

Max Tavern

MENU PACKAGES

HORS D'OEUVRES – BITE SIZED / PASSED

Sold by the dozen (12)

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

STARTERS – INDIVIDUAL PLATES

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



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

SHARE PLATES / STATIONARY

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

Max Tavern

MENU PACKAGES

THE TAVERN / \$65

Fresh Biscuits & Honey Butter

TO START - Choose 1

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Mediterranean Salad, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans

Tavern French Onion Soup garlic croutons, raclette cheese

Crispy Cheddar Cheese Curds gala apple sauce, hot honey mustard drizzle

ENTREES - Choose 3

Farroe Island Salmon roasted vegetable ratatouille, eggplant puree, micro basil

Pan Roasted Chicken semolina dumplings, asparagus, wood ear mushroom, chicken jus, hot honey

Grilled Prime Top Sirloin truffle fries, sauce au poivre

Baked Shells And Cheese Pasta english peas, smoked cheddar cheese, New School American, garlic cream, gremolata

Seasonal Vegetable Grain Bowl quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava beans (V)

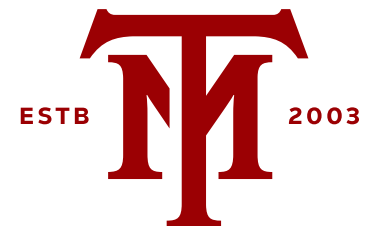
DESSERTS - Choose 1

Tuxedo Cake Feuilletine, white chocolate mousse, chocolate curls

Mascarpone Cheesecake Roasted strawberry sauce, orange chip, whipped cream

Butterscotch Pot de Crème candied pecans, Chantilly cream

V- Vegetarian



Max Tavern

MENU PACKAGES

THE FULL MAX / \$75

Fresh Biscuits & Honey Butter

TO START – Choose 1 app & 1 salad

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Mediterranean Salad, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, blue cheese dressing

Tavern French Onion Soup garlic croutons, raclette cheese

Crispy Cheddar Cheese Curds gala apple sauce, hot honey mustard drizzle

Smoked Paprika Chicken Wings garlic butter, blue cheese, lemon

Braised Pork Belly leeks, scallion, macerated carrot, pickled onion

ENTREES - Choose 3

Grilled NY Strip Steak roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

Grilled Tenderloin wilted spinach, garlic cream

Grilled Prime Top Sirloin truffle fries, sauce au poivre

Farroe Island Salmon roasted vegetable ratatouille, eggplant puree, micro basil

Pan Roasted Chicken semolina dumplings, asparagus, wood ear mushroom, chicken jus, hot honey

Baked Shells And Cheese Pasta english peas, smoked cheddar cheese, New School American, garlic cream, gremolata

Seasonal Vegetable Grain Bowl quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava beans (V)

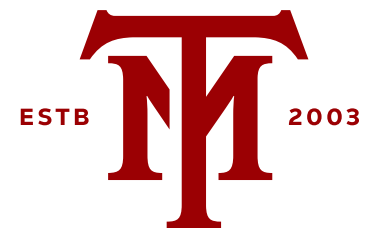
DESSERTS - Choose 1

Tuxedo Cake Feuilletine, white chocolate mousse, chocolate curls

Mascarpone Cheesecake Roasted strawberry sauce, orange chip, whipped cream

Butterscotch Pot de Crème candied pecans, Chantilly cream

V- Vegetarian



Max Tavern

MENU PACKAGES

EXECUTIVE DINNER TAVERN MENU / \$95

TO START – Choose 1

Crispy Calamari arrabbiata, lemon, garlic aioli

Crispy Cheddar Cheese Curds gala apple sauce, hot honey mustard drizzle

Smoked Paprika Chicken Wings garlic butter, blue cheese, lemon

Braised Pork Belly leeks, scallion, macerated carrot, pickled onion

SALAD – Choose 2

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Mediterranean Salad, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, blue cheese dressing

Tavern French Onion Soup garlic croutons, raclette cheese

ENTREES - Choose 3

Grilled NY Strip Steak roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

Grilled Tenderloin wilted spinach, garlic cream

Grilled Prime Top Sirloin truffle fries, sauce au poivre

Farroe Island Salmon roasted vegetable ratatouille, eggplant puree, micro basil

Pan Roasted Chicken semolina dumplings, asparagus, wood ear mushroom, chicken jus, hot honey

Baked Shells And Cheese Pasta english peas, smoked cheddar cheese, New School American, garlic cream, gremolata

Seasonal Vegetable Grain Bowl quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava

