Max’s Es-Ca

On Premise Catering Menu

1559 Richmond Road
Staten Island, New York
718-980-5006
Let us plan your:
Milestone Birthday
Baby Shower
Engagement Party
Corporate Event
Wedding
Fundraiser
Social Get-Together

We offer a Private Pavillion with seating up to 250
with fully customizable Lunch & Dinner Menus
WE MAKE EVENT PLANNING EASY

WELCOME TO MAX'S ES-CA, WHERE WE PROVIDE A UNIQUE AND PERSONALIZED PRIVATE EVENT EXPERIENCE. OUR VENUE OFFERS COMFORTABLE SEATING, MODERN DECOR, AND TOP-OF-THE-LINE AUDIO/VISUAL CAPABILITIES TO GUARANTEE AN UNFORGETTABLE GATHERING. INDULGE IN DELECTABLE CUISINE THAT WILL CAPTIVATE YOUR SENSES AND LEAVE YOU FEELING LIKE ROYALTY. WHETHER YOU'RE MARKING A SPECIAL MILESTONE OR JUST WANT TO CELEBRATE LIFE, MAX'S ES-CA IS THE PERFECT LOCATION FOR YOUR NEXT EVENT.

SERVICES PROVIDED
CONSULTATION & EVENT PLANNING
WAIT STAFF
TABLES, STANDARD WHITE LINENS
BARTENDING, COCKTAILING, BUSSING & CAKE SERVICE

ADDITIONAL SERVICES AVAILABLE:
CUSTOM LINEN
CANDY / POPCORN / COTTON CANDY CART
CHAMPAGNE WALL
BACKDROPS
BALLOONS
ENTERTAINMENT
VALET PARKING
CENTERPIECES
FLOWER CART
FAVORS
SIGNAGE
Plated Menu 1
$50 Per Person

Salad Course - Select 1

HOUSE SALAD:
MIXED GREENS/ TOMATOES/ CUCUMBER/
RED ONION/ HONEY MUSTARD

TRADITIONAL CAESAR SALAD
ROMAINE/ CROUTONS/ SHAVED PARMESAN

Pasta Course - Select 1

PENNE VODKA

RIGATONI MEZZI POMODORO
PROSCUITTO/ SWEET ONIONS/ TOMATO

Entree Course - Select 3

All Entrees are served with Seasonal Sides

Chicken Selections

CORDON BLEU
HAM/ SWISS/ TARRAGON CREAM

FRANÇAISE
LEMON/CAPERS/ WHITE WINE

MARSALA
MUSHROOMS/ MARSALA SAUCE

CHICKEN CORDON BLEU
HAM/ SWISS/ TARRAGON CREAM

FLORENTINE
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

Fish Selections

SHRIMP ORAGANTA
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

SAUTÉED SHRIMP
CHORIZO/ CANNELLINI BEANS/ WHITE WINE

SHRIMP FRANÇAISE
LEMON/ WHITE WINE/ CAPERS

ATLANTIC SALMON
HONEY MUSTARD GLAZE

Meat Selections

BONELESS ITALIAN BREADED PORK CHOPS
HOT CHERRY PEPPERS/ SWEET ONIONS/ BALSAMIC

PORK SORENTINO
PROSCUITTO/ FRIED EGGPLANT/ MOZZARELLA/ BROWN SAUCE

PORK TENDERLOIN
SLICED/ MUSHROOMS/ BRANDY CREAM

FILET MIGNON (ADD $20 PER PERSON)
HERB BUTTER

NY STRIP STEAK (ADD $12 PER PERSON)
MONTREAL CRUSTED/ CHIPOTLE AIOLI

RACK OF LAMB (ADD $15 PER PERSON)
MUSTARD/ BREADCRUMBS

Vegetarian Selections

EGGPLANT ROLLATINI
MARINARA/ RICOTTA/ PARMESAN/ CAPELLINI PASTA

EGGPLANT NAPOLEON
LAYER OF BREADED EGGPLANT SLICES/ PORTOBELLO MUSHROOMS/ROASTED PEPPERS/MELTED MOZZARELLA/ BASIL OIL/ BALSAMIC GLAZE

