

# 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**

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◆ BREAKFAST    ◆ LUNCH    ◆ DINNER  
◆ COCKTAIL PARTIES

**FOR INFORMATION, PLEASE CALL  
JUAN LOEZA, 650-303-0349  
JUANL@MAXSWORLD.COM**

**1250 OLD BAYSHORE HIGHWAY  
BURLINGAME, CA 94010  
650-342-MAXS (6297)  
WWW.ORIGINALMAXS.COM**



# PRIVATE DINING 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  
MARTIN OR MIGUEL 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

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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



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  
MOROCCAN COUSCOUS  
QUINOA PILAF  
HOUSEMADE POTATO CHIPS

Included:

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

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*Max's*  
EST. 1978

LUNCH MENU #2  
Hot Lunch

Family Style or Buffet \$40 per person  
excluding tax and gratuity

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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:

THREE MUSHROOM RISOTTO  
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

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Choose two of the following starters:

PETITE POTATO LATKES HOUSEMADE APPLE COMPOTE

BUFFALO OR THAI CHICKEN WINGS

GARLIC AND GINGER LONG BEANS

CRISPY BRUSSELS SPROUTS, MAPLE GLAZE

BUFFALO CAULIFLOWER BUDS

TACOS: PULLED PORK SHOULDER, 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 FETTUCCHINE AGLIO E OLIO

SWEET AND SOUR MEATBALLS

VEGETARIAN PASTA

EGGPLANT PARMESAN

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 \$46 per person  
excluding tax and gratuity

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Choose three of the following starters:

FRIED CALAMARI

BUFFALO CHICKEN WINGS

PETITE POTATO LATKES

KALE AND CAESAR SALAD

CRISPY PORK BELLY ON WONTONS

TACOS: PULLED PORK SHOULDER, 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

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### 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

SLICED PORK LOIN

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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## DINNER MENU #4

Family Style \$62 per person  
excluding tax and gratuity

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Passed Appetizers  
see cocktail appetizer menu for options and pricing

Choose one of the following starter salads, to be served individually

WARM SPINACH SALAD WITH KIPPERED SALMON

CLASSIC OR KALE CAESAR

HEART OF BABY GEM ICEBERG

TUSCAN KALE & QUINOA SALAD

TOSSED CHOPPED SALAD

Choose three of the following entrees:

SLICED NEW YORK STEAK

PROVIMI VEAL SCALLOPINI

JUMBO PRAWN SCAMPI

SESAME CRUSTED SEARED RARE AHI TUNA

ROASTED SEA BASS

ITALIAN FRIED CHICKEN CONTADINA

THREE MUSHROOM RISOTTO

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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PRE-FIXE DINNER MENU #1

PLATED \$46 per person

EXCLUDING TAX AND GRATUITY

EXACT ENTREE COUNTS REQUIRED ONE WEEK IN ADVANCE

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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 (pre-ordered)  
with accompaniments:

THREE MUSHROOM RISOTTO

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

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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 (pre-ordered):

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 36

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

CRISPY CALAMARI PLATTER  
COCKTAIL SAUCE AND CHILI REMOULADE 24

PESTO STUFFED MUSHROOMS  
WITH GOAT CHEESE 24

CHILLED PRAWNS  
COCKTAIL SAUCE AND CHILI REMOULADE 36

SKIRT STEAK SKEWERS 32

SMOKED KIPPERED SALMON  
ON WONTON CHIPS HORSERADISH AIOLI 32

VEGETARIAN THAI ROLLS  
SWEET CHILI SAUCE 18

ANGUS BEEF SLIDERS  
CHEDDAR, CARAMELIZED ONIONS, BACON JAM,  
MUSTARD SAUCE 30

GARLIC SHRIMP  
SPICY CREOLE SAUCE 36

DEVILED EGGS AND BACON  
CHIVES, MUSTARD AIOLI 24

THAI CHILI SALMON SKEWERS 32

FRESH BBQ POTATO CHIPS PLATTER 12

HUMMUS AND GARLIC BEAN DIP  
GRILLED PITA CHIPS 24

TACOS: PULLED PORK SHOULDER,  
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 OR  
BRIE, FIG, PEAR, APPLE  
AND CARAMELIZED ONIONS 30

DEMITASSE OF MAC 'N' CHEESE  
GRUYERE, CHEDDAR, APPLEWOOD SMOKED BACON 24

MINI REUBENS ON COCKTAIL RYE 28

BABY POTATO LATKES  
FRESH APPLE SAUCE AND SOUR CREAM 18

BOX OF CHINESE CHICKEN SALAD 30

CRISPY CAULIFLOWER PLATTER  
BUFFALO SAUCE AND BLEU CHEESE 22

THAI CHICKEN BITES  
SWEET CHILI GLAZE, TOASTED GARLIC 22

PETITE TURKEY MEATBALLS  
MARINARA SAUCE OR  
SWEET AND SOUR MEATBALLS 24

BRUSSELS SPROUTS PLATTER  
MAPLE GLAZED, LEMON SALT 20