

Off Premise Catering.

APPETIZERS

	HALF TRAY	FULL TRAY
NEW ZEALAND LOLLIPOP LAMB CHOPS	\$.150	\$.300
BAKED CLAMS	\$.75 (36 PCS)	\$.150 (72 PCS)
COCONUT SHRIMP	\$.100 (30 PCS)	\$.200 (60 PCS)
FRIED CALAMARI	\$.75	\$.150
BEEF SKEWERS	\$.80 (40 PCS)	\$.160 (80 PCS)
SESAME CHICKEN SATAY	\$.80 (40 PCS)	\$.160 (80 PCS)
VEGETABLE SPRING ROLLS	\$.75	\$.150
ZUPPA DI CLAMS (RED OR WHITE)	\$.100	\$.200
ZUPPA DI MUSSELS (RED OR WHITE)	\$.70	\$.140
MUSSELS PERNOD CREAM SAUCE	\$.80	\$.160
EGGPLANT ROLLATINI	\$.65	\$.130
COLD ANTIPASTA PLATTER		\$.160
SHRIMP COCKTAIL PLATTER		\$.160 (60 PCS)
TUNA TAR TARE PLATTER		\$.125
TOMATO & FRESH MOZZARELLA PLATTER		\$.135
<i>(16 inch round) roasted peppers, basil oil, balsamic glaze</i>		
MOZZARELLA CAROZZA	\$.55	\$.110
<i>lemon, white wine, caper</i>		
ASSORTED SANDWICH PLATTER (24 - 3")		\$.125

RAW BAR ITEMS ~ Priced Accordingly

OYSTERS - DAILY SELECTION • RAW CLAMS
SHRIMP COCKTAIL • CRABMEAT COCKTAIL

SALADS

	HALF TRAY	FULL TRAY
BEET & MIXED GREEN SALAD	\$.55	\$.110
<i>Mandarin Orange, fennel, ricotta salata, house made buttermilk ranch</i>		
MESCLUN SALAD	\$.55	\$.110
<i>walnuts, goat cheese, raisins, creamy balsamic</i>		
HOUSE SALAD	\$.45	\$.90
<i>Boston lettuce, radicchio, endive, tomato, cucumber, red onion, honey mustard dressing</i>		
TRADITIONAL CAESAR	\$.50	\$.100
SHRIMP & STRING BEAN SALAD	\$.75	\$.150
<i>shrimp, string beans, potatoes, red onion, champagne vinaigrette</i>		
BABY ARUGULA	\$.50	\$.100

SIDES

	HALF TRAY	FULL TRAY
GRILLED VEGETABLES	\$.60	\$.120
MASHED POTATOES	\$.60	\$.120
POTATO CROQUETTES	\$.65	\$.120
POTATO PIE	\$.70	\$.140
ROASTED POTATOES	\$.60	\$.120
SCALLOPED SWEET POTATOES	\$.60	\$.120
RICEBALLS (20)	\$.60	\$.120
SAFFRON RICE	\$.50	\$.100
SAUTEED BROCCOLI	\$.60	\$.120
STRING BEANS	\$.60	\$.120
BROCCOLI RABE	\$.65	\$.130

OTHER VEGETABLES AVAILABLE

Prices reflect a cash discount, add 3.95% if paid with a credit card

PASTAS

	HALF TRAY	FULL TRAY
PENNE VODKA	\$.65	\$.130
RIGATONI	\$.65	\$.130
<i>prosciutto, smoked mozzarella, mushrooms, arugula, garlic, olive oil</i>		
RIGATONI MEZZI POMODORO	\$.55	\$.110
<i>prosciutto, sweet onions</i>		
TORTELLINI CARBONARA	\$.70	\$.140
<i>parmesan cream</i>		
WHOLE WHEAT LINGUINI PRIMAVERA	\$.55	\$.110
<i>fresh vegetables, garlic, olive oil</i>		
ORRECHIETTE & SAUSAGE	\$.60	\$.120
<i>broccoli rabe, sun-dried tomatoes, garlic, olive oil</i>		
SPINACH FETTUCCINI	\$.70	\$.140
<i>grilled chicken, sun-dried tomatoes, asparagus, marsala cream sauce</i>		
ROTELLE & GRILLED CHICKEN	\$.60	\$.120
<i>broccoli, garlic, olive oil</i>		
ROTELLE & SAUSAGE	\$.65	\$.130
<i>sun-dried tomatoes, tomato cream sauce</i>		
BAKED ZITI	\$.70	\$.140
MEAT LASAGNA	\$.75	\$.150
MACARONI & CHEESE	\$.65	\$.130

