

SANDWICHES & BURGERS

May not be available Friday & Saturday Nights

ES-CA BURGER	\$12
your choice of American, Swiss, Mozzarella, or Cheddar, served with lettuce, tomato	
MARINA BURGER	\$13
Montreal crusted sirloin burger, cheddar, bacon, fried onions rings, chipotle mayo	
VEAL CUTLET PANINI	\$15
Broccoli rabe, mozzarella, roasted peppers, garlic panini	
GRILLED STEAK FOCACCIA	\$14
cheddar, fried onions, roasted garlic mayo	
GRILLED CHICKEN FOCACCIA	\$12
fresh mozzarella, tomato, onion, lemon pesto mayo	
ITALIAN TUNA CIABATTA	\$12
cherry tomatoes, gaeta olives, red onion, capers	
SWEET SAUSAGE & BROCCOLI RABE PANINI	\$14
hot cherry peppers, fresh mozzarella	
CAJUN CHICKEN PANINI	\$12
fried onions, cheddar cheese, bacon, tomato, chipotle mayo	
GRILLED VEGGIE PANINI	\$10
portobello, eggplant, tomatoes, fresh mozzarella, creamy balsamic	
BREADED CHICKEN CUTLET PANINI	\$13
roasted peppers, mozzarella, balsamic glaze	
"ALEC'S" CHICKEN CAESAR WRAP	\$10
AVOCADO CHICKEN WRAP	\$12
bacon, lettuce, tomato	
VODKA CHICKEN PARMIGIANA HERO	\$12
MEATBALL PARMIGIANA HERO	\$12
EGGPLANT PARMIGIANA HERO	\$10

All Sandwiches & Burgers Served with House Salad or Fries

PIZZA

MARGARITA	\$10
mozzarella, tomato sauce, basil	
WHITE PIE	\$10
ricotta, fresh mozzarella & roasted garlic	
PHILLY TUX	\$12
chicken, hot cherry peppers, guacamole, roasted peppers, cheddar cheese	
JOE MILANO	\$12
Chicken Francaise & mozzarella	

ON & OFF PREMISE CATERING

	HALF TRAY	FULL TRAY
SAUSAGE & PEPPERS	.40	80
STUFFED ARTICHOKE	.40 (6 PCS)	80 (12 PCS)
BEEF SKEWERS	.45	90
MEDALLIONS OF VEAL	.80	160
BREADED PORK CHOPS	.60	120
SLICED ROASTED SHELL OF BEEF	.100	200
BRAISED BONELESS SHORT RIBS	.70	140
SAUTÉED BREAST OF CHICKEN	.45	90
CHICKEN SCARPARIELLO	.45	90
STUFFED CHICKEN	.50	100
TILAPIA OREGANATA	.50	100
HONEY MUSTARD SALMON	.55	110
ZUPPA DI MUSSELS	.40	80
SEAFOOD PAELLA	.80	160
COCONUT SHRIMP	.60	120
BAKED CLAMS	.50 (36 PCS)	100 (72 PCS)
SHRIMP COCKTAIL	.60	120
ASSORTED SANDWICHES	.60 (18 PCS)	120 (27 PCS)
EGGPLANT ROLLATINE	.40	80
ASSORTED GRILLED VEGETABLES	.30	60
PENNE WITH VODKA SAUCE	.35	70
ROTELLE W/SAUSAGE & SUN-DRIED TOMATOES	.40	80
ORECCHIETTE W/BROCCOLI & GRILLED CHICKEN	.40	80
LARGE ROUND COLD ANTIPASTO	.85	
FRESH MOZZARELLA & TOMATO	.40	80
MESCLUN SALAD	.35	70
ARUGULA SALAD	.30	60
HOUSE SALAD	.25	50

PRIVATE & CORPORATE PARTIES AVAILABLE
BEREAVEMENT PACKAGES AVAILABLE
1559 Richmond Road, Staten Island, NY 10304
718.980.5006 • www.MAXSESCA.com

MAX'S ES-CA

RESTAURANT/BAR

Lunch and Dinner
To Go

On and Off Premise Catering

PRIVATE & CORPORATE PARTIES AVAILABLE

WE DELIVER

Friday and Saturday Night Delivery,
May Not Be Available.

