



MAX

ULTIMATE FOOD

MENU OPTIONS

KELLENE & ROY

the FIFTH of OCTOBER
two thousand nineteen

first

PICKLED AND MARINATED VEGETABLES
SERVED WITH CARAYES OF
LOCAL GINGER CARROT SOUP & PEA SOUP

entrée

CHERRYWOOD GRILLED FILET MIGNON

BEVERAGES

BEVERAGE SERVICE:

All Beverage Pricing Is Based On Consumption

- MAX Can Provide Bar Including:
 - Specialty Cocktails and/or Mocktails
 - Top or Mid-Shelf Spirits
 - Red & White Wine, Champagne
 - Assorted Beer
 - Soft Drinks
 - Flat & Sparkling Water
 - Ice & Garnish

MOCKTAIL OPTIONS

PIE IN THE SKY

- Seedlip Non-Alcoholic Gin, Blueberry-Black Pepper Shrub, Maple, Club Soda, Fresh Blueberries, Black Pepper

RASPBERRY-LEMON CRUSH

- Raspberry Simple Syrup, Lemon Juice, Coconut Water, Thyme, Lemon Wheel

PINK LINEN DERBY

- Grapefruit Juice, Honey, Habañero Shrub, Lemon Juice, Q Grapefruit Soda, Grapefruit Demilune

SHANDY BEACHES

- Erdinger Non-Alcoholic Beer, San Pellegrino Limonata, Mint Bouquet



BEVERAGES CONT.

COCKTAIL OPTIONS

CLASSIC

AMALFI COAST MARTINI

- Lemon Gin or Citrus Vodka, Extra Dry Vermouth, Bitters, Castelvetro Olive or Lemon Twist

NEGRONI SBAGLIATO

- Campari, Sweet Vermouth, Burlesque Bitters, Prosecco, Grapefruit Slice

PINK HUGO SPRITZ

- St. Germain, Rosé Prosecco, Fresh Mint, Club Soda, Lemon Wheel, Mint Sprig

CAFÉ SOCIETY

- Vodka or Rum, Coffee Liqueur, Vanilla Bean Simple Syrup, Cold Brew, Coffee Beans
- *Note: Can be made creamy or dark*

BUBBLY

TONIC FOR THE BLUES

- Gin, Cucumber Liqueur, Blueberry-Basil Simple, Lime Juice, Tonic, Cucumber Wheel, Fresh Blueberries

OFF TO THE RACES

- Bourbon, Grapefruit Juice, Lemon, Simple Syrup, IPA Float, Grapefruit Slice, Mint Bouquet

STRAWBERRY CRUSH

- Vodka, Rhubarb-Ginger Liqueur, Lemon Juice, Rhubarb Bitters, Strawberry Cider, Lemon Wheel, Strawberry Slice



BEVERAGES CONT.

FRUITY & FLORAL

CHERRY BLOSSOM

- Gin, Sake, Rose Liqueur, Amarena Cherry Juice, Lemon Juice, Honey, Edible Flower

ROSÉ SANGRIA

- Housemade Rosé Vermouth, Brandy, Peach Liqueur, Raspberry Puree, Lemon Juice, Grilled Peach, Fresh Raspberries

GREEN WITH ENVY

- Jalapeño-Infused Blanco Tequila, Agave, Cointreau, Orange Juice, Lime Juice, Salt, Candied Jalapeño Slice, Orange Twist
- *Note: Can be made extra spicy with Hellfire Tincture*

STRONG

FIRE IN FLIGHT

- Mezcal, Aperol, Zucca Rabarbaro, Lemon Juice, Rhubarb Bitters, Lemon Twist

ALWAYS SUNNY

- Double Rye Whiskey, Orange-Vanilla Bean Demerara Syrup, Falernum Bitters, Orange Twist, Amarena Cherry

LOST IN BERMUDA

- Plantation Pineapple Rum, Campari, Lime Juice, Simple Syrup, Bitters, Dehydrated Pineapple Wheel



PASSED HORS D'OEUVRES

FROM THE FARM:

- Steak Frites: Tenderloin on a Potato Chip with Béarnaise and Micro Greens
- Mini Cheeseburger with Cheddar Cheese, Pickle and Ketchup
- Beef Tartare on Brioche Toast with Confit Fingerling Potatoes and Caviar
- Mini Taco with Beef Barbacoa, Queso Fresco, Pickled Red Onion, Cilantro
- Crispy Potato Tube with Roasted Chicken, Chipotle Aioli and Pea Greens
- Mooshi Chicken Lettuce Wraps with Kumquat Jam
- Chicken + Waffle with Sea Salt Butter, Spicy Maple Syrup, Micro Celery
- Kaarage Chicken with Yuzu and Chive Ponzu, Grated Ginger, Daikon and Togarashi
- Nashville Hot Chicken Slider with Bread + Butter Pickle and Mayonnaise on a Sesame Seed Bun
- BBQ Pork with Tangy Red Cabbage on a Sweet Potato Biscuit
- Mini Cherry Tomato BLT with Lemon Aioli
- Sticky Pork Belly with Gochujang Scallion Relish on a Rice Noodle Nest
- Yakitori Duck on a Skewer with Pickled Shiitake, Toasted Sesame Seed and Scallions



PASSED HORS D'OEUVRES CONT.

FROM THE SEA:

- Thai Grilled Shrimp on Sesame Toast with Shiso and Scallion Salad, Ginger-Soy Aioli
- Mini Carrot Crêpe with Smoked Salmon, Asparagus and Lemon Cream
- Mini Lobster Roll with Celery Leaf
- Seared Spicy Tuna on a Cucumber with Wasabi Aioli, Avocado and Tobiko
- Tuna Tartar Cone with Sriracha-Lime Aioli
- Seared Scallop on a Corn Cake with Bacon Aioli
- Shiso and Beet Cured Salmon on a Pea Blini with Citrus Aioli
- Old Bay Crab Cake with Lime Aioli
- Butter Poached Lobster on Pâte a Choux with Baby Sorrel, Hollandaise Sauce and Vegetable Ash
- Snapper Crudo on a Spoon with Shaved Gooseberry, Pink Peppercorn, Purple Shiso, Yuzu and Olive Oil
- Fish N' Chips: Fried Local Hake on a Waffle Fry with Remoulade, Micro Celery
- Tater Tot and Crab Casserole: Tater Tot Waffle, Crab Salad, Tobiko, Celery Leaf
- Alaskan King Crab on a Spoon with Kombu Dashi, White Soy Aioli, Caviar, Chives



PASSED HORS D'OEUVRES CONT.