CHICKEN

	HALF TRAY	FULL TRAY
CHICKEN FRANCAISE	\$.65	\$.130
<i>lemon, white wine, capers</i>		
CHICKEN PARMIGIANA	\$.65	\$.130
CHICKEN SORRENTINO	\$.70	\$.140
<i>breaded eggplant, mozzarella, light brown sauce</i>		
CHICKEN ROLLATINI	\$.70	\$.140
<i>broccoli rabe, mozzarella, white wine sauce</i>		
CHICKEN CORDON BLUE	\$.70	\$.140
<i>stuffed, ham, swiss, tarragon cream sauce</i>		
CHICKEN FLORENTINE ROLLATINI	\$.70	\$.140
<i>breaded, spinach, mozzarella, lemon, white wine, capers</i>		
CHICKEN MARSALA	\$.65	\$.130
<i>mushrooms, marsala</i>		
CHICKEN SCARPIELLO	\$.75	\$.150
<i>sausage, peppers, onions, garlic, red wine, balsamic</i>		
COGNAC CHICKEN - chicken breast	\$.65	\$.130
<i>mixed wild mushrooms, cognac cream, mashed potatoes</i>		

SEAFOOD

	HALF TRAY	FULL TRAY
SAUTEED SHRIMP	\$.100	\$.200
<i>chorizo, cannellini beans</i>		
SHRIMP SCAMPI, FRA DIAVOLO,		
FRANCAISE OR FRIED	\$.100 (36 PCS)	\$.200 (72 PCS)
STUFFED SHRIMP W/CRABMEAT	\$.120 (15 PCS)	\$.240 (30 PCS)
LINGUINI SEAFOOD	\$.180	\$.360
<i>shrimp, calamari, clams, mussels</i>		
ZUPPA DI CLAMS - RED OR WHITE	\$.100	\$.200
ZUPPA DI MUSSELS - RED OR WHITE	\$.75	\$.150
LOBSTER TAILS OREGANATA 7OZ.	\$.210 (6 PCS)	\$.420 (12 PCS)
SAUTEED CALAMARI - RED OR WHITE	\$.90	\$.180
SALMON	\$.100	\$.200
BRONZINO	\$.150	\$.300
PAELLA	\$.120	\$.240

BEEF / PORK / VEAL

	HALF TRAY	FULL TRAY
SAUSAGE & PEPPERS	\$.75	\$.150
SAUSAGE & BROCCOLI RABE	\$.90	\$.180
SLICED PORK TENDERLOIN	\$.100	\$.200
<i>mushrooms, brandy cream</i>		
PORK SORRENTINO	\$.100	\$.200
<i>eggplant, mozzarella, prosciutto, in a light brown sauce</i>		
BREADED BONELESS PORK CHOP	\$.100 (8 PCS)	\$.200 (16 PCS)
<i>sweet onions, cherry peppers, balsamic</i>		
SLICED NY STRIP STEAK	M/P	M/P
<i>brown sauce</i>		
STEAK PIZZAIOLA	M/P	M/P
VEAL SPEDINI	M/P	M/P
<i>spinach, mozzarella, lemon, white wine, capers</i>		
VEAL MEDALLIONS	M/P	M/P
<i>mushrooms, brown sauce</i>		
MEATBALLS	\$.80 (20)	\$.160 (40)

SAUCES (Available by the Quart)

BRANDY CREAM	\$.20	MARINARA	\$.20
PERNOD CREAM W/LEEK	\$.25	SCAMPI	\$.20
PORT WINE REDUCTION	\$.25	LEMON BUTTER HERB	\$.20
FRA DIAVOLO	\$.20	BROWN SAUCE	\$.20
VODKA	\$.20		

HOMEMADE DESSERTS

TIRAMISU	Half Tray	\$65
BLUEBERRY BREAD PUDDING	Half Tray	\$65
CHOCOLATE PEANUT BUTTER BREAD PUDDING	Half Tray	\$50
NY CHEESECAKE (10" ROUND)		\$60
WHITE CHOCOLATE CHEESECAKE (10" ROUND)		\$65
SEASONAL FRUIT PLATTER		P/A
BEIGNETS		P/A

