

Maxwell's Plum

CATERING PACKAGES

A top-down view of a dining table set for a meal. The table is dark wood and features several white plates of food, including what appears to be a salad with shredded cheese and vegetables, and several plates of meatballs in a sauce. In the center, there is a basket of bread, some napkins, and several glasses. The text "FOOD PACKAGES" is overlaid in the center in a white, serif font. The overall lighting is dim, creating a warm and intimate atmosphere.

FOOD PACKAGES



COCKTAIL HOUR

PASSED HORS D'OEUVRE CHOICE OF 3 | \$15 PER PERSON

HOUSE FAVORITES

TOMATO BASIL ARANCINI
WILD MUSHROOM ARANCINI
CURED HAM ARANCINI
MINI VEGGIE EGG ROLLS
ROASTED EGGPLANT LETTUCE CUPS
VEGETABLE SAMOSAS
MACARONI AND CHEESE BITES
CHEFS CHOICE MINI QUICHE
BRIE AND RASPBERRY BITE
SPANAKOPITA
CHILLED GAZPACHO SHOT
WATERMELON FETA SHOT WITH LEMON
CUCUMBER YOGURT MINT SHOT
OLIVE TAPENADE ON MINI CUCUMER
MINI CHICKEN TOSTADA
SEASONAL GRILLED FRUIT AND RICOTTA
CROSTINI
BRUSCHETTA
GOATS CHEESE AND FIG JAM CROSTINI
FRANKS IN A BLANKET
WARNERS WINGS - CHOICE OF SAUCE

PREMIUM

CHOICE OF MAXWELL'S TARTAR:
SALMON, TUNA OR STEAK
ON
CUCUMBER, CROSTINI OR CHIP
BACON WRAPPED SCALLOP
CRAB STUFFED MUSHROOM
CRAB SALAD WITH TARRAGON ON CROSTINI
CREME FRAICHE WONTON WITH SAMON ROE
FRESH MELON AND PROSCIUTTO
SHRIMP COCKTAIL SHOT
CHEESEBURGER SLIDERS
CHICKEN OR BEEF SKEWERS
BACON WRAPPED FIGS



FAMILY STYLE DINNER

GROUPS OF 10+ | \$55 PER PERSON

FIRST COURSE (CHOOSE 1)

GRILLED CAESAR
WEDGE SALAD
BEET AND CITRUS SALAD

SECOND COURSE (CHOOSE 1)

WARNER'S WINGS
MARGHERITA PIZZA
SHRIMP COCKTAIL (+2)

THIRD COURSE: CHOOSE 2

ROSEMARY PAN SEARED CHICKEN
CAVATELLI PRIMAVERA
SHORT RIBS
THE PLUM BURGER
CAULIFLOWER STEAK

SIDES: CHOOSE 1

SMOKED CARROTS
CREAMED SPINACH
GARLIC ROASTED BROCCOLINI
MASHED POTATOES
SEASONAL ROASTED VEG



ADD-ONS

WELCOME STATIONS

SLIDER STATION

\$35.00 PER PERSON

- WAGYU BEEF SLIDERS
- GRILLED CHEESE SLIDERS
- FRIED CHICKEN & BISCUIT SLIDERS

HARVEST WELCOME STATION

\$55.00 PER PERSON

- CHEF'S SELECTION OF SEASONAL VEGETABLES
- HUMMUS
- WHIPPED FETA,
- CURED OLIVES & PICKLES
- CHEF'S SELECTION OF 3 CHEESES
- CHEF'S SELECTION OF 3 MEATS
- HONEYCOMB, DRIED FRUIT, NUTS
- CRACKERS & LOCAL BREADS

RAW BAR WELCOME STATION

\$60.00 PER PERSON

- OYSTER SHOOTERS
- SHRIMP COCKTAIL
- CEVICHE CUPS

DINNER ADD ONS

ALL DISHES SERVED FAMILY-STYLE

\$25 PER PERSON

- PETIT FILET
- GARLIC ROASTED SALMON
- LAMB MEATBALLS
- OYSTERS ROCKAFELLER
- FRIED CHICKEN AND WAFFLES
- LAMB CHOPS

INQUIRE FOR ADDITIONAL OPTIONS AND PRICING

- SUSHI BAR
- TACO BAR
- PRIME RIB CARVING STATION
- SEAFOOD STATION (MP)



FAMILY STYLE BRUNCH + LUNCH

GROUPS OF 12+ | \$45 PER PERSON
+\$10 INCLUDES COFFEE/TEA AND JUICE OR 1 MIMOSA

BRUNCH PARTY BUFFET

FIRST COURSE

FRESH FRUIT PLATTER
YOGURT + GRANOLA HONEY
PASTRIES

SECOND COURSE (CHOOSE 2)

