



MAX



CATERING
& EVENTS

MAX CATERING MENUS

For everything from a Chef to Farm dinner on a Family Farm to an intimate home gathering, Max Catering & Events offers a seamless and stylish experience inspired by Chefs' Scott Miller and Steve Michalewicz's style of accessible contemporary cuisine and flawless execution.

Our offerings range from on-premises events at each of our exclusive properties including The Bushnell Theater and The Naismith Basketball Hall of Fame to full-service catering at the location of your choice. Max Catering will handle your event with an extraordinary touch. Our team and catering packages offer innovative event planning opportunities that will leave your guests with a sense of the unforgettable. We have an uncompromising commitment to quality, service, style and cuisine.

We use the freshest and highest quality ingredients and maintain the highest possible service standards, which sets the foundation for our broad yet flexible dinner packages. Whether your event requires a plated meal or chef attended stations, our innovative flair and exceptional service will act as the centerpiece of your event.

ALL DAY MEETING

twenty two dollars per person

MORNING REFRESHMENT BREAK

dark roast coffee | decaffeinated coffee | herbal teas | juices

SEASONAL CUT FRUIT

SWEET PASTRIES

breakfast breads | mini muffins | croissants

PARFAITS

fresh fruit & berries | granola and yogurt



MID-MORNING REFRESHMENT BREAK

dark roast coffee | decaffeinated coffee | herbal teas | soft drinks | mineral waters

CHIPS & DIPS

cumin pita crisp | seeded flat bread | papadum |
artichoke dip | white bean-herb spread | eggplant caponata

SAVORY & SWEET TREATS

chocolates | snack mix | nuts | candies

AFTERNOON REFRESHMENT BREAK

dark roast coffee | decaffeinated coffee | herbal teas | soft drinks | mineral waters

BREAKFAST



EYE OPENER- twelve dollars per person

MORNING BEVERAGES

dark roast coffee | decaffeinated coffee | herbal teas | juices

BASKETS OF HOMEMADE BREAKFAST BREADS

sweet butter | preserves

SEASONAL CUT FRUIT

HEART HEALTHY - fourteen dollars per person

MORNING BEVERAGES

dark roast coffee | decaffeinated coffee | herbal teas | juices

BASKETS OF HOMEMADE BREAKFAST BREADS AND BAGELS

sweet butter | preserves | cream cheese

PURE LOVE GRANOLA AND GREEK YOGURT

WHOLE GRAIN BOXED CEREALS

skim & whole milk

SEASONAL FRUIT AND SEASONAL BERRIES

BREAKFAST

RISE & SHINE- twenty dollars per person

MORNING BEVERAGES

dark roast coffee | decaffeinated coffee | herbal teas | juices

BASKETS OF HOMEMADE BREAKFAST BREADS

sweet butter | preserves



NEW YORK STYLE BAGELS

cream cheese | spreads

SCRAMBLED EGGS

fine herbs

YUKON GOLD POTATO HASH

CHICKEN APPLE SAUSAGE

SEASONAL WARM FRUIT CRISP

pure love granola

FRESH CUT SEASONAL FRUIT

OMELETTE STATION- sixteen dollars per person

station enhancement

LOCAL FARM EGGS

egg whites

IMPORTED | DOMESTIC CHEESE

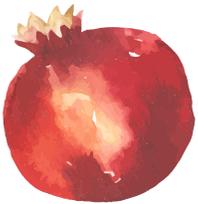
shredded aged cheddar | crumbled local goat cheese | new haven mozzarella

