

Appetizers

Spinach Dip Tartlets	house-made spinach dip baked in a pastry shell	50 per order	70
Bruschetta	fresh tomato, basil, garlic, onion, olive oil on crostini	50 per order	70
Mini Quesadilla	blackened chicken, cheddar and black bean salsa	50 per order	50
Stuffed Mushrooms	with spinach and artichoke dip	50 per order	65
	with italian sausage and cheese	50 per order	80
Cocktail Meatballs	in sour cream gravy, BBQ or marinara sauce	50 per order	60
Mini Empanadas	seasoned chicken in pastry crust	50 per order	75
	seasoned ground beef in pastry crust	50 per order	110
Sliders	cheeseburger and onion	50 per order	110
	shredded pork in tangy BBQ sauce	50 per order	110
Chicken Wings	buffalo sauce or teriyaki glazed	50 per order	100
Franks in a Blanket	cocktail franks wrapped in flaky pastry	50 per order	80
Chicken Skewers	thai peanut, sweet & sour, or Asian sesame sauce	50 per order	100
Coconut Shrimp	hand breaded and deep fried	50 per order	80
Bacon-Wrapped Scallops	applewood bacon-wrapped diver scallops	50 per order	130
Mini Crab Cakes	grilled, with cajun remoulade drizzle	50 per order	140
Tuna Wontons	sushi grade tuna on seaweed salad, cusabi drizzle	50 per order	140

Appetizers Platters

Crudite and Cheese Display	Fresh vegetables and assorted cheeses	2 trays	120
Fresh Fruit and Cheese Display	Fresh fruit and assorted cheeses	2 trays	120

Appetizers Buffet / Stations

Baked Ziti	(serves 50 appetizer portions)	85
Chicken Alfredo	(serves 50 appetizer portions)	100
Caesar Salad	(serves 25 appetizer portions)	45
House Salad	(serves 25 appetizer portions)	45
Caprese Salad	(serves 25 appetizer portions)	50
Spinach and Artichoke Dip	(serves 50 appetizer portions)	85
Prime Rib Carving Station		15 per person
Roasted Turkey Stations		12 per person
Honey Baked Ham Station		13 per person
Mash Potatoe Bar		4 per person

Dinner Entrées

Two entrée choices	35 per person
Three entrée choices	45 per person

All dinner entrées served with side house salad or side caesar salad and dinner rolls.

Slow Roasted Prime Rib of Beef	served with garlic mashed and fresh vegetable
Thai-Marinated Skirt Steak	marinated in sweet chili and teriyaki sauce, served with rice and fresh vegetable
Twin Crab Cakes	grilled and topped with Cajun remoulade sauce served with rice and fresh vegetable
Salmon Rockefeller	baked and topped with spinach cream sauce served with rice and fresh vegetable
Chicken Picatta	garlic, white wine and lemon caper sauce served with rice and fresh vegetable
Chicken Marsala	marsala wine, veal stock sauce, mushrooms served with rice and fresh vegetable
Shrimp Scampi	white wine, garlic and butter sauce served over linguini
Shrimp Caribbean	jerk dusted with spiced rum, mango and jalapeño salsa, served over rice
Blackened Chicken Alfredo	blackened chicken breast, Alfredo sauce served over penne pasta
Ravioli Calabrese	three-cheese ravioli, mushrooms, marinara and basil sauce, topped with parmesan

Duets

Two entrees paired together, served with garlic mashed or rice, fresh vegetable

Prime Rib & Crab Cake	40 per person
Prime Rib & Chicken Picatta or Marsala	38 per person
Prime Rib & Salmon Florentine	38 per person

*All entree counts must be confirmed three days prior & indicated on place cards



Desserts *~*

Mini cookie or brownie bites platter	6 per person
Mini pastries assortment or petit fours assortment	6 per person
Chocolate, carrot or cheesecake, Key lime pie	7 per person

Bar Packages *~*

Call Brands

Absolut Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch,
Jack Daniels Whiskey, Canadian Club Whiskey,
Jim Beam Bourbon, José Cuervo Tequila
House Wines, Bottled Domestic and Import Beers

22 per person 2 hours	28 per person 3 hours	34 per person 4 hours
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Premium Brands

Grey Goose or Stol Vodka, Bombay Sapphire Gin, Myers Rum,
Chivas Scotch, Makers Mark Bourbon, Crown Royal, José Cuervo 1800
Upgraded Wines, Bottled Domestic and Import Beer

25 per person 2 hours	31 per person 3 hours	37 per person 4 hours
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Beer and Wine only

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon
Bud, Bud Light, Miller Lite, Coors Light, Mich Ultra, Heineken, Corona

16 per person 2 hours	20 per person 3 hours	23 per person 4 hours
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Soda and coffee service only	4 per person
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\$300 Room Fee

**20% service charge and 6% sales tax applied to all charges
all payments to be made by cash or check**



Available for all Occasions

*Wedding Receptions
Rehearsal Dinners
Bridal Showers
Birthdays, Baby Showers
Retirement Parties
Corporate Events*

10 S. New River Drive East
Fort Lauderdale, Florida 33301
office: 954-463-6630 cell: 954-881-1539
maxwellroom.com
facebook.com/maxwell.room

Wedding Packages

Silver 80 per person

Four Hour Call Brand bar

One Hour of Passed Appetizers

select four: spinach dip tartlets, bruschetta, stuffed mushrooms,
mini quesadillas, cocktail meatballs, chicken skewers,
chicken or beef empanadas, franks in a blanket

Choice of two Entree's or one Duet

Champagne Toast

Gold 95 per person

Four Hour Call Brand bar

One Hour of Passed Appetizers

select four: spinach dip tartlets, bruschetta, stuffed mushrooms,
mini quesadillas, cocktail meatballs, chicken skewers,
chicken wings, chicken or beef empanadas, franks in a
blanket, BBQ pork or cheeseburger sliders, coconut shrimp
mini crab cakes, bacon-wrapped scallops

Veggie & Cheese Display or Fruit & Cheese Display

Choice of two Entree's or one Duet

Champagne Toast