

# Max Tavern

## MENU PACKAGES

### HORS D'OEUVRES – BITE SIZED / PASSED

Sold by the dozen (12)

<b>Caprese Grilled Cheese</b> mozzarella, pesto, cherry tomato	3 <sup>50</sup> EA
<b>Mini Ham &amp; Cheddar Biscuits</b> prosciutto cotto, onion, arugula, herb aioli	3 <sup>50</sup> EA
<b>Mini Crab Cakes</b> tartar sauce, radish, micro basil	5 EA
<b>Steak Crostini</b> gorgonzola cheese, basil, macerated onion	4 EA
<b>Mini Spicy Tuna Tacos</b> furikake seasoned rice, scallion	4 EA
<b>Jumbo Shrimp Cocktail</b> Max's cocktail sauce	5 EA
<b>Smoked Paprika Chicken Wings</b> garlic butter, blue cheese, lemon	3 EA
<b>Oysters on the half shell</b> Tavern mignonette	3 EA
<b>Semolina Gnocchi</b> wild mushrooms, garlic cream, scallion	2 <sup>50</sup> EA
<b>Semolina Gnocchi</b> flank steak, chimichurri, cotija cheese	4 EA
<b>Broiled Oysters</b> garlic herb butter	3 <sup>50</sup> EA

### STARTERS – INDIVIDUAL PLATES

<b>Crispy Calamari</b> arrabbiata, lemon, garlic aioli	16
<b>Seared Blue Crab Cakes</b> sweet corn relish, Old Bay remoulade, micro herb and radish salad	19
<b>Spicy Tuna Tacos</b> furikake rice, crispy, sesame	16
<b>Smoked Paprika Chicken Wings</b> garlic butter, blue cheese, lemon	15
<b>Crispy Cheddar Cheese Curds</b> gala apple sauce, hot honey mustard	13
<b>Sweet Corn Fritters</b> chili lime crema, cotija cheese, fresno chili, micro cilantro, scallion	13



**HORS D'OUERVES  
& STARTERS CAN BE  
ADDED to ANY MENU**

### SHARE PLATES / STATIONARY

<b>Shrimp Tower</b> 50 jumbo shrimp cocktail, Max's cocktail sauce	225
<b>Seafood Sampler</b> jumbo shrimp, oysters, spicy tuna, shrimp cocktail jar sesame salmon, seaweed salad, lemon, mignonette	115
<b>Roasted Vegetable Board</b> sweet potato, acorn squash, cauliflower, brussels sprouts, carrots, broccolini, grilled eggplant, truffle aioli <b>Serve up to 15 people</b> <b>Serve up to 30 people</b>	75 140
<b>Cheese Board</b> raclette, gorgonzola dolce, smoked cheddar, chili cheddar, grapes, marcona almonds, toasted baguette <b>Serve up to 15 people</b> <b>Serve up to 30 people</b>	125 240
<b>Charcuterie Board</b> sopressata, prosciutto cotto, capicola, calabrese salami, rossa salami, olives, roasted garlic <b>Serve up to 15 people</b> <b>Serve up to 30 people</b>	175 285