

Signature Buffets

Pasta Buffet

Choose two pastas, served with choice of Salad and a Breadstick - \$18.00 per person

Chicken and Mushroom Penne
Cheese Filled Tortellini with Ham tossed
in a Tomato Cream Sauce
Vegetable Marinara
Fire Chicken Pasta
Mac & Cheese
Thai Chicken Pasta

Taco Bar

Chicken and beef tacos with all the fixings.
Served with Spanish rice - \$15.00

Deli Buffet

Ham, turkey, roast beef or chicken salad served on assorted breads. Served with your choice of two sides - \$14.00

Build Your Own Burger Buffet

Fresh 1/2 lb. hamburgers or grilled chicken breast served buffet style. Served with your choice of two sides - \$16.00

Sides

Potato Salad ♦ Pasta Salad ♦ Cole Slaw
House Salad ♦ Caesar Salad ♦ Kettle Chips
Steamed Vegetables ♦ Soup - add \$1.95
Fresh Fruit (seasonal) - add \$1.95

Lunch Buffet

Served from 11:00 a.m. - 2:00 p.m.

Minimum of 35 people

Served with your choice of potato, vegetable and fresh baked bread.

Chicken and Mushroom Penne
Honey Baked Ham
Roasted Turkey with Gravy
Chicken Kiev served on a bed of Wild Rice
Baked Chicken with Marsala Gravy
Sliced Roast Beef with Mushroom Gravy

Potatoes

Baby Red Potatoes
Garlic Mashed Potatoes

Vegetables

Broccoli ♦ Corn ♦ Glazed Baby Carrots
Green Beans with Almonds ♦ California Blend

One Entree - \$16.00 per person
Two Entree - \$18.00 per person

Cocktails

Liquor, beer and wine available at market price



320-523-2833

www.maxsgrillonline.com



Max's Grill Banquet Guidelines

Menu

- Final menu selection and set-up requirements must be made at least one week prior to your function.
- We require a 72 hour (3 business days) guarantee of the number of people who will be in attendance for food and beverage functions. If guarantee is not given 72 hours in advance, we will use the estimated number stated in the original contract.
- We cannot guarantee quality of food served more than 1/2 hour late.
- Minnesota State Health Regulation prohibits any food product left over be taken off the premises.
- All food and beverage must be prepared by Max's Grill and consumed on the premises with the exception of decorated cakes for special events.

Room Rental

- Room rental is based upon catering service and guest attendance.

Decorations

- All decorations need to be pre-approved, if there is excessive cleanup needed a cleanup charge may be added.

Private Space

- In order to accommodate all parties, we reserve the right to move your function to a different room if guest counts change.

Bar

- When bar service is requested, a bartender fee of \$50.00 is applied if the total bar sales do not exceed \$350.00.

Sales Tax and Gratuities

- Menu prices are subject to a 7.375% sales tax and 20% service charge.
- Wine, beer and liquor prices are subject to a 9.875% sales tax and 20% service charge.

Payment

- All events must be paid for at the conclusion of the function unless prior credit arrangements have been made. Deposits are required on all group functions at the time of booking. Deposits range from \$200.00 - \$500.00 and are non-refundable upon cancellation.

Dinner Buffet

One Entree Buffet - \$18.00
Two Entree Buffet - \$20.00
Three Entree Buffet - \$22.00
Minimum 35 people

Family Style Salad
Classic Caesar

Spinach salad with craisins, almonds,
feta cheese tossed in a raspberry vinaigrette

BLT salad with smoked bacon, diced tomatoes,
green onion and garlic croutons
tossed in ranch dressing

House salad with almonds and shredded carrots
tossed in a parmesan peppercorn dressing

Stuffed Chicken Cordon Bleu served
on a bed of Wild Rice
BBQ Ribs

Sliced Roast Beef with Mushroom Gravy
Chicken Kiev served on a bed of Wild Rice

Chicken and Mushroom Penne
Roasted Pork Loin with Melon Salsa
Roasted Chicken with Marsala Gravy

Honey Baked Ham
Roasted Turkey and Gravy

Upgrade Your Buffet

Chef Carved Prime Rib - \$7
Chef Carved Sirloin with Cabernet Sauce - \$5
Jumbo Deep Fried Shrimp - \$5
Old Fashioned Beef Pot Roast - \$5

Dinner Buffet is served with your choice of one
potato, one vegetable, salad and fresh baked bread

Potatoes

Baby Red Potatoes
Garlic Mashed Potatoes

Vegetables

Broccoli ♦ Corn ♦ Glazed Baby Carrots
California Blend ♦ Green Beans with Almonds

Breaks and Refreshments

Doughnuts and Assorted Muffins - \$3.00
Cinnamon Roll and Caramel Roll - \$4.00
Fresh Baked Cookies - \$3.00
Assorted Bars - \$3.50

Beverages

Coffee Pot/Hot Tea Pot - \$6.50
Assorted Soda - \$2.50
Bottled Water - \$2.50
Orange Juice, Apple Juice, Grapefruit Juice
\$6.50 Carafe
Raspberry Iced Tea - \$3.00 Bottle
Milk - \$6.50 Carafe

Hors D'oeuvres

Priced per 50 pieces

Chicken Wings - Pick your sauce - \$85
Meatballs
Swedish, Barbecue, or Marinara - \$80
Walleye Bites - \$105
Mini Deli Sandwiches
Ham, Turkey, Roast Beef or assorted - \$135
Mini Sliders - Choice of beef or pork - \$135

Priced per 50 people

Bruschetta
Served with toasted ciabatta - \$95
Dill Crab Dip
Served hot with toasted ciabatta - \$95
Cold Spinach Dip
Served with Hawaiian bread - \$95
Tri-colored Chips & Salsa - \$55
Cheese Display with Crackers - \$95
Fresh Fruit Display
Seasonal - \$105
Meat, Cheese & Crackers - \$135
Fresh Vegetable Display - \$105

Plated Dinners

All plated dinners served with choice of
Salad and Bread

Roast Beef with Mushroom Gravy
Served with mashed potatoes and vegetable

Chicken Kiev
Served with wild rice blend and vegetable

Old Fashioned Beef Pot Roast
We use USDA choice chuck roast and add our
very own gravy. Mixed with carrots, celery and
mushrooms. Served with garlic mashed potatoes

Chicken Marsala
A lightly breaded chicken breast topped with a
Marsala wine sauce and sauteed mushrooms.
Served with a side of linguini alfredo

Roasted Pork Loin with Melon Salsa
Served with baked potato and vegetable

Prime Rib
Slow Roasted for hours until perfectly prepared.
Served with baked potato, vegetable and
a side of au jus

Steak and Shrimp
8 oz. sirloin with deep fried shrimp served with
baked potato and vegetable

Grilled Chicken
Topped with smoked ham, provolone cheese
and a pineapple ring. Served with bow-tie pasta
and a vegetable

Honey Citrus Peppered Salmon
Two 4 oz. fillets grilled and served with garlic
mashed potatoes and fresh asparagus

All plated dinners are at current market price