

**Max of Eastman Place....
Max Chophouse....**

**Thank you for sharing your
holidays with us.**

From Dec. 1st through 31st, 2020

- ❖ Buy a \$100 gift card and receive
a complimentary \$20 gift card**
- ❖ Buy \$500 or more in gift cards
and receive \$200 in gift cards**
- ❖ Buy \$1000 or more in gift cards
and receive \$500 in gift cards**

**Call 585.697.0491 or
visit our website:
www.maxrochesterny.com**

**Gift Cards may NOT be redeemed for cash or
used towards private dinners or events.**

MAX TO GO

Holiday Catering Menu

Contactless curbside pick up available

Delivery available (limited)

Ready to eat or with re-heat instructions included

Enjoy fresh or put in fridge/freezer for later

Please do not hesitate to ask for items not listed-

we will do our best to accommodate all menu requests!

APPETIZERS

Artisan Cheese Board- small (4-6 ppl) \$30
large (12-14 ppl) \$75

selection of cheeses, fruit chutney, marcona almonds, breadsticks, crostini

Antipasto Tray- small (4-6 ppl) \$45
large (12-14 ppl) \$115

assorted meats & cheeses, mixed olives, roasted peppers, hummus, crostini

Deviled Eggs- \$18/doz.
with bacon dust

Stuffed Mushrooms- \$30/doz.
spinach, bacon, goat cheese

Arancini- \$36/doz.

with marinara sauce and parmesan cheese

Artichokes French- \$30/doz.

artichoke hearts in traditional French sauce

U6 Jumbo shrimp cocktail- \$5 per piece
includes lemons and cocktail sauce

Bacon wrapped scallops- \$48/doz.
Fresh – not frozen

Shrimp alexander- \$6 each
(Water Street Grill style)

Maryland Style Mini Crabcakes- \$48/doz
with remoulade sauce

Lamb Lollipops- \$60/doz.
honey-dijon sauce

SOUP- quart containers (4ppl)

Tomato Bisque- \$12
served with toasted garlic-cheese croutons

Clam Chowder- \$16
with oyster crackers

SALADS- ½ pans (feeds 4-6ppl)

Mixed Baby Greens- \$35
with grape tomato, red onion, croutons
and French dressing

Classic Caesar Salad- \$40
house made dressing, croutons

Endive Salad- \$50
Belgian endive, radicchio, watercress, poached pear, bleu cheese, aged sherry vinaigrette

ENTREES

Breaded Chicken Cutlets – 6pcs \$36
greens & fresh lemon

Chicken French 6pcs \$45
sherry lemon-butter sauce

Rigatoni Bolognese \$25 per person
max specialty with veal osso bucco

Lamb Shank Cassoulet \$25 per person
garlic sausage, white bean ragout,
herb-crumb crust, red win jus

CARVING BOARD- rolls, condiments included

Prime Roast Beef Tenderloin- \$250

Semi Boneless Turkey Breast- \$150

Prime Rib of Beef- 4 bone \$180 / 8 bone \$350

SIDES- ½ pans (feeds 6-8ppl)

Caramelized Brussel Sprouts- \$60
Honey Roasted Root Vegetables- \$40

Potato Puree- \$40

Roasted Fingerling Potatoes
with Rosemary & Garlic- \$45

Scalloped Potatoes- \$45
Classic Mac & Cheese- \$45

House Baked Baguette- \$6each
Desserts- please inquire

House Wine- \$35/bottle
Coca Cola Products- 12 oz. btls \$2.50 each