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Please accept our sincere sympathy on your loss. At Chef Max Miami, we know this is a hard time for your family – too many things to do in a short period of time and under emotional distress. Whether the funeral is pre-arranged or organized by a family member, details to consider involve choosing coffins, flowers, music, and hearses. A funeral is upsetting enough without the added burden of worrying about arranging the after-funeral gathering for mourners. To take some of the strain away at this sensitive time, please let us assist you. Our tactful and sympathetic staff will deal efficiently with your requirements.

We provide Bereavement Catering Service in your home, church or synagogue, funeral home, or another venue of your choice. Receptions following funerals or memorial services range from [breakfast](#), brunch or [luncheon](#), [tea](#) time for an hour or light finger food for a stand up reception to a full [buffet](#) with staff and bar service. Your funeral director can assist you with selection and quantities to suit your needs. Our event concierge also is available to help you with questions. We welcome the opportunity to discuss the advantages of catering at your funeral home should that option be available to you.

Our staff takes care of serving food and beverages for the duration of the function, thus allowing the family time to spend with their guests. Our uniformed staff arrives at your chosen location approximately one hour before the selected time to ensure that everything is ready for your family and guests. Our trained staff serves food and beverages with discrete and sensitive care. We help free your family to greet those who have come to comfort you.

The following menus range from very simple to more substantial. Of course, we always are happy to adjust our menus to make everything just right for you and your family. Chef Max Miami's business is built on listening to what our clients require.

Please Note: Any food left over from your function is packed for the family to take home. Payment is required in full on the day of funeral. (No credit card facilities are available.) Prices are based on servers necessary for the required minimum. Every additional 20 guests will incur a charge of \$20 for additional servers per hour.

Optional Delivery Service: Some families prefer to look after their family and friends themselves and request our food delivery only option. Their selected menu option arrives at the prearranged time, already displayed on platters ready to serve. Any food handling instructions are included as necessary.

When booking with Chef Max Miami for bereavement service, we provide:

- Crockery
- Linens
- Flatware
- Seating and table rental service are available at an additional charge.
- Bar and Bar Staff are available at an additional charge.

FAX FORM FOR ARRANGING A BEREAVEMENT CATERING SERVICE

Please complete the information below. Your signature below and faxing this form constitutes a legally binding contract between us. You are contracting to pay in full for services ordered on this form. 24-hour notice of cancellation is required for a refund. All Bereavement and Memorial Service by Chef Max Miami is a total of three hours. We will set up one hour before the expected time and will clear at the end of two hours from the time you have listed below. Full payment is due at that time.

Print Name of Funeral Home:

Address of Funeral Home:

Room:

Print Name of Person Completing This Form:

Direct Telephone Number:

Email Address:

Name of Deceased:

Other Location of Bereavement Catering:

Date of Bereavement Catering:

Time of Bereavement Catering: (a.m.) (p.m.)

		Cost per person	Minimum # Required	Total #	Total Cost	Tax	Total Charge
Breakfast/ Brunch Buffet <i>Served until 1 p.m.</i>	Continental Breakfast	\$12	15				
	Healthy Start	\$14	30				
	American Breakfast	\$16	30				
	Swiss Muesli <input type="checkbox"/>	\$1.50	30				
	Bagel Station <input type="checkbox"/>	\$2.25	30				
	Florida French Toast <input type="checkbox"/>	\$2.50	30				
	Cheese Blini <input type="checkbox"/>	\$6.00	30				
	Piping Hot Pancakes <input type="checkbox"/>	\$2.75	30				
	Warm Waffles <input type="checkbox"/>	\$3.25	30				
	Ham Carving Station <input type="checkbox"/>	\$3.75	30				
	Deluxe Omelet Station <input type="checkbox"/>	\$5	30				
	Non-Traditional Hash <input type="checkbox"/>	\$5	30				
	Eggs Benedict <input type="checkbox"/>	\$5.50	30				
Brunch/ Luncheon Buffet <i>Served until 11a.m. to 4 p.m.</i>	Just Enough	\$18	40				
	Classic Buffet	\$20	40				
	Hearty Buffet	\$24	40				
Check Entrée Selection	Tender Penne á la Vodka <input type="checkbox"/> Chicken Française <input type="checkbox"/> Stuffed Chicken Breast <input type="checkbox"/> Salmon Filet <input type="checkbox"/>						
Check Accompaniment Selection	Carrots and Potatoes <input type="checkbox"/> Green Beans Amandine <input type="checkbox"/> Green Beans with tomatoes and pine nuts <input type="checkbox"/> Bahamian Peas and Rice <input type="checkbox"/> Jamaican Rice and Peas <input type="checkbox"/> Mixed Seasonal Vegetables <input type="checkbox"/> Mashed Yukon Gold Potatoes <input type="checkbox"/>						

