



**MAX**  
*out*



## ORDERING GUIDELINES

### TO PLACE AN ORDER

ORDER ONLINE AT [HTTPS://API.GETSPOONFED.COM/1246/MAX-OUT](https://api.getspoonfed.com/1246/max-out) OR CALL (617) 427-0134.

ORDERS MUST BE PLACED AT LEAST 7 DAYS IN ADVANCE.

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES IN YOUR PARTY

### PRESENTATION

MENU ITEMS CAN BE PRESENTED INDIVIDUALLY IN SEALED, LABELED PLASTIC CONTAINERS, OR BUFFET-STYLE ON DISPOSABLE PLATTERS WITH SERVING UTENSILS AND MENU CARDS. PLEASE BE SURE TO INDICATE WHICH PRESENTATION STYLE TO PREFER WHEN PLACING YOUR ORDER.

### DISPOSABLES / EQUIPMENT

COMPOSTABLE DISPOSABLES (PLATES, CUTLERY, NAPKINS) ARE INCLUDED WITH ALL ORDERS.

HIGH QUALITY DISPOSABLES (BAMBOO PLATES, CUTLERY ROLL-UPS, LINEN-LIKE NAPKINS) ARE AVAILABLE FOR AN ADDITIONAL \$2.00 PER PERSON.

FULL RENTALS: CHINA, GLASSWARE, ETC. ARE ALSO AVAILABLE FOR A FEE. INQUIRE BY CALLING OUR OFFICE.

### STAFFING OPTIONS

SERVICE STAFF CAN BE ADDED TO YOUR EVENT FOR AN ADDITIONAL HOURLY FEE, WITH A 4-HOUR MINIMUM. WE STRONGLY ENCOURAGE STAFFING FOR EVENTS WITH 50 GUESTS OR MORE TO ENSURE THE BEST EXPERIENCE FOR YOU AND YOUR GUESTS.

### PAYMENT POLICY

WE ACCEPT ALL MAJOR CREDIT CARDS. PAYMENT IN FULL IS DUE AT THE TIME ORDER IS PLACED.

### DEADLINES & CANCELLATIONS

ORDERS MAY BE EDITED AND/OR CANCELLED UP TO 5 DAYS IN ADVANCE.

CANCELLATIONS WITHIN 5 DAYS OF DELIVERY DATE SUBJECT TO FULL CHARGE.

### DELIVERY & PICKUP

MAX OUT DELIVERS MONDAY - FRIDAY BEGINNING AT 6AM. A DELIVERY FEE OF \$35 APPLIES TO ORDERS WITHIN A 10 MILE RADIUS OF DOWNTOWN BOSTON. A

PICKUP FEE OF \$35 APPLIES TO ORDERS WHERE NON-DISPOSABLE SERVICE ITEMS ARE REQUESTED. ADDITIONAL DELIVERY/PICKUP FEES MAY APPLY FOR ORDERS OUTSIDE THE DELIVERY ZONE.

**\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED\***

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\***

A glass jar filled with a yogurt parfait, featuring layers of white yogurt, granola, and fresh raspberries and blueberries. The jar is placed on a white wooden surface, with several loose berries and granola pieces scattered around it. A gold-colored spoon is inserted into the top of the jar. The background is a soft, out-of-focus white surface.

**BREAKFAST**

# BREAKFAST COMBOS

Priced Per Person, Minimum Order 6

## GRAB & GO BREAKFAST TOTE **\$14**

DAILY BREAKFAST PASTRY, GREEK YOGURT PARFAIT, BOTTLE OF OJ

## CONTINENTAL BREAKFAST **\$17**

ASSORTMENT OF MUFFINS, BREAKFAST PASTRIES & BREADS,  
SEASONAL CUT FRUIT, BOXED WATER, COFFEE & HOT TEAS\*\*\*

## EXECUTIVE CONTINENTAL BREAKFAST **\$26**

ASSORTMENT OF MUFFINS, BREAKFAST PASTRIES, DAILY MINI BAGEL & SPREAD,  
SEASONAL FRUIT CUP, YOGURT PARFAITS, WATER, CARAFE OF OJ\*\*,  
COFFEE & HOT TEAS\*\*\*

## "BETTER FOR YOU" BREAKFAST **\$26**

HOUSE MADE GRANOLA BARS, HARDBOILED EGGS, SEASONAL FRUIT CUP,  
OVERNIGHT OATS, WATER & CARAFE OF OJ\*\*, COFFEE & HOT TEAS\*\*\*

\*\* CARAFES OF OJ SERVE 10

\*\*\*REGULAR COFFEE AND TEA IN INSULATED AIRPOTS AVAILABLE, SUBJECT TO A \$35 PICKUP FEE.

