SIT DOWN 1

$50 PER PERSON

ALL PACKAGES INCLUDE COFFEE, TEA & SODA

SALAD COURSE (SELECT 1)

MESCLUN SALAD
MIXED GREENS, CANDIED WALNUTS, CRAISINS, GOAT CHEESE, CREAMY BALSAMIC

TRADITIONAL CAESAR SALAD
ROMAINE, CROUTONS, SHAVED PARMESAN

HOUSE SALAD
MIXED GREENS, CUCUMBER, RED ONION, TOMATO, HONEY MUSTARD

PASTA COURSE (SELECT 1)

PENNE VODKA

ORRECHIETTE
SAUSAGE, BROCCOLI RABE, SUN-DRIED TOMATO, GARLIC, OLIVE OIL

RIGATONI MEZZI POMODORO
PROSCIUTTO, SWEET ONIONS, TOMATO

RIGATONI
PROSCIUTTO, SHIITAKE MUSHROOM, ARUGULA, SMOKED MOZZARELLA, SWEET ONION, GARLIC, OLIVE OIL

ROTELLE & SAUSAGE
SUN-DRIED TOMATO, TOMATO CREAM

FETTUCINE ALFREDO
PARMESAN CREAM

ENTRÉE COURSE (SELECT 4)

CHICKEN SELECTIONS

CHICKEN PARMIGIANA
MARINARA, MOZZARELLA

CHICKEN FRANCAISE
LEMON, CAPERS, WHITE WINE

CHICKEN MARSALA
MUSHROOMS, MARSALA SAUCE

CHICKEN ROLLATINI
SPINACH, MOZZARELLA, LEMON WHITE WINE, CAPERS

CHICKEN CORDON BLEU
HAM, SWISS, TARRAGON CREAM

CHICKEN VODKA PARMIGIANA
VODKA SAUCE, MOZZARELLA

CHICKEN ALA ESCA
ARTICHOKE HEARTS, PLUM TOMATOES, LEMON, WHITE WINE

FISH SELECTIONS

ATLANTIC SALMON
ARUGULA, CREAMY ORZO

SHRIMP OREGANATA
BREADCRUMBS, LEMON, GARLIC

BRONZINO VIERGE
(ADD $5 PER PERSON)
TOMATOES, OLIVES, ONIONS CAPERS, LEMON, OLIVE OIL

SAUTÉED SHRIMP
CHORIZO, CANNELLINI BEANS WHITE WINE

SHRIMP FRANCAISE
LEMON, WHITE WINE

PAN SEARED BRONZINO
(ADD $5 PER PERSON)
TEQUILA LIME SAUCE

MEAT SELECTIONS

RACK OF LAMB
(ADD $22 PER PERSON)
MUSTARD, BREADCRUMBS

BONELESS ITALIAN BREADED PORK CHOP
HOT CHERRY PEPPERS, SWEET ONIONS, BALSAMIC

FILET MIGNON
(ADD $25 PER PERSON)
HERB BUTTER

PORK SORRENTINO
PROSCIUTTO, FRIED EGGPLANT MOZZARELLA, BROWN SAUCE

PORK TENDERLOIN
SLICED, MUSHROOMS, BRANDY CREAM

VEAL SPEDINI
(ADD $15 PER PERSON)
SPINACH, MOZZARELLA, LEMON WHITE WINE, CAPERS

BRAISED BONELESS SHORT RIBS
(ADD $15 PER PERSON)
LIME BASIL INFUSED

NY STRIP STEAK
(ADD $15 PER PERSON)
MONTREAL CRUSTED, CHIPOTLE AIOLI

VEGETARIAN SELECTIONS AVAILABLE UPON REQUEST

SIT DOWN 2

$60 PER PERSON

ALL PACKAGES INCLUDE COFFEE, TEA & SODA

FAMILY STYLE APPETIZERS (SELECT 3)

- BEEF SATAY
- VEGETABLE SPRING ROLLS
- BAKED CLAMS
- FRIED CALAMARI
- EGGPLANT ROLLATINI
- FRESH MOZZARELLA, TOMATO & ROASTED PEPPERS
- COCONUT SHRIMP
- MOZZARELLA EN CAROZZA
- SESAME CHICKEN SATAY

CHOICE OF EITHER SALAD COURSE OR PASTA COURSE (SELECT 1)