FROM THE FIELD:

- Fresh Summer Roll with Cucumber Chili Sauce
- Quattro Formaggi Grilled Cheese with Cherry Tomato Jam
- Fig Jam, Goat Cheese and Arugula Pizza
- Asparagus and Shiitake Maki Roll
- Watermelon Cup with Feta, Mint and Balsamic Reduction
- Artichoke Fritter with Garlic Aioli
- Wild Mushroom Dumplings on a Spoon with Ginger Soy
- Carrot Medallion with Black Garlic and Golden Raisin Jam
- Tamalito with Mushroom, Corn, Huitlacoche, Goat Cheese, Salsa Verde, Micro Cilantro
- Torched Baby Radish with Brown Butter Hollandaise, Crispy Kale, Porcini Sea Salt
- Sweet Chili Braised Mushrooms and Cream Cheese in a Phyllo Cup, Hot Pepper Relish
- Fried Potato and Cheese Croquette with Fermented Tomato Jam, Micro Arugula



HORS D'OEUVRES STATIONS



GRAZING STATION *(\$30 Per Person)*

- Rotating Mix of Artisanal Cheeses with Seasonal Chutney, Grapes and Dried Fruits
- Cured Meats, Whole Grain Mustard, Cornichons, Capers and Herb Salad
- Fresh Vegetables, Charred Onion Dip, Green Tahini Dip with Sunflower Seed Dukkah, Parsley, Mint and Dill
- Gourmet Crackers, Flatbread Crisps and Homemade Potato Chips

MEZZE *(\$33 Per Person)*

- Falafel Bites
- Spiced Beef Kofta with Yogurt Sauce
- Persian Cucumber, Tomato and Sumac Onion Salad
- Spreads: Lemon Chickpea Hummus, Charred Eggplant Baba Ghanoush, Walnut Muhammara, Cold Smoked Labneh
- Za'atar Pita and Soft Greek Style Pita

MILK + HONEY *(\$37 Per Person)*

- Cheese Display with Orange Blossom Honey, Milk Jam, Dried Dates
- Salatim Display including:
 - Hummus
 - Lutenitsa: Red Pepper, Tomato, Carrot and Eggplant Spread
 - Cabbage and Fennel with Parsley Oil
- Shish Kebabs: Chicken Shishlik and Steak Shishlik
 - Included: Zhug, Fresh Lemons, Herbs
- Matzo Crackers, Sesame Seeded Ficelle and Soft Pita

GREEK TRAPÉZI *(\$32 Per Person)*

- Chicken Souvlaki Skewers with Grilled Lemons and Herbs
- Spicy Lamb Meatballs
- Zucchini Keftede Fritters with Green Onions
- Greek Salad with Marinated Olives, Cucumber, Cherry Tomatoes, Sumac Cured Red Onions, Fresh Herbs, Feta, and Red Wine Vinaigrette
- Assorted Spreads with Soft Greek Pita: Tzatziki Sauce, Spicy Whipped Feta, Charred Eggplant

SUSHI *(\$38 Per Person)*

- Seafood and Vegetarian Sushi Rolls, Nigiri and Sashimi
- Included: Pickled Ginger, Soy Sauce and Wasabi

HORS D'OEUVRES STATIONS



SPANISH TAPAS & PINCHOS *(\$37 Per Person)*

- Gambas al Ajillo: Garlic Shrimp with Lemon, Parsley, Spices, Brandy and Olive Oil
- Rioja Braised Chorizo
- Chicken Pinchos with Smoked Pimentón, Chili Flake Honey, Toasted Hazelnuts, Herbs
- Polenta Fries with Romesco Sauce, Shaved Manchego and Parsley
- Toasted Cauliflower with Fried Capers, Basil and Salsa Verde
- Marcona Almonds
- Spanish Olives

NORTH END ANTIPASTO *(\$34 Per Person)*

- Provolone, Fontina, Prosciutto, Soppressata and Sweet Capicola
- Roasted Vegetable Caponata
- Caprese Salad: Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil
- Marinated Olives
- Crostini and Flatbread Crisps
- Extra Virgin Olive Oil and Balsamic Vinegar in Cruets

BENTO *(\$32 Per Person)*

- Seared Tuna on a Puffed Shrimp Chip with Mango Vinaigrette and Scallions
- Bao Buns with Crispy Pork Belly, Spicy Hoisin, Quick Pickle and Cilantro
- Charred Shishito Peppers, Black Vinegar-Ginger Sauce, Toasted Sesame Seeds and Scallions
- Edamame with Togarashi
- Charred Japanese Sweet Potatoes, White Soy-Lime Dressing, Hijiki, Tempura Flakes
- Bowls of Arare Crackers

RAW BAR *(\$38 Per Person)*

- Jumbo Shrimp with Cocktail Sauce
- Wellfleet Oysters with Mignonette and Lemons

RAW BAR ENHANCEMENTS:

- Lobster Rolls *(Additional \$20 Per Person)*
- King Crab Cocktail in a Baby Radicchio Cup with Dried Crab Chips, Crab Louis Sauce, Flying Fish Roe, Smoked Hot Paprika, Radish Sprouts *(Additional \$30 Per Person)*
- Buttermilk Fried Oyster Po' Boy on Seeded Brioche with Farm Lettuce, Celery Root Remoulade, Caviar *(Additional \$20 Per Person)*

DINNER STATIONS

DIM SUM (*\$38 Per Person*)

- Korean BBQ Pork Ribs with Asian Slaw
- Yu Hsiang Chicken with Steamed Jasmine Rice
- Drunken Shrimp Noodles with Japanese Cauliflower, Bok Choy and Tofu
- Pork Dumplings and Vegetable Dumplings served in Bamboo Steamers with Ginger Soy Sauce
- Fresh Vegetable Summer Rolls with Cucumber Chili Sauce

SLIDERS (*\$33 Per Person*)

- Hamburgers, Cheeseburgers and Black Bean Burgers
 - *Included: Ketchup, Yellow Mustard, Roasted Garlic Aioli, Lettuce, Tomato, Dill Pickle Chips*
- Crispy Tater Tots
 - *Served in Individual Fry Cones or Boxes*
- Cole Slaw with Honey-Whole Grain Mustard Dressing
- **ENHANCEMENT:** Sesame-Crusted Tuna Slider with Bibb Lettuce and Wasabi Togarashi Aioli (*Additional \$15 Per Person*)

COUNTY FAIR (*\$40 Per Person*)

