

MAX & LOUIE'S
NEW YORK DINER

Hosting an Event?

WE'LL BRING THE FOOD!

WE DO IT ALL!

- Corporate Events
- Boxed Lunches
- Family Gatherings
- Life Celebrations
- Holiday Parties
- Birthdays/Mitzvahs
- And more!

SCAN CODE
TO ORDER OR
CUSTOMIZE



*Everything you
love to eat!*



Order for Tomorrow!

Family Style or Individually Boxed

Mains

Challah French Toast (10p)

20 pieces of thick Challah Bread
French Toast with Maple Butter

75

Pancakes (10p)

20 medium Pancakes with Maple
Butter

60

Bagels and Lox (10p)

Assorted Sliced Bagels, Cream
Cheese, and Lox with all the fixins

120



Add Ons (for 10p)

Fruit Bowl

45

Scrambled Eggs

28

Breakfast Sausage Links

30

Applewood Bacon

30

Potato Latkes

60

Fresh Coffee

40

& More!



Order for Tomorrow!

Family Style or Individually Boxed

Mains feeds 10

Homestyle Meatloaf

95

20 pieces of all-beef Meatloaf with Gravy, Mushrooms, and Onions



Roasted Chicken

95

10 spice-rubbed Chicken halves

Chicken Parmesan

130

10 breaded chicken cutlets served over Spaghetti with Marinara and Mozzarella Cheese



Assort. Sandwiches/ Boxed Lunches

90

Choose between Turkey, Roast Beef, Corned Beef, Pastrami, and Chicken Salad.



Baked Ziti

120

A hearty mixture of Pasta, Ricotta, Mozzarella, and Bolognese Sauce

Add Ons

Mashed Potatoes 35

Potato Chips 20

Mac & Cheese 40

Choc. Chip Cookies 25

Green Beans 30

Whole Cakes 60+

Side Salad 35

Cocktails 24+

Greek Pasta Salad 30

& More!



Want More? We Do Everything.

Family Holiday Meals
Boxed Lunches
Community Events
Full-Service Catering
Mitzvahs
Shivas
Birthdays
Whole Cakes
Dessert Platters



Order Meal Packages Online
or
Request a Custom Catering to see
more ideas!

Custom Catering Favorite Mains

We have over 400 custom items and can cater to dietary restrictions

Lox & Bagels

Chopped Liver Platter

Chicken Salad Platter

Tuna Salad Platter

Egg Salad Platter

Whitefish Salad Platter

Deli Meat Platter

Deli Sandwich Platter

Boxed Lunch Combos

Trio Salad Platter

Pasta Bolognese

Baked Ziti

Pasta Primavera

Meatballs & Spaghetti

Chicken Parmesan

Eggplant Parmesan

Lasagna

Stuffed Cabbage Rolls

Grilled Salmon

Meatloaf

Breakfast Tacos

Mushroom Stuffed Chicken

Lemon Caper Shrimp

Salmon Cakes

Shepherd's Pie*

Steak Stir Fry

Jewish Brisket *

& More Entrees

* = minimum 40p to order

minimum 48 hr notice required for all custom caterings. HAVE A BUDGET? We work hand in hand with schools, nonprofits, and businesses to create a menu within their allocated budget. Tell us what we have to work with, and we will maximize it.

Custom Catering Favorite Sides

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Fresh Fruit Platter

Vegetable Platter

Pickle Platter

Sliced Cheese Platter

Assorted Bagels & Cream Cheese

Greek Salad

Caesar Salad

Harvest Salad

Mashed Potatoes

Rice Pilaf

Garlic Green Beans

w/ Mushrooms and Onions

Green Beans

w/ Parmesan Crispy Onions and Bacon

Macaroni & Cheese

Carrots with Maple Glaze

Colorful Vegetable Medley

Israeli Salad

Potato Salad

Coleslaw

Greek Pasta Salad

Chicken Soup

Potato Latkes

Cheese Blintzes

Scrambled Eggs

Mini Quiche

Hash Browns

Bacon & Sausage

Yogurt Parfaits

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Custom Catering Favorites for Grazing

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Caprese Skewers

Burger Sliders

Prosciutto Melon Skewers

Lox Bites

Vegetables & Hummus

M&L Hard Boiled Eggs

Jalapeno Watermelon

Macaroni and Cheese Balls

Buffalo Chicken Puff Pastries

Yogurt Parfaits

Greek Spinach Pie

Charcuterie Cups

Chicken Souvlaki Bites

Stuffed Mushroom Tarts

Steak Tip Bites

Pasta Salad Cups

French Toast & Chicken Bites

& More!

Deli Sliders

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