Bereavement and Memorial Service Menu Options from Chef Max Miami

	Baby Peas and Pearl Onions <input type="checkbox"/> Au Gratin Potatoes <input type="checkbox"/> Summer Squash Medley <input type="checkbox"/>					
Memorial Tea <i>Served from 2 to 5 p.m. and 8 to 10 p.m.</i>		\$11	30			
Dinner Buffet <i>Served from 5 p.m. until 10 p.m.</i>	Simple Cold Cuts Buffet	\$20	18			
	America's Heartland Ambiance Beef <input type="checkbox"/> Turkey <input type="checkbox"/> Pork <input type="checkbox"/> Peas and Pearl Onions <input type="checkbox"/> or Squash Medley <input type="checkbox"/> Berry Pie <i>à la mode</i> <input type="checkbox"/> Vanilla Bean Ice Cream <input type="checkbox"/> Sorbet and Cookies <input type="checkbox"/> <i>Prime Rib of Beef, add \$5</i> <input type="checkbox"/>	\$30	24			
	Elegant Ambiance <i>Hors d'œuvres: Select Two</i> Bahamian Conch Fritters <input type="checkbox"/> Nuttty Grouper Fingers <input type="checkbox"/> Tropical Coconut Fried Chicken <input type="checkbox"/> Zucchini Fritters <input type="checkbox"/> Plantain Chips and Salsa <i>Entrée: Select One</i> Grilled Breast of Chicken <input type="checkbox"/> Tilapia <input type="checkbox"/> or Mahi Mahi <input type="checkbox"/> <i>with Creole sauce</i> Fresh Mahi Mahi <i>with salsa</i> <input type="checkbox"/> Roasted Loin of Pork <input type="checkbox"/> Marinated Chateaubriand <input type="checkbox"/> <i>Accompaniments: Select Two</i> Salad of Mixed Greens <input type="checkbox"/> Caribbean Vegetables <input type="checkbox"/> Sweet Potatoes <input type="checkbox"/> Bahamian Peas and Rice <input type="checkbox"/> Jamaican Rice and Peas <input type="checkbox"/> Saffron Rice <input type="checkbox"/> Mashed Yukon Gold Potatoes <input type="checkbox"/>	\$35	24			
		\$40	40			
Drop Off Service: ASK US						
Bar Service: ASK US						
Additional Staff: 1 server for every additional 20						
Totals for which you are contracting today:						
Special Request (Must be approved by Chef Max Miami)						

Your Signature _____

Chef Max Miami Signature _____

Mourning Breakfast and Brunch Buffets

*All breakfast buffets include
Assorted Freshly Squeezed Orange, Grapefruit, and Tomato Juices
Sweet Creamery Butter and with a Delightful a Selection of Preserves
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Deluxe and Herbal Tea Service*

Continental Breakfast

(Minimum of 15 Persons)

Selection of Fruit-filled Danish, Muffins, Bagels, Sweet and Savory Scones, and Croissants
\$12 per person

Healthy Start

(Minimum of 30 Persons)