- BBQ Chip Fried Chicken with Honey Butter, Pepper Jelly, Barbecue Potato Chips, Celery Leaves
- Burnt Ends Grilled Cheese: Sourdough, Smith County Smoked Gouda, Vermont Butter, Grilled Red Onions and Smoked Beef Brisket
- Corn Dog with Whole Grain Mustard Pepper Tomato Jam and Celery Leaves
- Delmonico Tater Tots with Mornay Sauce, Torched Cayenne Powder and Minced Chives
- Watermelon-Feta Salad with Mâche, Micro Mint, Green Chilies, Pickled Red Onions, and Red Wine Vinaigrette

COMFORT CRAVES (*\$30 Per Person*)

- Fish Sticks: Crispy Local Hake, Malt Vinegar Aioli, Hot Paprika, Celery Leaves, Lemon Wedges
- Pizza Squares: Detroit Style with shakers of Oregano Leaves, Crushed Red Pepper Flakes, Granulated Garlic
- Mac and Greens: Black Kale, Pancetta, Quattro Formaggi, Cavatappi, Buttery Breadcrumb Crust
- Sloppy Joe: Braised Beef Short Ribs, Brioche Bun
- Nashville Hot Chicken Tenders: Hand-Breaded and Fried with Buttery Hot Sauce, Bread + Butter Pickles
- Homemade Potato Chips with Truffle and Chives



DINNER STATIONS CONT.

CRISPY FLATBREAD AND SALAD STATION *(\$33 Per Person)*

- Potato, Crisp Bacon, Caramelized Onion and Blue Cheese Flatbread
- Margherita Flatbread with Marinara, Sliced Tomatoes, Fresh Mozzarella and Basil
- Spicy Sausage, Ricotta, Roasted Pepper and Onion Flatbread
- “Cacio e Pepe” Mozzarella, Ricotta, Pecorino and Cracked Black Pepper Flatbread
- Kale and Romaine Caesar Salad with Toasted Garlic Pangrattato and Grated Parmesan
- Baby Arugula and Spinach Salad with Shaved Vegetables and Herb Vinaigrette

STICK TO YOUR RIBS ITALIAN *(\$33 Per Person)*

- Rigatoni Bolognese
- Penne Pomodoro
- Crispy Chicken Parmigiana alla Genovese
- Charred Asparagus with Citrus Bagna Cauda
- Tiny Tomatoes + Tuscan Beans
- Wild Arugula with Prosciutto di Parma, Peaches, Straciatella, Peas, Shaved Fennel, Blond Frisée, Caramelized Honey Walnuts and White Balsamic Vinaigrette

LU'AU *(\$35 Per Person)*

- Kalua Pork
- Smoked Chicken with Togarashi and Scallions
- Macadamia-Coconut Crusted Mahi Mahi with Pineapple Relish and Scallions
- Hawaiian Rice with Lime, Butter, Cilantro, Sesame Seeds
- Baby Arugula with Haricots Verts, Avocado, Tarragon Vinaigrette, Chervil, Chives
- Vegetable Poké



DINNER STATIONS CONT.

MARKET BAZAAR (\$37 Per Person)

- Roasted Chicken Shawarma, Crispy Shawarma Onions, Lemony Tahini Sauce
- Lamb Shoulder with Za'atar + Pomegranate
- Bulgur Tabbouleh
- Date Barbecue Carrots with Sunflower Seed Dukkah, Radish Cress
- Soft Pitas with Roasted Garlic Chickpea Hummus with Harissa Oil and Herbs

TACO TRUCK (\$40 Per Person)

- Pork Carnitas
- Beef Barbacoa
- Esquites: Street Corn Salad with Ancho Mayo, Shaved Jalapeño, Cilantro and Crumbled Queso Cotija
- Mexican Rice and Beans
- Local Handmade Soft Yellow Corn Tortillas and Hard-Shell Tacos
- *Included: Pickled Red Onions, Queso Fresco, Salsa Verde, Pico de Gallo, Crema, Cilantro, Lime Wedges*

MIDDLE EASTERN (\$40 Per Person)

- Beef Rib Roast with Schmaltz, Onion Soubise, Hawaïj Spice, Black Garlic and Confit Tomato Jus, and Herbs
- Black Bass with Walnut Tarator, Herbed Pearl Couscous and Dill
- Green Garbanzo Falafel with Labneh and Pomegranate
- Fried Eggplant with Orchard Peach Amba, Tahini Sauce and Herb Salad
- Fattoush Salad with Toasted Pita Crisps, Heirloom Tomatoes, Diced Cucumbers, Scallions, Shaved Radishes, Little Leaf Greens, Mint, Parsley and Lemon Sumac Pomegranate Dressing



SMALL PLATES

SELECT 3 PLATES - \$60 Per Person

SELECT 4 PLATES - \$70 Per Person

MEAT AND POULTRY SMALL PLATES - SELECT 1

- Herb Marinated Grilled Sirloin Strip with Red Fresno, Cipollini Agrodolce, Chickpea Fries and Celery Leaves
- Lacquered Smoked Beef Short Rib with Lemony Hearts of Palm Salad *(Additional \$5 Per Person)*
- Ribeye Cap Steak with Homemade Steak Sauce, Delmonico Potatoes, Bitter Greens and Sea Salt Flakes *(Additional \$5 Per Person)*
- Roasted Beef Tenderloin with Red Wine Demi-Glace, White Truffle Cauliflower Purée, Shoestring Frites and Red Veined Sorrel
- Filet en Brioche: Sliced Filet Mignon over Duck Fat Griddled Brioche Croustade with Champagne Beurre Blanc, Bowfin Caviar and Chives *(Additional \$5 Per Person)*
- Smoked Lamb Rib with Mint and Fava Risotto, Pomegranate Lamb Demi and Rainbow Carrot Chips
- Lamb Ragù with Polenta, Parmesan Reggiano and Gremolata
- Smoked Lamb Loin with Cherry Mustard, Grilled Peewee Potatoes and Bitter Greens Salad *(Additional \$5 Per Person)*
- Crispy Confit Pork Belly with Barbecue Pork Rind Crumbles, Hominy Fricassée, Micro Basil and Scallion Oil
- Wild Boar Bolognese with Gnocco Fritto, Sautéed Mushrooms, Parmesan Snow and Lemon Herb Salad *(Additional \$5 Per Person)*
- Charcoal Chicken with Sumac-Rhubarb Compote, Black Onion Purée, Pea Cress and Sea Salt
- Vadouvan Spiced Duck Breast with Charred Vidalia and Purple Pearl Onions, Kabocha Squash Purée, Sizzling Tadka and Coriander Herb Salad



