



Private Business Dining

For any corporate or special gathering, the team at Café Maxx will be delighted to compose your next exclusive affair. Complete selections of butler passed hors d'oeuvres are available from our cocktail reception menu and will be tailored to match your distinctive menu. Full, open bar and beverage service packages available as desired from Café Maxx's beverage menu. Fine wines are "keyed" to match your menu selections in any price range. All dinners are served with an assortment of warm, freshly baked artesian bread with extra virgin olive oil or sweet cream butter. Coffee and Tea always available. Don't forget to save room for "Sweet Endings" from Cafe Maxx's bakeshop. We pride our self on first class quality desserts, always hand crafted.

Here at Café Maxx, our chef's work in unison with Mother Nature and our menus change often. When booking parties and making menu selections in advance, it can create its own set of drawbacks in that the availability of certain menu selections and/or their preparations will change as time goes by. Being flexible and open to "**The preparations of the day**" will enable our chefs to provide the absolute freshest ingredients at their peak of flavor and availability. As always, if a specific beloved dish is favored, we will do everything possible to make it available within a 24-36 hour notice.

**Please select from our a la cart menu suggestions to build your affair
or simply let the chef take care of everything**

Here is a sampling of our favorite menu items:

First Course Options

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
Beef tenderloin or tuna tartare, grilled mushrooms & white truffle aioli
Grilled chicken quesadilla with black bean sauce and salsa
Tuna sashimi pizza with sweet chili aioli, scallions, ginger and soy

Second Course Specialty Pasta's & Salad Options

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
Goat cheese and asparagus salad with mango vinaigrette and baby greens
Grilled Portobello mushroom, fresh mozzarella, eggplant, tomato, red onion, arugula & balsamic vinaigrette
Duck and smoked mozzarella ravioli with sun dried tomato & basil brown butter
Mediterranean chicken penne, mushrooms, spinach, sun dried tomatoes, garlic & goat cheese cream
Braised short rib tortellini with Roquefort sauce
Jumbo shrimp scampi with garlic butter, feta, avocado and fettuccini pasta

Fish & Shellfish

Sweet onion crusted snapper with Madeira sauce
Macadamia & banana crusted Mahi-Mahi with citrus butter and tropical fruit salsa
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 Florida lobster tail with mango-ginger glaze and sweet drawn butter
Seared sea scallops in herb & pepper crust with sun dried tomato butter
Blackened shrimp with corn sauce and avocado-black bean salsa
Shrimp & sea scallop brochette with sherry and mustard cream sauce

Beef, Poultry, Lamb & Others

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
Herb roasted Prime rib of beef au jus with horseradish sauce
Bell & Evans half chicken with wild mushroom natural sauce
Breast of chicken with black beans and avocado-tomato salsa
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
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
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

Scallion Mashed potatoes

Sweet potato mash

Three cheese polenta gnocchi

Grilled honey glazed sweet potatoes

Roasted garlic & Yukon gold potato mash

New potato and mascarpone mash with chives

Roasted new potatoes with garlic and onion

Steamed rice and black beans

Wild mushroom mashed potatoes

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

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

Roasted medley of seasonal vegetables

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

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 Broccolini

French green beans with hazelnut butter

Dessert Course

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 spoons

Cheese cake diamonds with cookie crust

Almond & sun dried cherry squares

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

Thank you