



Max's

**EVERYTHING YOU'VE
ALWAYS WANTED TO EAT**

2017 Holiday Menus

All your favorites from Max's Catering for the holidays...our delicious food will warm you and our experienced and dedicated catering staff will offer uncompromising levels of personal service with attention to detail.



STAY FESTIVE

With Max's Restaurant at The Holiday Inn
110 Grass Valley Hwy
Auburn, CA 95603
TEL: 530.888.6100 / FAX: 530.888.6375
auburnhi.com

PLATED ENTREES

Includes: Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea, Salad & Dessert

Salad

(Choose of One)

Bistro Salad, Pear Salad, Caesar Salad,
Chopped Salad *or* Spinach & Strawberry Salad

Entrees

(Choose of Two)

Pasta Primavera with Roasted Vegetables

Tossed in a Basil Cream Sauce
23 per person

Chicken Marsala

Mashed Potatoes, Sautéed Green Beans and Wild Mushroom Sauce
26 per person

Chicken Picatta

Mashed potatoes, Broccoli Buds with a Lemon Garlic Butter Sauce
26 per person

Apple Stuffed Plum Chicken

Spinach, Smoked Gouda, Honey and Green Apple Stuffing
Served with Wild Rice Pilaf and Seasonal Vegetables
28 per person

Artichoke Chicken

Pan Seared Chicken Breast Topped with Sautéed Artichoke and Sundried
Tomato, Served with Garlic Mashed Potatoes and Seasonal Vegetables
26 per person

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Please add 20% service charge and 7.25% sales tax.

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PLATED ENTREES CONTINUED

Roasted Center Cut Pork Loin

Served with Port Wine Sauce, Mashed Potatoes
and Garlic Soy Sauce Green Beans
29 per person

Pan Crisped Salmon

Buttered Yukon Gold Potatoes, Fresh Green Beans
and Cipollini Onions with a Lemon Caper Sauce
30 per person

Prawn Scampi Fettuccine

Garlic Parmesan Fettuccine with Whole Roasted Garlic,
Cipollini Onions and Sautéed Spinach
33 per person

Black Angus Choice Rib Eye Steak

with Potatoes Au Gratin and Seasonal Vegetables
40 per person

Black Angus Choice New York Steak

with Potatoes Au Gratin and Seasonal Vegetables
40 per person

Black Angus Choice Bacon Wrapped Filet Mignon

with Loaded Baked Potato and Seasonal Vegetables
45 per person

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BUFFET OPTIONS

(Minimum 25 Guests)

Include: Rolls & Butter, Coffee, Decaffeinated Coffee, Hot Tea or Ice Tea

PRIME RIB

Hand Carved Prime Rib of Beef Served with Au-Jus
and Creamy Horseradish

Salads

(Choice of Two)

Bistro
Caesar
Chopped
Spinach and Strawberry

Accompaniments

(Choice of Two)

Mashed Potatoes & Mushroom Gravy
Broccoli Au-Gratin
Green Beans
Creamed Spinach
Seasonal Fresh Vegetables
Potatoes Au-Gratin
Seasoned Fettuccini
Garlic Roasted Potatoes
Rice Pilaf

Dessert (Select one)

Tiramisu
Crème Brulee Cheesecake
Chocolate Truffle Torte
Lemon Strawberry Torte

45 per person

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BUFFET OPTIONS continued

Jingle Bells (Select Two)

Sliced Marinated Steak with Mojito Lime Sauce
Grilled Salmon Topped with lemon Butter Caper Sauce
Cranberry and Apple stuffed Pork Loin with Cranberry Maple Glaze
Artichoke Chicken Topped with Sundried Tomatoes
Chicago Flatiron topped with Jack Daniels Sauce **Add \$2.00**

Salads

(Choice of Two)

Bistro
Caesar
Chopped
Spinach and Strawberry

Accompaniments

(Choice of two)

Garlic Mashed Potatoes
Broccoli Au-Gratin
Green Beans
Spinach and Mushroom Sauté
Seasonal Fresh Vegetables Medley with Balsamic Glaze
Potatoes Au-Gratin
Seasoned Fettuccine
Garlic Roasted Potatoes
Rice Pilaf

Dessert (select one)