SMALL PLATES

SELECT 3 PLATES - \$60 Per Person

SELECT 4 PLATES - \$70 Per Person

FISH SMALL PLATES - **SELECT 1**

- Squid Ink Linguine with Lobster, Diavolo Beurre Blanc, Blistered Tomatoes, Basil Oil and Chives (*Additional \$5 Per Person*)
- Bucatini with Sunchoke Cream, Shaved Bottarga, Chives and Pink Pepper
- Charred Octopus with Jamon Iberico, Patatas Bravas, Grilled Castelvetro Olives, Hollandaise and Pimentón
- Fennel Pollen Seared Diver Scallop with Brown Butter Carrot Purée, Caramelized Fennel Bulb and Gremolata
- Pan-Seared Halibut with Potato Soubise, Crispy Pancetta, Charred Lemon Beurre Blanc and Celery Leaf (*Additional \$5 Per Person*)
- Crab Chawanmushi and Green Onion, Trout Roe, White Soy Beurre Blanc, Kombu Dashi Custard and Bonito Flakes (*Additional \$5 Per Person*)
- Miniature New England Lobster Roll: Butter Griddled Bun, Micro Celery, Hot Paprika, and Homemade Sea Salt Potato Chips
- Sea Bass with Coconut Milk Congee, Warm Mango Chutney and Opal Basil

VEGETARIAN SMALL PLATES - **SELECT 1**

- Ricotta Gnudi with Chive Oil, Grilled Artichoke Hearts and White Asparagus, Garlic Bread Pangrattato and Blossoms
- Pea and Mascarpone Ravioli with Morel Mushrooms, Peas, Parmesan Cream, Crispy Shallots, Micro Pea Greens
- Burrata with Roasted Baby Peppers, Baby Arugula, Charred Cipollinis, Italian Salsa Verde, Pine Nuts, Fresh Oregano and Toasted Ciabatta
- Date Barbecue Carrots with Toasted Hemp Hearts, Radish Cress, Edible Flowers and Fennel Fronds
- Pissaladière with Crispy Tapenade, Caramelized Onions, Whipped French Feta, Chervil, and Piment D'espellette Chili Oil
- Wild Mushroom Galette with Sherry-Glazed Shallots, Asparagus, Raclette, Herb Salad and Sunchoke Chips
- Red Lentil-Bulgur Kofte with Pickled Peppers, Garlicky Vegan Yogurt, Black Lime-Urfa Chickpea Salad and Herbs
- Corn Agnolotti with Oven-Cured Tomatoes, Shaved Corn Segments, Black Truffle Cream, Herb Oil and Popcorn Shoots



BUFFET DINNER

Included: Fresh Baked Breads, Seeded Crackers, Ficelle Crisps, and Sweet Cream Butter

MAINS: SELECT 2

- Grilled Swordfish, Scallop and Shrimp Kebobs with Herb-Citrus Marinade
- Grilled Salmon with Pineapple Salsa and Scallions
- Seared Striped Bass with Summer Salsa Verde
- Pastrami Spice Rubbed Grilled Sockeye Salmon with Lemon Wedges
- Smoked Chicken Breasts with Sweet Red Onion-Bacon Jam
- Chicken Cotoletta with Heirloom Tomato Salad, Chive Buttermilk Dressing, Fresh Lemon, Olive Oil, Basil and Mint
- Chicken Marbella with Capers, Green Spanish Olives and Grilled Lemon
- Grilled Hanger Steak with Chimichurri, Herbs, Charred Red Onions, Sea Salt Flakes and Coarse Black Pepper
- Herb Marinated Sirloin Barrel with Smoky Tomato Jam and Horseradish Crème Fraîche
- Red Wine Braised Beef Short Ribs *(Additional \$5 Per Person)*
- Pomegranate Roasted Leg of Lamb with Herb Yogurt over Freekeh Pilaf *(Additional \$5 Per Person)*
- Asparagus and Wild Mushroom Galette with Sherry-Glazed Shallots, Broiled Melted Raclette, Herb Salad and Sunchoke Chips
- Spicy Miso Charred Tofu with Toasted Sesame Seeds and Scallions
- Red Lentil-Bulgur Kofte with Pickled Peppers, Garlicky Vegan Yogurt, Black Lime-Urfa Chickpea Salad and Herbs

SIDES: SELECT 2

- Garden Vegetable Succotash with Fava Beans, Native Corn, Seasonal Squash, Fresh Thyme and Parsley
- Grilled Corn and Radish Salad with Smoked Chili-Lime Dressing
- Corn on the Cob with Sweet Cream Butter and Sea Salt
- Country French Potato Salad with Red Bliss Potatoes, Pickled Red Onions and Creamy Dill Dressing
- Brown Butter Mushrooms with Asparagus, Cauliflower Florets, Roasted Cipollinis and Micro Pea Greens
- Grilled Herb Marinated Farmer's Market Vegetables with Herb Oil, Lemon Zest and Fresh Herbs
- Charred Rainbow Carrots with Hot Honey, Black Sea Salt Flakes and Red-Veined Sorrel
- Charred Broccolini with Bagna Cauda, Chili Flakes and Lemon
- Grilled Marble Potatoes with Green Goddess Dressing, Feta, Herbs and Micro Greens
- Organic Brown Rice with Fresh Lime, Mustard Seed, Fresh Thyme and Red Onion
- Pan-Toasted Gnocchi with Brown Butter
- Quinoa Salad with Avocado, Corn, Shaved Jalapeños, Scallions, Green Beans, Olive Oil, Lime Juice and Barbecue Spice
- Carrot Polenta Cakes with Pea Tendrils and Shaved Parmesan

SALAD: SELECT 1

- Classic Caprese Salad: Heirloom Tomatoes, Marinated Ciliegine Mozzarella, Torn Basil and Balsamic Reduction
- Greek Salad with Marinated Olives, Cucumber, Cherry Tomatoes, Sumac Cured Red Onions, Fresh Herbs, Red Wine Vinaigrette and Feta
- Baby Watercress and Arugula Salad with Shaved Radishes, Manchego Cheese, Marcona Almonds and Banyuls Vinaigrette
- Grilled Romaine Caesar with Shaved Parmesan, Garlic Crostini and Creamy Lemon Vinaigrette
- Boston Lettuce with Roasted Chioggia Beets, Mint, Toasted Garlic Chips and Aged Sherry-Maple Vinaigrette
- Little Gems with Shaved Radishes, Scallions, Spiced Sunflower Seeds, Mint and Champagne-Mustard Seed Vinaigrette