VEGETABLES & GREENS

mushrooms | spinach | onions | peppers | basil | tomato | broccoli

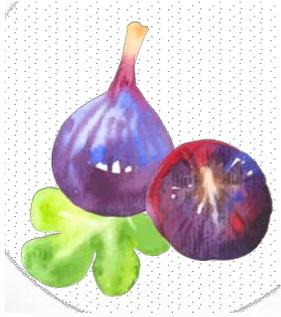
MEATS

country ham | ground sausage | bacon



BRUNCH

thirty four dollars per person



MORNING BEVERAGES

dark roast coffee | decaffeinated coffee | herbal teas | juices

FRESH SEASONAL FRUIT

PURE LOVE GRANOLA | GREEK YOGURT

BASKETS OF HOMEMADE BREAKFAST BREADS

sweet butter | preserves

CHICKEN APPLE SAUSAGE

CHALLAH FRENCH TOAST

sweet honey butter | vermont maple syrup

SCRAMBLED EGGS

fine herbs

SMOKED SALMON PLATTER

capers | red onion | tomato | chopped egg | bagel crisps

MAX'S TRADITIONAL CAESAR SALAD

hand cut garlic croutons | parmigiano reggiano

HERB RUBBED CHICKEN BREAST

quinoa salad | citrus emulsion

LUNCH

LIGHT FARE LUNCH- twenty five dollars per person

Lighter fare lunch includes bread service, choice of one entrée salad and a plated dessert



MAX'S CHOPPED CHICKEN SALAD

grilled chicken | crumbled gorgonzola cheese | sherry vinaigrette

KALE & SHRIMP CAESAR SALAD

roasted shrimp local kale | white anchovy | garlic | parmesan tuile

MAX'S TUSCAN CHICKEN SALAD

roasted chicken kalamata olives | roasted garlic | fresh mozzarella

SCALLOP WALDORF SALAD

seared scallops crumbled gorgonzola cheese | candied walnuts | apple cider vinaigrette

ARUGULA & SALMON SALAD

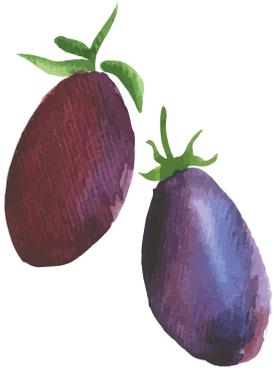
wood fired salmon | shaved fennel | cracked black pepper | lemon vinaigrette

YELLOWFIN TUNA NIÇOISE

seared tuna | field greens | roasted potatoes | olive | egg | beans | anchovy | tomato | herb vinaigrette

STEAK & WEDGE SALAD

sliced sirloin | baby iceberg lettuce | tomatoes | gorgonzola | buttermilk chive dressing