VEGETABLE RISOTTO
MUSHROOMS/ PEAS

GRILLED VEGETABLE PLATE
GRILLED VEGETABLES/ LEMON VINAIGRETTE

ALL PACKAGES INCLUDE COFFEE, TEA, AND SODAS.
Plated Menu 2
$60 Per Person

Family Style Appetizers - Select 3

FRIED CALAMARI
BAKED CLAMS
SESAME CHICKEN SATAY

BEEF SATAY
MOZZARELLA EN CORROZA

FRESH MOZZARELLA/ TOMATOES / ROASTED PEPPERS
EGGPLANT ROLLATINI
ZUPPA DI MUSSELS RED/ WHITE/ PERNOD

ADD A SALAD COURSE FOR ADDITIONAL $5 PER PERSON

Pasta Course - Select 1

CORDON BLEU
HAM/ SWISS/ TARRAGON CREAM

FRANCESE
LEMON/CAPERS/ WHITE WINE

MARSALA
MUSHROOMS/ MARSALA SAUCE

CHICKEN CORDON BLEU
HAM/ SWISS/ TARRAGON CREAM

FLORENTINE
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

ROTELLE & SAUSAGE
SUN-DRIED TOMATO/ TOMATO CREAM

RIGATONI MEZZI POMODORO
PROSCUITTO/ SWEET ONIONS/ TOMATO

PENNE VODKA

RIGATONI
PROSCUITTO/ SHIITAKE MUSHROOM/ ARUGULA/ SMOKED
MOZZARELLA/ SWEET ONION/ GARLIC/ OLIVE OIL

PENNE VODKA PARMIGIANA
VODKA SAUCE/ MOZZARELLA

ENTREE COURSE - SELECT 4

All Entrees are served with Seasonal Sides

Chicken Selections

CORDON BLEU
HAM/ SWISS/ TARRAGON CREAM

FRANCESE
LEMON/CAPERS/ WHITE WINE

MARSALA
MUSHROOMS/ MARSALA SAUCE

CHICKEN CORDON BLEU
HAM/ SWISS/ TARRAGON CREAM

FLORENTINE
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

SHRIMP ORAGANTA
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

SAUTEED SHRIMP
CHORIZO/ CANNELLINI BEANS/ WHITE WINE

SHRIMP FRANCAISE
LEMON/ WHITE WINE/ CAPERS

ATLANTIC SALMON
HONEY MUSTARD GLAZE

MILANESE
BREADED BREAST OF CHICKEN/ MIXED GREENS/ BOCCONCINI
MOZZARELLA/ EGGPLANT/ ROASTED PEPPERS/ BALSAMIC

PARMIGIANA
MARINARA/ MOZZARELLA

VODKA PARMIGIANA
VODKA SAUCE/ MOZZARELLA

Fish Selections

SHRIMP ORAGANTA
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

SAUTEED SHRIMP
CHORIZO/ CANNELLINI BEANS/ WHITE WINE

SHRIMP FRANCAISE
LEMON/ WHITE WINE/ CAPERS

ATLANTIC SALMON
HONEY MUSTARD GLAZE

ATLANTIC SALMON
ARUGULA/ CREAMY ORZO

PAN SEARED BRONZINO (ADD $5 PER PERSON)
BLACKENED/ TEQUILA LIME SAUCE

RONZINO VEIRGE (ADD $5 PER PERSON)
TOMATO/ RED ONIONS/ GAETA OLIVES/ CAPERS/ LEMON/ OLIVE OIL

STUFFED SHRIMP (ADD $20 PER PERSON)
CRABMEAT/ RISOTTO PRIMAVERA

Meat Selections

BONELESS ITALIAN BREADED PORK CHOPS
HOT CHERRY PEPPERS/ SWEET ONIONS/ BALSAMIC

PORK SORENTINO
PROSCUITTO/ FRIED EGGPLANT/ MOZZARELLA/ BROWN SAUCE

PORK TENDERLOIN
SLICED/ MUSHROOMS/ BRANDY CREAM

FILET MIGNON (ADD $20 PER PERSON)
HERB BUTTER

NY STRIP STEAK (ADD $12 PER PERSON)
MONTREAL CRUSTED/ CHIPOTLE AIOLI

RACK OF LAMB (ADD $15 PER PERSON)
MUSTARD/ BREADCRUMBS

Vegetarian Selections

Eggplant Rollatni
Marinara/ Ricotta/ Parmesan/ Capellini Pasta

Eggplant Napoleon
Layers of Breaded Eggplant Slices /Portobello Mushrooms/Roasted Peppers/Melted Mozzarella/ Basil Oil/Balsamic Glaze

Vegetable Risotto
Mushrooms/ Peas

Grilled Vegetable Plate
Grilled Vegetables/ Lemon Vinaigrette

All Packages Include Coffee, Tea, and Sodas.
Plated Menu 3
$70 Per Person

Family Style Appetizers - Select 4
Fried Calamari
Baked Clams
Sesame Chicken Satay
Vegetable Spring Rolls
Mesclun Salad
Mixed Greens/ Candied Walnuts/ Craisins/ Goat Cheese/ Creamy Balsamic
Baby Arugula Salad
Shiitake Mushroom/ Artichoke Hearts/ Sun-Dried Tomato/ Lemon-Lime Vinaigrette
Rotelle & Sausage
Sun-Dried Tomato/ Tomato Cream
Rigatoni Mezzi Pomodoro
Prosciutto/ Sweet Onions/ Tomato
Penne Vodka