PLATED DINNER

Included: Fresh Baked Breads, Seeded Crackers, Ficelle Crisps, and Sweet Cream Butter

FIRST COURSE - SELECT 1

SOUP OPTIONS:

- Gazpacho with Gambas al Ajillo and Herb Salad
- Prosecco and Melon Soup with Cantaloupe, Honeydew Melon, Coconut Vegan Yogurt and Micro Mint
- Hot Pot Lemongrass Chicken Soup with Colorful Vegetables, Shaved Red Chilies, Ginger, Cilantro, Mint, Basil and Chopped Toasted Peanuts
- Curry Crab Bisque with Papadams, Micro Cilantro and Crispy Tadka *(Additional \$5 Per Person)*
- Black Truffle-Corn Bisque with Truffle Shavings, Nasturtium Greens, Blossoms and Herb Oil *(Additional \$5 Per Person)*

SALAD OPTIONS:

- Little Gems and Burrata Salad with Heirloom Tomatoes, Mint, Opal Basil, Sourdough Tuile, Banyuls Vinaigrette and Chive Oil
- Little Gems Garden Salad with Heirloom Tomato, Corn Segments, Persian Cucumber, Red Radish, Cured Olive Soil, Olive Oil, and Sherry Vinegar with Black Lime Labneh, Superseed Clusters, Basil, Mint and Dill
- Wild Arugula with Prosciutto-Wrapped Peaches, Stracciatella, Peas, Shaved Fennel, Blond Frisée and Baby Chicory, Caramelized Honey Walnuts, Champagne Vinaigrette, Herb Oil, Herbs, and Edible Blossoms
- Toybox Lettuces with Smith's Country Smoked Gouda, Heirloom Tomatoes, Caramelized Cipollini Onions, Crispy Prosciutto and Poppy Seed Dressing
- Bijou and Fig Salad: Vermont Creamery Goat Cheese Crottin, Honeycomb, Mâche, Cured Ham, Hazelnuts, Golden Raisins, Grilled Ficelle Crisp and Sherry Vinaigrette *(Additional \$5 Per Person)*
- Lamb's Lettuce Salad with Shaved Zucchini, Trumpets and Fennel, Pickled Onion Petals, Peas, Tarentaise Cheese, Herb Buttermilk Dressing, Beet Paint, Toasted Almonds, Urfa Sprinkle, and Fleur De Sel *(Additional \$5 Per Person)*

SEAFOOD OPTIONS:

- Fennel Pollen Cured Salmon with Baby Chicories and Parsley Salad with Lemon Vinaigrette, Crème Fraîche, Crispy Capers and Brown Butter Pumpnickel
- Native Fluke Crudo with Citrus, Chili, Celery Leaf, Capers, Herbs, Radish, and Broken Citrus Vinaigrette
- Tuna Carpaccio with Tomato Powder, Borage Blossoms, Capers, Fingerling Chips, and Parmesan Reggiano *(Additional \$10 Per Person)*
- Scallop Crudo with Coconut Milk, Shaved Lightly Torched Jalapeño, Hearts of Palm, Lime-Chili Agua Fresca and Edible Blossoms *(Additional \$10 Per Person)*



PLATED DINNER CONT.

INCLUDED: Silent Vegetarian Option

MAIN COURSE - SELECT 1

MEAT OPTIONS:

- Chicken Suprême with Wild Mushrooms, Melted Baby Leek Fondue, Brown Butter Sunchoke Purée, Chicken Jus and Chive Oil
- Chicken Cotoletta with Black Truffle Jus, Ricotta Gnocchi with Porcini Mushroom and Black Mission Figs, Parmesan Reggiano and Micro Pea Greens
- Chicken Under a Brick: Black Garlic Bagna Cauda, Crispy Smashed Potatoes, Roasted Broccolini, Parmesan Snow and Grilled Lemon
- Red Wine Braised Lamb Shank with Cauliflower Purée, Asparagus, Blond Frisée and Castelfranco with Chive Vinaigrette *(Additional \$5 Per Person)*
- Muscovy Duck Breast with White Polenta, Duck Jus, and Shaved Fennel and Orange Salad with Chicories *(Additional \$5 Per Person)*
- Seared Filet Mignon, Brown Butter Carrot Purée, Charred Red Onion, Scallion Oil, Red Veined Sorrel, Red Wine Jus
- Beef Sirloin Barrel with Sorrel Salsa Verde, Patatas Bravas, Charred Pattypan + Sunburst Squash, Cipollinis, and Baby Red-Veined Sorrel
- Bordelaise Braised Beef Short Rib, Celery Root-Potato Purée, Roasted Baby Vegetables and Micro Beet Greens *(Additional \$10 Per Person)*
- Grilled Ribeye with Maitre d' Butter, Blistered Sweet Peppers, Fondant Potato Plank, Wilted Greens, Young Red Mizuna and Red Wine Demi-Glace *(Additional \$10 Per Person)*

FISH OPTIONS:

- Pan-Fried Black Bass with Black Garlic Risotto, Charred Rainbow Carrots, Preserved Lemon Beurre Blanc, Harissa Oil and Herb Salad
- Garden Succotash Striped Bass with Pearl Couscous, Fumet, Herb Oil and Popcorn Shoots
- Arctic Char with Sorrel Sauce, Brown Butter Cauliflower Purée, Sautéed Asparagus, Crispy Shoestring Potato Nest and Gremolata
- Seared Sea Bass with Trout Roe, Chives, White Soy Beurre Blanc, Potato Purée, Sautéed Baby Squash, Shishitos, Hakurei Turnips and Micro Purple Shiso *(Additional \$5 Per Person)*
- Seared Halibut with Littleneck Clams, Fondant Potatoes, Romanesco, Lemon Butter and Micro Pea Greens *(Additional \$10 Per Person)*
- Seared Ora King Salmon with Buttermilk Beurre Blanc, Potato Pavé, Pea Purée, Mushrooms, Carrot Oil, and Herb Salad *(Additional \$10 Per Person)*
- Pan Roasted Halibut with Bottarga, Sunchoke Purée, Pan Toasted Potato Gnocchi with Crispy Capers, and Dill *(Additional \$10 Per Person)*

VEGETARIAN OPTIONS:

- Leek and Artichoke Cannelloni with Truffle Fonduta, Wilted Swiss Chards, Urfa Chili Flakes, and Leek Greens Soubise
- Pan Roasted Zucchini with Whipped Feta, Charred Cherry Tomatoes with Black Garlic and Urfa, Basil Oil, Tempura Squash Blossoms and Garden Herbs
- White Corn Grits Gnudi with Charred Baby Squashes, Seared Cipollini Onions, Mushrooms, Shaved Corn, Truffle Ricotta, Parmesan Reggiano, Blossoms and Herb Oil
- Artichoke Barigoule: Trumpet Mushrooms, Fennel, Baby Carrots, Asparagus and Charred Cipollinis with Melted Leek Beurre Blanc, Cauliflower Purée, Herb Oil and Micro Pea Greens
- Campanelle with Cauliflower Bolognese, Parmesan Reggiano Snow and Opal Basil



PLATED DINNER CONT.

