

BANQUET MENU



**PRIVATE DINING ROOM AND OUTDOOR GARDEN PATIO
FOR ALL OCCASIONS**

CORPORATE MEETINGS/SOCIAL PARTIES

BABY SHOWERS / WEDDING SHOWERS/REHEARSAL DINNERS

BAR/BAS MITZVAHS

FIRST COMMUNION/BAPTISM CELEBRATIONS

MEMORIAL GATHERINGS



◆ BREAKFAST

◆ LUNCH ◆ DINNER

◆ COCKTAIL PARTIES

1250 OLD BAYSHORE HIGHWAY

BURLINGAME, CA 94010

650-342-MAXS (6297)

WWW.ORIGINALMAXS.COM



PPRIVATE **D**DINING **R**ROOM



MAX'S BRAND NEW FACILITY:

- ◆ **SEATED PARTIES FOR UP TO 90 PEOPLE**
- ◆ **STAND-UP COCKTAIL PARTIES FOR UP TO 100 PEOPLE**
- ◆ **COCKTAIL SEATING 40-50 PLUS BAR**
 - ◆ **BUILT-IN BUFFET**
 - ◆ **MOBILE BAR**
 - ◆ **THREE LARGE TVs**

OUR OUTDOOR GARDEN PATIO FEATURES A LIVING FERN WALL (*QUITE NICE!*) HEATERS AND PATIO LIGHTING—PERFECT FOR PRE-EVENT COCKTAILS.

EATZ CATERING STAFF WILL BE HAPPY TO CUSTOMIZE YOUR EVENT.

**CONTACT: JUAN LOEZA AT 650-303-0349 OR
SARAH SCHMIT AT 650-342-MAXS (6297)**

BREAKFAST MENU #1
Classic American Breakfast

Family Style or Buffet | 25 per person

Served with basket of buttermilk biscuits
with butter and jam

Orange Juice, Grapefruit Juice or Apple Juice
Coffee and Tea Service

Max's Famous Corn Flake French Toast
Scrambled Eggs and/or Egg Whites
Rosemary Smashed Potatoes

Choose two of the following breakfast meats:

Hand-Carved Honey Glazed Ham ♦ Chicken Apple Sauce
Country Sausage Thick ♦ Cut Bacon

Seasonal Fresh Fruit

BREAKFAST MENU #2
American Diner Breakfast

Family Style or Buffet | 28 per person

Served with basket of buttermilk biscuits
with butter and jam

Orange Juice, Grapefruit Juice or Apple Juice
Coffee and Tea Service

Max's Famous Corn Flake French Toast

Choose two of the following breakfast favorites:

Max's Diner Hash ♦ Joe's Egg Special
Lox, Eggs and Onions ♦ Pastrami & Eggs Scramble
Chilaquites ♦ Vegetarian Omelette

Seasonal Fresh Fruit

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LUNCH MENU #1
ASSORTED SANDWICHES AND SALADS

Family Style or Buffet | 28 per person
excluding tax and gratuity

Choose three of the following sandwiches:

MAX'S FAMOUS PASTRAMI
MAX'S FAMOUS CORNED BEEF
FRESH ROASTED TURKEY GRUYERE AND CRANBERRY SAUCE
TURKEY, BACON AND SWISS CLUB
PORTOBELLO MUSHROOM SANDWICH
CAESAR CHICKEN WRAP
VEGETARIAN WRAP
KIPPERED SALMON CUCUMBER, ARUGULA, TOMATO AND HORSERADISH AIOLI

Choose three of the following seasonal sides:

COLE SLAW
POTATO SALAD
CAESAR SALAD
KALE CAESAR SALAD
ISRAELI SALAD
TUSCAN KALE SALAD
CHOPPED SALAD
QUINOA PILAF
HOUSEMADE POTATO CHIPS

Included:

SODA, ICED TEA, LEMONADE AND COFFEE SERVICE
ASSORTED COOKIE, BROWNIE AND MACARON PLATTER

LUNCH MENU #2
Hot Lunch

Family Style or Buffet | 40 per person
excluding tax and gratuity

Choose three of the following starters:

WARM SPINACH SALAD
ROASTED PEAR SALAD
HEARTS OF ROMAINE CAESAR
KALE CAESAR
ISRAELI SALAD
KALE AND QUINOA

Choose two of the following entrees:

FRESH ROASTED TURKEY WITH MUSHROOM SAUCE
SKIRT STEAK WITH BRANDY PEPPERCORN SAUCE
GRANDMA'S ROASTED CHICKEN
CHICKEN MARSALA
PETRALE PICATTA
SMOKED KIPPERED SALMON

