



Max's Es-Ca

Catering Menu

**1559 Richmond Road
Staten Island, New York
718-980-5006**

At Max's Es-Ca, our passion for using fresh ingredients and creating unique dishes drives us. We're committed to taking care of you, so you can focus on spending quality time with your guests

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
Main Restaurant with seating up to 100
Off Premise Catering Drop Off
Off Premise Full Service with Chef Max and Staff
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

- **FRANCESE**

LEMON/CAPERS/ WHITE WINE

- **MARSALA**

MUSHROOMS/ MARSALA SAUCE

- **FLORENTINE**

SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS

- **MILANESE**

BREADED BREAST OF CHICKEN/ MIXED GREENS/ BOCCONCINI

MOZZARELLA/ EGGPLANT/ ROASTED PEPPERS/ BALSAMIC

- **PARMIGIANA**

MARINARA/ MOZZARELLA

- **VODKA PARMIGIANA**

VODKA SAUCE/ MOZZARELLA

Fish Selections

- **SHRIMP OREGENATA**

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**

- **BRONZINO VEIRGE (ADD \$5 PER PERSON)**

TOMATO/ RED ONIONS/ GAETA OLIVES/ CAPERS/ LEMON/
OLIVE OIL

- **STUFFED SHRIMP (ADD \$20 PER PERSON)**

CRAWMEAT/ RISOTTO PRIMAVERA

Meat Selections

- **BONELESS ITALIAN BREADED PORK CHOPS**

HOT CHERRY PEPPERS/ SWEET ONIONS/ BALSAMIC

- **PORK SORRENTINO**

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**

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

- **VEGETABLE RISOTTO**

MUSHROOMS/ PEAS

- **GRILLED VEGETABLE PLATTER**

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

- 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
- FETTUCCINI ALFREDO

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
- FLORENTINE
SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS
- 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 SORRENTINO
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
LAYERS OF BREADED EGGPLANT SLICES /PORTOBELLO
MUSHROOMS/ROASTED PEPPERS/MELTED
MOZZARELLA/ BASIL OIL/BALSAMIC GLAZE
- VEGETABLE RISOTTO
MUSHROOMS/ PEAS
- GRILLED VEGETABLE PLATTER
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

- BEEF SATAY
- MOZZARELLA EN CORROZZA
- COCONUT SHRIMP

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

Salad Course - Select 1

- MESCLUN SALAD
- MIXED GREENS/ CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE/ CREAMY BALSAMIC
- BABY ARUGULA SALAD
- SHITAKE MUSHROOM/ ARTICHOKE HEARTS/ SUN-DRIED TOMATO / LEMON-LIME VINAIGRETTE

- TRADITIONAL CAESAR SALAD
- ROMAINE/ CROUTONS/ SHAVED PARMESAN
- HOUSE SALAD
- MIXED GREENS/ CUCUMBER/ RED ONIONS/ TOMATO!/ HONEY MUSTARD

Pasta Course - Select 1

- ROTELLE & SAUSAGE
- SUN-DRIED TOMATO/ TOMATO CREAM
- RIGATONI MEZZI POMODORO
- PROSCUITTO/ SWEET ONIONS/ TOMATO
- PENNE VODKA

- ORRECHIETTE
- SAUSAGE/ BROCCOLI RABE / SUN-DRIED TOMATO / GARLIC/ OLIVE OIL
- TORTELLINI CARBONARA
- BACON/ PEAS/ PARMESAN CREAM

- RIGATONI
- PROSCUITTO/ SHITAKE MUSHROOM/ ARUGULA/ SMOKED MOZZARELLA/ SWEET ONION/ GARLIC/ OLIVE OIL
- FETTUCCINI ALFREDO

Entree Course - Select 4

All Entrees are served with Seasonal Sides

Chicken Selections

- FRANCESE
- LEMON/CAPERS/ WHITE WINE
- MARSALA
- MUSHROOMS/ MARSALA SAUCE
- CORDON BLEU
- HAM/ SWISS/ TARRAGON CREAM
- FLORENTINE
- SPINACH/ MOZZARELLA/LEMON/ WHITE WINE/ CAPERS
- SORENTINO
- PROSCUITTO/ FRIED EGGPLANT/ MOZZARELLA/ BROWN SAUCE