Entree Course - Select 4
Chicken Selections
French
Lemon/Capers/ White Wine
Marsala
Mushrooms/ Marsala Sauce
Chicken Cordon Bleu
Ham/ Swiss/ Tarragon Cream
Florentine
Spinach/ Mozzarella/ Lemon/ White Wine/ Capers
Sorentino
Prosciutto/ Fried Eggplant/ Mozzarella/ Brown Sauce

Shrimp Oraganta
Spinach/ Mozzarella/ Lemon/ White Wine/ Capers
Sauteed Shrimp
Chorizo/ Cannellini Beans/ White Wine
Shrimp Francaise
Lemon/ White Wine/ Capers
Atlantic Salmon
Honey Mustard Glaze

Fish Selections
Atlantic Salmon
Arugula/ Creamy Orzo
Pan Seared Bronzino (Add $5 Per Person)
Blackened/ Tequila Lime Sauce
Ronzino Verge (Add $5 Per Person)
Tomato/ Red Onions/ Gaeta Olives/ Capers/ Lemon/ Olive Oil
Stuffed Shrimp (Add $20 Per Person)
Crabmeat/ Risotto Primavera

Meat Selections
Boneless Italian Breaded Pork Chops
Hot Cherry Peppers/ Sweet Onions/ Balsamic
Pork Sorentino
Prosciutto/ Fried Eggplant/ Mozzarella/ Brown Sauce
Pork Tenderloin
Sliced/ Mushrooms/ Brandy Cream

Filet Mignon (Add $20 Per Person)
Herb Butter
Ny Strip Steak (Add $12 Per Person)
Montreal Crusted/ Chipotle Aioli
Rack of Lamb (Add $15 Per Person)
Mustard/ Breadcrumbs

Vegetarian Selections
Eggplant Rollatini
Marinara/ Ricotta/ Parmesan/ Capellini Pasta
Eggplant Napoleon
Layers of Breaded Eggplant Slices / Portobello Mushrooms/Roasted Peppers/Melted Mozzarella/ Basil Oil/Balsamic Glaze

Vegetable Risotto
Mushrooms/ Peas
Grilled Vegetable Plate
Grilled Vegetables/ Lemon Vinaigrette

Salad Course - Select 1
Traditional Caesar Salad
Romaine/ Croutons/ Shaved Parmesan
House Salad
Mixed Greens/ Cucumber/ Red Onions/ Tomato/ Honey Mustard

Pasta Course - Select 1
Orrechiette
Sausage/ Broccoli Rabe/ Sun-Dried Tomato/ Garlic/ Olive Oil
Rigatoni
Prosciutto/ Shiitake Mushroom/ Arugula/ Smoked Mozzarella/ Sweet Onion/ Garlic/ Olive Oil
Fettuccini Alfredo

All Entrees are served with Seasonal Sides

All Packages Include Coffee, Tea, and Sodas.
Our cocktail Party options are ideal for those vibrant receptions and early evening gatherings where socializing takes precedence. Select from the below options to curate your dream menu.

**Market Price Per Guest**

**Passed hors d’oeuvres**
- Chicken Satay
- Beef Skewers
- Coconut Shrimp
- Stuffed Mushrooms
- Mini Meatballs
- Mozzarella En Carroza
- Smoked Salmon Points
- Vegetable Spring Rolls
- Potato Croquettes with Ham & Mozzarella
- Beef Sliders
- Mini Pizzas
- Tuna Tartare
- Crab Cakes
- Risotto Croquette

**Stations**
- Pasta
- Meat Carving
- Antipasto
- Crostini Bar
- Tacos
- Nachos
- Fry Station
- Raw Bar
- Crepes
- Coffee Station
- Ice Cream Cart
- Candy Creations
- Max’s Desserts

**Beer / Wine / Sangria**
- Weekdays & Afternoons $25 Per Person
- Friday and Saturday Evenings & Holidays $30 Per Person

**Open Bar**
- Starting at $50 Per Person
- (Excludes Shots)

**Additions**
- Champagne Toast $3 Per Person

All packages include coffee, tea, and sodas.
BRUNCH BUFFET MENU
STARTING AT $60 PER PERSON (BASED ON 3 HOURS) ($65 BASED ON 4 HOURS)