1559 Richmond Road, Staten Island, New York 10304

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APPETIZERS

SPICY TUNA TARTARE avocado, tomato, red onion & house made chips	\$16
FILET MIGNON BRUSCHETTA sautéed wild mushrooms, diced tomatoes, baby arugula, horseradish cream	\$16
MUSSELS Pernod cream sauce, crispy leeks	\$15
PAN SEARED SEA SCALLOPS apple wood smoked bacon, celery root puree, apple cider reduction	\$15
SAUTÉED SHRIMP chorizo, cannelloni beans, white wine	\$15
CRISPY SPRING ROLLS crabmeat, julienne vegetables, sweet and sour chili sauce	\$16
BAKED CLAMS OREGANATA (8)	\$15
CLASSIC EGGPLANT ROLLATINI ricotta, mozzarella cheese, marinara	\$12
MOZZARELLA CAROZZA lemon, white wine, caper	\$12
MOZZARELLA CAPRESE tomato, roasted peppers, basil, oil, balsalmic glaze	\$14
FRIED CALAMARI spicy marinara	\$15

RAW BAR

COLD SEAFOOD PLATTER 4 Oysters, 4 little neck clams, jumbo shrimp, lobster tail & jumbo lump crabmeat	\$40
OYSTER OF THE DAY	M/P
LITTLE NECK CLAMS	\$1.50 EA.
JUMBO LUMP CRABMEAT COCKTAIL	\$16
LOBSTER COCKTAIL	\$17
JUMBO SHRIMP COCKTAIL (U7)	\$5 EA.

SOUP

SOUP OF THE DAY	P/A
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SALAD

GRILLED CHICKEN PAILLARD avocado, onion, mixed greens, honey mustard	\$15
SHRIMP & STRING BEAN SALAD shrimp, string beans, potatoes, red onion, champagne vinaigrette	\$14
BEET AND MIXED FIELD GREENS mandarin oranges, shaved fennel, ricotta salata, house made buttermilk ranch	\$10
MESCLUN SALAD walnuts, raisins, goat cheese, creamy balsamic vinaigrette	\$10
BABY SPINACH SALAD apple wood bacon, sliced egg, mushrooms, onions, warm honey balsamic	\$10
TRADITIONAL CAESAR SALAD	\$10
BABY ARUGULA shiitake mushrooms, artichoke hearts, sun-dried tomatoes, lemon-lime vinaigrette	\$10
HOUSE SALAD Boston lettuce, radicchio, endive, tomato, honey mustard dressing	\$9
ADDITIONS grilled chicken - \$4 grilled shrimp - \$7 sliced steak - \$6 seared tuna - \$7	

PASTA

MAX'S HOUSE MADE RAVIOLI selection changes daily	M/P
LINGUINI SEAFOOD shrimp, lobster, calamari, mussels, clams, lightly spicy tomato sauce	\$32
RIGATONI prosciutto, mushrooms, sweet onions, smoked mozzarella, arugula, garlic, olive oil	\$18
MUSHROOM PAPPARDELLE shrimp, mushrooms, sun-dried tomato, brandy cream sauce	\$24
ORECCHIETTE sausage, broccoli rabe, sun-dried tomatoes, garlic, olive oil	\$18
TORTELLINI CARBONARA bacon, peas, parmesan cream	\$16
SPINACH FETTUCCINE grilled chicken, asparagus, roasted peppers, Marsala cream	\$20
WHOLE WHEAT LINGUINI PRIMAVERA fresh vegetables, garlic olive oil	\$17
PENNE VODKA	\$16

