
Max410

CATERING MENU

518-328-0079 | max410.com



SALADS AND HORS' D'OEUVRES

Priced per person also available

Tossed Salad Half \$25 Full \$40

Caesar Salad Half \$25 Full \$40

Caprese Salad

with fresh mozzarella, roma tomatoes, roasted red peppers and balsamic glaze Half \$35 Full \$70

Antipasto Salad

assorted imported meats, cheeses and vegetables over mesculin mix Half \$45 Full \$90

Pecan Chicken Salad

Pecan crusted chicken, Mesculin romaine blend, strawberries, goat cheese, candied almonds, blush wine vinaigrette, Half \$40 Full \$80

Bruschetta

over garlic toast points with balsamic reduction Half \$30 Full \$60

Assorted Cheese and Crackers

domestic and imported cheese with grapes \$4 per person (25 min)

Crudite Platter \$3 per person (25 min)

Fruit Platter \$4 per person (25 min)

Garlic Knots

with house marinara Half \$25 Full \$50

Artichoke Spinach Dip

with toasted corn tortillas \$40

Quesadillas

cheddar, mushrooms, onions, peppers Half \$30 Full \$60

Chicken Quesadillas

chicken, cheddar, mushrooms, peppers, onions Half \$45 Full \$90

Stuffed Mushrooms

with sweet sausage and red pepper Half \$45 Full \$90

Lobster and Crab Stuffed

Mushrooms Half \$60 Full \$125

Shrimp Cocktail

with house made cocktail sauce \$200 (100 pieces)

Bacon Wrapped Scallops Half \$75 Full \$150

Bacon Wrapped Horseradish

Stuffed Shrimp Half \$90 (30pcs) Full \$180 (60 pcs)

Mini Crab Cakes

house made with spicy remoulade Half \$70 Full \$140

Chicken Wings

your choice of sauces with bleu cheese Half \$50 Full \$100

Boneless Chicken Wings

your choice of sauces with bleu cheese Half \$40 Full \$80

Asparagus wrapped in Phyllo

with a blend of Asiago and Cream Cheese 50 pieces \$55 / 100 pieces \$110

Mini Beef Wellingtons

50 pieces \$80 / 100 pieces \$160

ENTREES

Priced per person for buffet style also available

Pasta with Marinara

Choice of Penne, Rigatoni, Capellini, Linguini, Fettucini or Shells Half \$30 Full \$60

Penne a la Vodka Half \$35 Full \$70

Pasta with Alfredo Sauce

chose penne, linguini, fettucini or shells Half \$35 Full \$70

Baked Ziti

with marinara, ricotta and mozzarella Half \$35 Full \$70

Meatballs

1/2 oz, 1 oz. or 2 oz Half \$35 Full \$80

Italian Sausage

Sweet or Hot Half \$30 Full \$80

Lasagna

with ground beef and sausage Half \$50 Full \$110

Sausage and Peppers

Sweet, Hot or Combination of two Half \$40 Full \$80

Chicken and Broccoli Alfredo

tossed with penne Half \$45 Full \$90

Chicken and Sausage a la Vodka

with sweet onion and tossed with Penne Half \$45 Full \$90

Lemon Pepper Chicken and Shrimp

with asparagus, diced tomato and basil in a lemon pepper white wine sauce Half \$60 Full \$120

Orders must be confirmed 72 hours before the event.

Chicken Tortorella

with crumbled sausage and roasted red peppers in a marsala wine sauce over pasta Half \$50 Full \$100

Shrimp Scampi

sauteed with bell peppers and red onion in a scampi sauce over pasta Half \$60 Full \$120

Linguini with Clam Sauce

choose Red or White Half \$80 Full \$160

Lobster Pasta

with shrimp, lobster, split lobster tails, baby spinach and diced tomato in a creamy lobster sauce tossed with penne pasta Half \$130 Full \$275

Eggplant Parmesan Half \$40 Full \$80

Chicken Parmesan

priced per piece to avoid over stuffing a pan causing uneven amounts of cheese per piece \$7 per serving

Veal Parmesan

priced per piece \$9 per serving

Chicken Marsala

pan roasted Statler chicken with sauteed mushrooms and sweet onion in a marsala wine sauce Half \$65 Full \$130

Veal Marsala

with sauteed button mushrooms Half \$80 Full \$160

Rosemary Garlic Chicken

oven roasted Half \$45 Full \$90

Lemon Basil Chicken

oven roasted Half \$45 Full \$90

Stuffed Chicken Breast

with roasted red peppers, spinach, and provolone. Other stuffing choices available Half \$65 Full \$130

Stuffed Pork Loin

with crumbled sage sausage, red bell pepper and parmesan. Other stuffings also available Half \$60 Full \$120

Applewood Smoked Bacon

Wrapped Roasted Pork Loin Half \$55 Full \$110

Sliced Roast Pork Tenderloin

rosemary garlic marinated with a honey, maple glaze Half \$70 Full \$135

Chateaubriand

slow roasted beef tenderloin market price

Sliced Baby Filet

with a sauteed mushroom and sweet onion madeira wine sauce Half \$80 Full \$160

Sliced Sirloin

prime sirloin, grilled and sliced over garlic toast points with a sweet onion and garlic demi Half \$75 Full \$150

Prime Rib au Jus market price

Tuscan Filet

seared sliced Filet Mignon over a roasted red pepper, mushroom and caramelized onion risotto with a bleu cheese cream reduction Half \$90 Full \$180

Macaroni and Cheese Stuffed Meatloaf

wrapped in bacon with roasted garlic and tomato demi Half \$80 Full \$160

Beef Short Ribs

chianti braised with garlic demi Half \$85 Full \$180

Lemon Chablis Broiled Norwegian Salmon Half \$60 Full \$130

Broiled Lemon Haddock

White wine and lemon Half \$65 Full \$130

Lemon Chablis Broiled Scallops market price

Scallops Au Gratin market price

Shrimp and Tomato Basil Risotto Half \$75 Full \$150

Seafood Risotto

creamy shrimp and scallop risotto with broccoli and roasted red peppers topped off with seared salmon Half \$80 Full \$160

Stuffed Salmon Loin

with spinach, roasted red peppers and cream cheese market price

Roasted Vegetable Risotto

with zucchini, peppers, tomato, squash, and onion Half \$35 Full \$70

ACCOMPANIMENTS

Garlic Herb Roasted Red Potatoes Half \$25 Full \$45

Scalloped Potato Half \$35 Full \$70

Mashed Potatoes

cream cheese, sour cream and chive or roasted garlic Half \$30 Full \$60

Long Grain and Wild Rice Half \$25 Full \$50

Roasted Root Vegetables

carrots, butternut squash and Fingerling Potatoes Half \$35 Full \$70

Fresh Green Beans

with sauteed mushrooms and roasted red peppers Half \$30 Full \$70

Garlic Parmesan Broccoli Half \$25 Full \$50

Vegetable Medley

Broccoli, Baby Carrots and Cauliflower Half \$30 Full \$60

Risotto

customize with any vegetables of your choosing Half \$35 Full \$70

Roasted Garlic Mashed Half \$30 Full \$60

DESSERTS

available upon request