Served with Crème Anglaise, Caramel, Chocolate Dipping Sauce

ASK US ABOUT OUR ADDITIONAL HOMEMADE DESSERTS THAT ARE AVAILABLE

DELIVERY CHARGES MAY APPLY

WAITER SERVICE AVAILABLE UPON REQUEST

DUE TO FLUCTUATING MARKET PRICES
SOME PRICES MAY BE SUBJECT TO CHANGE

PARTY ROOMS AVAILABLE FOR ANY EVENT
PHARMACEUTICAL DINNERS WITH AUDIO / VISUAL AVAILABLE
BIRTHDAYS, REHEARSAL DINNERS, COMMUNION,
GRADUATION, SHOWERS
INQUIRE WITHIN

PAVILION AVAILABLE ALL YEAR ROUND
(Max. Capacity 250 People)

MEZZANINE (Capacity 50 People)

MAIN ROOM (Capacity 90 People)

WHOLE DINING ROOM (Capacity 140 People)

FRIDAY / SATURDAYS / HOLIDAYS

MINIMUM GUARANTEES MAY APPLY

In-house catering menu available online at

www.maxsesca.com

Prestige Printing 718-837-8787 Rev. 2/26/25

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APPETIZERS

	CC	\$ DISC
CRISPY VEGETABLE SPRING ROLLS	\$18.71	\$18
Julienne Fries, Sweet Chili Sauce		
SPICY TUNA TARTARE	\$20.79	\$20
Avocado, Tomato, Red Onion, House Made Tortilla Chips		
SHRIMP & STRING BEAN SALAD	\$22.86	\$22
Potatoes, Red Onion, Tomato, Champagne Vinaigrette		
FILET MIGNON BRUSCHETTA	\$22.86	\$22
Sautéed Wild Mushrooms, Baby Arugula, Horseradish Cream		
GRILLED BABY LAMB CHOPS	\$24.95	\$24
New Zealand Lamb, Lemon Garlic Gremolata		
GRILLED OCTOPUS	\$24.95	\$24
Roasted Sliced New Potatoes, Arugula, Lemon, Olive Oil		
SAUTÉED SHRIMP	\$22.86	\$22
Chorizo, Cannelloni Beans, White Wine		
MUSSELS	\$24.95	\$24
Pernod Cream Sauce, Crispy Leeks		
BURRATA MOZZARELLA	\$22.86	\$22
Prosciutto, Heirloom Tomatoes, Basil Oil, Balsamic Glaze		
FRIED CALAMARI	\$24.95	\$24
Spicy Marinara		
MOZZARELLA EN CAROZZA	\$16.63	\$16
Lemon, White Wine, Capers		
EGGPLANT ROLLATINI	\$17.63	\$17
Mozzarella, Ricotta, Marinara		
BAKED CLAMS OREGANATA (8)	\$18.71	\$18

SALAD

BEET & MIXED FIELD GREENS	\$15.59	\$15
Mandarin Oranges, Shaved Fennel, Ricotta Salata, House Made Buttermilk Ranch		
MESCLUN SALAD	\$16.64	\$16
Candied Walnuts, Craisins, Goat Cheese, Tomatoes, Creamy Balsamic Vinaigrette		
TRADITIONAL CAESAR SALAD	\$15.59	\$15
Romaine, Croutons, Shaved Parmesan		
HOUSE SALAD	\$14.55	\$14
Mixed Greens, Tomato, Red Onion, Cucumber, Honey Mustard Vinaigrette		
BABY ARUGULA	\$15.59	\$15
Shitake Mushrooms, Artichoke Hearts, Sun-Dried Tomatoes, Lemon-Lime Vinaigrette		
CHOPPED ICEBERG	\$16.63	\$16
Applewood Smoked Bacon, Crispy Shallots, Cherry Tomatoes, Blue Cheese Crumble Vinaigrette		
GRILLED CHICKEN PAILLARD	\$27.03	\$26
Mixed Greens, Avocado, Tomato, Red Onion, Honey Mustard Vinaigrette		
BLACKENED SALMON	\$29.11	\$28
Mixed Greens, Avocado, Tomato, Red Onion, Honey Mustard Vinaigrette		
SHRIMP & STRING BEAN SALAD	\$22.86	\$22
Potatoes, Red Onion, Tomato, Champagne Vinaigrette		

ADDITIONS - Chicken: Grilled, Blackened or Breaded - \$12
 Shrimp: Grilled, Blackened or Fried \$14 • Salmon: Grilled or Blackened \$14
 Tuna: Seared or Blackened \$16 • Sliced Steak \$14 • Avocado \$5

RAW BAR

	CC	\$ DISC
JUMBO SHRIMP COCKTAIL (U6)	\$8.32	\$8 EA
OYSTERS OF THE DAY	\$3.12	\$3 EA
JUMBO LUMP CRABMEAT COCKTAIL	\$27.03	\$26
LITTLE NECK CLAMS	\$1.82	\$1.75 EA