ENTRÉES

PHIL'S BEEF WELLINGTON puff pastry wrapped Filet Mignon, mushroom duxelles, sautéed spinach, mashed potatoes, brandy cream sauce	\$34
SHRIMP RISOTTO mushrooms, green peas	\$26
MUSTARD BREADCRUMB RACK OF LAMB scalloped sweet potatoes, sautéed string beans	\$36
MONTREAL CRUSTED NY STRIP STEAK mashed potatoes, string beans, chipotle mayo	\$28
VEAL CHOP MILANESE pounded, breaded, arugula, bocconcini mozzarella, roasted peppers, eggplant	\$36
BLACKENED TUNA scalloped sweet potato, broccoli rabe, ginger soy sauce	\$32
OVEN ROASTED CODFISH maitake mushrooms, risotto, lobster fennel broth	\$30
PAN ROASTED SALMON shrimp, arugula, creamy orzo	\$26
STUFFED JUMBO SHRIMP crabmeat, risotto primavera	\$32
GRILLED SKIRT STEAK mashed potatoes, tossed salad, bacon sweet brown sauce	\$26
FILET MIGNON port wine reduction, mashed potatoes, sautéed spinach	\$32
BRAISED BONELESS BEEF SHORT RIBS red wine reduction, mashed potatoes, sautéed spinach	\$25
PANKO BREADED PORK CHOPS hot cherry peppers, sweet onions, balsamic sauce, mashed potatoes, sautéed spinach	\$24
SAUTÉED BREAST OF CHICKEN lemon, white wine, caper, rice, sautéed spinach	\$22
CHICKEN ROLLATINE OF THE DAY mashed potatoes	\$24

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

PLEASE INQUIRE ABOUT
CHEF MAX'S SPECIAL DESSERT TABLE
(\$15 PER PERSON / MIN 40 GUESTS)

CHEF MAX'S TABLE

CHOCOLATE DREAM
CHOCOLATE FOUNTAIN
RED VELVET CUPCAKES
CREAM PUFFS
CARROT CAKE
CHEESE CAKE
BEIGNETS
TIRAMISU
CANNOLIS
BREAD PUDDING
COOKIES
FRUIT PLATTER

CHEF MAX'S SELECTIONS MAY VARY

**ALL MENUS CAN BE CUSTOMIZED
FOR YOUR CATERING NEEDS**

SALES TAX & 20% GRATUITY
ADDED TO ALL PARTIES

BEREAVEMENT PACKAGES AVAILABLE

1559 Richmond Road, Staten Island, New York 10304
718.980.5006 / www.MAXSESCA.com

OFF PREMISE CATERING

	HALF TRAY	FULL TRAY
SAUSAGE & PEPPERS	.40	80
STUFFED ARTICHOKE	.40 (6 PCS)	80 (12 PCS)
BEEF SKEWERS	.45	90
MEDALLIONS OF VEAL	.80	160
BREADED PORK CHOPS	.70	140
NY STRIP STEAK	.100	200
BRAISED BONELESS SHORT RIBS	70	140
SAUTÉED BREAST OF CHICKEN	.45	90
CHICKEN SCARPARELLO	.45	90
SHRIMP RISOTTO	.70	140
STUFFED CHICKEN	.50	100
TILAPIA OREGANATA	.50	100
HONEY MUSTARD SALMON	.55	110
ZUPPA DI MUSSELS	.40	80
SEAFOOD PAELLA	.100	200
COCONUT SHRIMP	.60	120
BAKED CLAMS	.50 (36 PCS)	100 (72 PCS)
SHRIMP COCKTAIL	.60	120
ASSORTED SANDWICHES	.60 (18 PCS)	120 (27 PCS)
EGGPLANT ROLLATINE	.40	80
ASSORTED GRILLED VEGETABLES	30	60
PENNE WITH VODKA SAUCE	.35	70
RIGATONI	.45	90
(PROSCIUTTO, MUSHROOMS, SWEET ONIONS, SMOKED MOZZARELLA, ARUGULA, GARLIC, OLIVE OIL)		
ROTELLE	.40	80
(WITH SAUSAGE & SUN-DRIED TOMATOES IN TOMATO CREAM SAUCE)		
ORECCHIETTE	.40	80
(WITH BROCCOLI & GRILLED CHICKEN)		
COLD ANTIPASTO PLATTER	.85	
MOZZARELLA & TOMATO PLATTER	.75	
MESCLUN SALAD	.35	70
ARUGULA SALAD	.30	60
HOUSE SALAD	.25	50
CAESAR SALAD	.30	60

