



Cocktail Reception Selections

Build an affair to be envied! Select from hot and cold passed hors d'oeuvres, stationary appetizer displays or enhance your event and "wow" your guests with elegant chef attended interactive stations.

Please keep in mind that fees are as noted on menus, however, provision prices may fluctuate seasonally and prices are subject to change. Please note that all events are staffed with the appropriate number of personal chef(s) and/or service attendant(s) as required and are additionally charged.

Cafe Maxx Reception Specialties

Customized menus may include as many or as little of the following choices & enhancement options:

Starters & Pass-arounds

Please select as desired from the corresponding pass-around menu

Stationary Food Displays & Platters

Excellent & economical for larger parties

Edible Martini Station

Elegant and stylish, your choice of one or two martinis
Chef attendants are provided as necessary

Carving Station

Everybody's favorite –
please select from the carving menu for fees and choices
Chef attendants are provided as necessary

Pasta station

Select pasta type and one or more preparations or sauces

Crowd Pleasing Desserts

Your choice of butler passed desserts

<p>We pledge to meet & exceed all of your entertaining needs!</p>
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Starters and Pass-arounds

Charges based on approximately one to one half hour of pass-arounds,
 If additional time is required, client will be charged as necessary
 Generally, we provide two Butler Passed Hors D'oeuvres per person,
 per selection, depending on the number selected and any additional enhancements.

Number of selections	3	4	5
Level 1	\$15.95	\$18.95	\$24.95
Level 2	\$18.95	\$20.95	\$26.95
Level 3	\$21.95	\$24.95	\$28.95

Level One

Grilled breast of chicken sate skewers with Asian BBQ
 Sun-dried tomato and sausage stuffed mushroom caps
 Kobe beef meatballs with sweet-n-sour sauce
 Goat Cheese & Bleu cheese cream puffs
 Melted plum tomato, mozzarella and basil bruschetta
 Smoked salmon and fresh salmon tartar on crostini
 Bay shrimp salsa fresca with plantain chips
 Smoked salmon and goat cheese crostini with dill

Level Two

Grilled sate skewers with Asian BBQ pork tenderloin
 Crab and corn stuffed mushroom caps with Tasso & scallion
 Duck breast crostini with fruit chutney and blue brie
 Jumbo lump crab salad with miso and flying fish caviar
 Tuna tar tare with capers, basil and saffron aioli
 Beef tenderloin tar tare with grilled Portobello and truffle aioli
 Spiced rare tuna skewers with sweet soy, wasabi cream and pickled ginger
 Tuna sashimi pizza with sweet chili sauce and soy



Level Three

Citrus chilled shrimp with orange-basil remoulade
Grilled shrimp with Creole tartar sauce
Creole garlic shrimp with Cajun tartar sauce
Shrimp and roasted corn philo purses with corn sauce
Chicken & mushroom philo purses with jack cheese
Sesame-panko crusted tempura shrimp with sweet chili mayo
Mini crab cakes with lime tartar sauce
Crab and lobster cream puffs
Grilled filet mignon sate skewers with Asian BBQ
Japanese noodle spring roll with crab and Vietnamese dipping sauce
Chilled shrimp cocktail with lemon remoulade or classic horseradish dipping sauce
Beef tenderloin and grilled mushroom tartare with white truffle aioli
Skewered sea scallops with mango-chili dipping sauce

Platinum Level (a la carte pricing)

Jumbo shrimp wrapped in bacon with remoulade sauce (also available with sea scallops)
Lollypop lamb chops with jalapeno-garlic mint jam
Jumbo sea scallops wrapped in smoked salmon
Corn blinis with caviar and classical garnish
Mini Kobe beef cheese burgers



Edible Martini Bar

Select one at \$9.95 per person
Select two at \$14.95 per person

Bay scallop and stir fry vegetable Martini with wasabi mashed potatoes & coconut sauce

Pearled couscous and chopped chicken salad with feta cheese, sun-dried tomatoes, balsamic vinegar, baby greens, olives and capers

Shrimp and Peruvian purple martini with vanilla rum butter and crispy plantains

Lobster mashed potato martini in Citron vodka lobster sauce

Tequila seafood salsa fresca with shrimp, scallops, tuna & lump crab
roasted corn, tomato, cilantro and lime

short rib tortellini with creamed Roquefort spinach and tomato sauce

Jumbo lump crab and Japanese noodle slaw, sweet chili dressing
and sesame egg roll crisps



Carving Stations

(Individually Priced)

Please know that carving station estimates are linked to your menu items
The quantity of meat the carver requires depends on the quantity of other menu items offered

Grill roasted NY strip with horseradish sauce, marinated & grill roasted
(serves 30-50 people)

Breast of Tom turkey with shiitake mushroom gravy, slow roasted
(serves 15-25 people)

Sesame charred yellowfin tuna with soy sauce, wasabi and ginger
seared rare and sliced with all the accompaniments
(portioned to suit)

Whole roasted filet mignon seared on the grill
with red wine sauce or béarnaise sauce
(serves 10-18 people)

Slow roasted Prime rib of beef with classic au-jus
and horseradish sauce
(serves 12-30 people)

Sterling Silver whole roast Pork loin (center cut)
with apricot mustard & pecan crust
(serves 16 to 36 people)

Garlic crumb roasted rack of lamb with minted demi glaze, best quality lamb
(served by the rack, 8 bones per rack, 2-4 servings per rack)

Top round of Kobe beef with choice of sauce, elegant crowd pleaser
featuring domestically produced Wagu-Kobe beef
(serves 30-60 people)

Roast prime rib of veal with mushroom sauce
Commonly referred as veal rack, with or without the bone
(serves 6 to 12 people)

Honey cured ham with grainy honey mustard sauce
large & slow roasted Virginia peer pit ham
(serves 24-50 people)



Crowd Pleasing Desserts

Assorted platter of house made cookies
Platters of assorted hand made finger desserts
Chocolate raspberry diamonds
Caramelized pecan and Bourbon diamonds
Caramelized pecan and Bourbon diamonds
Crème brulee cream puffs
Cheese cake diamonds with cookie crust
Almond & sun dried cherry squares
Crème brulee spoons

By the Piece

(\$3.00 a piece, hand made)

Fine chocolate truffles and Chocolate dipped strawberries

*Note desserts or made fresh and may require more than 24 hours notice Thank you

**Dessert buffets also available, please check the dessert menu for complete menu offerings



Bar Menu

Charged per person/per hour, unlimited

** Minimum of 25 guests **

"Top Shelf" \$35.00/person/hour

Broad assortment of Domestic and Imported bottled beers,
Premium pours of Wines by the glass and Fine Liquors,
Includes Champagne Toast

"Premium" \$29.00/person/hour

Broad assortment of Domestic and Imported bottled beers
Premium pours of Wines by the glass

"The House" \$22.00/person/hour

Assorted Domestic bottled beers
House pours of Wines by the glass:
Chardonnay, Cabernet, Merlot & White Zinfandel

Café Maxx Signature Martini Selection

Choose from a variety of trendy and classic selections
Concoctions Priced Separately

Bar miscellaneous \$7.50/person

Includes everything for the bar:
Fresh juices, mixers, still and sparkling water,
Fruit garnishes, cocktail napkins, stirrers, ice, etc.

Non Alcoholic Beverages \$5.50/person

Coffee, Milk, Tea, and Assorted Soft Drinks

Espresso and Cappuccino Bar

With or without after dinner cordials
And flavored coffees
Priced Separately