



**MAX'S**  
WINE DIVE®



# Holidays to the *Max!*



**MAX's Wine Dive {AUSTIN}**

**207 San Jacinto Blvd**

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**Event Menus**



# MAX'S WINE DIVE®



## GOURMET PLATTERS

### Price per Platter / Serves 25

**Roasted Beet Platter** 32

Roasted beets with walnuts, bleu cheese and Texas olive oil

**Mediterranean** 32

House made hummus, kalamata olive tapenade and pita chips

**Seasonal Fruit** 38

Featuring a selection of the freshest seasonal fruits

**Vegetable Crudités** 38

Served with house made bleu cheese dressing

**Antipasto** 56

A selection of cured meats, roasted red peppers, grilled and marinated vegetables and imported olives

**Artisanal Cheese** 56

A selection of domestic and imported cheeses served with seasonal garnish and crackers

**Shrimp Cocktail** 120

Jumbo Gulf shrimp with spicy cocktail sauce and fresh lemon

**Smoked Salmon** 120

Wild caught salmon with diced tomatoes, cucumbers, red onions, capers and a dill crème fraiche



ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 8.25% STATE SALES TAX



# MAX'S WINE DIVE®



## COLD HORS D'OEUVRES

	<u>Per Dozen</u>
<b>Bruschetta</b> Crisp baguette topped with fresh tomato, basil and garlic	18
<b>Ratatouille Crostini</b> Classic ratatouille on a crostini	20
<b>Caprese Skewers</b> Baby tomatoes, fresh mozzarella and basil skewered and drizzled with a balsamic vinaigrette	24
<b>Nacho Mamma's Salmon</b> Fresh salmon, diced avocado, garlic aioli, Asian vinaigrette and wonton crisps	28
<b>Smoked Salmon Canapé</b> House Smoked Salmon, dill crème fraiche, capers and red onions on a crostini	28
<b>Shrimp Canapé</b> Poached Shrimp with horseradish crème fraiche and green onions on a water cracker	28





# MAX'S WINE DIVE®



## HOT HORS D'OEUVRES

### Per Dozen

#### **MAX's Famous Fried Chicken**

16 / 22

Drumettes or boneless drizzled with chipotle honey

#### **Deep Fried MAX & Cheese Bites**

Need we say more?

18

#### **Brie and Raspberry Compote on Brioche**

Canapés of warm triple crème brie accompanied by fresh raspberry compote

18

#### **Nacho Mamma's Oysters**

Crispy fried Gulf Coast oysters on top of fried wontons and garlic aioli, topped with house made habanero salsa and cilantro

28

#### **Certified Angus Beef Skewers**

Served with crimini mushrooms, cherry tomatoes, poblano peppers, and chimichurri sauce

32



### Per Chafing Dish / Serves 35

#### **Pan Borracho**

Torn sourdough baguette, prosciutto and fresh thyme, with gruyere, mozzarella, provolone and grana padano cheeses – all baked until bubbly and gooey!

60



# MAX'S WINE DIVE®



## DESSERT PLATTERS

### **Peanut Butter Cup Brownie**

Served warm and topped with chocolate ganache

26

### **Cranberry Bread Pudding**

Served warm and topped with caramel sauce

26

### **Sweet Potato Cheesecake**

Topped with maple caramel sauce and toasted pecans

26

### **Carrot Cake Bites**

Classic Carrot Cake done Chef Erica's way!

26

Per Dozen





# MAX'S WINE DIVE®



## BUFFET DINNER PACKAGE

### ENTREES

#### **Southern Fried Chicken**

All natural, steroid-free chicken with MAX's own jalapeno and buttermilk marinade. Deep fried, slow and low and served with chipotle honey  
\*Extra charge applies to groups over 50\*

#### **Grilled Rosemary Marinated Chicken**

All natural, steroid free chicken marinated with rosemary and olive oil grilled and served over rice with a mustard cream sauce

#### **BBQ Brisket**

Traditional Texas BBQ staple served with MAX's own BBQ sauce

#### **Shrimp and Grits**

Shrimp, apple wood smoked bacon, scallions, and parsley served in a spicy butter broth along with creamy grits

#### **MAX & Cheese (vegetarian)**

Cavatappi pasta tossed in truffle cream with fresh mozzarella, white cheddar, gruyere, and Grana Padano cheese

### SIDES

Traditional Mashed Potatoes

Mixed Green Salad with MAX's Vinaigrette

Green Bean Casserole

Collard Greens

Green Chile Sweet Corn

Roasted Seasonal Vegetables

Broccoli and Cheese Bake

**Available for 15-200 guests**

**3 entrees + 3 sides = 35 per person**

**4 entrees + 4 sides = 40 per person**