OTHER OPTIONS AVAILABLE UPON REQUEST.



On & Off Premise Catering Menu

PRIVATE & CORPORATE
PARTIES AVAILABLE

WE DELIVER

LUNCH & DINNER MENU'S
AVAILABLE

View our Menu's Online at
www.MAXSESCA.com

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MAX'S ES-CA CATERING MENU

SIT-DOWN #1

\$40 PER PERSON

ALL ENTREES INCLUDE

MIXED VEGETABLES & RICE OR MASHED POTATOES

SALAD (*Choice of*)

TOSSED, CAESAR OR MESCLUN

PASTA (*Choice of*)

- PENNE WITH VODKA SAUCE OR
- RIGATONI MEZZI POMODORO

ENTREE (*Choose 3*)

- SAUTÉED BREAST OF CHICKEN WITH WHITE WINE, LEMON & CAPER SAUCE
- TILAPIA OREGANATA
- ROASTED HONEY MUSTARD SALMON
- SHRIMP RISOTTO WITH PEAS & MUSHROOMS
- PORK CHOP, HOT CHERRY PEPPERS, BALSAMIC
- SAUTÉED MEDALLIONS OF VEAL WITH PORT WINE MUSHROOM

INCLUDES SOFT DRINKS, COFFEE, TEA

BEVERAGE PLAN

UNLIMITED BEER, WINE & SANGRIA

\$15 PER PERSON

(ADDITIONAL \$5 PER PERSON FOR FRIDAY & SAT. EVENINGS)

PREMIUM OPEN BAR

\$25 PER PERSON

(ADDITIONAL \$5 PER PERSON FOR FRIDAY & SAT. EVENINGS)

(SHOTS NOT INCLUDED)

TO BE INCLUDED WITH SIT-DOWN OR BUFFET PACKAGES
4-HOUR LIMIT • CASH BAR AFTER 4 HOURS • MIN. 40 GUESTS

RAW BAR

ADDITIONAL \$20 PER PERSON

SHRIMP COCKTAIL
OYSTERS

LOBSTER COCKTAIL
SEAFOOD SALAD

RAW CLAMS

FRESH CUT FRUIT PLATTERS

(\$5 PER PERSON)

SIT-DOWN #2

\$50 PER PERSON

ALL ENTREES INCLUDE

MIXED VEGETABLES & RICE OR MASHED POTATOES.

ALSO INCLUDES: SOFT DRINKS, COFFEE, TEA

FAMILY STYLE APPETIZERS (*Choice 4*)

- BAKED CLAMS
- ZUPPA DI MUSSELS
- EGGPLANT ROLLATINE
- MOZZARELLA EN COROZZA
- COCONUT SHRIMP
- MOZZARELLA & TOMATO
- BEEF SKEWERS
- VEGETABLE SPRING ROLLS
- FRIED CALAMARI
- SHRIMP COCKTAIL
- ROASTED PORTOBELLO MUSHROOMS WITH FRESH MOZZARELLA & ROASTED PEPPERS

SALAD (*Choice of*)

MESCLUN, CAESAR, ARUGULA, TOSSED OR TRI-COLORED

PASTA (*Choice of*)

- PENNE WITH VODKA SAUCE
- RIGATONI MEZZI POMODORO
- ROTELLE WITH SAUSAGE & SUN DRIED TOMATOES IN A TOMATO CREAM SAUCE

ENTREE (*Choose 4*)