LUNCH

ARTISANAL SANDWICH STATION - twenty-two dollars per person

CHICKEN CAESAR SALAD WRAP

garlic croutons | romaine | parmesan cheese



HOUSE BRINED TURKEY BREAST

bacon | lettuce | tomato | dijon mustard

SLOW ROASTED CHICKEN

swiss | avocado | roasted garlic aioli | bibb lettuce

HOUSE ROASTED BEEF

roasted red peppers | arugula | horseradish aioli

GRILLED VEGETABLES

fresh mozzarella | olive tapenade

HAND GATHERED FARM GREENS

sherry vinaigrette | shaved fennel

CHEFS DAILY SOUP CREATION

KETTLE CHIPS

DESSERT

seasonal fruit | cookies | bars

LUNCH

SIGNATURE LUNCH STATION- twenty-eight dollars per person

TRADITIONAL CAESAR SALAD

garlic croutons | parmesan cheese | classic caesar dressing

HAND GATHERED FIELD GREEN SALAD

sherry vinaigrette | radish

HERB RUBBED CHICKEN BREAST

quinoa salad | citrus emulsion



WOOD FIRED MAPLE CURED SALMON

wilted bitter greens | brown sugar mustard seed compote

TUSCAN POTATOES

oven roasted potatoes | garlic | evoo | rosemary | sea salt

ROASTED SEASONAL VEGETABLES

FRESHLY BAKED ASSORTED DINNER ROLLS

chilled butter | olive oil | sea salt

DESSERT

cookies | brownies | mini sweets

BUTLERED HORS D'OEUVRES

CHOOSE 5 – sixteen dollars per person

BEEF | PORK | LAMB

KUROBUTO PORK MEATBALLS
sugarcane | lemongrass | gochujang

MINI LOADED BAKED POTATOES
cheese curds | short ribs

GRILLED ANJOU PEAR
prosciutto | local goat cheese

OPEN FACED SEPE FARM LAMB & FETA BURGERS
cucumber | yogurt | za'atar

BEEF TENDERLOIN SATAY
spicy peanut sauce

SHORT RIB AND MASHED POTATO BITE
Twelve hours pan gravy

MINI STEAK ALA MAX
gorgonzola dolce | garlic crostini

BROAD BROOK BEEF SLIDERS
lettuce | tomato | MAX sauce

CONEY ISLAND FRANK
brewtus maximus mustard

VEAL & RICOTTA MEATBALLS
tomato nage | shaved aged cheese

LAMB LOLLIPOPS
spiced tzatziki | mint

POULTRY

CHICKEN & WAFFLES
savory waffles | peach sriracha jam

SMOKED DUCK
fig | maytag blue | crostini

CHICKEN LIVER PATE
beet deviled egg | crispy chicken skin

"BUFFALO" CHICKEN
dehydrated blue cheese | celeriac

COCONUT CRUSTED CHICKEN
pineapple curry sauce

CHICKEN PARMESAN
sundried tomato fonduta

LEMONGRASS CHICKEN SATAY
nuoc cham sauce



BUTLERED HORS D'OEUVRES

CHOOSE 5 – sixteen dollars per person

SEAFOOD

MINI LOBSTER POT PIES
savory tart shell

ROYAL RED SHRIMP SUMMER ROLLS
peanut dipping sauce

SALMON GRAVLAX
blini | crème fraîche | caviar

PRETZEL CRUSTED CRAB BITES
pickled mustard seed

TEQUILA MARINATED SHRIMP
chipotle sauce | cilantro

MALIBU SHRIMP
Coconut crust | mango mojo

LOBSTER MAC & CHEESE TARTLET
truffle essence

MINI TUNA TACO
mango jalapeno salsa

**SCALLOPS NOT WRAPPED IN
BACON**
Seared Stonington Scallop | Braised
Pork Belly



VEGETARIAN

PARSNIP & ROASTED PEAR SOUP
gorgonzola fritter

CHINATOWN EDAMAME DUMPLING
mustard shoyu

TRUFFLE POTATO CROQUETTE
black truffle & mushroom jam

CRISPY CORN CAKE
chilis | crema | queso fresco | cilantro

**MELVILLE CHEESE &
SOUR CHERRY PURSE**
brick dough | pistachio honey

**NAPA CABBAGE &
CARROT SPRING ROLL**
sweet chili sauce

MAC & CHEESE TARTLET
truffle | savory tart shell

SPINACH AND FETA EN CROUTE
brick dough

**HAND FORAGED
MUSHROOM CROSTINI**
oak leaf dairy goat cheese | saba



COCKTAIL HOUR

à la carte



FARM 2 TABLE- fifteen dollars per person

NEW ENGLAND CHEESE BOARD- soft, semi soft & rind cheese | seasonal fruit | baguette | bread sticks | crackers

CROSTINI- artichoke | white bean-herb | eggplant caponata

FARMER'S MARKET CRUDITÉS- assortment of available vegetables | seasonal dips

OYSTER BAR- twenty-five dollars per person

EAST AND WEST COAST OYSTERS- traditional mignonette | cocktail sauce

LITTLE NECK CLAMS- green chili & lime house sauce

SNOW CRAB CLAWS- old bay aioli

JUMBO SHRIMP COCKTAIL- key lime mustard sauce

TAYLOR BAY SCALLOPS- lemongrass aioli | jalapeno masago

NEW ENGLAND CLAM CHOWDER- local quahog clams | bacon | oyster crackers

SEAWEED SALAD | CALAMARI SALAD

COCKTAIL HOUR

à la carte

SHRIMP COCKTAIL DISPLAY- twelve dollars per person
horseradish cocktail sauce | key lime mustard sauce

DIM SUM- fourteen dollars per person
shrimp har gow | chicken shumai | edamame potsticker
cucumber ginger salad | chilled soba noodles



FONDUE BAR- twelve dollars per person
gorgonzola cheese & beer cheese fondue | artisan breads |
cottage fries | sliced fruit | vegetable crudité | pretzels

LIGURIA TABLE- seventeen dollars per person
thinly sliced cured Italian meats | domestic and imported cheeses |
giardinera vegetables | marinated artichokes | kalamata olives

JAPANESE SUSHI BAR- twenty two dollars per person
nigiri & maki sushi | sashimi | traditional accompaniments

STREET TACOS- nineteen dollars per person
CARNITAS (PORK)- smoked poblano salsa | cilantro | lime
SHORT RIB - piquillo relish | pickled red onion
CHICKEN - jicama & radish slaw
SHRIMP or Smoked Tofu - pico de gallo | avocado crema

