



"First-Class" Celebration Plated Dinner's

Build your own spectacular dinner with Chef Oliver and company!

Whether you're dining in home, on the water or in the boardroom, for any special gathering, the team at Café Maxx will be delighted to compose your next exclusive affair.

The most memorable dishes from the restaurant can be recreated anywhere.
Allow us to take the worry out of entertaining!

Complete selection of butler passed hors d'oeuvres available
from our cocktail reception menu
will be tailored to match your distinctive menu

Dinners served with an assortment of warm, freshly baked artesian bread
with extra virgin olive oil or sweet cream butter

Full, open bar and beverage service packages available
as desired from Café Maxx beverage menu
Fine wines "keyed" to match your menu selections
Coffee and Tea available *stationed or served*

Sweet endings from Café Maxx's bakeshop
We pride our self on first class quality desserts,
always hand crafted.

Please select from our a la cart menu suggestions to build your affair.



First Course Options

(Appetizers run approximately \$8 to \$16 dollars each)

Slice of caviar pie with lemon & crostini

Chilled shrimp cocktail with lemon remoulade
or classic horseradish dipping sauce

Citrus-jerk shrimp with orange-basil remoulade and mango salad

Creole garlic shrimp with Cajun tartar sauce

Sesame-panko crusted shrimp tempura with sweet chili mayo

Jumbo lump crab cakes with lime tartar sauce, baby greens
and roasted corn salsa

Grilled filet mignon sate skewers with Asian BBQ, veggie slaw & cucumbers

Japanese noodle spring roll with crab, Bibb lettuce
and Vietnamese dipping sauce

Beef tenderloin or tuna tartare, grilled mushrooms & white truffle aioli

Crab and lobster cream puffs with endive salad

Baby lamb chops with garlic-mint jam

Grilled chicken quesadilla with black bean sauce and salsa

Tuna sashimi pizza with sweet chili aioli, scallions, ginger and soy

Carpaccio of beef, tuna, salmon or veal with aioli,
caper-herb confetti served on a crostini



Second Course Options

Salads

(Salads are around \$8 to \$12 dollars)

Beefsteak tomato and mozzarella salad with basil, balsamic and extra virgin oil

Mixed baby greens with herbal vinaigrette and endives

Arugula salad with crumbled blue cheese, toasted pecans
and raspberry vinaigrette

Classic Caesar salad with garlic croutons and imported parmesan cheese

Chopped Mediterranean salad with garbanzo beans, tomato, cucumber,
red onion, crumbled feta, black olive and garlic vinaigrette

Goat cheese and asparagus salad with mango vinaigrette and baby greens

Hydroponic Bibb salad with blueberry thyme vinaigrette,
French green beans, chives and slivered almonds

Grilled Portobello mushroom short stack with fresh mozzarella, eggplant, tomato, red onion,
arugula and balsamic vinaigrette

Endive & watercress salad with gorgonzola, sliced beets
and dried cherry vinaigrette

Specialty Pasta

(Pastas in this section run about \$9 to \$15 dollars as an appetizer course)

Duck and smoked mozzarella ravioli with sun dried tomato & basil brown butter

Bay shrimp and lobster sauce with double wide fettuccini, basil and tarragon

Mediterranean chicken penne with baby Portobello mushrooms, spinach,
sun dried tomatoes, garlic and goat cheese cream

Braised short rib tortellini with Roquefort sauce

Lobster raviolis with corn sauce

Jumbo shrimp scampi with garlic butter, feta, avocado and fettuccini pasta



Third Course Options

Fish

(Fish entrees run about \$25 to \$35 dollars, each preparation)

Sweet onion crusted snapper with Madeira sauce

Macadamia & banana crusted Mahi-Mahi
with citrus butter and tropical fruit salsa

Porcini seared sea bass with wild mushroom and leek hash

Asian seared yellowfin tuna with Japanese noodles
and traditional accompaniments

Dill and chive pan seared salmon with champagne beurre blanc

Poached salmon with primavera vegetables and chardonnay-herb broth

Grilled Atlantic swordfish with melted plum tomato and olive salsa

Grilled strawberry BBQ grouper and strawberry-mango salsa

Sesame crusted and nori wrapped salmon with stir fry vegetables
& wasabi cream

Shellfish

(Entrees in this section run about \$26 to \$46 dollars)

Grilled Florida lobster tail with mango-ginger glaze and sweet drawn butter

Seared sea scallops in herb & pepper crust with sun dried tomato butter

Stuffed 1-1/4 lb Maine lobster with crab, shrimp & mushrooms

Blackened shrimp with corn sauce and avocado-black bean salsa

Shrimp & sea scallop brochette with sherry and mustard cream sauce



Beef

(Entrees in this section are about \$28 to \$45 dollars each)

