

# 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.

## FREE VALET PARKING

-We now offer free valet parking starting at 5 pm.

At lunch, we offer free parking in the attached City Place Garage.

## 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

Chef's selection

## ENTREES (SELECT TWO)

### WESTER ROSS SCOTTISH SALMON

Brown Butter Coconut Couscous, Haricots Verts, Cashew Sesame Dukkah, Carrot Tahini Nage

### 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

### SPICE GRILLED STATLER CHICKEN BREAST

Shishito Peppers, Roasted Sweet Potatoes, Chimichurri

## DESSERTS (SELECT THREE)

### ICE CREAMS & SORBETS

Chef's Selection

### VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

### SEASONAL CHEESECAKE

Chef's Selection

### ASSORTED FRESH FRUIT

Seasonal

### SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache



# LUNCH MENU \$50 PER GUEST

## APPETIZERS (SELECT TWO)

### LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic  
White Anchovy

### SEASONAL SOUP

Chef's selection

### CHOPPED SALAD

Diced Vegetables, Gorgonzola, Sherry Vinaigrette

## ENTREES (SELECT THREE)

### BUTCHER'S CUT (CHEF'S SELECTION)

Hand Cut Fries, Red Wine Rosemary Jus

### WESTER ROSS SCOTTISH SALMON

Brown Butter Coconut Couscous, Haricots Verts, Cashew Sesame Dukkah, Carrot Tahini Nage

### ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Risatoni Mezze, Vidalia Onions, Crispy Parmesan Crumble

### SPICE GRILLED STATLER CHICKEN BREAST

Shishito Peppers, Roasted Sweet Potatoes, Chimichurri

### “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

### SEASONAL CHEESECAKE

Chef's Selection

### VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

### ASSORTED FRESH FRUIT

Seasonal

### SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache



## 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

#### GRILLED CHEESE & TOMATO SOUP

#### CRISPY RISOTTO FRITTERS

Housemade Red Sauce

#### SEASONAL CRUDO

Chef's Preparation

#### PORK BELLY SKEWERS

Seasonal

#### FRIED CHICKEN AND BISCUITS

White Gravy

#### HOUSE-MADE BACON

Hot Honey, Pistachio

#### MAX LABEL DRY AGED BURGER SLIDERS

Cave Aged Cheddar, Charred Onion Aioli

### 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 with a minimum of two dozen per item 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, Rustic Breads, Olives  
11 Per Person

## COLOSSAL SHRIMP COCKTAIL TOWER

Horseradish Cocktail Sauce  
12 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  
22 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)

### COLOSSAL LUMP CRAB CAKE

Celery Root Remoulaude

### SEASONAL CRUDO

Chef's Preparations

### GRILLED SHRIMP AND GRITS

Cave Aged Cheddar Polenta, Andouille Creole Sauce

### CACIO E PEPE

Herbed Pasta, Pecorino Sardo

## SALADS (SELECT TWO)

### LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic  
White Anchovy

### CHOPPED SALAD

Diced Vegetable, Gorgonzola  
Sherry Vinaigrette

### WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese, House Made Bacon  
Shaved Red Onion, Buttermilk Dressing

### TUSCAN KALE & APPLE SALAD

Crispy Cheddar, Walnut, Roasted Cranberry  
Balsamic Vinaigrette

## ENTREES (SELECT THREE)

### ROASTED GIANNONE CHICKEN

“Chicken Bacon Leek Pie”, Star Puffs, Pearl Onions

### PAN SEARED SALMON

Corn and Edamame Succotash, Nardillo Peppers  
Tropea Onion Agrodolce

### AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Onion Salad

### SEASONAL FISH

Seasonal Preperations

### ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze, Vidalia Onions  
Crispy Parmesan Crumble

## DESSERTS (SELECT THREE)

### FRESH FRUIT

Biscotti

### VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

### SEASONAL CHEESECAKE

### SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache

### CHOCOLATE DECADENCE CAKE

Ganache



# DINNER MENU \$95.00 PER GUEST

## APPETIZERS (SELECT TWO)

### CACIO E PEPE

Herbed Pasta, Pecorino Sardo

### SEASONAL CRUDO

Chef's Preparations

### KOMBU BRAISED PORK BELLY

Jasmine Rice, Scallions

### COLOSSAL LUMP CRAB CAKE

Celery Root Remoulade

### 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

### WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese, Shaved Red Onion  
House Made Bacon, Buttermilk Dressing

### TUSCAN KALE & APPLE SALAD

Crispy Cheddar, Walnut, Roasted Cranberry  
Balsamic Vinaigrette

## ENTREES (SELECT THREE)

### AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Red Onion

### PAN SEARED SALMON

Corn and Edamame Succotash  
Nardillo Peppers  
Tropea Onion Agrodolce

### ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze, Vidalia Onions  
Crispy Parmesan Crumble

### ROASTED GIANNONE CHICKEN

“Chicken Bacon Leek Pie”, Star Puffs  
Pearl Onions

### GRILLED FILET MIGNON

Whipped Yukon Gold Potatoes, Asparagus  
Red Wine Rosemary Jus

### SEASONAL FISH

Seasonal Preparation

## DESSERTS (SELECT THREE)

### ASSORTED FRESH FRUIT

Seasonal

### VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

### CHOCOLATE DECADENCE CAKE

Ganache

### SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache

### SEASONAL CHEESECAKE



# DINNER MENU \$105.00 PER GUEST

## APPETIZERS (SELECT TWO)

### CACIO E PEPE

Herbed Pasta, Pecorino Sardo

### KOMBU BRAISED PORK BELLY

Jasmine Rice, Scallions

### TUNA TARTARE

Pommes Paillason, Spicy Mayo, Scallions

### SEASONAL CRUDO

Chef's Preparation

### COLOSSAL LUMP CRAB CAKE

Celery Root Remoulade

## SALADS (SELECT TWO)

### LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic  
White Anchovy

### CHOPPED SALAD

Diced Vegetable, Gorgonzola, Sherry Vinaigrette

### WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese, Shaved Red Onion House  
Made Bacon, Buttermilk Dressing

### TUSCAN KALE & APPLE SALAD

Crispy Cheddar, Walnut, Roasted Cranberry  
Balsamic Vinaigrette

## ENTREES (SELECT THREE)

### GRILLED FILET MIGNON

Yukon Gold Mashed Potatoes, Asparagus  
Red Wine Rosemary Jus

### ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze, Vidalia Onions,  
Crispy Parmesan Crumble

### PAN SEARED SALMON

Corn and Edamame Succotash, Nardillo Peppers  
Tropea Onion Agrodolce

### SPINALIS RIBEYE CAP

Sour Cream and Chive Potato Puree  
Grilled Asparagus, Crispy Onion

### ROASTED GIANNONE CHICKEN

“Chicken Bacon Leek Pie”, Star Puffs Pearl Onions

The Cowboy Cut Bone-In Ribeye is available as a selection  
for an additional fee of \$25 per person

### SEASONAL FISH

Seasonal Preparation

### COWBOY CUT BONE-IN RIBEYE

Cream and Chive Potato Puree, Grilled Asparagus  
Crispy Onion

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*continued...*



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### DESSERTS (SELECT THREE)

#### ASSORTED FRESH FRUIT

Seasonal

#### CHOCOLATE DECADENCE CAKE

Ganache

#### VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

#### SALTED CARAMEL BAKED ALASKA

Salted Caramel Ice Cream,  
Dark Chocolate Ganache

#### SEASONAL CHEESECAKE