Tiramisu
Crème Brulee Cheesecake
Chocolate Truffle Torte
Lemon Strawberry Torte

35 per person

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HORS D' OEUVRES

Minimum two dozen per selection

Fried Calamari

with Chili Remoulade & Cocktail Sauce
\$2.00 each

Buffalo Chicken Bites

Hot & Spicy with Blue Cheese Dressing
\$2.50 each

Thai Chili Chicken Bites

Sweet & Spicy
\$2.50 each

Baked Stuffed Mushrooms

Sausage and Cheese
\$3.00 each

Baby Back Ribs

with tangy BBQ Sauce
\$4.00 each

Turkey and Asparagus Rollups

with Cranberry Mustard
\$3.00 each

Mini Quesadillas

Chicken or Pork
\$3.00 each

New York Nova Lox

Smoked Salmon Pinwheels
\$6.00 each

Black Angus Burger or Chicken Sliders

\$4.00 each

Corned Beef or Pastrami Reuben Bites

\$4.00 each

Fried Zucchini

served with Ranch Dressing
\$3.00 each

Max's Petite Crab Cakes

served with Chili Remoulade and Cocktail Sauce
\$5.00 each

Mexican Flautas

Served with Salsa and Sour Cream
\$3.00 each

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HORS D' OEUVRES continued

Mini Latkes

Served with sour cream & apple sauce

\$3.00 each

Steak Bites

Pan-seared with Port wine sauce

\$5.00 each

Prawn Shooters

\$4.00 each

Parmesan Ravioli Bites

\$3.00 each

Ahi Tuna on Wontons

served with Wasabi Cream

\$4.00 each

Filo Croustades stuffed with Sesame Chicken

\$3.00 each

DISPLAY PLATTERS

Melted Brie topped with Mango Fruit Chutney

\$6.00 per person

Artisan Cheese Platter with Sliced Bread and Crackers

\$6.00 per person

Fresh Vegetable Crudité Platter with Dips

\$4.00 per person

Antipasto Platter

\$8.00 per person

Hummus with Pita Chips and Sliced Cucumber

\$4.00 per person

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BEVERAGE & BAR SERVICES

Hosted Bar: You're buying, we will put all the drinks on your invoice and bill accordingly.

Cash Bar or "No Host Bar": Guest buying; we will charge your guests for each drink they order.

Limited Hosted Bar: You set the amount you are going to host. Once that pre-determined amount has been reached the bar will switch to a cash bar.

Based on Consumption: An alternative option to a Bar Package, we will keep track of the actual consumption and add the total to your invoice upon conclusion of your evening, rather than having a pre-determined per person price like the Bar Packages.

Bar Minimum: For every bar we set up for your event, there is a \$300.00 minimum. The minimum is what we require your bar sales to meet.

Beverage Prices and Selections

Soft Drinks	\$2.70 each
Bottled Water	\$2.50 each
Domestic Beer	\$4.00 each
Imported Beer	\$5.00 each
Well Liquor	\$6.00 each
House Wine	\$6.00 each

Call and Premium range from \$7:00 – \$10.00

Top Shelf \$11.00-\$15.00

Beverage Prices and Selections continued

Full Bar

\$150.00 set up fee

Miscellaneous Beverage Options

Lemonade	\$25.00 per gallon
Champagne or Wine Punch	\$40.00 per gallon
Margaritas	\$20.00 per Pitcher
Bloody Mary's	\$20.00 per Pitcher
Mimosas	\$20.00 per Pitcher

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Max's Catering Policies

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All agreements for function space are subject to the following conditions:

1. The attendance for any function must be specified seventy-two (72) hours in advance. Once specified, this number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The attendance listed on the Banquet Event Order will automatically become the guarantee if the Catering Office is not advised by the specified deadline. Final payment can be made with cash, cashiers check, or credit card and is due at the specified deadline.
2. We prepare meals for functions 5% over the guaranteed number in attendance to a maximum of 40 people. If required to prepare more than 5%, there will be an additional charge of \$3.00 per person for covers exceeding the allowed coverage and selections will be based upon availability.
3. When providing a split entrée selection, the higher priced entrée will prevail as the overall entrée cost.
4. All food and beverage prices are subject to applicable service charges and sales tax. Note: Service charges in California are subject to sales tax.
5. All prices are guaranteed 90 days prior to the function. Although it is unusual, any function booked beyond 90 days may be subject to price changes without notice, based on the prevailing market costs.
6. If the client delays the meal service, beyond one hour of the scheduled service time, an additional fee of \$3.00 per guaranteed guest will apply.
7. Should you cancel this space within 60 days of the function date, the Hotel shall use its best efforts to resell the space. The resulting cancellation fee will be based upon the unsold portion of the guest rooms and function space, equal but not to exceed 100% of the total value of commitment.
8. Outside food or beverage is not permitted in the function rooms. No food or beverage will be removed from function rooms.
9. Function rooms assigned are tentative and the Hotel may reassign rooms without prior notification. The Hotel will use its best efforts to notify the Meeting planner of any unanticipated reassignments.
10. A labor fee of \$50.00 may apply for any food function for less than 25 guests.
11. The hotel will not assume responsibility for damaged or losses of merchandise and reserve the right to require security for certain events. Only Hotel approved security firms may be utilized, or security can be arranged through the catering office.
12. No signage may be affixed to Hotel walls or doors. Easels can be supplied through the Catering department. Only professionally printed signs may be displayed in the Hotel lobby. The Catering Department must approve any signs the client wishes to display.
13. A labor fee of \$75.00 may be incurred for any room set changes on the day of the function.
14. Function rooms will be left in a neat and orderly fashion, free of debris, trash or decorations. For disposal of substantial amounts of debris, a handling fee may apply.
15. Either a completed credit card authorization form or approved Direct Bill application must be on file at the signing of the contract.
16. These polices shall be governed by and construed with the laws of the State of California.
17. If any party commences action against the other interpret or to enforce any contract terms, the losing party shall pay the prevailing party, in addition to any other amount awarded thereto, an amount equal to the attorney fees, costs and expenses, court costs and other costs paid or incurred by the prevailing party in connection with the prosecution of defense of such actions.

Clients Signature: _____ Date: _____

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