha Squash Soubise

LEMON LONG PEPPER ROASTED ORGANIC HALF-CHICKEN

Crispy Rosemary Potatoes, Black Garlic Chicory "Caesar" Salad
Salsa Verde

COLOSSAL SHRIMP SCAMPI

Handmade Spaghetti, Confit Tomato, Escarole
Meyer Lemon Nage, Crispy Caper and Garlic Crumble

COWBOY CUT BONE-IN RIBEYE

Sour Cream and Chive Potato Puree, Grilled Asparagus
Crispy Onion

CHILEAN SEA BASS

Pearl Couscous, Charred Snap Peas & Zucchini
Tomato Chorizo Sofrito

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DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

KEY LIME CHEESECAKE

Ginger Graham Crust, Blackberry Sauce

ASSORTED FRESH FRUIT

Seasonal

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

BAKED ALASKA

Salted Caramel Ice Cream,
Dark Chocolate Ganache

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