KEBABS (CHOOSE 3 PROTEINS) - twenty two dollars per person

PROTEINS: BEEF | CHICKEN | SHRIMP | TOFU
STYLES:

INDIAN | garam masala curry
THAI | peanut sauce | mint
AMERICAN BBQ | smoke & spice
GREEK | za'atar spice | yogurt
JAPANESE | teriyaki | sesame
Traditional Accompaniments

NEW YORK DELI STATION- eighteen dollars per person
hand carved corned beef & pastrami | rye & pumpernickel bread | sauerkraut |
spicy mustard | yellow mustard | potato knish | kosher sour & kosher dill pickle

RECEPTION

CARVING BOARD- à la carte

PORCHETTA- eighteen dollars per person

roasted garlic jus | foccacia | whole grain mustard

BEEF TENDERLOIN- twenty two dollars per person

demi glace | grated horseradish slaw | garlic bread

HOUSE BRINED TURKEY BREAST- fourteen dollars per person

seasonal fruit mostarda | sundried tomato aioli | dinner rolls

CEDAR PLANK SALMON- fifteen dollars per person

dill yogurt | maple mustard seed compote | dinner rolls

PIT HAM- fourteen dollars per person

dijonnaise | bbq sauce | dinner rolls

LEG OF LAMB- nineteen dollars per person

mint pesto | lemon yogurt | pita

PRIME RIB- twenty four dollars per person

horseradish crema | au jus | garlic bread

WHOLE ROASTED BERKSHIRE HOG- sixteen dollars per person

Whiskey bbq sauce | soft dinner rolls

ASIAN FUSION- twenty-eight dollars per person

MISO SOUP

the bridge tofu | kombu dashi

NAPA CABBAGE SALAD

jicama | nuoc mam cham dressing

VIETNAMESE BEEF & CHICKEN SATAY

CHINATOWN DUMPLINGS

PORK CHAR SUI | STEAMED BUNS

pickled daikon | carrot

KUROBUTO PORK MEATBALLS

sugarcane | lemongrass | gochujang

CHILLED SOBA NOODLES

peanut vinaigrette

WOK SEARED VEGETABLES

citrus | soy | ginger

RECEPTION



SMOTHERED & COVERED - thirty-eight dollars per person

CREAMY CABBAGE COLE SLAW

WATERMELON SALAD

feta cheese | pickled red onion | mint

DEILED EGGS

BAKED MAC N' CHEESE

DRY RUB BABY BACK PORK RIBS

CHICKEN & WAFFLES

herbed waffles | peach sriracha jam

PULLED PORK SLIDERS

red vegetable slaw | brioche bun

JALAPENO CORN BREAD

CHOP HOUSE- forty-five dollars per person

BASKET OF FRESH BAKED BREADS

ciabatta | foccacia | rolls | bread sticks | olive oil | butter | sea salt

MAX SALAD

field greens | radish | sherry vinaigrette

BLT WEDGE SALAD

baby iceberg lettuce | tomatoes | gorgonzola | buttermilk chive dressing

MINIATURE RED BLISS BAKED POTATOES

olive oil & sea salt roasted | garlic cream | bacon | chives

CLASSIC CREAMED SPINACH

béchamel | local cheeses

GRILLED ASPARAGUS

sea salt | lemon | pangrattato

CARVED RIB EYE STEAK

baguettes | horseradish dijon sauce | peter luger's steak sauce



RECEPTION

TAILGATE- thirty-five dollars per person



ALL NATURAL BEEF BURGER SLIDER

aged cheddar | caramelized onion | max sauce

YELLOWFIN TUNA BURGER SLIDER

house kimchee | gochujang aioli

FREE RANGE TURKEY BURGER SLIDER

watercress | confit tomato

HOUSE SMOKED BUFFALO WINGS

pickled celery and carrot | blue cheese

TEXAS LONGHORN CHILI

crispy tortillas | aged cheddar | brewtus maximus ale

RED VEGGIE SLAW

beets | cabbage | radicchio | apple | honey caraway vinaigrette

MAX SALAD

field greens | radish | sherry vinaigrette

TUSCAN- thirty-nine dollars per person

BASKET OF FRESH BAKED BREADS

ciabatta | focaccia | rolls | bread sticks | olive oil | butter | sea salt

ARUGULA SALAD

shaved fennel | cracked black pepper |
grana padano cheese | lemon vinaigrette

ANTIPASTO

sliced italian meats | domestic & imported cheeses |
marinated & grilled vegetables | olives