## A LA CARTE BREAKFAST

Priced Per Person, Minimum Order 6 of Any Item

BERRY & GRANOLA YOGURT PARFAIT **\$8**

ASSORTED SEASONAL PASTRIES  
(EACH) **\$5**

OVERNIGHT OATS **\$6**

SEASONAL QUICHE **\$11**  
PETITE GREEN SALAD

FRESH FRUIT CUP **\$7**

BAGEL AND SPREAD **\$6**  
ASSORTED FLAVORS; CREAM CHEESE,  
BUTTER, AND JAM INCLUDED

SMOKED SALMON SNACK BOX **\$12**  
COLD SMOKED SALMON\*, HARD BOILED  
EGG, CHERRY TOMATOES, LEMON &  
CAPERS

## COFFEE & TEA

DISPOSABLE CARAFES\*\*\*, SWEETENERS, CUPS, AND CREAMERS

REGULAR COFFEE (SERVES 8-10) **\$27**

DECAF COFFEE (SERVES 8-10) **\$27**

ASSORTED HOT TEAS (SERVES 8-10) **\$25**

ICED COFFEE (SERVES 8-10) **\$27**

ICED BLACK TEA (SERVES 8-10) **\$25**

12OZ CANNED COLD BREW **\$5**

## BOTTLED BEVERAGES

ORANGE JUICE **\$4**

BOTTLED LEMONADE **\$4**

BOTTLED ICED TEA **\$4**

SUSTAINABLE BOXED WATER **\$2.5**  
EVERYBODY WATER

PREMIUM WATER **\$4**  
SAN PELLEGRINO SPARKLING

CANNED SODA **\$3**  
COKE, COKE ZERO, SPRITE, GINGER ALE

SPINDRIFT SELTZER **\$4**  
ASSORTED FLAVORS

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED\*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*

LUNCH



# LUNCH COMBOS

Priced Per Person, Minimum Order 6

## GRAB & GO LUNCH TOTE **\$22**

ONE SPECIALTY SANDWICH, POTATO CHIPS,  
FRESH BAKED COOKIE, WHOLE FRUIT,  
SUSTAINABLE BOXED WATER

## SANDWICH LUNCHEON **\$28**

CHOICE OF UP TO THREE SPECIALTY  
SANDWICHES, SEASONAL GREENS SALAD,  
POTATO CHIPS, COOKIES & DESSERT BARS,  
CANNED SODA & SUSTAINABLE BOXED WATER

## "BETTER FOR YOU" LUNCHEON **\$31**

CHOICE OF UP TO THREE LUNCH BOWLS, MULTI-  
GRAIN ROLLS & BUTTER, SEASONAL CUT FRUIT,  
HOUSE-MADE GRANOLA BARS, STILL &  
SPARKLING WATERS

## EXECUTIVE LUNCHEON **\$32**

CHOICE OF UP TO THREE SIGNATURE SALADS,  
TWO ROOM TEMPERATURE PROTEINS\*\*,  
ASSORTED ROLLS & BUTTER, COOKIES &  
BROWNIES, CANNED SODA & SUSTAINABLE  
BOXED WATER

\*\*PROTEIN OPTIONS: SALMON, STEAK\*, CHICKEN, SHRIMP

EXTRA BEVERAGES MAY BE ORDERED  
A LA CARTE

# SPECIALTY SANDWICHES

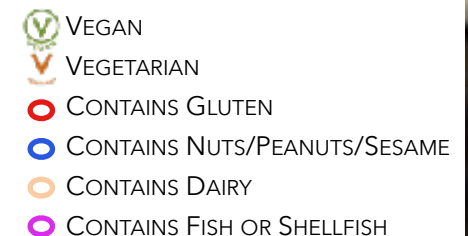
Priced Per Person, Minimum Order 6 of Any Item