Three peppercorn crusted filet mignon with blue cheese, shallot butter

Grill braised short rib of beef with red wine sauce

Blueberry BBQ skirt steak with blueberry demi glaze

Chimichurri skirt steak with Cuban style black bean sauce

Grilled NY strip steak with sun-dried tomato butter

Rib eye steak with chipotle chili butter and honey-garlic au jus

NY strip surf-n-turf with tequila-lime hollandaise sauce

Filet and lobster tail with demi glaze and garlic butter

Roasted NY strip with grilled shiitake mushroom sauce

Herb roasted Prime rib of beef au jus with horseradish sauce

Poultry

(\$19 to \$28 dollars)

Bell & Evans half chicken with wild mushroom natural sauce

Breast of chicken with black beans and avocado-tomato salsa

Crab stuffed chicken breast with lobster sauce

Prosciutto, arugula, tomato and Fontina stuffed breast of chicken

Twin breasts of duck with tropical fruit chutney

Grill roasted breasts of duck with balsamic & blueberry glaze

Ancho-honey BBQ Bell & Evans chicken with buttermilk Jicama & cabbage slaw



Lamb & Others

(Approximately \$26 to \$40 dollars)

Garlic & herb crusted rack of lamb with minted Cabernet demi glaze

Goat cheese crusted rack of lamb and natural sauce

Double cut lamb chops with roasted garlic-jalapeño mint jam

Braised lamb osso bucco in natural rosemary sauce

Grill braised veal osso bucco, traditional style

Venison chop with sun dried fruit chutney and port sauce

Korean BBQ pork tenderloin with sesame peanut crust and pineapple sweet-n-sour sauce

Double cut center cut pork chop with black bean sauce & honey-lime chili glaze

Starches and Sides

\$2.75

Scallion Mashed potatoes

Sweet potato mash

Three cheese polenta gnocchi

Roasted garlic & Yukon gold potato mash

New potato and mascarpone mash with chives

Roasted new potatoes with garlic and onion

Grilled honey glazed sweet potatoes

Steamed rice and black beans



\$3.75

Wild mushroom mashed potatoes

Yucca mash with coconut milk

Roasted con and bacon smashed potatoes

Potato leek custard timbales with parmesan

Blue cheese au-gratin potatoes

Gruyere & shallot au-gratin potatoes

Pearl couscous timbale with parmesan-herb custard

Sweet potato timbale with ginger & scallion

\$4.75

(Items in this section are also excellent as a substitution for a pasta course and can easily be incorporated with many proteins, such as chicken or shellfish)

Wild mushroom, six onion and Yukon gold potato hash

Creamy sun-dried tomato & smoked mozzarella polenta

Wild mushroom risotto with porcini

Four cheese risotto and fresh herbs

Primavera vegetable risotto with basil and tomato

Vegetables

\$2.50

Roasted medley of seasonal vegetables

Steamed seasonal vegetables with butter and/or extra virgin olive oil

\$4.50

Baby vegetable medley with garlic & herb butter

Grilled vegetables with garlic and herbs

Wild mushroom and pearl onion sauté with leeks and Madeira

Steamed asparagus or Broccollini

French green beans with hazelnut butter



Dessert Course

(Desserts run approximately \$12.00 to \$14.00 each)

Warm fallen chocolate soufflé cake with chocolate sauce & vanilla ice cream

Crème brulee in almond lace cup, mixed berries & pineapple caramel sauce

Warm apple tart with cinnamon ice cream and caramel sauce

Key lime tartlet with blueberry sauce and graham crust

Godiva chocolate mousse cake with chocolate sauce

Chocolate chunk brownie with white chocolate sauce and ice cream

Bread pudding, berries or fruit in season served warm with ice cream

Warm tropical fruit cobbler in season with cookie crumb crisp

Requiring something special? We can do that too!!

From birthday cakes to wedding cakes to individualized pastries

Bring your special requests to Café Maxx and meet our Pastry Chef!

After Dinner Sweet Endings

Assorted platter of house made cookies

Platters of assorted hand made finger desserts

Chocolate raspberry diamonds

Caramelized pecan and Bourbon diamonds

Crème brulee cream puffs

Cheese cake diamonds with cookie crust

Almond & sun dried cherry squares

*Our Sweet Endings are made fresh in house & may require more than 24 hours notice.

Thank you