MESCLUN SALAD
MIXED GREENS, CANDIED WALNUTS, CRAISINS, GOAT CHEESE, CREAMY BALSAMIC

BABY ARUGULA SALAD
SHIITAKE MUSHROOM, ARTICHOKE HEARTS, SUN-DRIED TOMATO, LEMON-LIME VINAIGRETTE

TRADITIONAL CAESAR SALAD
ROMAINE, CROUTONS, SHAVED PARMESAN

HOUSE SALAD
MIXED GREENS, CUCUMBER, RED ONION, TOMATO, HONEY MUSTARD

PASTA COURSE

ROTELLE & SAUSAGE
SUN-DRIED TOMATO, TOMATO CREAM

PENNE VODKA

ORRECHIETTE
SAUSAGE, BROCCOLI RABE, SUN-DRIED TOMATO, GARLIC, OLIVE OIL

FETTUCIINE ALFREDO
PARMESAN CREAM

RIGATONI MEZZI POMODORO
PROSCIUTTO, SWEET ONIONS, TOMATO

RIGATONI
PROSCIUTTO, SHIITAKE MUSHROOM, ARUGULA, SMOKED MOZZARELLA, SWEET ONION, GARLIC, OLIVE OIL

ENTRÉE COURSE (SELECT 4)

CHICKEN SELECTIONS

CHICKEN PARMIGIANA
MARINARA, MOZZARELLA

CHICKEN FRANCAISE
LEMON, CAPERS, WHITE WINE

CHICKEN MARSALA
MUSHROOMS, MARSALA SAUCE

CHICKEN VODKA PARMIGIANA
VODKA SAUCE, MOZZARELLA

CHICKEN ALA ESCA
ARTICHOKE HEARTS, PLUM TOMATOES, LEMON, WHITE WINE

CHICKEN ROLLATINI
SPINACH, MOZZARELLA, LEMON WHITE WINE, CAPERS

CHICKEN CORDON BLEU
HAM, SWISS, TARRAGON CREAM

FISH SELECTIONS

ATLANTIC SALMON
ARUGULA, CREAMY ORZO

SHRIMP OREGANATA
BREADCRUMBS, LEMON, GARLIC

BRONZINO VIERGE
(ADD $5 PER PERSON)
TOMATOES, OLIVES, ONIONS CAPERS, LEMON, OLIVE OIL

SAUTÉED SHRIMP
CHORIZO, CANNELLINI BEANS WHITE WINE

SHRIMP FRANCAISE
LEMON, WHITE WINE

PAN SEARED BRONZINO
(ADD $5 PER PERSON)
TEQUILA LIME SAUCE

MEAT SELECTIONS

RACK OF LAMB
(ADD $22 PER PERSON)
MUSTARD, BREADCRUMBS

BONELESS ITALIAN BREADED PORK CHOP
HOT CHERRY PEPPERS, SWEET ONIONS, BALSAMIC

FILET MIGNON
(ADD $25 PER PERSON)
HERB BUTTER

BRAISED BONELESS SHORT RIBS
(ADD $15 PER PERSON)
LIME BASIL INFUSED

VEAL SPEDINI
(ADD $15 PER PERSON)
SPINACH, MOZZARELLA, LEMON WHITE WINE, CAPERS

PORK SORRENTINO
PROSCIUTTO, FRIED EGGPLANT MOZZARELLA, BROWN SAUCE

PORK TENDERLOIN
SLICED, MUSHROOMS, BRANDY CREAM

NY STRIP STEAK
(ADD $15 PER PERSON)
MONTREAL CRUSTED, CHIPOTLE AIOLI

VEGETARIAN SELECTIONS AVAILABLE UPON REQUEST

SIT DOWN 3

$70 PER PERSON

ALL PACKAGES INCLUDE COFFEE, TEA & SODA

FAMILY STYLE APPETIZERS (SELECT 4)

- FRIED CALAMARI
- FRESH MOZZARELLA, TOMATO & ROASTED PEPPERS
- BAKED CLAMS
- MOZZARELLA EN CAROZZA
- EGGPLANT ROLLATINI
- VEGETABLE SPRING ROLLS
- COCONUT SHRIMP
- BEEF SATAY
- SESAME CHICKEN SATAY

SALAD COURSE (SELECT 1)

