



GRILLE

GROUP & EVENT DINING

Contact our Party Coordinator | maxs@maxsgrille.com | 561-368-0080



SEATING OPTIONS

WINE ROOM

10 GUESTS (PRIVATE)

GREAT ROOM

10 - 55 GUESTS (SEMI-PRIVATE)

WINE ROOM & GREAT ROOM

UP TO 65 GUESTS (SEMI-PRIVATE)

PRICING

DINNER EVENT

\$90 PER GUEST *

INCLUDES APPETIZERS FOR THE TABLE, ENTRÉE, DESSERT, NON - ALCOHOLIC BEVERAGES

DINNER EVENT

\$55 PER GUEST *

INCLUDES APPETIZERS, ENTRÉE, DESSERT, NON - ALCOHOLIC BEVERAGES

LUNCH EVENT

\$35 OR \$50 PER GUEST (MINIMUM)*

INCLUDES SELECT ENTRÉES, DESSERT, NON - ALCOHOLIC BEVERAGES

BRUNCH A LA CARTE

\$40 PER GUEST (MINIMUM)*

INCLUDES SELECT ENTRÉES, NON - ALCOHOLIC BEVERAGES

ADD-ONS:*

\$30* PER GUEST TO ADD UNLIMITED WINE AND BEER

(HOUSE AND DOMESTIC)

\$45* PER GUEST TO ADD UNLIMITED WINE, BEER AND LIQUOR

(HOUSE AND DOMESTIC)

\$30* PER GUEST TO ADD UNLIMITED BRUNCH DRINKS

(MIMOSA, BLOODY MARY, SANGRIA)

CHILDREN (12 & UNDER)

A LA CARTE MENU & PRICING

*** Not including Tax or Tip**

FAQs

No room fee, only minimum spend required

For parties of 9-11 Guests: credit card required to hold reservation

48 hours advance notice of cancellation required.

(late cancels and no shows will result in a \$250 charge to the credit card)

For parties of 12-19 Guests: credit card required to hold reservation

7 days advance notice of cancellation required.

(late cancels and no shows will result in a \$250 charge to the credit card)

For parties of 20-25 Guests: signed contract & \$250 deposit required to hold reservation

10 days advance notice of cancellation required.

(deposit will be forfeited due to late cancels or no shows)

For parties of 26-30+ Guests: signed contract & 25% deposit required to hold reservation

14 days advance notice of cancellation required.

(deposit will be forfeited due to late cancels or no shows)

Credit card required for all party sizes on holidays with a \$50 per guest charge without 72 hour notice of cancellation

Table linens available at an additional cost

Custom menus available for all event pricing

Must be one check (22% gratuity added)

The per guest price is the minimum price we must charge per seat reserved, additional cost is added on if the minimum is exceeded

No outside liquor or beer for all events

If a cake is being brought for your event, there is a \$2 per guest fee, this will include storing, cutting, and plating.

