

MAX'S WINE DIVE

"Fried Chicken and Champagne?...Why the Hell Not?!"

Our comfort food classics and unique wines from around the world will make your next party or corporate event a huge hit. From our famous "MAX & Cheese" to our award-winning Kobe Beef Burger and our "Texas Haute Dog," your guests will not soon forget any event catered by MAX's Wine Dive.

MAX's Wine Dive is one of Texas's most highly acclaimed restaurant concepts and it is at your disposal for all your party planning and catering needs. Allow the team at MAX's to create the perfect event for you and/or your company. With a wide variety of options, MAX's takes all of the stress out of hosting a killer private event.

- Catered events at MAX's, at your office, or at your home
- Full-service lunches, both on and off-premise
- Happy Hour events
- Corporate meetings
- Wedding receptions and rehearsal dinners
- Full-service, multi-course wine pairing dinners

Contact our event planners today to find out how we can take your next event to the MAX-imum level.

Martha Tauke, Events Coordinator - Austin

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MAX's Wine Dive
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Austin, Texas 78701
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"One of the most talked about openings of the season..."
Wall Street Journal, 2006

"Top 10 Grilled Cheese Sandwich in the U.S"
Women's Day Magazine, 2009

"... puts similar fare at other local institutions to shame."
Austin Monthly, 2009

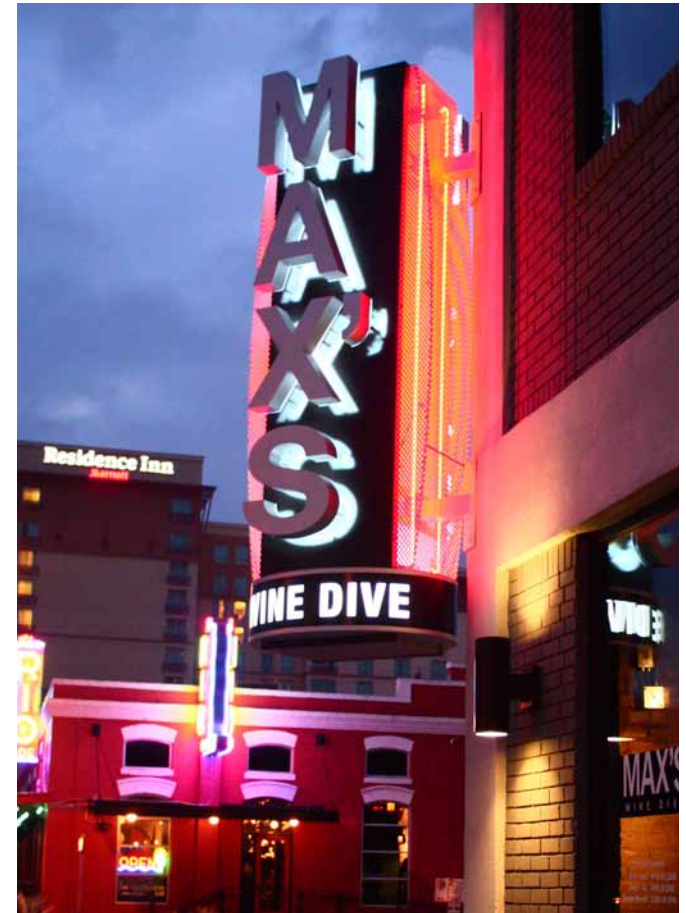
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"Top 20 hamburger in Texas"
Texas Monthly, 2009

"Hot 10 wine bars in the country..."
Bon Appetit Magazine, 2008

"The ensuing food orgy will be something you remember for the rest of your life."
Texas Monthly, 2009



CATERING & EVENTS MENU

GOURMET PLATTERS

Roasted Beet Platter

Roasted beets with walnuts, bleu cheese and Texas olive oil

Mediterranean

House made hummus, kalamata olive tapenade and pita chips

Seasonal Fruit

Featuring a selection of the freshest seasonal fruits

Vegetable Crudités

Served with house made blue cheese dressing

Antipasto

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

Artisanal Cheese

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

Shrimp Cocktail

Jumbo Gulf shrimp with spicy cocktail sauce and fresh lemon

Smoked Salmon

Wild caught salmon with diced tomato, cucumbers, red onion, capers and a dill crème fraiche