MESCLUN SALAD
MIXED GREENS, CANDIED WALNUTS, CRAISINS, GOAT CHEESE, CREAMY BALSAMIC

BABY ARUGULA SALAD
SHIITAKE MUSHROOM, ARTICHOKE HEARTS, SUN-DRIED TOMATO, LEMON-LIME VINAIGRETTE

TRADITIONAL CAESAR SALAD
ROMAINE, CROUTONS, SHAVED PARMESAN

HOUSE SALAD
MIXED GREENS, CUCUMBER, RED ONION, TOMATO, HONEY MUSTARD

PASTA COURSE (SELECT 1)

PENNE VODKA

ORRECHIETTE
SAUSAGE, BROCCOLI RABE, SUN-DRIED TOMATO, GARLIC, OLIVE OIL

RIGATONI MEZZI POMODORO
PROSCIUTTO, SWEET ONIONS, TOMATO

RIGATONI
PROSCIUTTO, SHIITAKE MUSHROOM, ARUGULA, SMOKED MOZZARELLA, SWEET ONION, GARLIC, OLIVE OIL

ROTELLE & SAUSAGE
SUN-DRIED TOMATO, TOMATO CREAM

FETTUCINE ALFREDO
PARMESAN CREAM

ENTRÉE COURSE (SELECT 4)

CHICKEN SELECTIONS

CHICKEN PARMIGIANA
MARINARA, MOZZARELLA

FLORENTINE
BREADED, STUFFED W/ SPINACH, MOZZARELLA, LEMON, WHITE WINE, CAPERS

CHICKEN MARSALA
MUSHROOMS, MARSALA SAUCE

CHICKEN VODKA PARMIGIANA
VODKA SAUCE, MOZZARELLA

CHICKEN FRANCAISE
LEMON, CAPERS, WHITE WINE

CHICKEN CORDON BLEU
HAM, SWISS, TARRAGON CREAM

CHICKEN ROLLATINI
SPINACH, MOZZARELLA, LEMON WHITE WINE, CAPERS

CHICKEN ALA ESCA
ARTICHOKE HEARTS, PLUM TOMATOES, LEMON, WHITE WINE

FISH SELECTIONS

ATLANTIC SALMON
ARUGULA, CREAMY ORZO

SHRIMP OREGANATA
BREADCRUMBS, LEMON, GARLIC

BRONZINO VIERGE
(ADD $5 PER PERSON)
TOMATOES, OLIVES, ONIONS CAPERS, LEMON, OLIVE OIL

SAUTÉED SHRIMP
CHORIZO, CANNELLINI BEANS WHITE WINE

SHRIMP FRANCAISE
LEMON, WHITE WINE

PAN SEARED BRONZINO
(ADD $5 PER PERSON)
TEQUILA LIME SAUCE

MEAT SELECTIONS

RACK OF LAMB
(ADD $22 PER PERSON)
MUSTARD, BREADCRUMBS

BONELESS ITALIAN BREADED PORK CHOP
HOT CHERRY PEPPERS, SWEET ONIONS, BALSAMIC

FILET MIGNON
(ADD $25 PER PERSON)
HERB BUTTER

BRAISED BONELESS SHORT RIBS
(ADD $15 PER PERSON)
LIME BASIL INFUSED

NY STRIP STEAK
(ADD $15 PER PERSON)
MONTREAL CRUSTED, CHIPOTLE AIOLI

PORK SORRENTINO
PROSCIUTTO, FRIED EGGPLANT MOZZARELLA, BROWN SAUCE

PORK TENDERLOIN
SLICED, MUSHROOMS, BRANDY CREAM

VEAL SPEDINI
(ADD $15 PER PERSON)
SPINACH, MOZZARELLA, LEMON WHITE WINE, CAPERS

VEGETARIAN SELECTIONS AVAILABLE UPON REQUEST

BRUNCH BUFFET

INCLUDES MIMOSA/ PROSECCO/ SANGRIA/ WINE/ COFFEE/ TEA/ SODA

STARTING AT $65 PER PERSON

ADD A BLOODY MARY BAR ADDITIONAL $10 PER PERSON
40 PERSON MINIMUM GUARANTEE
BASED ON A THREE HOUR EVENT
AVAILABLE 12-3

MENU INCLUDES

SCRAMBLED EGGS

MINI BAGELS
CREAM CHEESE/ JELLY/ JAMS

CRISPY BACON

BREAKFAST SAUSAGE

PANCAKES

WAFFLES

EGGPLANT ROLLATINI

ATLANTIC SALMON HONEY MUSTARD

SMOKED SALMON PLATTER (ADDITIONAL $4 PER PERSON)
CAPERS/ RED ONION/ CREAM CHEESE

POTATOES (CHOOSE ONE)