- SUN-DRIED TOMATO & HUMMUS CHICKEN SALAD, ARUGULA, BRIOCHE **\$15**   
- GRILLED CHICKEN BANH MI, CHILI GARLIC AIOLI, PICKLED VEGGIES, HERBS **\$15**  
- BLACKENED CHICKEN, CHIPOTLE HONEY MUSTARD, BRIOCHE BUN **\$15** 
- BACON, BRIE, GRILLED CHICKEN, MANGO CHUTNEY, BRIOCHE BUN **\$15**  
- SMOKED TURKEY, SWISS, HERBED MAYO, MULTIGRAIN ROLL **\$15**  
- SMOKED TURKEY, BACON, PEPPER JACK CHEESE, CHIPOTLE AVOCADO CREMA, TELERA ROLL **\$15**  
- ROAST BEEF\*, CHEDDAR, BROCCOLI RABE, HORSERADISH SPREAD, TELERA ROLL **\$15**   
- GRILLED GARLIC STEAK\* BAGUETTE, GRILLED TOMATO & RED ONION, SPICY RUSSIAN DRESSING **\$15** 
- BLACK FOREST HAM, SWISS, SPICY BROWN MUSTARD, ARUGULA, PRETZEL ROLL **\$15**  
- CORNED BEEF & SWISS, SAUERKRAUT, GUINNESS MUSTARD ON RYE **\$15**  
- PROSCIUTTO\*, MOZZARELLA, ROASTED PEPPERS, GRILLED SOURDOUGH **\$15**  
- GREEK SALAD WRAP **\$14**    | WITH MEDITERRANEAN GRILLED CHICKEN **\$15**  
- HUMMUS, RED PEPPERS, CUCUMBER, TOMATO, CARROT, SPINACH, TORTILLA WRAP **\$14**   
- ASPARAGUS, PORTOBELLO, ROASTED TOMATO, GOAT CHEESE, ARUGULA, SPINACH WRAP **\$14**   
- CHARRED EGGPLANT, ROMESCO SPREAD, ARUGULA, PARMESAN, BAGUETTE **\$14**   
- MOZZARELLA, TOMATO, ARUGULA, BALSAMIC VINEGAR GLAZE, PESTO, SOURDOUGH **\$13**   

## ADD ONS

- POTATO CHIPS **\$2.5**
- WHOLE FRUIT **\$3**
- SEASONAL FRUIT CUP **\$7**



\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*

## SIGNATURE SALADS

Priced Per Person, Minimum Order 6

### SEASONAL GREENS SALAD \$11

TOMATOES, CUCUMBERS, CARROTS, RED ONION, RED WINE VINAIGRETTE 


### CLASSIC CAESAR SALAD \$11

ROMAINE, GARLIC CROUTONS, SHAVED PARMESAN  

### LEMON GARLIC KALE SALAD \$11

PARMESAN, SLIVERED ALMONDS, LEMON GARLIC VINAIGRETTE  



### GREEK SALAD \$13

SPRING MIX, KALAMATA OLIVE, RED ONION, CHERRY TOMATO, PEPPERONCINI, CUCUMBER, FETA, OREGANO VINAIGRETTE 

### BEET SALAD \$13

ROASTED BEETS, GOAT CHEESE, ALMOND  

### SANTA FE SALAD \$13

ROMAINE, GRAPE TOMATO, BLACK BEAN, ROASTED CORN, CHIPOTLE RANCH, TORTILLA STRIPS  

### STRAWBERRY SALAD \$13

SPINACH, GOAT CHEESE, PECANS, BALSAMIC VINAIGRETTE  

## ADD ONS

POTATO CHIPS \$2.5

WHOLE FRUIT \$3

SEASONAL FRUIT CUP \$7

MULTI-GRAIN ROLLS \$2



GRILLED TOFU OR CHICKEN FOR SALAD \$6

GRILLED SALMON OR STEAK\* FOR SALAD \$8

## LUNCH BOWLS

Priced Per Person, Minimum Order 6

### CHICKEN SHAWARMA HUMMUS BOWL \$16


BASMATI RICE, TOMATO, CUCUMBER, PICKLED TURNIPS, PARSLEY, WHIPPED GARLIC SUMAC SPREAD, CRISPY CHICKPEAS & PINE NUTS  

### JAMAICAN JERK CHICKEN BOWL \$16



CILANTRO LIME RICE, CASSAVA, SWEET PLANTAINS, PEAS, MANGO CHUTNEY

### ASPARAGUS, TURKEY & GOAT CHEESE



### SALAD \$16

SPRING MIX, GRILLED ASPARAGUS, HOUSE-ROASTED TURKEY BREAST, WATERMELON RADISH, POMEGRANATE SEEDS, WHITE BALSAMIC VINAIGRETTE 



