

# CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

## Reception Style: Display Platters and Hors D'oeuvres

- Displays: priced per person, 12-person minimum

### Cool Platters

**Hummus** \$3  
house blend of garbanzo beans, olive oil, spices and herbs, served with toasted pita

**Shrimp Cocktail** \$3  
chilled, poached Gulf shrimp with spicy cocktail sauce and fresh lemon

**Vegetables** \$3  
market display, served with house-made basil ranch

**Fruit** \$4  
seasonal selection, served with vanilla bean yogurt

**Cured Meats** \$6  
Chef's selection of shaved meats and seasonal accompaniments

**Cheese** \$6  
a medley of artisanal cheeses from Antonelli's Cheese Shop with seasonal accompaniments

**Bruschetta Medley** \$7  
served with crisp baguettes (choice of up to three)

- classic tomato
- wild mushroom
- pesto
- spinach and artichoke
- roasted peppers and arugula

**Tartare** goat \$8, beef \$7, tuna \$8  
finely chopped with onions, chive, and sesame on a crisp

### Warm Dishes

**Pulled Pork Dip** \$5  
braised pork, refried black beans, house-made queso fresco, lettuce, tomato, salsa and guacamole

**Truffled Max 'n Cheese** \$8  
our famous blend of cavatappi pasta tossed in truffle cream sauce with provolone, gruyere and parmigiano-reggiano

### Action Stations priced per person *\*Price does not include Chef Attendant*

**Carving Station**

prime rib, beef tenderloin or pork tenderloin	\$17
roasted pig	\$16
honey ham	\$12
seasonal fish	Market Price

**Max 'n Cheese Station** \$15  
our famous blend of cavatappi pasta tossed in truffle cream sauce with provolone, gruyere and parmigiano-reggiano served to order with a choice of the following add-ins: grilled chicken, mushroom, red pepper, bacon

- add lobster \$12
- add shrimp \$7

\*Many items can be modified to be gluten-friendly or vegetarian. Please speak with your Event Manager for details.  
All prices are subject to 20% service charge and 8.25% applicable sales tax.



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- *Hors D'oeuvres: priced per piece, minimum of one dozen*

### Cool Bites

<b>Caprese Skewers</b>	\$4
baby tomatoes, fresh mozzarella with basil and aged balsamic	
<b>Ceviche</b>	\$5
fresh seafood ceviche, served on a crisp	
<b>House-Smoked Salmon Mousse</b>	\$5
served on cucumber topped with fresh dill and caviar	
<b>Black and Bleu Bites</b>	\$5
thinly sliced beef, caramelized onions, aioli and smoked bleu cheese, served on a sweet roll	

### Sweet Endings

<b>Brownie Bites</b>	\$3
seasonal brownie, topped with dark chocolate ganache	
<b>Bread Pudding Bites</b>	\$3
seasonal bread pudding, topped with caramel	
<b>Carrot Cake Bites</b>	\$3
topped with vanilla bean-cream cheese icing	
<b>Cheesecake Bites</b>	\$4
seasonal variety	
<b>Mini Cannoli</b>	\$4
traditional mascarpone cream filling	

### Warm Bites

<b>Baby Red Potatoes</b>	\$4
twice baked, stuffed with sharp cheddar, crème fraîche, bacon and chives	
<b>Pork Tostadas</b>	\$5
spicy braised pork, freshly fried corn tortillas, lettuce, tomato, salsa, guacamole and queso fresco	
<b>Wine Dive Boneless Fried Chicken</b>	\$5
jalapeño-butter-milk battered, drizzled with chipotle honey	
<b>Nacho Mama's Oysters</b> <i>100 count minimum</i>	\$5
fried Gulf oysters served on wonton chips with habanero salsa, cilantro and aioli	
<b>Empanadas</b>	\$5
stuffed with house-made chorizo, goat cheese and olives, topped with chimichurri	
<b>Mini Bacon and Avocado Grilled Cheese</b>	\$5
our house blended pimento cheese mix with bacon and avocado on toasted sourdough bread	
<b>Brie and Raspberry</b>	\$5
puff pastry, baked or fried with melted brie and raspberry-red wine compote	
<b>Shrimp Diablo</b>	\$6
Gulf shrimp and fresh jalapeño, wrapped with house-made bacon, drizzled with cilantro chimichurri	
<b>Lamb Lollipops</b>	\$7
grilled and drizzled with roasted garlic and rosemary olive oil, served with a side of cucumber herb yogurt	