HOMEFRIES
ROASTED POTATOES
POTATO PIE

PASTA (CHOOSE ONE)

PENNE VODKA

RIGATONI MEZZI POMODORO

ROTELLE & SAUSAGE
TOMATO CREAM

RIGATONI
PROSCIUTTO/ SMOKED MOZZARELLA/ MUSHROOMS/ ARUGULA/ GARLIC/ OLIVE OIL

CHICKEN (CHOOSE ONE)

CHICKEN FLORENTINE
BREADED/ STUFFED/ SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE/ CAPERS

CHICKEN MARSALA

CHICKEN FRANCAISE
LEMON/ WHITE WINE/ CAPERS

CHICKEN & WAFFLES

SALAD (SELECT ONE)

HOUSE SALAD
TOMATOES/ CUCUMBER/ RED ONION/ HONEY MUSTARD VINAIGRETTE

TRADITIONAL CAESAR

MESCLUN SALAD
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE/ CREAMY BALSAMIC

BUFFET ADDITIONS

ANY ITEMS CAN BE ADDED TO ANY BUFFET PACKAGE AND WILL BE PRICED ACCORDINGLY

60 MINUTE PASSED HOR D'OEUVRES

PRICED ACCORDINGLY

EGGPLANT ROLLATINI
MOZZARELLA EN CAROZZA
FRIED CALAMARI
VEGETABLE SPRING ROLLS
MUSSELS (RED/ WHITE/ PERNOD)
CAPRESE SKEWERS
BEEF SKEWERS
CHICKEN SATAY
TUNA TAR TARE
SHRIMP COCKTAIL
COCONUT SHRIMP
RISOTTO CROQUETTES
MINI PIZZA
LAMB LOLLIPOPS

CHARCUTARIE BOARD $8 PER PERSON

ASSORTED ARTISAN MEATS, CHEESE, CRACKERS, OLIVES

SALAD BAR $10 PER PERSON

CHOICE OF GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHICK PEAS, SLICED EGG, MUSHROOMS, SHREDDED CARROTS, CROUTONS, SHAVED PARMESAN

SHRIMP COCKTAIL PLATTER $10 PER PERSON

OYSTER BAR ADDITIONAL $10 PER PERSON

CHEF PREPARED SEASONAL FRESH OYSTERS

BEEF SLIDERS $7 PER PERSON

MAX'S VENETIAN PRICED ACCORDINGLY

BEIGNETS CHOCOLATE
CARAMEL
CRÈME ANGLAISE
TIRAMISU

BLUEBERRY BREAD PUDDING
CARROT CAKE
CHOCOLATE DREAM
NY CHEESECAKE
LEMON BUTTER POUND CAKE
CHOCOLATE CHIP COOKIES

OTHER OPTIONS AVAILABLE

ALL OF OUR MENUS ARE FULLY CUSTOMIZABLE

DINNER BUFFET

STARTING AT $70 PER PERSON • 40 PERSON MINIMUM GUARANTEE

INCLUDES COFFEE, TEA & SODA

PASTA (SELECT 2)

PENNE VODKA

RIGATONI MEZZI POMODORO

ROTELLE
SAUSAGE, TOMATO CREAM

ORRECHIETTE
BROCCOLI RABE, GARLIC, OLIVE OIL

ROTELLE CARBONARA
BACON, PEAS, PARMESAN CREAM

RIGATONI
PROSCIUTTO, SMOKED MOZZARELLA, MUSHROOMS, ARUGULA, GARLIC, OLIVE OIL

MACARONI & CHEESE

BAKED ZITI

CHICKEN (SELECT 1)

CHICKEN FLORENTINE
BREADED, SPINACH, MOZZARELLA, LEMON, WHITE WINE, CAPERS

CHICKEN ROLLATINI
BROCCOLI RABE, PROSCIUTTO, MOZZARELLA, BROWN SAUCE

CHICKEN FRANCAISE
LEMON, WHITE WINE, CAPERS

CHICKEN PARMIGIANA
TRADITIONAL OR VODKA

CHICKEN CORDON BLEU
HAM, SWISS, TARRAGON CREAM

CHICKEN MARSALA
MUSHROOMS, MARSALA CREAM

CHICKEN SORRENTINO
EGGPLANT, PROSCIUTTO, MOZZARELLA, BROWN SAUCE

SEAFOOD (SELECT 1)

