

CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

Reception Style: Display Platters and Hors D'oeuvres

- Displays: priced per person, 12-person minimum

Cool Platters

Hummus \$3
house blend of garbanzo beans, olive oil, spices and herbs, served with toasted pita

Shrimp \$3
chilled, poached Gulf shrimp with spicy cocktail sauce and fresh lemon

Vegetables \$3
market display, served with house-made basil ranch

Fruit \$4
seasonal selection, served with vanilla bean yogurt

Cured Meats \$5
Chef's selection of shaved meats and seasonal accompaniments

Cheese \$5
a medley of artisanal cheeses from Antonelli's Cheese Shop with seasonal accompaniments

Bruschetta Medley \$6
served with crisp baguettes (choice of up to three)

- classic tomato
- wild mushroom
- pesto
- spinach and artichoke
- roasted peppers and arugula

Tartare goat \$8, beef \$7, tuna \$8
finely chopped with onions, chive, and sesame on a crisp

Warm Dishes

Pulled Pork Dip \$4
braised pork, refried black beans, house-made queso fresco, lettuce, tomato, salsa and guacamole

Truffled Max 'n Cheese \$7
our famous blend of cavatappi pasta tossed in truffle cream sauce with provolone, gruyere and parmigiano-reggiano

Action Stations priced per person

Price does not include Chef Attendant

Carving Station

prime rib, beef tenderloin or pork tenderloin	\$15
roasted pig	\$15
honey ham	\$10
seasonal fish	Market Price

Max 'n Cheese Station \$14
our famous blend of cavatappi pasta tossed in truffle cream sauce with provolone, gruyere and parmigiano-reggiano served to order with a choice of the following add-ins: grilled chicken, mushroom, red pepper, bacon

- add lobster \$12
- add shrimp \$7

*Many items can be modified to be gluten-friendly or vegetarian. Please speak with your Event Manager for details.
All prices are subject to 20% service charge and 8.25% applicable sales tax.



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Reception Style: Display Platters and Hors D'oeuvres

- Hors D'oeuvres: priced per piece, minimum of one dozen

Cool Bites

Caprese Skewers	\$3
baby tomatoes, fresh mozzarella with basil and aged balsamic	
Ceviche	\$4
fresh seafood ceviche, served on a crisp	
House-Smoked Salmon Mousse	\$5
served on water crackers topped with fresh dill and caviar	
Black and Bleu Bites	\$5
thinly sliced beef, caramelized onions, aioli and smoked bleu cheese, served on a sweet roll	

Sweet Endings

Brownie Bites	\$3
seasonal brownie, topped with dark chocolate ganache	
Bread Pudding Bites	\$3
seasonal bread pudding, topped with caramel	
Carrot Cake Bites	\$3
topped with vanilla bean-cream cheese icing	
Cheesecake Bites	\$4
seasonal variety	
Mini Cannoli	\$5
traditional mascarpone cream filling	

Warm Bites

Baby Red Potatoes	\$4
twice baked, stuffed with sharp cheddar, crème fraîche, bacon and chives	
Pork Tostadas	\$4
spicy braised pork, freshly fried corn tortillas, lettuce, tomato, salsa, guacamole and queso fresco	
Wine Dive Boneless Fried Chicken	\$4
jalapeño-buttermilk battered, drizzled with chipotle honey	
Nacho Mama's Oysters	\$4
fried Gulf oysters served on wonton chips with habanero salsa, cilantro and aioli	
Empanadas	\$4
stuffed with house-made chorizo, goat cheese and olives, topped with chimichurri	
Mini Bacon and Avocado Grilled Cheese	\$5
our house blended pimento cheese mix with bacon and avocado on toasted sourdough bread	
Brie and Raspberry	\$5
puff pastry, baked or fried with melted brie and raspberry-red wine compote	
Shrimp Diablo	\$5
Gulf shrimp and fresh jalapeño, wrapped with house-made bacon, drizzled with cilantro chimichurri	
Lamb Lollipops	\$6
grilled and drizzled with roasted garlic and rosemary olive oil, served with a side of cucumber herb yogurt	

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Brunch Buffet

- 2 entrees + 3 sides \$26 pp
- 3 entrees + 3 sides \$33 pp

Enhancements

Carving Stations

- prime rib, beef or pork tenderloin \$15/person
- honey ham \$10/person
- seasonal fish Market Price

Price does not include Chef Attendant

Fruit \$4
seasonal selections, served with vanilla bean yogurt

Juices \$5
apple, orange, grapefruit, cranberry

Coffee Station \$150/station

Entrées

Fried Chicken and Waffles (+\$3pp)

jalapeno-buttermilk marinated chicken, served with house-made Belgian waffles

Breakfast Tacos

build your own tacos with eggs, chorizo, queso fresco and salsa. With choice of corn or flour tortilla

SXSW

jalapeño-cheddar grits topped with spicy pulled pork, fried egg, fresh tomatoes, sweet corn, pickled jalapenos and cilantro