Private bartender for an additional \$150

DINNER MENU

\$90/PERSON

NON - ALCOHOLIC BEVERAGES INCLUDED: SODA, COFFEE (DRIP COFFEE), TEA, JUICES

CHOICE OF (3) APPETIZERS – FOR THE TABLE

ONE ORDER OF EACH APP CHOSEN WILL BE SENT OUT FOR EVERY 5 PEOPLE IN THE PARTY FOR THE TABLE TO SHARE

HUMMUS & BREADSTICKS

SUN-DRIED TOMATO HUMMUS, SESAME-PARMESAN CRACKERS

SPINACH & CHEESE DIP

TORTILLA CHIPS

CHICKEN LETTUCE WRAPS

KOREAN BBQ, SHIITAKE MUSHROOMS, CASHEWS, CILANTRO, BIBB LETTUCE, SCALLIONS, CRISPY RICE NOODLES

CRISPY BRUSSELS SPROUTS

PEPPER JAM GLAZE, CRISPY PANCETTA, JALAPENO, GOAT CHEESE

CALAMARI & ZUCCHINI

LEMON-CAPER AIOLI, SPICY TOMATO SAUCE

JUMBO SHRIMP COCKTAIL

CHILLED SHRIMP, COCKTAIL SAUCE, REMOULADE, LEMON

MARGHERITA PIZZETTE

SAN MARZANO TOMATO SAUCE, MOZZARELLA, FRESH BASIL, CRISPY HOUSEMADE CRUST

CRISPY ARTICHOKEs

LEMON-CAPER AIOLI

CAESAR SALAD

ROMAINE HEARTS, GARLIC CROUTON, GRANA PADANO

3oz SESAME SEARED TUNA

SUSHI GRADE TUNA, ASIAN SLAW, GINGER, WASABI, YUZU PONZU

SPICY TUNA ROLL

SPICY TUNA, CUCUMBER, SESAME

CALIFORNIA ROLL

DEEP SEA SNOW CRAB, AVOCADO, CUCUMBER, MASAGO, SESAME SEEDS

SALMON CRUNCH ROLL

FAROE ISLAND SALMON, EEL, AVOCADO, TEMPURA FLAKES, EEL SAUCE

CHOICE OF (5) ENTREES

ATLANTIC SALMON

MAPLE GINGER GLAZE, JASMINE RICE, VEGETABLE STIR FRY

BACON-WRAPPED MEATLOAF

HICKORY BBQ SAUCE, GREEN BEANS & SHALLOTS, MASHED YUKON GOLD POTATO

SAUSAGE BROCCOLI RIGATONI

CRUMBLIED ITALIAN SAUSAGE, FRESH BROCCOLI, RIGATONI PASTA, WHITE WINE, PARMESAN CHEESE, TOASTED BREADCRUMBS

CHICKEN MILANESE

CRISPY CHICKEN CUTLET, ARUGULA, ROMAINE, CHERRY TOMATOES, RED ONION, GRANA PADANO, PESTO VINAIGRETTE, CHARRED LEMON

BISTRO SALAD

PULLED CHICKEN, ROMAINE, AVOCADO, ALMONDS, CORN, DATES, TOMATOES, GOAT CHEESE, CORNBREAD CROUTONS, BISTRO DRESSING

10oz NY Strip

ZA'ATAR RUBBED & GRILLED, TRUFFLE STEAK FRIES, BALSAMIC ONION-PINK PEPPERCORN BUTTER

FILET MIGNON

PREMIUM CHOICE BEEF TENDERLOIN, TRUFFLE BUTTER, LOADED BAKED POTATO

RADIATORE PASTA

FUSILI PASTA, GRILLED CHICKEN, BALSAMIC BROTH, SUNDRIED TOMATOES, BROCCOLI, GOAT CHEESE, PINE NUTS

CHAR GRILLED TROUT

GREEN BEANS & SHALLOTS, JASMINE RICE, LEMON CAPER REMOULADE

PERUVIAN LOMO SALTADO

SOY-MARINATED SKIRT STEAK, RED ONIONS, ROMA TOMATOES, CILANTRO, JASMINE RICE, ROASTED POTATOES

SHRIMP SCAMPI

JUMBO SHRIMP, FUSILI PASTA, ASPARAGUS TIPS, HEIRLOOM TOMATOES, WILTED SPINACH, LEMON GARLIC BUTTER

SWORDFISH

7oz HERB MARINATED & GRILLED, GARLIC BROCCOLINI, JASMINE RICE, CREAMY CHINESE MUSTARD

PORK CHOP

HERB & MUSTARD CRUSTED, PEACH MOSTARDO, BROCCOLINI, CRISPY POTATOES

CHOICE OF DESSERTS

CHEESECAKE

KEY LIME PIE

SCOOP OF ICE CREAM/SORBET

DINNER MENU

\$55/PERSON

NON - ALCOHOLIC BEVERAGES INCLUDED: SODA, COFFEE (DRIP COFFEE), TEA, JUICES

CHOICE OF STARTER

CREAMY TOMATO BISQUE

CROSTINI, GOAT CHEESE, CORN SALSA

CHOPPED SALAD

ASIAGO CHEESE, GREEN BEANS, CUCUMBER, TOMATO, CELERY, CARROTS, CHICKPEAS, CORN,
RED WINE VINAIGRETTE

HOUSE SALAD

CHERRY TOMATOES, CUCUMBER, SHREDDED CARROTS, LEMON OREGANO VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE HEART, GARLIC CROUTON, GRANA PADANO CHEESE

