



Café Maxx "Express"

Whether you're at work, on the water, or in the air, Café Maxx will come to you! We've designed **"traveler and worker friendly"** items that can be coordinated and delivered in a timely 24 hours (most cases). Create and build your personalized platters for pick-up or delivery, for any number of guests - from 2 to 1000 of your closest friends & family.

Choose as many items as you wish from our express market segment and enjoy effortless entertaining for any occasion; as always, we will custom create platters for anyone's taste.

Appropriate rental required for certain menu items.

Pick-up platters require a 50% deposit. Any additional charges will apply.

Packing, delivery & set up fee may also apply.

Gourmet Platters & Stationary "Grazing" Displays

Pricing is based upon feeding approximately 20 guest's service per stationary platter(s).

Deluxe crudités vegetable display, presenting only the freshest and most colorful of the season, with basil-hummus & blue cheese dipping sauces...\$50.00

Vegetarian grilled antipasto display – vegetables are marinated, grilled and drizzled with extra virgin olive oil. Also served with sun dried tomato & garlic vinaigrette for dipping...\$60.00

Fresh seasonal fruit and berry display, featuring only the ripest of the season...\$80.00

Whole Caviar pie; a Cafe Maxx favorite, with water crackers and lemon...\$60.00

Selection of Imported and Domestic artesian cheeses

Choose 4, 5, or 6 varieties of cheeses, are there any favorites?...\$50.00/\$60.00/\$70.00

Grilled natural chicken, glazed in Chinese BBQ with Asian vegetable slaw
udon noodles & miso vinaigrette...\$80.00

Champagne poached jumbo shrimp cocktail with traditional
horseradish sauce and lemon caper remoulade...\$3.00/shrimp



More

Yellowfin tuna sashimi with Japanese noodles, ponzu, ginger and wasabi...\$100.00

Smoked salmon wrapped asparagus with cucumbers, caper-dill & lemon dipping sauce...\$75.00

Carpaccio platters, choice of:

Beef sirloin, sushi quality tuna, rare roasted veal or smoked salmon, dressed with caper-herb confetti, aioli, virgin oil and crostini...\$70.00 to \$90.00

Sandwiches, Panini's & Wraps

All sandwiches are prepared on traditional artesian bread, wrapped in a tortilla, or grilled into a panini.

*Please note that a panini press rental is required for grilling sandwiches.

Please select from the following:

(\$100 to \$120 each)

Pernod shrimp salad with baby spinach

Prosciutto and arugula with port salute cheese

Smoked turkey and brie with cranberry

Smoked salmon and cucumber with caper-dill mayo

Roast beef; shaved thin with caramelized onions & horseradish cream

Grilled vegetable and Portobello, with sun dried tomatos & basil aioli

Turkey and jack club with thick cut bacon, ranch dressing & baby greens

Champagne poached chicken & asparagus with baby greens

Grilled Portobello, caramelized onion and smoked mozzarella

Also Available:

Try one of our specialty focaccia sandwich squares; plentiful layers of thinly sliced, carving board roasted meats with tomatoes, shaved onions, lettuce, two cheeses, salami, ham and herbed mayo...\$120 to \$160

Chicken Breast
Vegetarian

Pork Loin
Roast Beef



Salads & Sides

Perfect for Luncheons or Early Evening Dinners

Mixed baby greens with herbal vinaigrette and endives...\$60.00

Classic Caesar salad with garlic croutons and imported parmesan cheese...\$75.00

Watercress and endive salad with blue cheese raspberry vinaigrette and toasted pecans...\$85.00

Red and Yellow beefsteak tomatoes with fresh mozzarella, basil, extra virgin oil and balsamic syrup...\$85.00

Chopped Mediterranean salad with garbanzo beans, tomato, cucumber, red onion, crumbled feta, black olive and garlic vinaigrette...\$85.00

Grilled assorted vegetable platter with mozzarella, tomatoes and sun-dried tomato vinaigrette...\$85.00

Bay shrimp pasta salad with celery, red onions, sweet peas and mild herbs in a creamy, lemon mayo dressing...\$85.00

Grilled new potato salad with grainy mustard, grilled onions and cider vinegar...\$50.00

Greek style pasta salad with roasted peppers, olives, feta, tomato, basil and red wine vinaigrette...\$60.00

"Total and comprehensive services always available"



Crowd Pleasing Dessert Platters *

- Platter of assorted house made cookies...\$40.00
- Platters of assorted hand made finger desserts, chef's choice...\$60.00
- Chocolate raspberry diamonds...\$75.00
- Caramelized pecan and bourbon diamonds...\$75.00
- Cheese cake diamonds with cookie crust...\$75.00
- Almond and sun dried cherry squares...\$75.00

More Desserts for pickup

- Warm apple tart with cinnamon ice cream and caramel sauce...\$80.00
- Key lime tart with blueberry sauce and graham crust...\$100.00
- Chocolate chunk brownies with white chocolate sauce and ice cream...\$60.00
- Bread pudding, berries or seasonal fruit, served warm with ice cream...\$90.00
- Warm, tropical, seasonal fruit cobbler with cookie crumb crisp...\$90.00

Birthday cakes available

- 8 inch...\$48.00
- 12 inch...\$72.00
- half sheet cake...\$110.00

By the piece:

\$3.00 each, hand made

Fine chocolate truffles and chocolate dipped strawberries

Requiring something special? We can do that too!!
-birthday cakes to wedding cakes to individual, mouthwatering masterpieces-
Bring your special requests to Café Maxx and meet our Pastry Chef!

** Our desserts are always made fresh
and may require more than 24 hours notice, Thank you.*