SELECT 1

DESSERT COURSE:

- Chocolate Hazelnut Bar: Chocolate Fudge Cake, Hazelnut Mousse, Milk Chocolate Whipped Ganache, Hazelnut Sablé Cookie
- Lemon Cake, Lavender Honey Mousse, White Chocolate Ganache, Candied Lemon Peel, Lemon Curd
- Triple Chocolate Terrine: White, Milk, and Dark Mousse, Chocolate Cake, Caramel Sauce, Cocoa Nib Brittle
- Peanut Butter Turtle: Oreo Crust, Peanut Butter Mousse, Chocolate Ganache, Caramel Whipped Cream, Strawberry Compote
- S'mores Bombe: Toasted Marshmallow Mousse, Graham Cracker Sablé, Chocolate Shell, Chocolate Sauce
- Mascarpone Cheesecake, Red Wine Berries, Red Wine Sauce
- Carrot Cake, Cream Cheese Mousse, Roasted Pineapple, Candied Carrots, Brown Butter Toffee Sauce
- Strawberry Tres Leche, Whipped Cream, Macerated Strawberries, Oat Crumble
- Raspberry Key Lime Pie, Raspberry Jam, Coconut Caramel
- Black Forest Tart: Cherry Dark Chocolate Ganache, Cherry Kirsch Gelée, Vanilla Whipped Cream, Cherry Sauce
- Peach Flower Tart: Sablé Tart, Frangipane, Pastry Cream, Rosé Poached Peach, Raspberry Coulis, Fresh Raspberries
- Berry Charlotte: Double Berry Mousse encased in Lady Fingers, topped with Fresh Berries and Lemon Curd
- Caramel S'mores: Graham Cracker Cake, Smoked Dark Chocolate Mousse, Toasted Marshmallow Fluff, Caramel Cookie Butter

VEGAN OPTIONS:

- Coconut Lavender Panna Cotta, Lemon Curd, Lavender & Blueberry Coulis, Fresh Blueberries.
- Chocolate Avocado Cake, Ganache, Chocolate Dust, Cocoa Nib Brittle
- Nectarines Poached in Rosé, Rosé Foam, Raspberry Jelly Veil
- Chocolate Mousse, Oat Milk Jam, Sea Salt Pretzel and Oat Crunch

DESSERT STATIONS

SNACK DRAWER:

- Fruity Boxed Cereal Flavored Panna Cotta, White Chocolate Cereal Crunch, Cereal Marshmallows
- Cookie Dough Bites: Edible Cookies Dough Covered in Chocolate, Rolled in Brownie Crumbs
- Oreo Cheesecake Pops
- Colorful Boxed Cereal Bar

FEELING FRUITY:

- Berry Basil Pavlova Cups: Macerated Berries, Berry Pastry Cream, Basil Dust
- Strawberry Shortcake Jar
- Lemon Meringue Tartlets
- Blackberry Thyme Cake Bites

CHOCOHOLIC:

- Triple Chocolate Terrine: Dark & Milk Mousse, Chocolate Cake, White Chocolate Whipped Ganache, Cocoa Nib Brittle
- Homemade Chocolate Dipped Oreos
- Chocolate Cake, Toasted Coconut Chocolate Crunch, Passion Fruit White Chocolate Ganache
- Chocolate Mousse Pop Trio

CAMPING:

- Skillet Brookie
- Mixed Berry Biscuit Cobbler Jars
- S'mores Bombe: Toasted Marshmallow Mousse, Graham Cracker Sablé, Chocolate Shell
- Caramel Jiffy Pop Cake Bites: Caramel Cake, Popcorn Mousse, Caramel Glaze

TROPICAL:

- Pineapple Up-Side Down (See Pic): Cherry Gelee, Roasted Rum-Soaked Pineapple, Pineapple Cake, Pineapple Espuma, Chocolate Plaque
- Caramelized Bananas, Cinnamon Milk Chocolate Mousse, Dulce de Leche
- Goat Cheese and Guava Cheesecake Bites, Coconut Crust
- Passion Fruit & Acai Berry Push-Pops: Passion Fruit Mousse, Coconut Cake, Acai Berry Jam



DESSERT STATIONS

FAIR:

- Caramel Popcorn Cake
- Cotton Candy Panna Cotta Cups
- Funfetti Fried Oreos
- Small Candied Apples on a Stick with Assorted Toppings
- Mini Nutella Filled Churros

TEATIME:

- Edible Flower Lemon Shortbread Cookies
- Pineapple and Rhubarb Tart with Sugared Flowers
- Pistachio Rose Panna Cotta Tart
- French Macarons
- Matcha Strawberry Petite Fours with Fondant Flowers
- Earl Grey and Blueberry Small Tarts

HERB GARDEN

- Lavender Honey Mousse, Lemon Cake White Chocolate Ganache, Candied Lemon Peel
- Mint Dark Chocolate Ganache, Chocolate Sablé Tartlet, Mint Whipped Cream
- Basil Whipped Cream, Strawberry Mousse, Vanilla Sponge Cake Bite
- Lemon Sage Brown Butter Shortbread Cookies

DONUT WALL: *(Additional \$4 Per Person)*

- Yeasted Brioche Donuts and Cake Donuts, Glazed and Decorated
- Bowls of Donut Holes
- Mini Cinnamon Sugar Donuts

CANDY BAR: *(Additional \$4 Per Person)*

- Jars of Classic Candies

JARS: *(Additional \$4 Per Person)*

- Chocolate Mousse
- Coconut Lime Panna Cotta
- Carrot Cake, Cream Cheese Mousse
- Peach Pie

