

MAX & ME

Classic Plated Dinner

Cheese and Crudites:

**Assorted Domestic and Imported Cheeses
With a Beautiful Display of Seasonal
Grapes and Berries
Assorted Artisan Breads and Crackers
Fresh Crisp Vegetables Served with
Hummus and Pesto Aioli**

Salad

**Choose one of the following salads
California Baby Greens with Grape
Tomatoes, English Cucumbers
and Julienne Carrot Slaw
Served With Dijon Herb Vinaigrette
Or
Romaine Hearts Presented Caesar Style
with
Shaved Parmesan and Foccacia Croutons
Or
Mizzuna and Baby Arugula with Toasted
Pine Nuts, Sultana Raisins and
Shaved Parmesan with a Balsamic Dijon
Vinaigrette**

Entrees

**Choose one of the following Entrees
Chianti Braised Boneless Short Ribs with
Red Wine, Shallots, Garlic and Veal Stock
Reduction
Or
Frenched Breast of Chicken with White
Wine, Honey and Dijon Glaze with
Reduced Lemon Thyme Chicken Broth
Or
Pan-Seared Chicken Breast with Tomato
Kalamata Olive and Caper Sauce
Or
Roasted Garlic Brined Breast of Chicken
with Drunken Grapes, Port Wine Sauce
and Fresh Tarragon
Or
Grilled Salmon Fillet Brushed with
Homemade Pesto and Roasted Tomato
Vinaigrette**

Or
**Pan Seared Mahi Mahi Filet with Fresh
Herb Panko Crust and a Lemon Caper
Sauce**

Vegetarian Selections

**Layered Portabella Napoleon with
Roasted Vegetables**

Or

**Chickpea Spinach Harissa Cakes with
Sweet Tomato Jam**

Or

**Roulade of Roasted Eggplant and
Spaghetti Squash with Vegetables and
Fresh Tomato Salsa**

Or

Grilled Tofu with Avocado Salsa Cruda

Sides

**Choose one of the following as a
starch side**

**Sauté of Fingerling and Red Potatoes with
Thyme and Rosemary**

Or

**Creamy Yukon Gold Mashed with Sweet
Butter**

Or

Roasted Garlic Infused Whipped Potatoes

Or

**Smashed Red Bliss Potato with Leeks and
Sour Cream**

Or

**Saffron Scented Israeli Couscous Pilaf
Style**

Or

**Tri Color Cappellini Nest with Fresh Basil
and Olive Oil**

Vegetables

**Choose one of the following as a
vegetable side**

Haricot Vert and Baby Carrots

or

**Roasted Eggplant Zucchini and Pepper
Caponata Style**

or

**Sautéed Julienne Vegetables with Fresh
Parsley**

Deserts

Choose 1 of the following

**Classic Termini's Cheesecake with Fresh
Berry Compote**

Or
Chocolate Mousse Cake with Fresh
Chantilly Cream and Strawberries
Or

\$109.00 Per person

**** Includes linens, china, flatware,
glassware, non-alcoholic beverages, taxes
and gratuities ****