PINK PANCAKES WITH SPRINKLES
HANGOVER SANDWICH
AVOCADO TOAST
SCRAMBLED EGGS
FRENCH TOAST

SIDES (CHOOSE 1)

BACON
SAUSAGE
BREAKFAST POTATOES

LUNCH

FIRST COURSE (CHOOSE 1)

GRILLED CEASAR
NY WEDGE
BEET AND CITRUS

SECOND COURSE (CHOOSE 2)

PLUM BURGER
MAXWELLS WINGS WITH SAUCES
MUSHROOM CAVATELLI

SIDES (CHOOSE 2)

FRIES
ROASTED SEASONAL VEG
SMOKED CARROTS
MASHED POTATO



DESSERTS + FUN

SERVED AS PASSED \$8
FAMILY STYLE \$12

CHOCOLATE CAKE
STRAWBERRY SHORTCAKE
RASPBERRY TARTLETS
KEY LIME BITES
BROWNIE BITES
ASSORTED COOKIES AND MILK
DONUTS
PETIT FOURS
CHOCOLATE MOUSSE
ICE CREAM SUNDAE
CRÈME BRULÉE
CHEESECAKE

INQUIRE ON PRICING FOR:

CUSTOM DONUT WALL
RAINBOW CAKES
BIRTHDAY CAKES

COFFEE AND TEA SERVICE
\$7 PER PERSON

INQUIRE ABOUT OUR BIRTHDAY
CELEBRATION PACKAGES

- CUSTOM CAKE AND DÉCOR AVAILABLE
- DJ SERVICES
- PRIVATE ROOM RENTALS
- AV SET UP

ALL OFF-SITE EVENTS SUBJECT TO RENTALS
AND STAFFING FEES

A group of people are gathered around a bar, holding various drinks. The scene is dimly lit with a blue tint. In the foreground, several hands are visible, some holding glasses. One hand on the right is wearing a large, ornate watch. Another hand on the left is wearing a pearl bracelet. The drinks include a beer, a cocktail with a slice of citrus, a martini, and a drink with a silver stirrer. The background shows a person in a black top and a person in a white top.

BAR PACKAGES



BAR

BRUNCH BAR

**\$30.00 PER PERSON
(3 HOURS)**

- MIMOSA, BELLINI, AND BLOODY MARY
- SELECTION OF HOUSE RED, WHITE, AND SPARKLING WINE
- SELECTION OF BEERS
- ADDITIONAL HOUR AT \$10.00 PER PERSON

BEER & WINE

**\$40.00 PER PERSON
(3 HOURS)**

- HOUSE SELECTION ONE WHITE, ONE RED
- ONE LOCAL AND ONE IMPORTED BEER
- ADDITIONAL HOUR AT \$10.00 PER PERSON

PLUM BAR PACKAGE

**\$50.00 PER PERSON
(3 HOURS)**

- HOUSE VODKA, GIN, TEQUILLA, WHISKEY AND RUM
- HOUSE SELECTION OF WHITE AND RED WINE
- ONE DOMESTIC AND ONE IMPORTED CRAFT BEER
- ADDITIONAL HOUR AT \$20 PER PERSON

MAXWELLS BAR PACKAGE

**\$75.00 PER PERSON
(3 HOURS)**

- TITOS. BOMBAY GIN, ESPOLON TEQUILA
- JACK DANIELS. MAKERS. BACARDI SILVER
- HOUSE SELECTION OF WHITE, RED WINE
- ONE DOMESTIC AND ONE IMPORTED CRAFT
- ADDITIONAL HOUR AT \$20.00 PER PERSON

BAR PACKAGES ADD-ONS

- CHAMPAGNE WALL \$1,500 PLUS CHOICE OF BUBBLES
- CHAMPAGNE TOAST \$18 PER PERSON
- SPARKLING TOAST \$8 PER PERSON
- SPECIALTY COCKTAIL \$200-\$350 PER HOUR
- HARD SELTZER ADDITION \$8 PER PERSON
- BOTTLED STILL & SPARKLING \$5 PER PERSON



STAFFING & FEES

STAFFING & OTHER FEES

- Gratuity 20%
- Tax 7%
- Administrative Fee 3%
- Credit Card Processing Fee 2.5%
(wire or check accepted)

OFF SITE CATERING

- Rentals for kitchen and event.
- Additional staffing fees may apply