Migas

tortillas, onion, habanero salsa, peppers and cheese

French Toast

seasonal selection of custard-soaked brioche bread

Breakfast Hash

potatoes, eggs, bacon, cheese, onion, chives

Grilled Chicken Cobb Salad

red romaine lettuce, hard-boiled egg, bacon, grilled chicken, avocado and basil ranch dressing

Shrimp and Grits

Gulf shrimp and bacon in a rich fennel broth served atop creamy jalapeño-cheddar grits

Sides

Mixed Green Salad

with Wine Dive vinaigrette

Bacon

Sausage

Sweet Potato Hash

Home Fries

Truffled MAX 'n Cheese

Jalapeño-Cheddar Grits

Steal-Cut Oatmeal

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Seated Lunch

**pre-selections must be provided for groups over 30*

3 Courses **\$27 pp**

Soup or Salad (choose one)

Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

Tomato Bisque

with fresh basil and sherry vinegar

Entrées

Beef Meatloaf

a wine dive classic, served with mashed potatoes and green beans

Wine Dive Famous Fried Chicken

jalapeno-buttermilk battered, served with mashed potatoes and green beans

Grilled Cheese

artisan sourdough with Gruyère, provolone and roasted red bell pepper pimento cheese served with chips

Shrimp and Grits

shrimp, applewood smoked bacon, scallions, and parsley served in a spicy fennel broth along with jalapeño-cheddar grits

Sweet Endings

Brownie Bites

seasonal brownie

Bread Pudding Bites

seasonal bread pudding

Carrot Cake Bites

topped with vanilla bean-cream cheese icing

Buffet Lunch

2 Entrées + 2 Sides **\$26 pp**

2 Entrées + 2 Sides + 1 Dessert **\$28 pp**

Entrées

Beef Meatloaf

a wine dive classic!

Wine Dive Famous Fried Chicken

jalapeno-buttermilk battered, drizzled with chipotle honey
(+\$3pp for groups over 50)

Shrimp and Grits

shrimp, applewood smoked bacon, scallions, and parsley served in a spicy fennel broth along with jalapeño-cheddar grits

Grilled Rosemary Marinated Chicken

marinated with rosemary and olive oil, grilled and served over rice with a lemon burre blanc

Roasted Vegetable Pasta Salad

roasted vegetables tossed with cool noodles, tomato, mozzarella and onion

Sides

Mixed Green Salad

with MAX's Wine Dive vinaigrette

Mashed Potatoes

Roasted Seasonal Vegetables

Green Chile Sweet Corn

Collard Greens

MAX 'n Cheese

Sweet Endings

Brownie Bites

seasonal brownie

Bread Pudding Bites

seasonal bread pudding,

Carrot Cake Bites

topped with vanilla bean-cream cheese icing

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CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

Dinner Buffet

2 Entrées + 3 Sides + 1 Dessert

\$37 pp

3 Entrées + 3 Sides + 1 Dessert

\$47 pp

Price includes warm rolls with whipped butter, water and iced tea.

Enhancements

Carving Stations

- Prime Rib, Beef or Pork Tenderloin \$15/person
- Honey Ham \$10/person
- Seasonal Fish Market Price

Price does not include Chef Attendant

Coffee Station

\$150/station
includes set up, one pot regular, one pot decaf
\$50/additional pot

Entrées

Famous Southern Fried Chicken

jalapeño-buttermilk marinated chicken with chipotle honey

(+\$3pp for groups over 50)

Chicken Cacciatore

chicken braised in a rich sauce of tomato, red wine, sweet peppers and herbs

Shrimp and Grits

Gulf shrimp and bacon in a rich fennel broth served atop creamy jalapeño-cheddar grits

Braised Beef Pot Pie

with fresh vegetables, red wine gravy and crisp puff pastry

Spinach Lasagna

garlic sautéed spinach, mushrooms and caramelized onions, ricotta and fresh mozzarella layered with mornay and tomato paste

BBQ Ribs

tender pork, cooked overnight, served with house-made barbeque demi-glace

Wild Mushroom Ragu

wild mushrooms cooked slowly in a red wine and tomato sauce, tossed with whole wheat penne pasta

Sweet Endings

Brownie Bites

seasonal brownie

Bread Pudding Bites

seasonal bread pudding

Carrot Cake Bites

topped with vanilla bean-cream cheese icing

Sides

Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

Mashed Potatoes

with crème fraîche and roasted garlic

MAX 'n Cheese

cavatappi pasta tossed in truffle cream sauce with provolone, Gruyère and Parmigiano-Reggiano

Collard Greens

local greens, braised with red wine vinegar, garlic, onion, tomato and chilies

Green Chili Sweet Corn

fresh corn tossed with roasted green chilies and sweet butter

Green Bean Casserole

fresh green beans tossed with wild mushrooms and mornay, topped with crisp onions

Roasted Brussels

tossed with toasted garlic, olive oil and parsnips

Sauteed Squash

green and yellow squash with red onion and garlic

Roasted Asparagus and Wild Mushrooms

tossed with lemon zest, thyme and olive oil

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CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

Plated Style: Cru

1 Starter + 1 Entrée + 2 Sides + 1 Dessert \$45pp

Family style sides and dessert; main course plated. Price includes warm rolls and whipped butter, water and iced tea.

