



An uncompromising commitment to quality, service, style and cuisine.”

FACILITY CAPACITY

The food and beverage combined minimum required to reserve our private room is as follows:*

-The food and beverage combined minimum required to reserve our private room is as follows*:

-The Chef's Table can accommodate up to 14 guests, 12 with A/V.

Lunch.....	\$450.00
Dinner (Sunday - Thursday).....	\$750.00
Dinner (Friday - Saturday).....	\$1000.00

-The Crown Room 1 + 2 can accommodate 34 and 40 guests, respectively.

Lunch.....	\$550.00
Dinner (Sunday - Thursday).....	\$1,500.00
Dinner (Friday - Saturday).....	\$2,500.00

*if your event is over 40 and requires both Crown Rooms, please double the minimum above.

**if the food and beverage minimum is not met, the difference will be added as a room charge/unmet minimum with tax and gratuity added.*

PAYMENT

A credit card is required within 3 business days of booking your event as well as a \$250.00 non-refundable deposit, at the discretion of Max's Tavern.

Beverages, MA sales tax (7%), and service charge (18%) are additional

CANCELLATION

If the event is cancelled within 48 hours of the event, there will be an additional \$250.00 charge to the credit card (total \$500.00). Final payment is due the day of your function, payable in cash, company check, or credit card. We accept MasterCard, Visa, American Express, and Discover

-Menu selection and guest count are required 7 days prior to the event-
-all menu items and pricing are subject to change-

PARKING

-We offer ample free parking directly in front of Max's Tavern as well as free parking in the Basketball Hall of Fame garage under the building.

Contact info:

For more information on menus, availability or to book an event, please contact:

Richard Nawrocki, Event Coordinator
RNawrocki@maxtavern.com
413.746.6299

Signature of Event Host _____ Date _____

Cocktail Reception

\$20.00 per guest

per guest for the first hour and \$9 for every additional hour.

Three choices are included. Additional choices will be charged at \$5 per selection, per person for the first hour. Add a cocktail reception to any 3, 4, or 5 course menus for \$18pp

Beverages, MA sales tax (7%), service charge (18%) are additional

HORS D'OEUVRES

Mini Steak a la Max

Crostini, blue cheese, cherry tomato, balsamic reduction

Mini Crab Cakes

Creole remoulade

Spicy Sushi Tuna Tacos

Yellowfin tuna, furikake, sushi rice, sesame, crispy wonton

BBQ Pork Lettuce Wraps

Pickled onion, radish, shredded cabbage

Caprese Skewers

Fresh mozzarella, grape tomato, basil pesto

Truffle Mac N Cheese Bites

Miniature Avocado Toast

Smashed avocado, chimichurri, poached garlic, radish

Reception Additions

Stationed appetizers for table, or family style during cocktail hour

TUSCAN TABLE

A selection of local and artisan cheeses
cured meats, grilled vegetables, olives
Small (will serve 15 to 20 guests) \$65.00
Large (will serve 25-30 guests) \$90.00

COLOSSAL SHRIMP COCKTAIL TOWER

With horseradish cocktail sauce

By the piece - \$4 each
Tower of 20 shrimp - \$75.00
Tower of 50 shrimp - \$185.00
Tower of 50 large Baltimore shrimp - \$65.00

RAW BAR PLATTER

The freshest assortment of shellfish, oysters, clams, mussels, shrimp
with calamari salad, scallop ceviche and seaweed salad
perched on a mountain of shaved ice, with classic accompaniments
Serves 8-10 guests \$125

FRUIT AND ARTISAN CHEESE PLATE

Small (will serve 15 to 20 guests) \$65.00
Large (will serve 25-30 guests) \$90.00

Stationed appetizers for family style cocktail hour

Fried Calamari Platter

Cherry peppers, garlic butter, marinara sauce
\$25.00 per platter

Max's Chicken Wings

Smoked and barbequed, celery and blue cheese
\$25.00 per platter

Buttermilk Fried Cauliflower

Cheddar-ale fondue, Aleppo pepper
\$21.00 per platter

Cheeseburgers

Lettuce, tomato, grilled red onion
\$42 per dozen

DECADENT DESSERT PLATTER

Seasonal Assortments such as:
Miniature cheesecake, mini vanilla crème brûlée
chocolate cake, seasonally available fruit
\$6 per person

Three Course Dinner Menu

\$59.00 per guest

Add a one hour cocktail reception with passed Hors D'Ouevres for an additional \$18. See the cocktail reception page

SALADS

(select one)

Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

Tuscan Salad

Mixed greens, kalamata olives, fresh mozzarella cheese, grape tomato
roasted garlic, warm polenta croutons, balsamic vinaigrette

Hand Gathered California Field Greens

Tomatoes, sherry vinaigrette

ENTREES

(select three)

Roasted Chicken

Ricotta zucchini fritter, glazed carrot, spiced pecans, bourbon pan jus

Hidden Fjord Salmon

Lemongrass, roasted squash, carrot, red curry, basil, cilantro

Grilled New York Strip

Asparagus, Red Bliss smashed potatoes

Grilled Pork Chop

Apple frisee salad, mustard jus, Green tomato and apple chutney

Smoked Cauliflower Steak

Sautéed sweet corn, mushrooms, chimichurri sauce

DESSERTS

(select two)