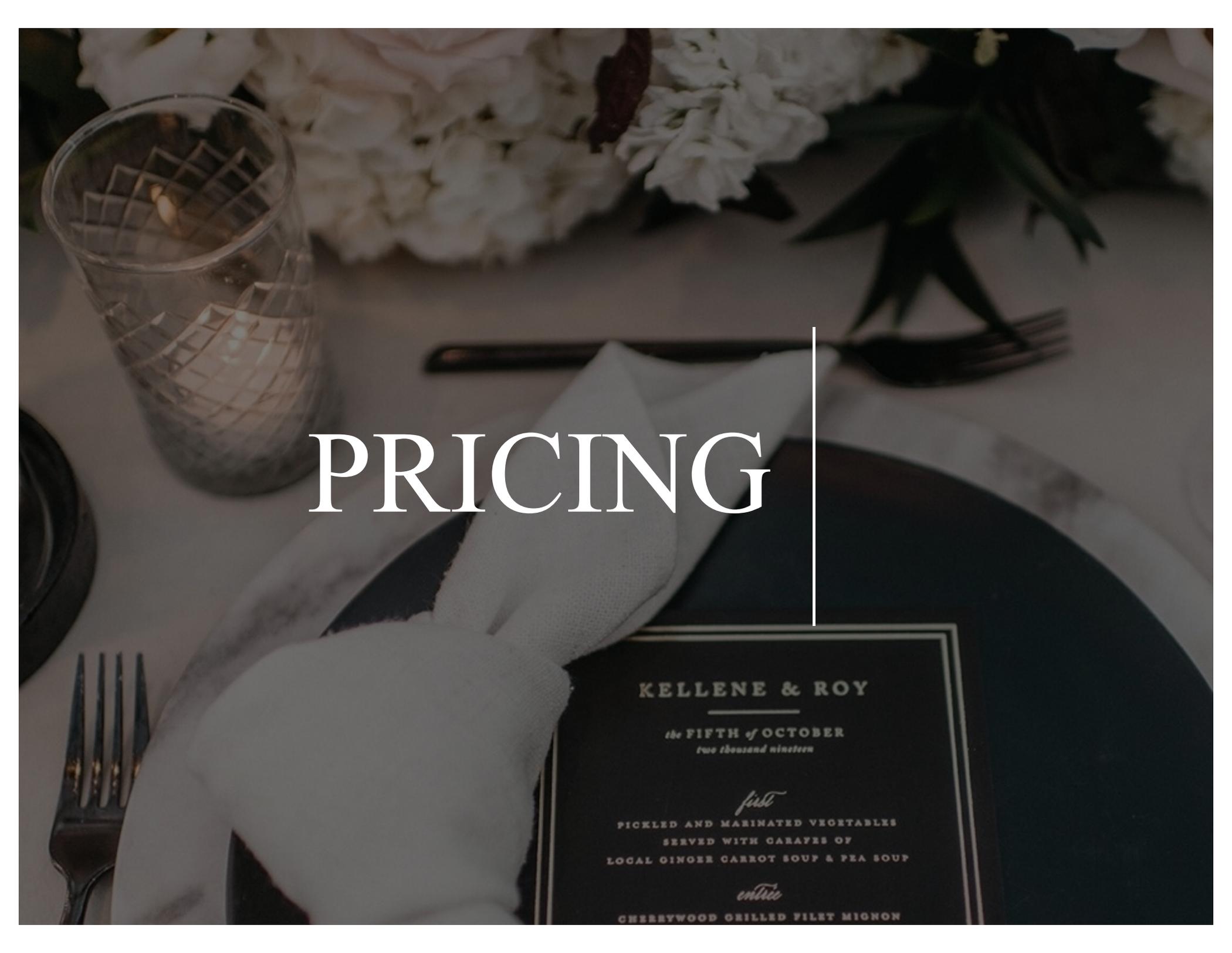


PASSED SWEETS

SELECT 4

- Key Lime Tartlet
- Lemon Meringue Tartlet
- S'mores Tartlet
- Fresh Fruit Tartlet
- Blueberry Ganache Tartlet
- Pistachio Strawberry Tartlet
- Pâte à Choux with Craquelin: Assorted Seasonal Flavors
- Lemon Cake Bite with Lavender Honey Glaze
- Vanilla Cake Bite with Blackberry Thyme Whipped Cream
- Chocolate Cake Bite with Toasted Coconut Chocolate Crunch, Passion Fruit Ganache
- Espresso Cake Bite with Cocoa Nib Chocolate Crunch, Mascarpone Mousse
- Vanilla Bean Champagne Cake Bite with Raspberry Champagne Glaze
- Seasonal Truffles
- Brown Butter Honey and Pistachio Cookie Bite with Dark Chocolate
- Dessert Tacos: Coconut Cheesecake Mousse with Mango Lime Compote and Tahini Spice
- Assorted French Macarons
- Cake Pops
- Mini Ice Cream Cones with Assorted Toppings
- Double Chocolate Flourless Cake Bites
- Salted Caramel Brownie Pops
- Passion Fruit Panna Cotta on a Vanilla Bean Shortbread with White Chocolate Glaze
- Coconut Macaroons
- Rich Chocolate Bouchon
- Crème Brûlée Sake Cups: Assorted Seasonal Flavors
- Peaches and Cream Trifle
- Triple Berry Crisp Jars
- Homemade Chocolate Drizzled Oreos
- Tiramisu Jars
- Black Pepper Friands with Blackberry Icing





PRICING

KELLENE & ROY

the FIFTH of OCTOBER
two thousand nineteen

first

PICKLED AND MARINATED VEGETABLES
SERVED WITH CARAYES OF
LOCAL GINGER CARROT SOUP & PEA SOUP

entrée

CHERRYWOOD GRILLED FILET MIGNON

PRICING

Food Pricing

- Passed Hors d'Oeuvres, Selection of 6 - \$34 per person
- Passed Hors d'Oeuvres, Selection of 8 - \$38 per person
- Hors d'Oeuvres and Dinner Stations – Varied, Refer to Menu
- Buffet Dinner - \$78 per person
- Two Course Plated Dinner - \$78 per person
- Three Course Plated Dinner - \$94 per person
- Passed Dessert, Selection of 4 - \$18 per person
- Dessert Stations - \$18 per person
- Late Night Food - \$18 per person