Enhancements

Choice of Entrée \$8 pp / Entrée

**Groups over 50 will be required to guarantee the entrée breakdown three business days prior, and will be responsible for providing guaranteed Entrée Selection.*

Coffee Station \$150/station
includes set up, one pot regular, one pot decaf
\$50/additional pot

Salads (choice of one)

Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

Sides (choice of two, served family-style)

Couscous

tossed with roasted seasonal vegetables and olive oil

Green Beans

sautéed with garlic and olive oil

Mashed Potatoes

with crème fraîche and roasted garlic

Sweet Potatoes

mashed with brown sugar and orange zest

Seasonal Vegetables

Chef's selection

Entrées

Lasagna

garlic sautéed spinach, mushrooms and caramelized onions, ricotta and fresh mozzarella layered with mornay and tomato paste

Beef

tenderloin topped with wild mushroom demi-glaze

Rosemary Grilled Chicken

with herbed lemon burre blanc sauce

Sweet Endings (choice of one)

Brownie Bites

seasonal brownie

Bread Pudding Bites

seasonal bread pudding

Carrot Cake Bites

topped with vanilla bean-cream cheese icing

Cheesecake Bites

seasonal variety

Mini Cannoli

traditional mascarpone cream filling

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CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

Plated Style: Premier Cru

1 Starter + 1 Entrée + 2 Sides + 1 Dessert **\$55pp**

Price includes warm rolls and whipped butter, water and iced tea.

Enhancements

Choice of Entrée **\$8 pp / Entrée**

**Groups over 50 will be required to guarantee the entrée breakdown three business days prior, and will be responsible for providing guaranteed Entrée Selection.*

Coffee Station \$150/station
includes set up, one pot regular, one pot decaf
\$50/additional pot

Entrées

Salmon

filet, topped with blood orange gastrique

Beef

tenderloin topped with wild mushroom demi-glaze

Roasted Game Hen

marinated in rosemary and garlic

Soup or Salad (choice of one)

Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

Tomato Bisque

with fresh basil and sherry vinegar

Seasonal Soup

Chef's selection

Sides (choice of two)

Couscous

tossed with roasted seasonal vegetables and olive oil

Green Beans

sautéed with garlic and olive oil

Mashed Potatoes

with crème fraiche and roasted garlic

Sweet Potatoes

mashed with brown sugar and orange zest

Seasonal Vegetables

Chef's selection

Asparagus

tossed with lemon zest, thyme and olive oil

Risotto

seasonal variety

Roasted Brussels

tossed with toasted garlic, olive oil and parsnips

Sweet Endings (choice of one)

Brownie Bites

seasonal brownie

Bread Pudding Bites

seasonal bread pudding

Carrot Cake Bites

topped with vanilla bean-cream cheese icing

Cheesecake Bites

seasonal variety

Mini Cannoli

traditional mascarpone cream filling

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CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

Plated Style: Grand Cru

1 Starter + 1 Entrée + 2 Sides + 1 Dessert

\$65pp

Price includes warm rolls and whipped butter, water and iced tea.

Enhancements

Choice of Entrée

\$8 pp / Entrée

For over 50 guests host will be required to guarantee the entrée breakdown three business days prior, and will be responsible for providing guaranteed Entrée Selection.

Coffee Station

\$150/station

includes set up, one pot regular, one pot decaf
\$50/additional pot

Entrées

Scallops

seasonal preparation

Filet Mignon

tenderloin topped with wild mushroom demi-glaze

Quail

roasted and topped with ginger glaze

Lamb

roasted rack with wild mushroom confit and rosemary pesto

Soup or Salad (choice of one)

Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

Tomato Bisque

with fresh basil and sherry vinegar

Seasonal Soup

Chef's selection

Oysters on the Half Shell

baked with garlic, butter, and breadcrumbs

Beef Tartare

finely chopped with onions, chive and sesame, served on a crisp

Sides (choice of two)

Fingerling Potatoes

confit in herb oil

Quinoa

herbed mixed quinoa

Couscous

tossed with roasted seasonal vegetables and olive oil

Green Beans

sautéed with garlic and olive oil

Mashed Potatoes

with crème fraîche and roasted garlic

Sweet Potatoes

mashed with brown sugar and orange zest

Seasonal Vegetables

Chef's selection

Asparagus

tossed with lemon zest, thyme and olive oil

Risotto

seasonal variety

Roasted Brussels

tossed with toasted garlic, olive oil and parsnips

Broccolini

herbed garlic oil and parmesan cheese

Sweet Endings (choice of one)

Tiramisu

rum and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream

Crème Brulee

vanilla bean custard, caramelized sugar, fresh berries

Chocolate Mousse

dark chocolate mousse with fresh berries

Carrot Cake Bites

topped with vanilla bean-cream cheese icing

Cheesecake Bites

seasonal variety

Mini Cannoli

traditional mascarpone cream filling

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