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## Brunch Buffet

- 2 entrees + 3 sides \$26 pp
- 3 entrees + 3 sides \$33 pp

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## Enhancements

### Carving Stations

- prime rib, beef or pork tenderloin \$15/person
- honey ham \$10/person
- seasonal fish Market Price

*\*Price does not include Chef Attendant*

### Fruit

seasonal selections, served with vanilla bean yogurt \$4

### Juices

apple, orange, grapefruit, cranberry \$5

### Coffee Station

\$150/station

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## Entrées

### Fried Chicken and Waffles (+\$3pp)

jalapeno-buttermilk marinated chicken, served with house-made Belgian waffles

### Breakfast Tacos

build your own tacos with eggs, chorizo, queso fresco and salsa. With choice of corn or flour tortilla

### SXSW

jalapeño-cheddar grits topped with spicy pulled pork, fried egg, fresh tomatoes, sweet corn, pickled jalapenos and cilantro

### Migas

tortillas, onion, habanero salsa, peppers, and cheese

### French Toast

seasonal selection of custard-soaked brioche bread

### Breakfast Hash

potatoes, eggs, bacon, cheese, onion, chives

### Grilled Chicken Cobb Salad

red romaine lettuce, hard-boiled egg, bacon, grilled chicken, avocado and basil ranch dressing

### Shrimp and Grits

Gulf shrimp and bacon in a rich fennel broth served atop creamy jalapeño-cheddar grits

## Sides

### Mixed Green Salad

with Wine Dive vinaigrette

### Bacon

### Sausage

### Sweet Potato Hash

### Home Fries

### Truffled MAX 'n Cheese

### Jalapeño-Cheddar Grits

### Steal-Cut Oatmeal

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# CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

## Seated Lunch

*\*pre-selections must be provided for groups over 30*

**3 Courses** **\$28 pp**

**Choice of Entrée \$8 pp / Entrée**

*\*Groups over 50 will be required to guarantee the entrée breakdown three business days prior, and will be responsible for providing guaranteed Entrée Selection.*

### Soup or Salad (choose one)

#### Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

#### Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

#### Tomato Bisque

with fresh basil and sherry vinegar

### Entrées (choose one)

#### Beef Meatloaf

a wine dive classic, served with mashed potatoes and green beans

#### Wine Dive Famous Fried Chicken

jalapeno-buttermilk battered, served with mashed potatoes and green beans

#### Grilled Cheese

artisan sourdough with Gruyère, provolone and roasted red bell pepper pimento cheese served with chips

#### Shrimp and Grits

shrimp, applewood smoked bacon, scallions, and parsley served in a spicy fennel broth along with jalapeño-cheddar grits

### Sweet Endings

#### Brownie Bites

seasonal brownie

#### Bread Pudding Bites

seasonal bread pudding

#### Carrot Cake Bites

topped with vanilla bean-cream cheese icing

## Buffet Lunch

**2 Entrées + 2 Sides** **\$27 pp**

**2 Entrées + 2 Sides + 1 Dessert** **\$29 pp**

### Entrées

#### Beef Meatloaf

a wine dive classic!

#### Wine Dive Famous Fried Chicken

jalapeno-buttermilk battered, drizzled with chipotle honey  
(+\$3pp for groups over 25)

#### Shrimp and Grits

shrimp, applewood smoked bacon, scallions, and parsley served in a spicy fennel broth along with jalapeño-cheddar grits

#### Grilled Rosemary Marinated Chicken

marinated with rosemary and olive oil, grilled and served with a lemon burre blanc

#### Roasted Vegetable Pasta Salad

roasted vegetables tossed with cool noodles, tomato, mozzarella and onion

### Sides

#### Mixed Green Salad

with MAX's Wine Dive vinaigrette

#### Mashed Potatoes

#### Roasted Seasonal Vegetables

#### Green Chile Sweet Corn

#### Collard Greens

#### MAX 'n Cheese

### Sweet Endings

#### Brownie Bites

seasonal brownie

#### Bread Pudding Bites

seasonal bread pudding,

#### Carrot Cake Bites

topped with vanilla bean-cream cheese icing

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# CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

## Dinner Buffet

2 Entrées + 3 Sides + 1 Dessert

\$39 pp

3 Entrées + 3 Sides + 1 Dessert

\$49 pp

Price includes warm rolls with whipped butter, water and iced tea.