CHOICE OF ENTREE

ATLANTIC SALMON

MAPLE GINGER GLAZE, JASMINE RICE, VEGETABLE STIR FRY

BACON-WRAPPED MEATLOAF

HICKORY BBQ SAUCE, GREEN BEANS & SHALLOTS, MASHED YUKON GOLD POTATO

SAUSAGE BROCCOLI RIGATONI

CRUMBLER ITALIAN SAUSAGE, FRESH BROCCOLI, RIGATONI PASTA, WHITE WINE,
PARMESAN CHEESE, TOASTED BREADCRUMBS

CHICKEN MILANESE

CRISPY CHICKEN CUTLET, ARUGULA, ROMAINE, CHERRY TOMATOES, RED ONION, GRANA PADANO,
PESTO VINAIGRETTE, CHARRED LEMON

RADIATORE

FUSILI PASTA, GRILLED CHICKEN, BALSAMIC BROTH, SUNDRIED TOMATOES, BROCCOLI, GOAT CHEESE, PINE NUTS

CHAR GRILLED TROUT

GREEN BEANS & SHALLOTS, JASMINE RICE, LEMON CAPER REMOULADE

PERUVIAN LOMO SALTADO

SOY-MARINATED SKIRT STEAK, RED ONIONS, ROMA TOMATOES, CILANTRO, JASMINE RICE, ROASTED POTATOES

SHRIMP SCAMPI

JUMBO SHRIMP, FUSILI PASTA, ASPARAGUS TIPS, HEIRLOOM TOMATOES, WILTED SPINACH,
LEMON GARLIC BUTTER

SWORDFISH

7oz HERB MARINATED & GRILLED, GARLIC BROCCOLINI, JASMINE RICE, CREAMY CHINESE MUSTARD

CHOICE OF DESSERTS

CHEESECAKE

KEY LIME PIE

SCOOP OF ICE CREAM/SORBET

LUNCH MENUS

\$35/PERSON

NON - ALCOHOLIC BEVERAGES INCLUDED: SODA, COFFEE (DRIP COFFEE), TEA, JUICES

CHOICE OF STARTER

CREAMY TOMATO BISQUE

CROSTINI, GOAT CHEESE, CORN SALSA

CHOPPED SALAD

ASIAGO CHEESE, GREEN BEANS, CUCUMBER, TOMATO, CELERY, CARROTS, CHICKPEAS, CORN,
RED WINE VINAIGRETTE

HOUSE SALAD

CHERRY TOMATOES, CUCUMBER, SHREDDED CARROTS, LEMON OREGANO VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE HEART, GARLIC CROUTON, GRANA PADANO CHEESE

