

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

ENTREES (SELECT TWO)

WESTER ROSS SCOTTISH SALMON

Chickpeas, Heirloom Grains, Artichoke, Harissa Hummus

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

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

SEASONAL CHEESECAKE

Chef's Selection

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

Chef's selection

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

Chickpeas, Heirloom Grains, Artichoke, Harissa Hummus

COLOSSAL SHRIMP SCAMPI

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

HOUSE ROASTED TURKEY CLUB

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

"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

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

CRISPY RISOTTO FRITTERS

Housemade Red Sauce

PISTACHIO CRUSTED GOAT CHEESE

Fig, Beets

PRETZEL CRUSTED SCALLOP

Honey Mustard 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 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
Seasonal Dip, 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)

WHIPPED RICOTTA TOAST

Maitake Mushrooms, Crispy Prosciutto, Brown Butter Balsamic

SEASONAL CRUDO

Chef's Preparations

CRAB COCKTAIL

Crispy Plantains, Cilantro, Avocado Gazpacho

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

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, House Made Bacon
Shaved Red Onion, Buttermilk Dressing

Crispy Plantains, Cilantro, Avocado Gazpacho

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

Chickpeas, Heirloom Grains, Artichoke, Harissa Hummus

AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Onion Salad

SEASONAL FISH

Seasonal Preparation

COLOSSAL SHRIMP SCAMPI

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

DESSERTS (SELECT THREE)

FRESH FRUIT

Biscotti

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

SEASONAL CHEESECAKE

Chef's Selection



DINNER MENU \$95.00 PER GUEST

APPETIZERS (SELECT TWO)

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

CRAB COCKTAIL

Crispy Plantains, Cilantro
Avocado Gazpacho

GRILLED SHRIMP AND GRITS

Cave Aged Cheddar Polenta, Andouille
Creole Sauce

WHIPPED RICOTTA TOAST

Maitake Mushrooms, Crispy Prosciutto
Brown Butter Balsamic

SEASONAL CRUDO

Chef's Preparations

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

ENTREES (SELECT THREE)

AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Red Onion

WESTER ROSS SCOTTISH SALMON

Chickpeas, Heirloom Grains, Artichoke
Harissa Hummus

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

SEASONAL FISH

Seasonal Preparation

DESSERTS (SELECT THREE)

SEASONAL CHEESECAKE

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Fresh Fruit

ASSORTED FRESH FRUIT

Seasonal

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache

DULCE CHOCOLATE CAKE

Genoise, Dulce Cream, Ganache



DINNER MENU \$105.00 PER GUEST

APPETIZERS (SELECT TWO)

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

WHIPPED RICOTTA TOAST

Maitake Mushrooms, Crispy Prosciutto Brown Butter Balsamic

AHI TUNA NICOISE TARTARE

Miso Sesame Panisse, Tobiko Caviar, Kosho Ponzu

CRAB COCKTAIL

Crispy Plantains, Cilantro, Avocado Gazpacho

SEASONAL CRUDO

Chef's Preparation

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

ENTREES (SELECT THREE)

GRILLED FILET MIGNON

Yukon Gold Mashed Potatoes, Asparagus
Red Wine Rosemary Jus

COLOSSAL SHRIMP SCAMPI

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

WESTER ROSS ORGANIC SCOTTISH SALMON

Chickpeas, Heirloom Grains, Artichoke, Harissa Hummus

COWBOY CUT BONE-IN RIBEYE

Sour Cream and Chive Potato Puree, Grilled Asparagus
Crispy Onion

LEMON LONG PEPPER ROASTED ORGANIC HALF-CHICKEN

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

SEASONAL FISH

Seasonal Preparation

continued...



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DESSERTS (SELECT THREE)

SEASONAL CHEESECAKE

Chef's Selection

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

