

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**



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.

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

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.