COLD HORS D'OEUVRES AND CANAPES

Bruschetta

Crisp baguette with fresh tomato, basil and garlic

Hydroponic Micro Green Salad

Tossed with lemon oil, sea salt and cracked black pepper served on tomato rounds

Caprese Skewers

Baby tomatoes, fresh mozzarella and basil skewered and drizzled with a balsamic vinaigrette

Nacho Mamma's Salmon

Fresh salmon, diced avocado, garlic aioli, Asian vinaigrette and wonton crisps

price per platter (25 servings)

32

32

38

38

56

56

120

200



price per platter (12 servings)

14

24

24

28



CATERING & EVENTS MENU

COLD HORS D'OEUVRES AND CANAPES CONTINUED

Mini Black and Bleu

Thin sliced certified Angus beef with caramelized onions, roasted garlic and bleu cheese aioli served open faced on fresh baked rolls

price per platter (12 servings)

29

HOT HORS D'OEUVRES AND CANAPES

Twice Baked Red Bliss Potatoes

Mini red potatoes filled with cheesy chive mashed potatoes

price per platter (12 servings)

14

MAX's Famous Fried Chicken

Drumettes or boneless drizzled with chipotle honey

16

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 garlic aioli and fried wontons, topped with house made habanero salsa and cilantro

28

Pulled Pork Tostadas

Pulled pork, shredded lettuce, diced tomato, habanero salsa, and house made queso fresco cheese served on tortilla chips

30

Certified Angus Beef Skewers

With crimini mushrooms, cherry tomato, poblano peppers, and chimichurri

32

Pulled Pork Dip

Max's version of the classic seven layer dip! Pulled pork, refried beans, and queso baked until bubbly and topped with shredded lettuce, diced tomatoes, habanero salsa and guacamole

40

Pan Borracho

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

60




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DESSERT PLATTERS

per platter (12 pieces)

Ancho Chile Brownie Bites

Double chocolate ganache brownie with a hint of Ancho Chile

26

Bread Pudding Bites

White chocolate homemade brioche soaked in a rich, creamy custard

26

Chef Selection

26




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BUFFET DINNER PACKAGES

Available for 15-200 guests*

2 entrees + 3 sides = 25 per person

3 entrees + 3 sides = 35 per person

4 entrees + 4 sides = 40 per person

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

Sausage and Peppers

All natural Strube Ranch sausages served with roasted garden peppers

White Spinach Lasagna (vegetarian)

Lasagna with fresh spinach and garlic layered with mozzarella, ricotta cheese and a white bechamel sauce

MAX & Cheese (vegetarian)

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

Stuffed Peppers (vegetarian)

Bell peppers stuffed with creamy vegetable risotto, baked and topped with toasted bread crumbs *Andouille sausage can be added*

**Rental fees may apply to groups larger than 100 people.*

SIDES

Traditional Mashed Potatoes

Mixed Green Salad with Max's Vinaigrette

Green Bean Casserole

Collard Greens

Green Chile Sweet Corn

Roasted Seasonal Vegetables

Jalapeno Cheese Grits

Broccoli and Cheese Bake




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CATERING & EVENTS MENU

SEATED DINNER OPTIONS

Available for 15-50 guests
3 courses = 40 per person
4 courses = 45 per person

First Course (or Courses): Select a passed hors d'oeuvre and or a plated salad
Next Course: Select one entrée from up to 4 choices
Final Course: Select two desserts to be passed or displayed

ENTREES

Shrimp and Grits

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

Wild Atlantic Salmon

Pan roasted salmon served with seasonal roasted vegetables

Flat Iron Steak

6 ounce Niman Ranch flat iron steak char grilled medium rare served with sautéed mushrooms, mashed potatoes and burgundy jus

Strube Ranch Kobe Burger

8 ounce blend of Heartbrand Texas Akaushi and Niman Ranch premium ground beef burger fully dressed with organic green leaf lettuce, tomato and red onion on artisan bun with Max's frites

The Texas "Haute" Dog

100% Angus Beef Kosher hot dog on an artisan bun served with fried onion strings and Max's frites

Max's Wrap

Grilled spinach wrap stuffed with roasted seasonal vegetables and provolone cheese served with Max's chips (vegetarian). Can be prepared vegan upon request

Fried Chicken and Champagne Chopped Salad

Iceberg lettuce with fried chicken, avocado, bleu cheese, grape tomato, apple wood smoked bacon and hardboiled egg with creamy chipotle Champagne vinaigrette

Grilled Cheese and Tomato Soup

Texas toast, gruyere, provolone and roasted red bell pepper 'pimento and cheese' served with a steaming cup of tomato soup