INCLUDES MIMOSA/ PROSECCO/ SANGRIA/ COFFEE/ TEA/ SODA
DAYTIME ONLY

MENU INCLUDES
SCRAMBLED EGGS
BAGELS
CREAM CHEESE/ JELLY/ JAMS
CRISPY BACON
BREAKFAST SAUSAGE
PANCAKES
WAFFLES

EGGPLANT ROLLATINI
SMOKED SALMON PLATTER (ADDITIONAL $3 PER PERSON)
CAPERS/ RED ONION/ CREAM CHEESE

POTATOES - SELECT 1
HOMEFRIES
ROASTED POTATOES
POTATO PIE

PASTA - SELECT 1
PENNE VODKA
RIGATONI MEZZI POMODORO
ROTELLE & SAUSAGE TOMATO CREAM

RIGATONI PROSCUITTO/ SMOKED MOZZARELLA/ MUSHROOMS/ ARUGULA/ GARLIC/ OLIVE OIL

ENTREE - SELECT 2
CHICKEN FLORENTINE BREADED/ STUFFED/ SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE/ CAPERS

CHICKEN MARSALA
CHICKEN FRANCAISE LEMON/ WHITE WINE/ CAPERS

CHICKEN & WAFFLES
ATLANTIC SALMON ARUGULA/ CREAMY ORZO
ATLANTIC SALMON HONEY MUSTARD GLAZE

BONELESS ITALIAN BREADED PORK CHOPSHOT CHERRY PEPPERS/ SWEET ONIONS/ BALSAMIC
PORK TENDERLOIN SLICED/ MUSHROOMS/ BRANDY CREAM

SALAD - SELECT 1
HOUSE SALAD TOMATOES/ CUCUMBER/ RED ONION/ HONEY MUSTARD VINAIGRETTE
TRADITIONAL CAESAR
MESCLUN SALAD CANDLED WALNUTS/ CRAISINS/ GOAT CHEESE/ CREAMY BALSAMIC

ALL PACKAGES INCLUDE COFFEE, TEA, AND SODAS.
Brunch Additions

**Mimosa Bar**
Prosecco with an assortment of fresh juices
bowls of fresh fruit and sugar rim garnish
served throughout event
Market Price

**Champagne Tower**
A Bubbly and Enticing Welcome drink
for guests arrival
Starting at $10 Per Person

**Champagne Wall**
A Bubbly and Enticing Welcome drink for guests arrival. Fabulous idea for seating cards or to start the event in style
Starting at $450
We can customize a bar menu exclusively for your upcoming event. Elevate your guests' experience by featuring a Classic Cocktail Bar that highlights a choice of Martinis. Alternatively, you could consider offering ice cold beers, wine and our famous Housemade Sangria. Our highly skilled mixologists have crafted every cocktail with precision, delivering a unique and pleasurable drinking experience.

BEVERAGE PACKAGES ARE FOR PARTIES OF 40 GUESTS OR MORE

**Beer / Wine / Sangria**

*Weekdays & Afternoons $25 Per Person*
*Friday and Saturday Evenings & Holidays $30 Per Person*

**OPEN BAR**

**STARTING AT**

*$50 Per Person*

*(EXCLUDES SHOTS)*

**ADDITIONS**

*Champagne Toast $3 Per Person*

*prices may vary during holiday seasons*
**Candy Cart**
A Sweet and Stunning Display
Gorgeousely presented on a wooden cart and adorned with glass dishes, this cart is loaded with mouthwatering treats. Your guests will be on cloud nine!
starting at $400

**Flower Cart**
Looking for the perfect favor for your party? Consider the latest trend – flower bars! Your guests will love creating their own bouquets to take home. This idea is ideal for any occasion, be it a baby shower, bridal shower, or any other type of party.
starting at $15 per person

**Donut Wall**
The Sweetest Addition to Your Event
Donuts are already delicious – but have you ever seen a donut wall? The wall is covered in the savory, fried, ring-shaped confections, creating a truly unique experience.
Starting at just $7 per person

**Treat Display Wall**
A Versatile Addition to Any Celebration
Looking for a way to showcase your party favors, custom gifts, and treat bags in style? The Treat Display Wall is an excellent option to consider! It’s perfect for any occasion, be it a baby shower, wedding, or birthday party.
Starting at $300

**Backdrops**
8" x 8" Hedge Backdrop starting at $300
8" x 8" Silkflower Backdrop starting at $450
3ft x 7ft (1 pcs), 3ft x 6ft (2pcs) Trio Wall Arch starting at $300
Wood Signage starting at $20
Neon Signage starting at $30
Balloon Garland $25 per foot