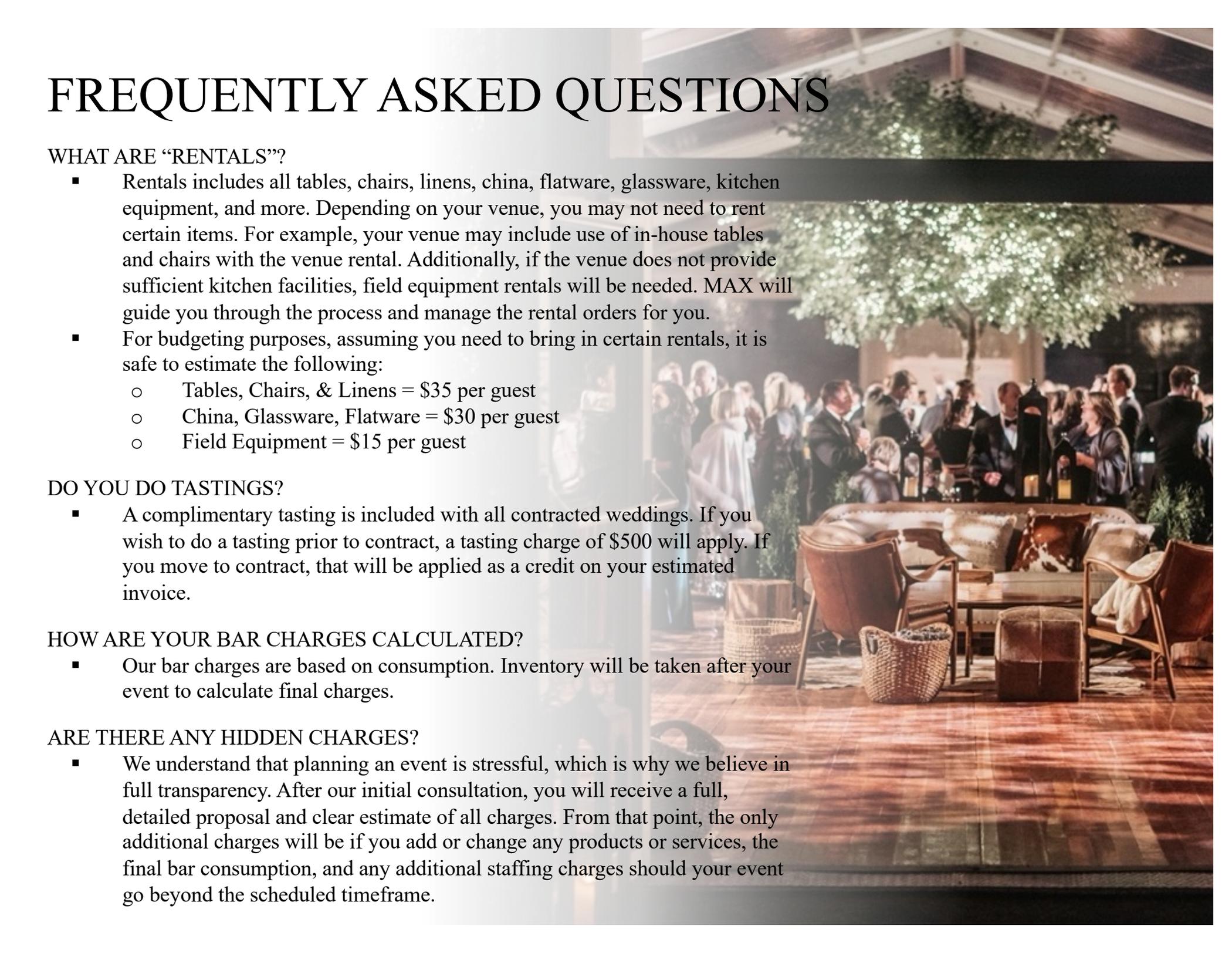
Estimated Beverage Pricing

All Beverage Charges are based on consumption. Inventory will be taken at the end of your event to calculate final charges.

- Soft Drinks & Juice Bar - \$5.00/hour per person
 - *Includes: Coke, Diet Coke, Sprite, Ginger Ale, Sparkling Water, Still Water, Cranberry Juice, Orange Juice*
- Wine & Beer Bar - \$9.00/hour per person
 - *Includes: One or Two Red Wines, One or Two White Wines, Rosé (in season) Light Beer, Mid Beer, IPA, Prosecco, Soft Drinks*
- Mid-Shelf Bar - \$32-48/hour per person
 - *Includes: Tito's Vodka, Citadelle Gin, Plantation Silver Rum, Johnnie Walker Black Scotch, Four Roses Bourbon, Milagro Silver Tequila, Wine & Beer, Prosecco, Soft Drinks & Juices, Sweet & Dry Vermouth, Cointreau, Bitters, Tonic Water, Club Soda, Grapefruit Juice, Olives, Cherries, Lemons, Limes, Grenadine, Pineapple Juice*
- Top-Shelf Bar - \$36-52/hour per person
 - *Includes: Grey Goose, Tito's Bombay Sapphire, Hendricks, Balvenie Doublewood, Plantation 5 Year Rum, Kasama Small Batch Rum, Elijah Craig, Basil Hayden, Casamigos Añejo, Ocho Añejo, Wine & Beer, Champagne, Soft Drinks & Juices, Sweet & Dry Vermouth, Cointreau, Bitters, Tonic Water, Club Soda, Grapefruit Juice, Olives, Cherries, Lemons, Limes, Grenadine, Pineapple Juice*

STAFFING, RENTALS, TAX & GRATUITY ADDITIONAL FEE

FREQUENTLY ASKED QUESTIONS



WHAT ARE “RENTALS”?

- Rentals includes all tables, chairs, linens, china, flatware, glassware, kitchen equipment, and more. Depending on your venue, you may not need to rent certain items. For example, your venue may include use of in-house tables and chairs with the venue rental. Additionally, if the venue does not provide sufficient kitchen facilities, field equipment rentals will be needed. MAX will guide you through the process and manage the rental orders for you.
- For budgeting purposes, assuming you need to bring in certain rentals, it is safe to estimate the following:
 - Tables, Chairs, & Linens = \$35 per guest
 - China, Glassware, Flatware = \$30 per guest
 - Field Equipment = \$15 per guest

DO YOU DO TASTINGS?

- A complimentary tasting is included with all contracted weddings. If you wish to do a tasting prior to contract, a tasting charge of \$500 will apply. If you move to contract, that will be applied as a credit on your estimated invoice.

HOW ARE YOUR BAR CHARGES CALCULATED?

- Our bar charges are based on consumption. Inventory will be taken after your event to calculate final charges.

ARE THERE ANY HIDDEN CHARGES?

- We understand that planning an event is stressful, which is why we believe in full transparency. After our initial consultation, you will receive a full, detailed proposal and clear estimate of all charges. From that point, the only additional charges will be if you add or change any products or services, the final bar consumption, and any additional staffing charges should your event go beyond the scheduled timeframe.