



Banquet Menu

Fall 2020/Spring 2021

201 Continental Ave
Cohoes, NY 12047
518-328-0079
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

Traditional Breakfast Buffet

\$18/person

Fresh Seasonal Fruit

Scrambled Eggs

Bacon and Sausage links

Vanilla Bean French Toast w/ berry compote

House home fries

Deluxe Brunch Buffet

\$26/person

Fresh Seasonal Fruit

House Table

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

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

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

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

