

EST.

MAX

1996

CATERING & EVENTS

MAX CATERING & EVENTS AT THE BUSHNELL HOLIDAY SEASON 2019

ALL PACKAGES INCLUDE

THREE HOURS OF OPEN BEER, WINE & SODA BAR
*imported, domestic and craft beers
hand selected wines & assorted carbonated beverages*

ONE HOUR OF BUTLERED HORS D'OEUVRES
Client to select five options from butlered hors d'oeuvres list

HOLIDAY PACKAGE 1

DINNER STATION

CHOOSE ANY TWO PASTAS

RIGATONI BOLOGNESE

SWEET POTATO GNOCCHI

PENNE WITH GRILLED CHICKEN, ESCAROLE, TOMATO & GARLIC

CAVATAPPI WITH SWEET & HOT SAUSAGE, SPINACH, RED PEPPER FLAKES AND EVOO

CARVED TURKEY OR HAM

stone ground mustard | cranberry chutney

ROASTED BABY RED AND GOLDEN BEET SALAD

frisee | goat cheese | toasted hazelnuts | banyuls

ROASTED WINTER VEGETABLES

FRESHLY BAKED ASSORTED DINNER ROLLS

chilled butter | olive oil | sea salt

COFFEE & DESSERT STATION

AN ASSORTMENT OF DESSERT BARS & COOKIES

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

A SELECTION OF BLACK AND HERBAL TEAS

\$60 per person

(plus taxes, house fee & rentals as needed)

HOLIDAY PACKAGE 2

DINNER STATION

CHOOSE ANY TWO PASTAS

RIGATONI BOLOGNESE

SWEET POTATO GNOCCHI

PENNE WITH GRILLED CHICKEN, ESCAROLE, TOMATO & GARLIC

CAVATAPPI WITH SWEET & HOT SAUSAGE, SPINACH, RED PEPPER FLAKES AND EVOO

CARVED TENDERLOIN OF BEEF

horseradish cream sauce | port wine demi

CEDAR PLANK SALMON

dill yogurt | maple mustard seed compote

OVEN ROASTED CHICKEN

brussels sprouts | bacon | sweet potato fingerlings | pan jus

ROASTED BABY RED AND GOLDEN BEET SALAD

frisee | goat cheese | toasted hazelnuts | banyuls

ROASTED WINTER VEGETABLES

FRESHLY BAKED ASSORTED DINNER ROLLS

chilled butter | olive oil | sea salt

COFFEE & DESSERT STATION

An assortment of Dessert Bars & Cookies

Freshly Brewed Regular and Decaffeinated Coffee

A Selection of Black and Herbal Teas

\$75 per person

(plus taxes, house fee & rentals as needed)

HOLIDAY PACKAGE 3

DINNER SERVICE

FRESHLY BAKED ASSORTED DINNER ROLLS

chilled butter | olive oil | sea salt

FIRST COURSE

FARMER'S MARKET SALAD

local greens & vegetables | tarragon vinaigrette

SECOND COURSE

Client to Provide Entrée Selections Five Days Prior to Event

ROASTED TENDERLOIN OF BEEF

seasonal vegetables | fingerling potatoes | demi glace

or

SCOTTISH SALMON

voudavon | cauliflower | golden raisin | yogurt

or

CHEF SELECTED VEGETARIAN OPTION

COFFEE SERVICE

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

A SELECTION OF BLACK AND HERBAL TEAS

THIRD COURSE

VALRHONA CHOCOLATE MOUSSE CAKE

chocolate shavings | caramel sauce

\$90 per person

(plus taxes, house fee & rentals as needed)

MAXCATERINGANDEVENTS.COM