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.

Valet Parking

We offer valet parking starting at 5 pm for $10 Per Car. 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 $45 per guest

Appetizers (Select Two)

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic

SEASONAL SALAD
Fresh Vegetables, Seasonal Accompaniments

SOUP DU JOUR
Chef's Selection

Entrees (Select Two)

WESTER ROSS SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root, Heirloom Carrots, Apple Miso Honey

MICHTER'S SOY MARINATED PRIME SIRLOIN
French Fries, Red Wine Rosemary Jus

HOUSE ROASTED TURKEY CLUB
Thick Cut Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli, House Made Gaufrette Chips

PIRI PIRI ROASTED GIANNONE CHICKEN BREAST
Crispy Potatoes, Local Greens and Tokyo Turnip

Desserts (Select Three)

ICE CREAMS & SORBETS
Chef's Selection

SEASONAL CRÈME BRÛLÉE
Fresh Fruit

SEASONAL CHEESECAKE
Seasonal Preperations

ASSORTED FRESH FRUIT
Seasonal

SALTED CARAMEL BAKED ALASKA
Dark Chocolate Ganache

Lunch Menu $55 per guest

Appetizers (select two)

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic

SOUP DU JOUR
Chef's Selection

SEASONAL SALAD
Fresh Vegetables, Seasonal Accompaniments

DAILY CRUDO
Fresh Caught Fish with Seasonal Accompaniments

Entrees (select three)

MICHTER'S SOY MARINATED PRIME SIRLOIN
French Fries, Red Wine Rosemary Jus

WESTER ROSS SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root, Heirloom Carrots, Apple Miso Honey

HULI HULI COLOSSAL SHRIMP
Coconut Quinoa Rice, Wasabi Glazed Caulini, Pineapple-Cilantro Relish

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

SEASONAL 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
Seasame Cornet

CONEY ISLAND BEEF FRANKS
R&R Sauce

MINIATURE CRAB CAKE
Tabasco Aioli

BRAISED SHORT RIB STUFFED MUSHROOM
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

GREEN CHICKPEA FALAFEL
Tzatziki

Cocktail reception

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

Hors d'ouevres are available for $38 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
13 Per Person

Colossal Shrimp Cocktail Tower

Horseradish Cocktail Sauce
12 Per Person (2 Pieces Each)

Fruit And Artisan Cheese Plate

Crackers and Bread
8 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
24 Per Person

Decadent Dessert Buffet

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

Dinner Menu $85.00 per guest

Appetizers (select Three)

COLOSSAL LUMP CRAB CAKE
Celery Root Remoulaude

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

SEASONAL CRUDO
Chef's Preparations

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic

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

CACIO E PEPE
Herbed Pasta, Pecorino Sardo

Entrees (select three)

PIRI PIRI ROASTED GIANNONE CHICKEN
Crispy Potatoes, Local Greens and Tokyo Turnip Salad

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

HULI HULI COLOSSAL SHRIMP
Coconut Quinoa Rice, Wasabi Glazed Caulini,
Pinapple Cilantro Relish

WESTER ROSS SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root,
Heirloom Carrot, Apple Miso Honey

SEASONAL FISH
Seasonal Preperations

Desserts (select Three)

FRESH FRUIT
Biscotti

SEASONAL CRÈME BRÛLÉE
Fresh Fruit

SEASONAL CHEESECAKE
Seasonal Preperations

SALTED CARAMEL BAKED ALASKA
Dark Chocolate Ganache

CHOCOLATE DECADENCE CAKE
Ganache

While The Selections of Proteins will always remain, Set Up and Accompaniments are Subject to Seasonal Changes
Based on the Availability of Ingredients

Dinner Menu $95.00 per guest

Appetizers (select Three)

CACIO E PEPE
Herbed Pasta, Pecorino Sardo

COLOSSAL LUMP CRAB CAKE
Celery Root Remoulaude

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

SEASONAL CRUDO
Chef's Preparations

COCONUT SHRIMP
Papaya Slaw

SOUP DU JOUR
Chef's Selection

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic

SEASONAL SALAD
Fresh Vegetables, Seasonal Accompaniments

Entrees (select three)

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

PIRI PIRI ROASTED GIANNONE CHICKEN
Crispy Potatoes, Local Greens and Tokyo Turnip Salad

WESTER ROSS SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root, Heirloom Carrot, Apple Miso Honey

GRILLED FILET MIGNON
Whipped Yukon Gold Potatoes, Asparagus
Red Wine Rosemary Jus

HULI HULI SHRIMP
Coconut Quinoa Rice, Wasabi Glazed Caulini, Pinapple Cilantro Relish

SEASONAL FISH
Seasonal Preparation

Desserts (select three)

ASSORTED FRESH FRUIT
Seasonal

CHOCOLATE DECADENCE CAKE
Ganache

SEASONAL CHEESECAKE
Seasonal Preperations

SEASONAL CRÈME BRÛLÉE
Fresh Fruit

SALTED CARAMEL BAKED ALASKA
Dark Chocolate Ganache

While The Selections of Proteins will always remain, Set Up and Accompaniments are Subject to Seasonal Changes Based on the Availability of Ingredients

Dinner Menu $105.00 per guest

Appetizers (select Three)

CACIO E PEPE
Herbed Pasta, Pecorino Sardo

COCONUT SHRIMP
Papaya Slaw

TUNA TARTARE
Green Apple & Fennel, Miso Wasabi Vinaigrette,
Crispy Plantains

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

SEASONAL SALAD
Fresh Vegetables,
Seasonal Accompaniments

SEASONAL CRUDO
Chef's Preparation

COLOSSAL LUMP CRAB CAKE
Celery Root Remoulaude

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic

Entrees (select three)

GRILLED FILET MIGNON
Loaded Baked Potato,
Grilled Red Onion

WESTER ROSS SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root,
Heirloom Carrot, Apple Miso Honey

PIRI PIRI ROASTED GIANNONE CHICKEN
Crispy Potatoes, Local Greens and Tokyo Turnip Salad

SEASONAL FISH
Seasonal Preparation

HULI HULI COLOSSAL SHRIMP
Coconut Quinoa Rice, Wasabi Glazed Caulini,
Pinapple Cilantro Relish

COWBOY CUT BONE-IN RIBEYE
Cream and Chive Potato Puree, Grilled Asparagus
Crispy Onion

Desserts (select three)

ASSORTED FRESH FRUIT
Seasonal

CHOCOLATE DECADENCE CAKE
Ganache

SEASONAL CRÈME BRÛLÉE
Fresh Fruit

SALTED CARAMEL BAKED ALASKA
Salted Caramel Ice Cream,
Dark Chocolate Ganache

SEASONAL CHEESECAKE
Seasonal Preperations

While The Selections of Proteins will always remain, Set Up and Accompaniments are Subject to Seasonal Changes
Based on the Availability of Ingredients