## Enhancements

### Carving Stations

- Prime Rib, Beef or Pork Tenderloin \$17/person
- Honey Ham \$12/person
- Seasonal Fish Market Price

Price does not include Chef Attendant

### Coffee Station

\$150/station

includes set up, one pot regular, one pot decaf  
\$50/additional pot

## Entrées

### Famous Southern Fried Chicken

jalapeño-buttermilk marinated chicken with chipotle honey (+\$3pp for groups over 25)

### Chicken Cacciatore

chicken braised in a rich sauce of tomato, red wine, sweet peppers and herbs

### Shrimp and Grits

Gulf shrimp and bacon in a rich fennel broth served atop creamy jalapeño-cheddar grits

### Beef Short Ribs (+\$3)

6-hour braised beef short rib with bordelaise

### Spinach Lasagna

garlic sautéed spinach, ricotta and fresh mozzarella layered with mornay

### BBQ Ribs

tender pork, cooked overnight, served with house-made barbeque demi-glace

### Wild Mushroom Ragu

wild mushrooms cooked slowly in a red wine and tomato sauce, tossed with whole wheat penne pasta

## Sweet Endings

### Brownie Bites

seasonal brownie

### Bread Pudding Bites

seasonal bread pudding

### Carrot Cake Bites

topped with vanilla bean-cream cheese icing

## Sides

### Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

### Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

### Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

### Mashed Potatoes

with crème fraîche and roasted garlic

### MAX 'n Cheese

cavatappi pasta tossed in truffle cream sauce with provolone, Gruyère and Parmigiano-Reggiano

### Collard Greens

local greens, braised with red wine vinegar, garlic, onion, tomato and chilies

### Green Chili Sweet Corn

fresh corn tossed with roasted green chilies and sweet butter

### Green Bean Casserole

fresh green beans tossed with wild mushrooms and mornay, topped with crisp onions

### Roasted Brussels

tossed with toasted garlic, olive oil and parsnips

### Sautéed Squash

green and yellow squash with red onion and garlic

### Roasted Asparagus and Wild Mushrooms

tossed with lemon zest, thyme and olive oil

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# CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

## *Plated Style: Cru*

**1 Starter + 1 Entrée + 2 Sides + 1 Dessert \$48pp**

*Family style sides and dessert; main course plated. Price includes warm rolls and whipped butter, water and iced tea.*

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## Enhancements

### Choice of Entrée

**\$8pp / Entrée**

*\*Groups over 50 will be required to guarantee the entrée breakdown three business days prior and will be responsible for providing guaranteed entrée selections.*

### Coffee Station

**\$150/station**

includes set up, one pot regular, one pot decaf  
**\$50/additional pot**

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## Salads (choice of one)

### Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

### Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

### Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

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## Sides (choice of two, served family-style)

### Couscous

tossed with roasted seasonal vegetables and olive oil

### Green Beans

sautéed with garlic and olive oil

### Mashed Potatoes

with crème fraîche and roasted garlic

### Sweet Potatoes

mashed with brown sugar and orange zest

### Seasonal Vegetables

Chef's selection

## Entrées (choice of one)

### Spinach Lasagna

spinach, mushrooms, onions, ricotta cheese blend, garlic, truffle béchamel sauce

### Beef Short Rib

6-hour braised beef short rib with bordelaise

### Rosemary Grilled Chicken

with herbed lemon beurre blanc sauce

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## Sweet Endings (choice of one, served family-style)

### Brownie Bites

seasonal brownie

### Bread Pudding Bites

seasonal bread pudding

### Carrot Cake Bites

topped with vanilla bean-cream cheese icing

### Cheesecake Bites

seasonal variety

### Mini Cannoli

traditional mascarpone cream filling

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# CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

## Plated Style: Premier Cru

1 Starter + 1 Entrée + 2 Sides + 1 Dessert \$58pp

Price includes warm rolls and whipped butter, water and iced tea.