SOUP

SOUP OF THE DAY	P/A
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SANDWICHES & BURGERS

All Sandwiches & Burgers Served with Fries, Onion Rings or House Salad

	CC	\$ DISC
THE "GABRIELLA"	\$24.95	\$24
Breaded Chicken, Mozzarella, Broccoli Rabe, Hot Cherry Pepper Balsamic Reduction, Toasted Garlic Bread		
"THE MAXIMILLIAN"	\$27.03	\$26
NYC WINE & FOOD FESTIVAL AWARD WINNER Sliced Filet Mignon, Smoked Gouda, A1 Onion Jam, Pressed Ciabatta		
ES-CA BURGER	\$20.79	\$20
Your Choice: American, Cheddar or Mozzarella, Lettuce, Tomato, Raw Onion		
MARINA BURGER	\$22.87	\$22
Montreal Crusted Sirloin Burger, Cheddar, Bacon, Onion Rings, Chipotle Mayo		
GRILLED CHICKEN FOCACCIA	\$22.87	\$22
Fresh Mozzarella, Tomato, Onion, Lemon Pesto Mayo		
PROSCIUTTO, GOAT CHEESE, ARUGULA	\$20.79	\$20
Fig Balsamic Glaze, Toasted Italian Bread		
TRUFFLE CHICKEN FOCACCIA	\$22.87	\$22
Apples, Craisins, Red Onion, Avocado, Mayo, Truffle Oil		
VEAL CUTLET SANDWICH	\$27.03	\$26
Broccoli Rabe, Mozzarella, Roasted Peppers, Garlic Panini		
CAJUN CHICKEN SANDWICH	\$22.87	\$22
Fried Onions, Cheddar Cheese, Bacon, Tomato, Chipotle Mayo		
GRILLED STEAK FACACCIA	\$24.95	\$24
Cheddar, Onions, Roasted Garlic Mayo		
VODKA CHICKEN PARMIGIANA HERO	\$22.87	\$22
CHICKEN CUTLET SANDWICH	\$22.87	\$22
Breaded, Roasted Peppers, Mozzarella, Balsamic Glaze		
ITALIAN TUNA SANDWICH	\$16.63	\$16
Cherry Tomatoes, Gaeta Olives, Red Onions, Capers		
SWEET SAUSAGE	\$20.79	\$20
Broccoli Rabe, Hot Cherry Peppers, Fresh Mozzarella, Toasted Garlic Bread		
CHICKEN CAESAR WRAP	\$18.71	\$18
AVOCADO CHICKEN WRAP	\$18.71	\$18
Bacon, Lettuce, Tomato		

Please discuss any food allergies or dietary restrictions with your server. We will do our best to accommodate your special request.

ENTRÉES

	CC	\$ DISC
PAN ROASTED PRIME TOMAHAWK RIBEYE FOR TWO	M/P	M/P
21 Day Dry Aged, 44 oz., Presented Sliced, Fresh Herb Butter, Mashed Potatoes, Sautéed Onions, Mushrooms, Creamed Spinach		
PHIL'S BEEF WELLINGTON	M/P	M/P
Puff Pastry Wrapped Filet Mignon, Mushroom Duxelle, Sautéed Spinach, Mashed Potatoes, Brandy Cream		
FILET MIGNON	M/P	M/P
Fresh Herb Butter, Mashed Potatoes, Sautéed Spinach		
NY STRIP STEAK	M/P	M/P
Montreal Crusted, Mashed Potatoes, Sautéed String Beans, Chipotle Aioli		
BRAISED BONELESS SHORT RIBS	\$39.50	\$38
Infused with Basil, Lime, Risotto Primavera		
SEAFOOD LINGUINI	\$58.22	\$56
Shrimp, Calamari, Clams, Mussels, Lightly Spiced Tomato Sauce		
RACK OF LAMB	\$62.37	\$60
Mustard Breadcrumbs, Mashed Potatoes, Sautéed String Beans		
PAN ROASTED SALMON	\$37.42	\$36
Shrimp, Arugula, Creamy Orzo		
STUFFED JUMBO SHRIMP	\$41.58	\$40
Crabmeat, Risotto Primavera		
PAN ROASTED BRONZINO	\$39.50	\$38
Tomatoes, Red Onions, Gaeta Olives, Capers, Lemon, Olive Oil, Risotto, Sautéed Spinach		
BLACKENED TUNA	\$41.58	\$40
Broccoli Rabe, Saffron Rice, Soy Ginger		
COGNAC CHICKEN	\$31.19	\$30
Chicken Breast, Mixed Wild Mushrooms, Cognac Cream, Mashed Potatoes		
CHICKEN ROLLATINI	\$33.27	\$32
Breaded Stuffed Chicken Breast, Spinach, Mozzarella, Lemon, White Wine, Capers, Mashed Potatoes		
BREADED BONELESS PORK CHOPS	\$31.19	\$30
Italian Breadcrumbs, Hot Cherry Peppers, Sweet Onions, Balsamic, Mashed Potatoes, Sautéed Spinach		