RIGATONI

grana padano cheese | basil rags | olive oil | marinara

SUNDAY GRAVY

braised short ribs | meatballs | italian sausage | tomato sugo

BROCCOLLINI

roasted garlic | chili flake

TUSCAN POTATOES

oven roasted potatoes | garlic | evoo | rosemary | sea salt



PLATED - SPRING

PLATED LUNCHEON PRICE: forty dollars per guest with selections made five days prior to event,
fifty dollars per guest when selections are ordered at the table

PLATED DINNER PRICE: sixty dollars per guest with selections made five days prior to event,
seventy dollars per guest when selections are ordered at the table

HOW IT WORKS: Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)
•Duo plates available •Additional courses may be added

FIRST COURSE

SPRING PEA SOUP

pea tendrils | prosciutto crisp | crème fraîche

SCOTTISH SALMON CRUDO

green almond | wild spring onion

CRAB TOAST

fennel | lemon aioli | baguette

GOAT CHEESE RAVIOLI

ramp butter | fiddlehead ferns

GRILLED ASPARAGUS

poached farm egg | pumpernickel crumbs

RICOTTA CANNELONI

hand dug carrots | peas and their greens

HAND GATHERED SPRING GREENS

rhubarb vinaigrette | goat cheese

ENTREE COURSE

BRICK PRESSED ALL NATURAL CHICKEN

farro | artichokes | herb salad

PORCHETTA

spring vegetables | watercress

DEGUSTATION OF SPRING LAMB

eggplant | harissa | green garbanzo beans

SCOTTISH SALMON

green garlic risotto | fava beans | radish | brown butter

SEA BASS

fiddlehead ferns | fingerlings | chive

ROASTED TENDERLOIN OF BEEF

spring vegetable pot pie

HAND MADE PAPPARDELLE

asparagus | ramps | morels



PLATED - SUMMER

PLATED LUNCHEON PRICE: forty dollars per guest with selections made five days prior to event, fifty dollars per guest when selections are ordered at the table

PLATED DINNER PRICE: sixty dollars per guest with selections made five days prior to event, seventy dollars per guest when selections are ordered at the table

HOW IT WORKS: Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)
•Duo plates available •Additional courses may be added

FIRST COURSE

CHILLED TOMATO AND CUCUMBER GAZPACHO

olive oil | almonds

ROYAL RED SHRIMP CEVICHE

plantain | cilantro

LOBSTER & CORN CAKE

shellfish emulsion | herb salad
hbc crouton | torn basil | cucumber

WATERMELON & FETA SALAD

shaved fennel | arugula

LIUZZI BROTHERS BURRATA CHEESE

peaches | sour cherries | saba

FARMERS MARKET SALAD

local greens & vegetables | tarragon vinaigrette

ENTREE COURSE

ROASTED ALL NATURAL CHICKEN

warm summer bean salad | pan jus

PORK MILANESE

pickled peach & cherry relish | watercress

NORTH ATLANTIC SWORDFISH

soft corn polenta | eggplant caponata

SCOTTISH SALMON

zucchini noodles | fennel pollen

MISO GLAZED SEA BASS

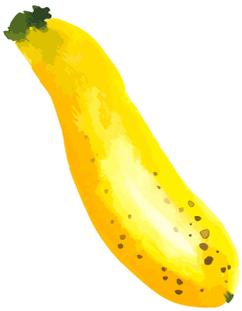
corn | bacon | black garlic

ROASTED TENDERLOIN OF BEEF

summer vegetables en croute

RICOTTA RAVIOLI

ratatouille | basil



PLATED - AUTUMN & WINTER

PLATED LUNCHEON PRICE: forty dollars per guest with selections made five days prior to event, fifty dollars per guest when selections are ordered at the table

PLATED DINNER PRICE: sixty dollars per guest with selections made five days prior to event, seventy dollars per guest when selections are ordered at the table

HOW IT WORKS: Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)