### NEW ENGLAND COBB SALAD \$16

CHOPPED ROMAINE, GRILLED CHICKEN, ROASTED BEETS, WALNUTS, APPLES, GOAT CHEESE, CRANBERRIES, BALSAMIC VINAIGRETTE  



### CALIFORNIA SALAD & HERBED TUNA \$16

SPRING MIX, RED CABBAGE, CELERY, OLIVES, TOMATOES, CUCUMBERS, AVOCADO SMASH & HERBED TUNA SALAD  


### SEARED YUZU SALMON BOWL \$16

YUZU MARINATED SALMON, SUSHI RICE, ARUGULA, CUCUMBER, SCALLION, AVOCADO SMASH, PONZU, WAKAME SALAD  



### TEXAS SALMON SALAD BOWL \$16

BBQ RUBBED SALMON, ROMAINE LETTUCE, CORN & BLACK BEANS, PICO DE GALLO, CHEDDAR CHEESE, CHIPOTLE RANCH  




### CHOPPED ITALIAN ANTIPASTO BOWL \$16

ROMAINE, RADICCHIO, TOMATOES, GENOA SALAMI, PROVOLONE, BANANA PEPPERS, CUCUMBERS, OLIVES, CHICKPEAS, RED WINE VINAIGRETTE 

### THAI RICE NOODLES & PEANUT BOWL \$14

RICE NOODLES, CABBAGE, SNOW PEAS, CARROTS, CUCUMBERS, HERBS, PEANUTS & CHILI GINGER DRESSING  



### ROASTED BEET & BLUE CHEESE BOWL \$14

SPRING MIX, FARRO, ROASTED BEETS & SWEET POTATOES, RADISH, SUNFLOWER SEEDS, CRANBERRIES, BLUE CHEESE, POMEGRANATE MAPLE DRESSING   

### GREENS & GRAINS BOWL \$14

ARUGULA, KALE, QUINOA & FARRO BLEND, RED ONIONS, CUCUMBER, TOMATOES, PARMESAN, CHIA SEEDS, SPICY CASHEWS    

### GREEN PROTEIN BOWL \$14

BROCCOLI, ASPARAGUS, RED CABBAGE, QUINOA & FARRO BLEND, HARDBOILED EGGS, AVOCADO SMASH, HEMP SEEDS  

 VEGAN

 VEGETARIAN

 CONTAINS GLUTEN

 CONTAINS NUTS/PEANUTS/SESAME

 CONTAINS DAIRY

 CONTAINS FISH OR SHELLFISH

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*



PM BREAKS



## AFTERNOON BREAKS

Each Break Serves 10

### THE NEW ENGLANDER **\$180**

ASSORTED MINI WHOOPIE PIES, CHOCOLATE COVERED CRANBERRIES, CAPE COD POTATO CHIPS, GUMMY LOBSTERS

### BETTER FOR YOU BREAK **\$175**

VEGETABLE CRUDITÉ W/ HUMMUS, FRESH FRUIT, HOUSE MADE GRANOLA BARS

\*\*PRESENTED ON DISPOSABLE PLATTER

### PUB BREAK **\$125**

POPPED CORN, CHEDDAR ALE MIX, MIXED NUTS, WASABI PEAS

\*\*PRESENTED IN DISPOSABLE BOWLS

### CAFE BREAK **\$115**

ASSORTED COOKIES, BROWNIES & A BOX COFFEE

### CHEESE & CHARCUTERIE **\$185**

ARTISAN CHEESES & CURED MEATS\*, GOURMET MIXED NUTS, PICKLED VEGETABLES, CRACKERS & CRISPS

\*\*PRESENTED ON DISPOSABLE PLATTER

### MEZZE **\$180**

STUFFED GRAPE LEAVES, LEMONY CHICKPEA HUMMUS, CHARRED EGGPLANT BABA GANOUSH, WALNUT MUHAMMARA, SOFT GREEK PITA, ZA'ATAR PITA CRISPS, SLICED CUCUMBER

\*PRESENTED ON DISPOSABLE PLATTER

## SNACK PACKAGES

Priced Per Person, Minimum order 6

### AM BREAK **\$4**

ASSORTED PACKAGED GRANOLA & PROTEIN BARS

### PM BREAK **\$4**

ASSORTED SWEET AND SALTY SNACKS

### TRAIL MIX BREAK

PREPACKAGED **\$3**

BUILD YOUR OWN **\$4**

## BAKE SHOP

Priced Per Person, Minimum order 6

### DAILY COOKIE **\$4**

(VEGAN OR MADE WITHOUT GLUTEN AVAILABLE UPON REQUEST)

### DAILY DESSERT BAR **\$4**

(VEGAN AVAILABLE UPON REQUEST)

### DAILY CUPCAKE **\$5**

(CUSTOM COLORS AND FLAVORS AVAILABLE - ASK US!)

### ASSORTED PETITE DESSERTS **\$45 PER DOZEN**

BITE-SIZED SEASONAL SWEETS CRAFTED BY OUR PASTRY TEAM

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*