Kids Menu Options Available

PASTA

	CC	\$ DISC
RIGATONI	\$29.11	\$28
Prosciutto, Arugula, Mushrooms, Smoked Mozzarella, Sweet Onions, Garlic, Olive Oil		
CACIO E PEPE	\$29.11	\$28
Bucatini, Parmigiano Reggiano, Cracked Pepper		
SPINACH FETTUCCINI	\$31.19	\$30
Grilled Chicken, Asparagus, Roasted Peppers, Marsala Cream		
BAKED SPAGHETTI IN FOIL	\$37.42	\$36
Shrimp, Radicchio, Pancetta, Tomato Cream		
FEDELINI BOLOGNESE	\$35.34	\$34
Topped with Burrata		
CAVATELLI	\$37.43	\$36
Crispy Prosciutto, Shrimp, Truffle Cream		
MAX'S HAND ROLLED GNOCCHI	\$29.11	\$28
Fresh Plum Tomatoes, Fresh Basil, Shaved Pecorino Romano		
TORTELLINI ALFREDO	\$29.11	\$28
Parmesan Cream		
ORRECHIETTE	\$29.11	\$28
Sausage, Broccoli Rabe, Garlic, Olive Oil		
PENNE VODKA	\$27.03	\$26
Tomato, Vodka, Splash of Cream		

HOMEMADE DESSERTS

BEIGNETS - French Style Donuts Filled with Raspberry Jam	\$13.51	\$13
Served with Crème Anglaise, Caramel, Chocolate Dipping Sauces		
BANANA CREAM PIE	\$13.51	\$13
Banana Custard Graham Cracker Crust		
CHOCOLATE DREAM	\$13.51	\$13
Warm Flourless Chocolate Cake, Vanilla Ice Cream		
BLUEBERRY BREAD PUDDING - Warm with Crème Anglaise	\$13.51	\$13
WARM COOKIE SKILLET	\$14.55	\$14
Homemade Chocolate Chip Cookie, Vanilla Ice Cream		
NY STYLE CHEESECAKE	\$13.51	\$13
Graham Cracker Crust, Fresh Strawberry Drizzle		
ITALIAN CHEESECAKE	\$13.51	\$13
A Blend of Ricotta and Mascarpone, Vanilla Bean and a Hint of Citrus		
DEEP DISH OF THE DAY	\$14.55	\$14
Seasonal Fruit Selection Served Warm, Streusel Topping, Vanilla Ice Cream		
CARROT CAKE - Layered, Spiced, Cream Cheese Icing	\$13.51	\$13
CRÈME BRÛLÉE - Vanilla Custard, Caramelized Sugar	\$13.51	\$13
FRIED ICE CREAM	\$14.55	\$14
Vanilla Ice Cream Wrapped in Banana Cake, Battered and Deep Fried, Chocolate and Caramel Sauce		
PECAN PIE - Served Warm, Salted Caramel Gelato	\$14.55	\$14
TIRAMISU	\$14.55	\$14
Espresso Soaked Ladyfingers, Kahlua, Crème De Cacao, Mascarpone		
TARTUFO - Vanilla and Chocolate Ice Cream,	\$11.43	\$11
Enrobed in a Dark Chocolate Shell with a Cherry Nut Center		
SPUMONI TARTUFO - Pistachio, Chocolate,	\$11.43	\$11
Strawberry Ice Cream in a Dark Chocolate Shell		
SORBET - Served in Natural Fruit Shell	\$11.43	\$11
Choice of: Peach, Orange, Lemon, Coconut		
ICE CREAM - Vanilla, Chocolate	\$8.31	\$8
GELATO - Pistachio, Hazelnut, Salted Caramel	\$11.43	\$11
AFOGATO - Vanilla Ice Cream	\$11.43	\$11
Topped with Espresso and Chocolate Shavings		