•Duo plates available •Additional courses may be added

FIRST COURSE

WINTER SQUASH SOUP

spiced pepita seeds | pine cone syrup | crème fraîche

YELLOWTAIL CRUDO

citrus | mustard shoyu | togarashi rice crispies | radish sprout

MARYLAND CRAB CAKE

lemon tarragon tartar sauce | micro greens | sweet corn relish

SWEET POTATO RAVIOLI

duck confit | truffle essence

ROASTED BABY RED AND GOLDEN BEET SALAD

frisee | oak hill dairy goat cheese | toasted hazelnuts | banyuls

LIUZZI BROTHERS BURRATA

butternut squash | pancetta | kale

KALE CAESAR

local kale | white anchovy | garlic | parmesan tuile

ENTREE COURSE

BRICK PRESSED CHICKEN

brussels sprouts | bacon | sweet potato fingerlings | pan jus

HONEY GLAZED DUCK BREAST

celeriac puree | baby root crop | huckleberry gastrique

BRAISED BEEF SHORT RIB

soft goat cheese polenta | onion marmalade | braised carrots

SCOTTISH SALMON

vadouvan | cauliflower | gold raisins | yogurt

SEA BASS

miso | sea beans | mushrooms | edamame dumplings

ROASTED TENDERLOIN OF BEEF

autumn root vegetable pot pie

WILD MUSHROOM BOLOGNESE

porcini | oyster mushrooms | pappardelle



PLATED DESSERTS

DESSERT COURSE

VANILLA BEAN CRÈME BRÛLÉE

citrus | biscotti

VALRHONA CHOCOLATE MOUSSE CAKE

chocolate shavings | caramel sauce

ARTISAN CHEESE FAMILY STYLE PLATTER

preserved walnuts | fig paste

KEY LIME TART

lemon yogurt | tart cherries

WINTER HARVEST CARROT CAKE

spiced mascarpone

RICOTTA CHEESECAKE

blood orange | pomegranate

LEMON POUND CAKE

strawberry - fennel compote | mascarpone

LEMON TART

lemon yogurt | blueberry

STRAWBERRY & FIG CROSTADA

fig gelato

PEACH COBBLER

ginger | sweet cream gelato



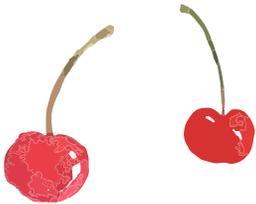
DESSERT STATIONS

à la carte

All dessert stations include coffee, decaffeinated coffee, herbal teas

MINI DESSERT DISPLAY - twelve dollars per person

macaron | mini tarts | cake pops | eclairs | cream puffs | cheese cake bite



S'MORES BAR- twelve dollars per person

flavored & traditional marshmallows | assorted chocolate bars | graham crackers

GELATO BAR- eighteen dollars per person

gelatos: vanilla bean | chocolate | caramelized banana | seasonal flavor | sorbet
toppings: hot fudge | caramel | cookie crumbles | mini candy

CHOCOLATE COVERED STATION- fifteen dollars per person

malt balls | pretzels | espresso beans | toffee | pineapple | strawberries



CANDY BAR- fourteen dollars per person

lollipops | rock candy on a stick | gummy bears | M&Ms |
chocolate malt balls | gumballs | twizzlers | jelly bellies | mini peanut butter cups |

other candy available

CRAFT BAR

COFFEE AND TEA

three dollars per person for the first hour | one dollar per person each hour after

freshly brewed dark roast and decaffeinated coffee
herbal teas

BOTTLED BEVERAGES

four dollars per person for the first hour | one dollar per person each hour after

carbonated beverages
bottled water

BEER | WINE | SODA

ten dollars per person for the first hour | two dollars per person each hour after

domestic, imported and craft beer
hand selected wines
assorted carbonated beverages
sparkling and still water

PREMIUM OPEN

fourteen dollars per person for the first hour | two dollars per person each hour after

selections of premium liquors
imported, domestic and craft beers
hand selected wines
assorted carbonated beverages
bottled water

TOP SHELF OPEN

sixteen dollars per person for the first hour | three dollars per person each hour after

top shelf & premium liquors
domestic, imported and craft beer
hand selected wines
house champagne
assorted carbonated beverages
sparkling and still water

All food station pricing includes one hour of service. • All menu pricing is designed for a minimum of 25 guests.