Max's Tavern Chocolate Cake

Whipped cream

Cheesecake

Candied orange

Vanilla Crème Brûlée

Ice Cream or Sorbet

Daily selection

Four Course Dinner Menu

\$69.00 per guest

*Add a one hour cocktail reception with passed Hors D'Oeuvres for an additional \$18.
See reception page*

APPETIZERS

(select two)

Maryland Crab Cake

Watercress, orange, fennel salad, Cajun remoulade

Spicy Sushi Tuna

Yellowfin tuna, furikake, sushi rice, sesame, crispy wonton

Baked French Onion Soup

Five onions, toasted garlic crostini, three cheeses

Buttermilk Fried Cauliflower

Cheddar ale fondue, Aleppo chili

Max's Chicken Wings

Smoked and barbecued, bleu cheese dressing, celery sticks

SALADS

(select one)

Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

Max's Chopped Salad

Tomato, carrot, radish, chickpeas, scallions, pepperoncini, cheddar cheese, ranch dressing

Hand Gathered California Field Greens

Tomatoes, sherry vinaigrette

Tuscan Salad

Mixed greens, roasted garlic, grape tomatoes, fresh mozzarella, Kalamata olives
fresh mozzarella, polenta croutons, balsamic vinaigrette

ENTREES

(select three)

Roasted Chicken

Ricotta zucchini fritter, glazed carrot, spiced pecans, bourbon pan jus

The "Traditional" Steak a la Max

Gorgonzola dolce, arugula and tomatoes

Grilled New York Strip

Asparagus, Red Bliss smashed potatoes

Hidden Fjord Salmon

Lemongrass, roasted squash, carrot, red curry, basil, cilantro

Cape Cod Day Boat Scallops

Brown butter sweet potato, baby turnip, pancetta-balsamic vinaigrette

Grilled Pork Chop

Apple frisee salad, mustard jus, Green tomato and apple chutney

Smoked Cauliflower Steak

Sautéed sweet corn, mushrooms, chimichurri sauce

DESSERTS

(select two)

Max's Tavern Chocolate Cake

Vanilla Cheesecake

Candied orange

Vanilla Crème Brûlée

Ice Cream or Sorbet

Daily selection

Five Course Dinner Menu

\$79.00 per guest

Add a one hour cocktail reception with passed Hors D'Oeuvres for an additional \$18. See the cocktail reception page

A CHOICE OF ONE:

Tuscan Table

A selection of local and artisan cheeses, cured meats, grilled vegetables, olives

Fruit & Cheese

Artisan cheeses, seasonal fruit

Colossal Shrimp Cocktail Tower: 2 pieces per guest

Horseradish cocktail sauce

APPETIZERS

(select two)

Maryland Crab Cake

Watercress, orange, fennel salad, cajun remoulade

Spicy Sushi Tuna

Yellowfin tuna, furikake, sushi rice, crispy wonton

Baked French Onion Soup

Five onions, toasted garlic crostini, topped with three cheeses

Buttermilk Fried Cauliflower

Cheddar ale fondue, Aleppo chili

Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

SALADS

(select one)

Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

Hand Gathered California Field Greens

Tomatoes, sherry vinaigrette

Tuscan Salad

Mixed greens, roasted garlic, grape tomatoes, fresh mozzarella, Kalamata olives
polenta croutons, balsamic vinaigrette

ENTREES

(select three)

Grilled Filet Mignon

Asparagus, red bliss mashed potatoes

The "Traditional" Steak a la Max

Gorgonzola dolce, arugula and tomatoes

Grilled New York Strip

Asparagus, red bliss mashed potatoes

Grilled Pork Chop

Apple frisee salad, mustard jus, Green tomato and apple chutney

Roasted Chicken

Ricotta zucchini fritter, glazed carrot, spiced pecans, bourbon pan jus

Hidden Fjord Salmon

Lemongrass, roasted squash, carrot, red curry, basil, cilantro

Smoked Cauliflower Steak

Sautéed sweet corn, mushrooms, chimichurri sauce

Cape Cod Day Boat Scallops

Brown butter sweet potato, baby turnip, pancetta-balsamic vinaigrette

Five Course Dinner Menu

Continued

DESSERTS

(select two)

Max's Tavern Chocolate Cake

Whipped cream

Cheesecake

Berry coulis, candied orange

Vanilla Crème Brûlée

Ice Cream or Sorbet

Daily selection

Special Occasions

Custom Cake Requests

If you would like to replace your dessert course on our four or five course menus, or simply order a cake in addition to your full selections, we would be happy to work with you to create a custom cake of your guests choosing.

SIZES

Small Cake \$65

Feeds 10-14

Medium Cake \$85

Feeds 15-20

Large Sheet Cake \$125

Feeds 20-35

POPULAR CAKE COMBINATIONS

Vanilla Cake

Vanilla Buttercream with Raspberry Filling

Devil's Chocolate Cake

Chocolate Mouse Filling with Chocolate Ganache Overlay

Please allow two weeks notice for custom cake orders. Prices are estimates and may change based on seasonal availability, and ingredients & size requested.