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### Enhancements

**Choice of Entrée** \$8 pp / Entrée

*\*Groups over 50 will be required to guarantee the entrée breakdown three business days prior and will be responsible for providing guaranteed entrée selections.*

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**Coffee Station** \$150/station  
includes set up, one pot regular, one pot decaf  
\$50/additional pot

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### Entrées (choice of one)

#### Salmon Filet

topped with blood orange gastrique

#### Beef Tenderloin

topped with wild mushroom demi-glaze

#### Roasted Game Hen

marinated in rosemary and garlic

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### Soup or Salad (choice of one)

#### Mixed Greens Salad

baby greens, fresh tomato, carrot and radish with oregano vinaigrette

#### Caesar Salad

crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

#### Roasted Beet Salad

tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

#### Tomato Bisque

with fresh basil and sherry vinegar

#### Seasonal Soup

Chef's selection

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### Sides (choice of two)

#### Couscous

tossed with roasted seasonal vegetables and olive oil

#### Green Beans

sautéed with garlic and olive oil

#### Mashed Potatoes

with crème fraîche and roasted garlic

#### Sweet Potatoes

mashed with brown sugar and orange zest

#### Seasonal Vegetables

Chef's selection

#### Asparagus

tossed with lemon zest, thyme and olive oil

#### Risotto

seasonal variety

#### Roasted Brussels

tossed with toasted garlic, olive oil and parsnips

### Sweet Endings (choice of one)

#### Brownie Bites

seasonal brownie

#### Bread Pudding Bites

seasonal bread pudding

#### Carrot Cake Bites

topped with vanilla bean-cream cheese icing

#### Cheesecake Bites

seasonal variety

#### Mini Cannoli

traditional mascarpone cream filling

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# CATERING & EVENTS MENU: MAX'S WINE DIVE AUSTIN

## *Plated Style: Grand Cru*

**1 Starter + 1 Entrée + 2 Sides + 1 Dessert**      **\$62pp**

*Price includes warm rolls and whipped butter, water and iced tea.*

### Enhancements

**Choice of Entrée**      **\$9 pp / Entrée**

*For over 50 guests host will be required to guarantee the entrée breakdown three business days prior and will be responsible for providing guaranteed entrée selections.*

**Coffee Station**      \$150/station  
includes set up, one pot regular, one pot decaf  
\$50/additional pot

### Entrées (choice of one)

**Seared Scallops**  
seasonal preparation

**Filet Mignon**  
topped with wild mushroom demi-glaze

**Roasted Quail**  
topped with ginger glaze

**Rack of Lamb**  
topped with wild mushroom confit and rosemary pesto

### Soup or Salad (choice of one)

**Mixed Greens Salad**  
baby greens, fresh tomato, carrot and radish with oregano vinaigrette

**Caesar Salad**  
crisp romaine, croutons, capers, olives, lemon and house-made Caesar dressing

**Roasted Beet Salad**  
tossed with baby arugula, goat cheese, candied pecans and balsamic vinaigrette

**Tomato Bisque**  
with fresh basil and sherry vinegar

**Seasonal Soup**  
Chef's selection

**Oysters on the Half Shell**  
baked with garlic, butter, and breadcrumbs

**Beef Tartare**  
finely chopped with onions, chive and sesame, served on a crisp

### Sides (choice of two)

**Fingerling Potatoes**  
confit in herb oil

**Quinoa**  
herbed mixed quinoa

**Couscous**  
tossed with roasted seasonal vegetables and olive oil

**Green Beans**  
sautéed with garlic and olive oil

**Mashed Potatoes**  
with crème fraîche and roasted garlic

**Sweet Potatoes**  
mashed with brown sugar and orange zest

**Seasonal Vegetables**  
Chef's selection

**Asparagus**  
tossed with lemon zest, thyme and olive oil

**Risotto**  
seasonal variety

**Roasted Brussels**  
tossed with toasted garlic, olive oil and parsnips

**Broccolini**  
herbed garlic oil and parmesan cheese

### Sweet Endings (choice of one)

**Tiramisu**  
rum and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream

**Crème Brulee**  
vanilla bean custard, caramelized sugar, fresh berries

**Chocolate Mousse**  
dark chocolate mousse with fresh berries

**Carrot Cake Bites**  
topped with vanilla bean-cream cheese icing

**Cheesecake Bites**  
seasonal variety

**Mini Cannoli**  
traditional mascarpone cream filling

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