Choose three of the following seasonal sides:

ROASTED SEASONAL VEGETABLES
MACARONI AND VERMONT CHEDDAR CHEESE
CREAMED SPINACH
CRISPY POTATOES, CIPOLLINI ONIONS, ROASTED GARLIC AND PEPPERS
WILD RICE PILAF
PENNE PASTA POMODORO
GARLIC MASHED POTATOES
RED QUINOA, SPINACH AND ROASTED PEPPERS

Included:

WARM RAISIN AND SOURDOUGH ROLLS
SODA, ICED TEA, LEMONADE AND COFFEE SERVICE
CHOICE OF MAX'S FAMOUS DESSERT

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DINNER MENU #1

Family Style or Buffet | 42 per person
excluding tax and gratuity

Choose two of the following starters:

PETITE POTATO LATKES *HOUSEMADE APPLE COMPOTE*

BUFFALO CHICKEN WINGS

CRISPY BRUSSELS SPROUTS, *MAPLE GLAZE*

TACOS: BEER BATTERED PACIFIC COD OR RED CHILI SHRIMP

Choose two of the following entrees:

GRANDMA'S HONEY ROASTED CHICKEN

CHICKEN MARSALA

PAN-SEARED SALMON

PETRALE PICATTA

WILD MUSHROOM FETTUCCINE AGLIO E OLIO

VEGETARIAN PASTA

Choose three of the following seasonal sides:

ROASTED SEASONAL VEGETABLES

MACARONI AND VERMONT CHEDDAR CHEESE

CREAMED SPINACH

CRISPY POTATOES, CIPOLLINI ONIONS, ROASTED GARLIC AND PEPPERS

WILD RICE PILAF

PENNE PASTA POMODORO

GARLIC MASHED POTATOES

RED QUINOA, SPINACH AND ROASTED PEPPERS

Included:

WARM RAISIN AND SOURDOUGH ROLLS

SODA, ICED TEA, LEMONADE AND COFFEE SERVICE

ASSORTED COOKIE, BROWNIE AND MACARON PLATTER

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DINNER MENU #2

Family Style or Buffet | 45 per person
excluding tax and gratuity

Choose three of the following starters:

FRIED CALAMARI

BUFFALO CHICKEN WINGS

PETITE POTATO LATKES

KALE AND CAESAR SALAD

TACOS: BEER BATTERED PACIFIC COD OR RED CHILI SHRIMP

Choose two of the following entrees:

FLAT IRON STEAK

CHICKEN BREAST MARSALA

JAMBALAYA FETTUCCINE

BROILED SALMON FILET WITH LEMON DIJON

GRILLED GARLIC SKIRT STEAK

GRANDMA'S ROASTED CHICKEN

Choose three of the following seasonal sides:

ROASTED SEASONAL VEGETABLES

MACARONI AND VERMONT CHEDDAR CHEESE

CREAMED SPINACH

CRISPY POTATOES, CIPOLLINI ONIONS, ROASTED GARLIC AND PEPPERS

WILD RICE PILAF

PENNE PASTA POMODORO

GARLIC MASHED POTATOES

RED QUINOA, SPINACH AND ROASTED PEPPERS

Included:

WARM RAISIN AND SOURDOUGH ROLLS

SODA, ICED TEA, LEMONADE AND COFFEE SERVICE

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DINNER MENU #3

Family Style | 52 per person
excluding tax and gratuity

Passed Appetizers

see cocktail appetizer menu for options and pricing

Choose one of the following starter salads, served individually

WARM SPINACH SALAD

CLASSIC OR KALE CAESAR

HEART OF BABY GEM ICEBERG

TUSCAN KALE & QUINOA SALAD

TOSSED CHOPPED SALAD

Choose three of the following entrees:

SLICED SKIRT STEAK

CEDAR PLANK SALMON

SMOKED KIPPERED SALMON

CHICKEN CONTADINA

FALLIN' OFF THE BONE BABY BACK RIBS

MOROCCAN GROUND LAMB STEAK

Choose three of the following seasonal sides:

ROASTED SEASONAL VEGETABLES

MACARONI AND VERMONT CHEDDAR CHEESE

CREAMED SPINACH

CRISPY POTATOES, CIPOLLINI ONIONS, ROASTED GARLIC AND PEPPERS

WILD RICE PILAF

PENNE PASTA POMODORO

GARLIC MASHED POTATOES

RED QUINOA, SPINACH AND ROASTED PEPPERS

Included:

WARM RAISIN AND SOURDOUGH ROLLS

SODA, ICED TEA, LEMONADE AND COFFEE SERVICE

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PRE-FIXE DINNER MENU #1

PLATED | 45 per person

EXCLUDING TAX AND GRATUITY

EXACT ENTREES COUNTS REQUIRED ONE WEEK IN ADVANCE

Choice of starter salad or Max's famous soup:

ISRAELI SALAD

CLASSIC OR KALE CAESAR

HEART OF BABY GEM ICEBERG

TUSCAN KALE & QUINOA SALAD

TOSSED CHOPPED SALAD

MAX'S FAMOUS MATZOH BALL SOUP OR RUSSIAN CABBAGE SOUP

Choose two of the following entrees with accompaniments:

THREE MUSHROOM RISOTTO

FRESH ROASTED TURKEY, MUSHROOM SAUCE

ANGUS CHOICE SKIRT STEAK

CHIPOTLE RUBBED FLAT IRON STEAK

PAN SEARED ATLANTIC SALMON

BREAST OF CHICKEN MARSALA

GRANDMA'S HONEY ROASTED CHICKEN

FILET OF PETRALE PICATTA

STUFFED CHICKEN BREAST

Included:

WARM RAISIN AND SOURDOUGH ROLLS

SODA, ICED TEA, LEMONADE AND COFFEE SERVICE

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PRE-FIXE DINNER MENU #2

PLATED | 54 per person

excluding tax and gratuity

exact entree counts required one week in advance

Choose two of the following starter salads or Max's famous soup:

ISRAELI SALAD

WARM SPINACH SALAD WITH KIPPERED SALMON

FRESH PEAR SALAD

CLASSIC OR KALE CAESAR

HEART OF BABY GEM ICEBERG

TUSCAN KALE & QUINOA SALAD

TOSSED CHOPPED SALAD

MAX'S FAMOUS MATZOH BALL SOUP OR RUSSIAN CABBAGE SOUP

Choose two of the following entrees:

SESAME CRUSTED SEARED RARE AHI TUNA

STUFFED BREAST OF MARY'S CHICKEN

SPICY LOUISIANA PRAWNS

FILET OF SALMON DIJON

ANGUS BONELESS RIBEYE

PRAIRIE FARMS PORK CHOP

PRIME RIB OF BEEF (ADD \$5 PER PERSON)

Included:

WARM RAISIN AND SOURDOUGH ROLLS

SODA, ICED TEA, LEMONADE AND COFFEE SERVICE

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COCKTAIL PARTY MENU

Appetizers

Priced per dozen or platter
excluding tax and gratuity

DUNGENESS CRAB CAKES
SMOKED PAPRIKA AIOLI 40

BACON WRAPPED DATES
APPLEWOOD SMOKED BACON, GOAT CHEESE,
BALSAMIC GLAZE 26

CRISPY CALAMARI PLATTER
COCKTAIL SAUCE AND CHILI REMOULADE 35

PESTO STUFFED MUSHROOMS
WITH GOAT CHEESE 20

CHILLED PRAWNS
COCKTAIL SAUCE AND CHILI REMOULADE 36

SKIRT STEAK SKEWERS 30

SMOKED KIPPERED SALMON
ON WONTON CHIPS HORSERADISH AIOLI 30

VEGETARIAN THAI ROLLS
SWEET CHILI SAUCE 16

ANGUS BEEF OR TURKEY SLIDERS
CHEDDAR, CARAMELIZED ONIONS, BACON JAM,
MUSTARD SAUCE 24

GARLIC SHRIMP
SPICY CREOLE SAUCE 36

DEVEILED EGGS AND BACON
CHIVES, MUSTARD AIOLI 20

THAI CHILI SALMON SKEWERS 30

FRESH BBQ POTATO CHIPS PLATTER 10

**TACOS: BEER BATTERED PACIFIC COD OR
RED CHILI SHRIMP**

WITH JALAPENO SLAW, AVOCADO, SHAVED CARROTS,
COTIJA CHEESE, ROASTED TOMATO SALSA, LIME 28

BABY KNISH
CLASSIC GROUND BEEF WITH POTATO AND
CREAMED SPINACH

DEMITASSE OF MAC 'N' CHEESE
GRUYERE, CHEDDAR, APPLEWOOD SMOKED BACON 22

MINI REUBENS ON COCKTAIL RYE 28

BABY POTATO LATKES
FRESH APPLE SAUCE AND SOUR CREAM 14

BOX OF CHINESE CHICKEN SALAD 30

THAI CHICKEN BITES
SWEET CHILI GLAZE, TOASTED GARLIC 22

PETITE TURKEY MEATBALLS
MARINARA SAUCE OR

BRUSSELS SPROUTS PLATTER
MAPLE GLAZED, LEMON SALT 20

