



## **Banquet Menu**

Spring/Summer 2021

201 Continental Ave  
Cohoes, NY 12047  
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Max410.com

# **Semi Private Dining**

## **Breakfast and Brunch Buffet (30 person min)**

All buffets include a juice station, coffee station, hot tea, soft drinks, lemonade and iced tea

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### **Traditional Breakfast Buffet**

\$16/person

Fresh Seasonal Fruit

Scrambled Eggs

Bacon and Sausage links

Vanilla Bean French Toast w/ berry compote

House home fries

### **Deluxe Brunch Buffet**

\$24/person

Fresh Seasonal Fruit

House Table

(crudites, charcuterie, domestic and imported cheeses, marinated vegetables, olives, grapes, crackers and crostinis)

Shrimp Cocktail

Scrambled Eggs

Bacon and Sausage Links

Vanilla Bean French Toast w/ berry compote

House home fries

Chicken Marsala

Fresh Seasonal Vegetable

## **Breakfast/Brunch Buffet (cont'd)**

### **Additional Offerings**

(\$4/ person each)

Chef attended Belgian Waffle Station

Chef attended Omelet Station

Chef attended Carving station with baked ham or oven roasted turkey

Chef attended Prime Rib carving station (\$10/person)

Mimosa Station

\$40 per gallon

(2 gallon minimum)

Sangria Station

\$50 per gallon

(2 gallon minimum)

Served with assorted fresh fruits and berries

### **Dessert**

Available upon request. All outside desserts are subject to a \$2 per person fee

\*3 hour event. Tax and Gratuity not included. Final billable guest count and menu choices needed 5 days prior to event

# Semi Private Dining

## Hors d'Oeuvres

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### **DISPLAYS** priced per person

Vegetable Crudités with assorted Cheese, Crackers and Grapes \$5

Antipasto with Imported Meats, cheese, Marinated Vegetables and Olives \$5

Combination Cheese, Crudités and Antipasto Display Line \$8

### **COLD HORS D'OEUVRES** priced per piece

Jumbo Shrimp Cocktail \$2.50

Caprese Skewers \$1.50

Tomato Basil Bruschetta \$1.50

Carpaccio Crostini \$1.75

### **HOT HORS D'OEUVRES** priced per piece

Artichoke and Spinach Dip Crostini \$1.25

Shrimp and Crab Dip Crostini \$2

Mini Beef Wellington \$2

Bacon Wrapped Scallops \$2.25

Sausage and Red Pepper Stuffed Mushrooms \$1.75

Lobster and Crab Stuffed Mushrooms \$2

Mini Crab Cakes with Lemon Dill \$2

Horseradish Stuffed Bacon Wrapped Shrimp \$3

Cocktail Meatballs (Sesame ginger or Marinara) \$1

Stuffed Clams \$2.25

# Semi Private Dining

## Dinner Buffet

2 entrees - \$26/person

3 entrees - \$30/person

Includes soft drinks, coffee, tea and dinner rolls

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**SALAD** choose one (individually served)

**HOUSE SALAD** with mixed greens, grape tomato, cucumber, carrots, black olive and red onion

**CAESAR SALAD** with chopped romaine, parmesan, romano, croutons and house caesar dressing

**PASTA** choose one

**PENNE a la VODKA**

**RIGATONI MARINARA**

**BEEF STROGANOFF** tossed with bow tie pasta

### **ENTREES**

**CHICKEN PARMESAN**

**CHICKEN MARSALA**

**LEMON BASIL CHICKEN**

**HADDOCK FRANCAISE**

**SHRIMP & TOMATO BASIL RISOTTO**

**PAN SEARED SALMON**

**SLICED FILET of BEEF**

### **STARCH**

**GARLIC HERB ROASTED RED POTATOES**

**WHIPPED POTATOES**

**ROASTED GARLIC MASHED**

**WILD RICE PILAF**

### **VEGETABLE**

**HOUSE GREEN BEANS**

**GARLIC PARM BROCCOLI**

**SEASONAL MEDLEY**

Add a baked ham or roasted turkey carving station for \$4/person

Chef attended prime rib carving station for \$10/person

\*3 hour event. Final billable guest count and menu choices needed 5 days prior to event

# Semi Private Dining

## Plated Dinner

\$42 per person includes Salad / Entree / Dessert

\$50 per person includes Appetizer / Salad / Entree / Dessert

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**APPETIZERS** choose two - served as hors d'oeuvres on station or family style at table

**BLACK AND BLEU BRUSCHETTA** shaved steak, caramelized onions, bleu cheese

**SHRIMP COCKTAIL** house made sauce

**FRIED CALAMARI** tossed with banana peppers, sweet thai chili

**CRAB AND LOBSTER FRITTERS** with lemon dill

**BACON WRAPPED SCALLOPS** with house cocktail sauce

**SALAD** choose one

**HOUSE** mixed greens, cucumber, grape tomato, black olives, shredded carrot, red onion, house balsamic

**CAESAR** chopped romaine, parmesan, romano, croutons, house caesar dressing

**ENTREES** choose three

**BRAISED SHORT RIB** whipped potatoes, cabernet demi, seasonal vegetable

**9 OUNCE FILET MIGNON** baked brie, whipped potato, fresh asparagus, crispy onion

**FILET Tournedos** madeira wine sauce, potato du jour, seasonal vegetable

**CHICKEN MARSALA** mushrooms, marsala wine, roasted red potatoes, house green beans

**CHICKEN PARMESAN** house marinara, mozzarella, penne pasta

**HADDOCK FRANCAISE** long grain and wild rice, fresh asparagus, white wine, lemon

**BAKED SALMON** seasonal preparation

**SEAFOOD RISOTTO** shrimp, scallop, lobster, broccoli, roasted red peppers, creamy risotto

**PAN SEARED SEA SCALLOPS** brown butter, wild rice, fresh seasonal vegetable

**LOBSTER PASTA** sherry cream, shrimp, lobster, grape tomato, pappardelle

**DESSERT** choose one - celebration cakes available for substitution

**CHEESECAKE** fresh berry compote or chocolate ganache

**BREAD PUDDING** maple walnut with cinnamon creme anglaise

**FLOURLESS CHOCOLATE CAKE** whipped cream, fresh berries

\*3 hour event - 20 person min - Final billable guest count and menu choices due 5 days prior