SAUTÉED SHRIMP
CHORIZO, CANNELLINI BEANS, TOMATO, WHITE WINE

FRIED CALAMARI & FRIED SHRIMP

HONEY MUSTARD GLAZED SALMON

ATLANTIC SALMON
HERBS, WHITE WINE

SHRIMP FRANCAISE
LEMON, WHITE WINE, CAPERS

SHRIMP OREGANATA
BREADCRUMBS, LEMON, WHITE WINE

SHRIMP FRA DIAVLO

MEATS (SELECT 1)

SAUSAGE & PEPPERS

PORK TENDERLOIN
MUSHROOMS, BRANDY CREAM

SAUSAGE & BROCCOLI RABE

PORK SORRENTINO
EGGPLANT, PROSCIUTTO, MOZZARELLA, BROWN SAUCE

NY STRIP STEAK (ADD $10 PER PERSON)
MUSHROOMS, BROWN SAUCE

MEATBALLS
MARINARA, PARMESAN

SIDES (SELECT 2)

POTATO PIE

MOZZARELLA EN CAROZZA

EGGPLANT ROLLATINI
MARINARA, RICOTTA, PARMESAN

MASHED POTATOES

SCALLOPED SWEET POTATOES

ROASTED POTATOES

SAFFRON RICE

GRILLED VEGETABLES

GREEN BEANS ALMONDINE

SALADS (SELECT 1)

MESCLUN SALAD
CANDIED WALNUTS, CRAISINS, GOAT CHEESE, CREAMY BALSAMIC

TRADITIONAL CAESAR SALAD

HOUSE SALAD
MIXED GREENS, CUCUMBER, TOMATO, HONEY MUSTARD

BEETS & MIXED FIELD GREENS
MANDARIN ORANGES, RICOTTA SALATA, BUTTERMILK RANCH

PASSED HORS D'OEUVRE OPTIONS AVAILABLE
STARTING AT $15 PER PERSON
IN ADDITION TO BUFFET MENU

ADDITIONAL OPTIONS AVAILABLE
ALL MENUS CAN BE CUSTOMIZED
TO YOUR NEEDS

CUSTOMIZING
(MINIMUM 30 PEOPLE)

ALL OF OUR MENUS ARE FULLY CUSTOMIZABLE
ALL PACKAGES INCLUDE COFFEE, TEA & SODA

CHILDREN'S MENU AVAILABLE $35 PER CHILD

BEVERAGE PACKAGES

BEVERAGE PACKAGES ARE FOR PARTIES OF 30 PERSON MINIMUM
IN ADDITION TO SIT DOWN AND BUFFET PACKAGES

BEER/ WINE/ SANGRIA
(STARTING AT)

WEEKDAYS & AFTERNOONS $25 PER PERSON
FRIDAY EVENINGS $30 PER PERSON
SATURDAY EVENINGS $30 PER PERSON

OPEN BAR
(STARTING AT)

$50 PER PERSON
SATURDAY NIGHT BAR PACKAGES **$50** - $75 PER PERSON
OPEN BAR PRICES WILL VARY BASED ON TIME AND EVENT LOCATION
SIGNATURE SEASONAL COCKTAILS AVAILABLE
SHOTS ARE NOT INCLUDED IN ANY OPEN BAR PARTY

PRICING MAY VARY DURING THE WINTER HOLIDAY SEASON

ADDITIONS

SEASONAL FRUIT PLATTERS
$8 PER PERSON

CHAMPAGNE TOAST
$4 PER PERSON

BEIGNETS
$4 PER PERSON

DESSERT PLATTERS (PRICED ACCORDINGLY)

VALET SERVICE (APPLIED TO ALL PARTIES)

$75 VALET FEE
$150 FOR PARTIES OVER 75 PEOPLE

LINENS

STANDARD WHITE LINENS INCLUDED

NYS SALES TAX OF 8.875% & 20% GRATUITY APPLY
A 3% NON CASH ADJUSTMENT APPLIES TO ALL CREDIT CARD PAYMENTS

BEREAVEMENT MENU AVAILABLE