- MILANESE
- BREADED BREAST OF CHICKEN/ MIXED GREENS/ BOCCONCINI MOZZARELLA/ EGGPLANT/ ROASTED PEPPERS/ BALSAMIC
- PARMIGIANA
- MARINARA/ MOZZARELLA
- VODKA PARMIGIANA
- VODKA SAUCE/ MOZZARELLA
- ALA ES-CA
- ARTICHOKE HEARTS/ PLUM TOMATOES/ LEMON/ WHITE WINE

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
- BRONZINO 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 SORRENTINO
- 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
- 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.

DINNER BUFFET MENU

MINIMUM 40 GUESTS

RECOMMENDED MENU \$70 PER PERSON

EGGPLANT ROLLATINI

ORECCHIETTE, SAUSAGE, BROCCOLI RABE

ROTELLE CARBONARA OR PENNE VODKA

SAUSAGE & PEPPERS

NY STRIP STEAK

CHICKEN ROLLATINI

MAX'S MAMA'S POTATO PIE

GRILLED VEGETABLES

HOUSE SALAD TOMATOES/CUCUMBER/RED ONION/HONEY MUSTARD

VINAIGRETTE

CUSTOMIZED MENUS AVAILABLE - MARKET PRICE

Additions

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

CRABCAKES

RISOTTO CROQUETTE

Stations

PASTA

MEAT CARVING

ANTIPASTO

CROSTINI BAR

RAW BAR

ASIAN

TACOS

NACHOS

SALAD

FRY STATION

RAW BAR

CREPES

COFFEE STATION

ICE CREAM CART

CANDY CREATIONS

MAX'S DESSERTS

Exploring Your Bar Options

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)

Bar Tab

ADDITIONS

Champagne Toast \$3 Per Person

Additional Options

SEASONAL FRESH FRUIT

SERVED FAMILY-STYLE ON TABLE \$5 PER PERSON.

RASPBERRY-FILLED BEIGNETS \$5 PER PERSON.

COCKTAIL PARTY MENU

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. Customization available

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
CRABCAKES
RISOTTO CROQUETTE

Stations

PASTA
MEAT CARVING
ANTIPASTO
CROSTINI BAR
ASIAN
TACOS
NACHOS
SALAD
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

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. GARIC/ OLIVE OIL

ENTREE - SELECT 2

CHICKEN FLORENTINE BREADED/ STUFFED/ SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE/
CAPERS

CHICKEN MARSALA

CHICKEN FRANCAISE LEMON/ WHITE WINE/ CAPERS

ATLANTIC SALMON ARUGULA/ CREAMY ORZO

ATLANTIC SALMON HONEY MUSTARD GLAZE

BONELESS ITALIAN BREADED PORK CHOPS HOT 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

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 Sparkling and Alluring Welcome
Beverage for Your Guests
Impress your guests with a luxurious
and captivating welcome drink.
Starting \$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



DRINK & COCKTAIL MENUS

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

Full Service Additions

Candy Cart

A Sweet and Stunning Display

Gorgeously 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

LET US BRING YOUR DREAM TO LIFE

AT BLOOM & SPARKLE RENTALS, WE ARE DEDICATED TO PROVIDING YOU WITH THE PERFECT ITEMS FOR YOUR SPECIAL EVENT. OUR TEAM IS ALWAYS SEARCHING FOR THE MOST SOUGHT-AFTER AND UNIQUE PIECES TO ADD TO OUR INVENTORY. SO, IF YOU HAVE A VISION IN MIND, LET US HELP YOU TURN IT INTO A REALITY. GET IN TOUCH WITH US TODAY TO SHARE YOUR IDEAS AND LET OUR TEAM CREATE THE EVENT OF YOUR DREAMS.