- STUFFED BREAST OF CHICKEN, BROCCOLI RABE AND FRESH MOZZARELLA
- SAUTÉED BREAST OF CHICKEN
- NY STRIP STEAK
- TILAPIA OREGANATA
- ROASTED HONEY MUSTARD SALMON
- SHRIMP RISOTTO WITH PEAS & MUSHROOMS
- PORK CHOP, HOT CHERRY PEPPERS, BALSAMIC
- SAUTÉED MEDALLIONS OF VEAL WITH PORT WINE MUSHROOM

*ALL MENU'S CAN BE CUSTOMIZED
TO FIT YOUR NEEDS.*

BUFFET #1

\$40 PER PERSON / MIN. 50 GUESTS
INCLUDES: SOFT DRINKS, COFFEE, TEA

SAUTÉED BREAST OF CHICKEN

PENNE WITH VODKA SAUCE

SAUSAGE & PEPPERS

EGGPLANT ROLLATINE

HONEY MUSTARD SALMON

ASSORTED GRILLED VEGETABLES

TOSSED SALAD

BUFFET #2

\$45 PER PERSON / MIN. 50 GUESTS
INCLUDES: SOFT DRINKS, COFFEE, TEA

NY STRIP STEAK

STUFFED OR SAUTÉED BREAST OF CHICKEN

CHOICE OF PASTA

CHOICE OF FISH

FRESH MOZZARELLA & TOMATO

ROASTED NEW POTATOES

ASSORTED GRILLED VEGETABLES

CHOICE OF SALAD

COCKTAIL PARTIES AVAILABLE

PASSED HORS D'OEUVRES, OPEN BAR

– PRICED ACCORDINGLY –

PASSED HORS D'OEUVRES

OPTIONS.....

MIN. 50 GUESTS

- CHICKEN SATÉ
- MOZZARELLA EN CORROZZA
- BEEF SKEWERS
- MINI PIZZAS
- COCONUT SHRIMP
- TUNA TARTARE
- SHRIMP COCKTAIL
- CRABCAKES
- STUFFED MUSHROOMS
- SMOKED SALMON POINTS
- MINI MEATBALLS
- VEGETABLE SPRING ROLLS
- RISOTTO CROQUETTE
- BEEF SLIDERS
- POTATO CROQUETTES WITH HAM & MOZZARELLA

MAX'S ES-CA

SUNDAY BRUNCH

BREAKFAST BURGER \$14

SIRLOIN BURGER, FRIED EGG, AMERICAN CHEESE, ENGLISH MUFFIN, FRIES, GARDEN SALAD

SHRIMP & GRITS CREOLE \$17

HOUSEMADE BISCUIT

CRABMEAT & ASPARAGUS OMELETTE \$16

HOMEFRIES, TOAST

BELGIAN WAFFLES \$12

MIXED BERRIES, FRESH CREAM

BUTTERMILK PANCAKE STACK \$12

STRAWBERRY, BANANA, CHOCOLATE CHIP OR PLAIN

EGGS BENEDICT \$15

ENGLISH MUFFIN, CANADIAN BACON, POACHED EGG, HOLLANDAISE, HOME FRIES

THREE EGGS WITH BACON, HAM OR SAUSAGE \$12

THREE EGGS (ANY STYLE), CHOICE OF HAM, BACON OR SAUSAGE, HOME FRIES, TOAST

BAGEL AND LOX \$14

SMOKED SALMON, CREAM CHEESE, CAPER, LETTUCE, TOMATO, RED ONION

SKIRT STEAK AND EGGS \$22

HOMEFRIES, TOAST

FLORENTINE OMELETTE \$12

SPINACH, MOZZARELLA, HOME FRIES, TOAST

STUFFED FRENCH TOAST \$12

SWEET CREAM CHEESE, STRAWBERRIES, WALNUTS

COCKTAILS

* **BLOODY MARY** * **MIMOSA** * **BELLINI** * **SANGRIA** * \$5