CHOICE OF ENTREE

6oz GRILLED SALMON

MAPLE GINGER GLAZE, JASMINE RICE, VEGETABLE STIR FRY

TUNA TARTARE

SPICY TUNA, SMASHED AVOCADO, SOY GEL, FURIKAKE WONTONS

BACON-WRAPPED MEATLOAF

HICKORY BBQ SAUCE, GREEN BEANS & SHALLOTS, MASHED YUKON GOLD POTATO

SAUSAGE BROCCOLI RIGATONI

CRUMBLED ITALIAN SAUSAGE, FRESH BROCCOLI, RIGATONI PASTA, WHITE WINE,
PARMESAN CHEESE, TOASTED BREADCRUMBS

CHICKEN MILANESE

CRISPY CHICKEN CUTLET, ARUGULA, ROMAINE, CHERRY TOMATOES, RED ONION, GRANA PADANO,
PESTO VINAIGRETTE, CHARRED LEMON

MAX'S BBQ RIBS

HICKORY BBQ SAUCE, FRENCH FRIES, COLESLAW

CHAR GRILLED TROUT

GREEN BEANS & SHALLOTS, JASMINE RICE, LEMON CAPER REMOULADE

SHRIMP SCAMPI

JUMBO SHRIMP, FUSILI PASTA, ASPARAGUS TIPS, HEIRLOOM TOMATOES, WILTED SPINACH,
LEMON GARLIC BUTTER

CHOICE OF DESSERTS

CHEESECAKE

KEY LIME PIE

SCOOP OF ICE CREAM/SORBET

LUNCH MENUS

\$50/PERSON

NON - ALCOHOLIC BEVERAGES INCLUDED: SODA, COFFEE (DRIP COFFEE), TEA, JUICES

CHOICE OF STARTER

CREAMY TOMATO BISQUE

CROSTINI, GOAT CHEESE, CORN SALSA

CHOPPED SALAD

ASIAGO CHEESE, GREEN BEANS, CUCUMBER, TOMATO, CELERY, CARROTS, CHICKPEAS, CORN, RED WINE VINAIGRETTE

HOUSE SALAD

CHERRY TOMATOES, CUCUMBER, SHREDDED CARROTS, LEMON OREGANO VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE HEART, GARLIC CROUTON, GRANA PADANO CHEESE

CHOICE OF ENTREE

6oz GRILLED SALMON

MAPLE GINGER GLAZE, JASMINE RICE, VEGETABLE STIR FRY

TUNA TARTARE

SPICY TUNA, SMASHED AVOCADO, SOY GEL, FURIKAKE WONTONS

BACON-WRAPPED MEATLOAF

HICKORY BBQ SAUCE, GREEN BEANS & SHALLOTS, MASHED YUKON GOLD POTATO

SAUSAGE BROCCOLI RIGATONI

CRUMBLER ITALIAN SAUSAGE, FRESH BROCCOLI, RIGATONI PASTA, WHITE WINE, PARMESAN CHEESE, TOASTED BREADCRUMBS

CHICKEN MILANESE

CRISPY CHICKEN CUTLET, ARUGULA, ROMANE, CHERRY TOMATOES, RED ONION, GRANA PADANO, PESTO VINAIGRETTE, CHARRED LEMON

MAX'S BBQ RIBS

HICKORY BBQ SAUCE, FRENCH FRIES, COLESLAW

CHAR GRILLED TROUT

GREEN BEANS & SHALLOTS, JASMINE RICE, LEMON CAPER REMOULADE

SHRIMP SCAMPI

JUMBO SHRIMP, FUSILI PASTA, ASPARAGUS TIPS, HEIRLOOM TOMATOES, WILTED SPINACH, LEMON GARLIC BUTTER

LUNCH MENUS

10oz NEW YORK STRIP

ZA'ATAR RUBBED & GRILLED, TRUFFLE STEAK FRIES, BALSAMIC ONION-PINK PEPPERCORN BUTTER

9oz FILET MIGNON

LOADED BAKED POTATO, TRUFFLE BUTTER

SWORDFISH

7oz HERB MARINATED & GRILLED, GARLIC BROCCOLINI, JASMINE RICE, CREAMY CHINESE MUSTARD

CHOICE OF DESSERTS

CHEESECAKE

KEY LIME PIE

SCOOP OF ICE CREAM/SORBET

BRUNCH MENU (A LA CARTE)

\$40/PERSON

INCLUDES NON - ALCOHOLIC BEVERAGE

CHOICE OF (5) ENTREES

MAX'S CLASSIC BREAKFAST

2 EGGS OF CHOICE, CRISPY HASHBROWNS, APPLEWOOD SMOKED BACON, MULTIGRAIN TOAST

CRÈME BRULEE FRENCH TOAST

THICK CUT CHALLAH, FRESH BERRIES, BRULEE CUSTARD

OMELET

CHEDDAR, TOMATO, GREEN ONION, SIDE SALAD

BREAKFAST SANDWICH

2 OVER EASY EGGS, PECANWOOD SMOKED BACON, PROVOLONE CHEESE, FRESH ARUGULA,
PESTO AIOLI, TOASTED CROISSANT

STEAK & EGGS

10oz NEW YORK STRIP, 2 EGGS OVER EASY, CRISPY HASH BROWNS

CLASSIC EGGS BENEDICT

2 POACHED EGGS, CANADIAN BACON, SPINACH, ENGLISH MUFFIN, HOLLANDAISE, CRISPY HASH BROWNS

CRAB CAKE BENEDICT

JUMBO LUMP CRABCAKES, BEEFSTEAK TOMATO, WILTED SPINACH, ENGLISH MUFFIN,
OLD BAY HOLLANDAISE, CRISPY HASH BROWNS