



THE
HISTORIC
MAXWELL
ROOM



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 — maxwellroom@gmail.com

 TheHistoricMaxwell



Appetizers

Spinach Dip Tartlets

house-made spinach dip baked in a pastry shell
50 per order 100

Bruschetta

fresh tomato, basil, garlic, onion, olive oil on crostini
50 per order 125

Mini Quesadilla

blackened chicken, cheddar and black bean salsa
50 per order 100

Stuffed Mushrooms

with spinach and cheese 50 per order 135
with sausage and cheese 50 per order 135

Cocktail Meatballs

in sour cream gravy, BBQ or marinara sauce
50 per order 115

Mini Empanadas

seasoned chicken in pastry crust 50 per order 145

Sliders

cheeseburger and onion 50 per order 155
shredded pork in tangy BBQ sauce 50 per order 155

Chicken Wings

buffalo sauce or teriyaki glazed 50 per order 145

Franks in a Blanket

cocktail franks wrapped in flaky pastry 50 per order 155

Chicken Skewers

Thai peanut, sweet & sour, or Asian sesame sauce
50 per order 145

Coconut Shrimp

hand breaded and deep fried 50 per order 175

Bacon-Wrapped Scallops

applewood bacon-wrapped diver scallops
50 per order 180

Tuna Wontons

sushi grade tuna on seaweed salad, cusabi drizzle
50 per order 190

Beef Wellington

Beef Wellington 50 per order 215

Appetizers Platters

Crudite and Cheese Display

Fresh vegetables and assorted cheeses 1 tray 165

Fresh Fruit and Cheese Display

Fresh fruit and assorted cheeses 1 tray 165

Appetizers Buffet / Stations

Baked Ziti (serves 50 appetizer portions)	225
Chicken Alfredo (serves 50 appetizer portions)	300
Caesar Salad (Dinner rolls / butter \$1) (serves 25 appetizer portions)	125
House Salad (Dinner rolls / butter \$1) (serves 25 appetizer portions)	125
Spinach and Artichoke Dip (serves 50 appetizer portions)	165
Chicken Tenders	180
Prime Rib Carving Station (portion size 7 oz)	Market Price
Roasted Turkey Station	18 per person
Honey Baked Ham Station	20 per person
Carver for Stations	150
Veggies	6 per person
Mash Potato Bar	6 per person

Brunch Available between 11am and 3pm

Buffet Brunch

Fresh fruit, yogurt, scrambled eggs, breakfast potatoes, bacon, sausage, cheese grits, biscuits, sausage gravy, waffles, coffee and juice station.
\$35 per person

To include soda, coffee, tea

Add omelet station \$ 18 per person

Open Bloody Mary and Mimosa Bar \$30 Per person - 2hrs / \$35 - 3hrs

Luncheon Available Sunday - Saturday 11am-3pm

Salad Buffet Chicken Caesar, veggie pasta, caprese, rolls and butter.
Served with unlimited soda and coffee. \$24 per person \$10/pp shrimp / \$8/pp chicken

Build a Slider Philly cheese steak, Cheese burger, pulled pork bbq, chicken caesar salad, sliced ham and turkey. Toppings- Cheddar, American Swiss, lettuce, tomato, onions, pickles & chips.
Served with chips and unlimited soda and coffee \$27 per person

Plated Luncheon

Choice of two entrees - served with side Caesar or House salad
\$28 per person.

Baked North Atlantic Cod

Lemon white wine sauce, topped with herbed bread crumbs, with rice and vegetables

Black Mahi

Baked and topped with spinach cream sauce, with rice & vegetables

Chicken Alfredo

Grilled chicken in classic homeade alfredo sauce over fettuccine

Chicken Marsala

Marsala wine and veal stock sauce, mushrooms, with rice & vegetables

Ravioli Calabrese

Three cheese ravioli, crimini mushrooms, fresh tomatoes and onions in marinara with fresh basil and Parmesan cheese

Roast Pork Loin

Roast Pork Loin with Garlic and Rosemary

Dinner Entrées

Two entrée choices 58 per person

Three entrée choices 68 per person

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

Slow Roasted Prime Rib of Beef (Market Price)

served with mashed and fresh vegetable

Flat Iron Steak (Market Price)

grilled to perfection with mashed potatoes and fresh vegetable

Roasted Rosemary Pork Loin

served with garlic mashed and fresh vegetable
with Burgundy Mushroom Gravy

Salmon Florentine

baked and topped with spinach cream sauce served with rice and fresh vegetable

Blackened or Grilled Mahi Mahi

served with rice and fresh vegetable
with Mango Salsa

Shrimp Scampi

white wine, garlic and butter sauce, served over linguini

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

Ravioli Calabrese

three-cheese ravioli, mushrooms, marinara and basil sauce, topped with Parmesan

Blackened Chicken Alfredo

blackened chicken breast, Alfredo sauce, served over penne pasta

Portabello Mushroom

marinated in Italian dressing, topped with roasted red peppers and mozzarella cheese. Served on a bed of ice and fresh vegetables

Desserts

Assorted cookies or brownie bites platter	8 per person
Petit fours assortment	12 per person
Chocolate, carrot or cheesecake, Key lime pie	12 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

40 per person 2 hours 46 per person 3 hours 54 per person 4 hours

Premium Brands

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

43 per person 2 hours 52 per person 3 hours 59 per person 4 hours

Beer and Wine only

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

35 per person 2 hours 40 per person 3 hours 45 per person 4 hours

Soda and coffee service only

6 per person

Tastings 225 per couple

Ceremony Sites

Courtyard - 900 - Inside - 475 -

Hours of appointments

Tuesday - Saturday 10am - 5pm

\$900 Room Fee, additional hours- \$275.
22% service charge and 7% sales tax applied to all charges
all payments to be made by cash or check

THE
HISTORIC
MAXWELL
ROOM

Wedding Packages

Silver 120 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 Entrees or one Duet
Champagne Toast

Gold 150 per person
Four Hour Premium 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 Entrees or one Duet
Champagne Toast

Appetizer Reception 105 per person

Four Hour Call Brand bar

Two Hours of Passed and Displayed Appetizers

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

Veggie & Cheese or Fruit & Cheese Display
Baked Ziti or Chicken Alfredo Station
Caesar or House Salad Station
*Prime Rib Carving Station *Market Price

\$900 Room Fee, additional hours- \$275.
22% service charge and 7% sales tax applied to all charges
all payments to be made by cash or check