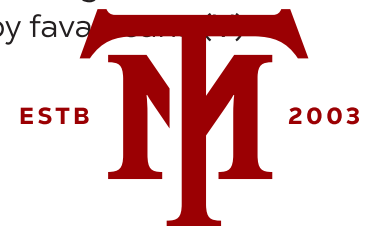
DESSERTS - Choose 1

Tuxedo Cake Feuilletine, white chocolate mousse, chocolate curls

Mascarpone Cheesecake Roasted strawberry sauce, orange chip, whipped cream

Butterscotch Pot de Crème candied pecans, Chantilly cream

V- Vegetarian



Max Tavern

MENU PACKAGES

LUNCHING AT THE TAVERN / \$40

Fresh Biscuits & Honey Butter

SALAD – Choose 2

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Mediterranean Salad, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, blue cheese dressing

Tavern French Onion Soup garlic croutons, raclette cheese

Crispy Cheddar Cheese Curds gala apple sauce, hot honey mustard drizzle

ENTREES - Choose 3

Wedge Salad ranch, tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette

Choice of one: Salmon, Grilled Shrimp, or Grilled Chicken

Grilled Chicken Breast roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

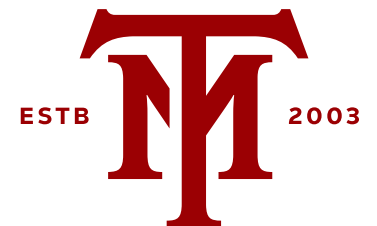
Baked Shells And Cheese Pasta english peas, smoked cheddar cheese, New School American, garlic cream, gremolata

Seasonal Vegetable Grain Bowl quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava beans (V)

Turkey Club Sandwich smoked turkey, bacon, tomato, arugula, herb aioli, sourdough bread, french fries

DESSERTS - Choose 1

Assorted Ice cream or Sorbet



Max Tavern

MENU PACKAGES

TAVERN EXECUTIVE LUNCH/ \$50

Fresh Biscuits & Honey Butter

SALAD – Choose 2

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Mediterranean Salad, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, blue cheese dressing

Tavern French Onion Soup garlic croutons, raclette cheese

Crispy Cheddar Cheese Curds gala apple sauce, hot honey mustard drizzle

ENTREES - Choose 3

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, ranch dressing

Choice of one: Salmon, Grilled Shrimp, or Grilled Chicken

Grilled Chicken Breast roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

Baked Shells And Cheese Pasta english peas, smoked cheddar cheese, New School American, garlic cream, gremolata

Seasonal Vegetable Grain Bowl quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava beans (V)

Turkey Club Sandwich smoked turkey, bacon, tomato, arugula, herb aioli, sourdough bread, french fries

Grilled Steak Frites truffle fries, sauce au poivre

Farroe Island Salmon roasted vegetable ratatouille, eggplant puree, micro basil

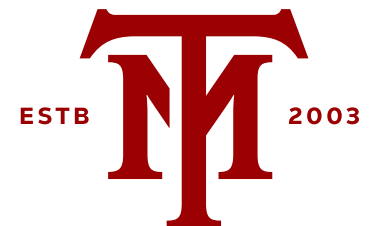
DESSERTS - Choose 1

Tuxedo Cake Feuilletine, white chocolate mousse, chocolate curls

Mascarpone Cheesecake Roasted strawberry sauce, orange chip, whipped cream

Butterscotch Pot de Crème candied pecans, Chantilly cream

V- Vegetarian



Max Tavern

MENU PACKAGES

TAVERN SUNDAY BRUNCH/ \$45

Fresh Biscuits & Honey Butter

SALAD – Choose 2

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Mediterranean Salad, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, blue cheese dressing

Tavern French Onion Soup garlic croutons, raclette cheese

Crispy Cheddar Cheese Curds gala apple sauce, hot honey mustard drizzle

Avocado Toast radish, scallion, tomato, chimichurri

ENTREES - Choose 3

Wedge Salad tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, ranch dressing

Choice of one: Salmon, Grilled Shrimp, or Grilled Chicken

Grilled Chicken Breast roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

Baked Shells And Cheese Pasta english peas, smoked cheddar cheese, New School American, garlic cream, gremolata

Seasonal Vegetable Grain Bowl quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava beans (V)

Seasonal Vegetable Omelet red bliss potato homefries

Tavern Breakfast Sandwich scrambled eggs, American cheese, tomato, bacon

Turkey Club Sandwich smoked turkey, bacon, tomato, arugula, herb aioli, sourdough bread, french fries

DESSERTS - Choose 1

Tuxedo Cake Feuilletine, white chocolate mousse, chocolate curls

Mascarpone Cheesecake Roasted strawberry sauce, orange chip, whipped cream

Butterscotch Pot de Crème candied pecans, Chantilly cream

V- Vegetarian