Swiss Muesli — *delicious and healthy blend of fruit, nuts, rolled oats*
Fluffy Farm Fresh Scrambled Eggs or Scrambled Egg Whites with Crisp Turkey Bacon
Muffins: Bran— Maui Morning— Almond Coconut— *Low Fat Lemon Poppyseed*
\$14 per person

American Breakfast

(Minimum of 30 Persons)

Array of Assorted Freshly Squeezed Fruit Juices
Market-Fresh Sliced Fresh Fruit and Seasonal Berries — *with Chef's apricot yogurt dressing*
Fluffy Farm Fresh Scrambled Eggs
Crisp and Tender Scallion Laced Home Fries
Smoky Applewood Bacon and Juicy Link Sausage
Selection of Fruit-filled Danish, Homemade Assorted Muffins, Bagels, and Croissants
\$16 per person

Additions to American Breakfast

(additional cost per person)

Swiss Muesli— delicious, nourishing, and healthy blend of fruit, nuts, and rolled oats \$1.50

Florida French Toast — irresistible cinnamon and nutmeg laden raisin bread or challah piled with fresh bananas, kiwis, and seasonal berries \$2.50

Piping Hot Pancakes —cooked to order with blueberries, banana, chocolate chips, or tropical mélange \$2.75

Baked Virginia Ham Carving Station — succulent Virginia ham, redolent with the scent of cloves, oranges, and Southern wood smoke \$3.75

Non-Traditional Hash — roast beef hash atop toasty garlic bread and dressed to perfection with tempting poached eggs and wild mushroom sauce \$5

Bagel Station — flavored cream cheeses and sweet creamery butter to top a variety of bagels \$2.25

Cheese Blini — stuffed full of nutrition from that classic velvety blend of eggs and ricotta cheese, then complemented with pineapple butter or Bing cherry sauce \$6

Warm Waffles — Belgian waffles cooked to order, then dressed with fresh luscious fruit and whipped cream \$3.25

Deluxe Omelet Station — made to order three-egg or egg white omelets with your choice of garden-fresh veggies, assorted breakfast meats, smoked salmon, and a variety of cheeses \$5

Eggs Benedict — creamy Hollandaise sauce with just the right lemony zing rests atop scrumptious layers of hot, buttered English muffins, tender Canadian bacon, and fresh-from-the-chicken poached eggs \$5.50

Bereavement Brunch or Luncheon Buffets

All brunch buffets include
Served with creamery butter and a selection of preserves
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Deluxe and Herbal Tea Service

<p>Just Enough (Minimum of 40 Persons) Goblet of Freshly Squeezed Florida Orange Juice Seasonal Fresh Fruit and Berry Salad Fluffy Farm-Fresh Scrambled Eggs Crunchy -Tender Scallion Home Fries Juicy Link Sausage and Smoky Crisp Bacon Assorted Breakfast Muffins, Croissants, Bagels, and Scones Choice of One Entree and Two Accompaniments \$18 per person</p>	<p>Classic Buffet (Minimum of 40 Persons) Array of Freshly Squeezed Fruit Juices Crisp Garden Greens <i>with Chef's Special Dressing</i> Fresh Seasonal Fruit and Berry Display Fluffy Farm Fresh Scrambled Eggs Juicy Link Sausage and Smoky Crisp Bacon Crunchy-Tender, Scallion Home Fries Choice of Two Entrees and Two Accompaniments \$20 per person</p>	<p>Hearty Buffet (Minimum of 40 Persons) Array of Freshly Squeezed Fruit Juices and one Mimosa Fresh Seasonal Fruit and Berry Display Fluffy Scrambled Eggs Juicy Link Sausage and Smoky Crisp Bacon Crunchy-Tender, Scallion Home Fries Assorted Breakfast Muffins, Croissants, Bagels, and Scones Choice of Three Entrees and Two Accompaniments \$24 per person</p>
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Entree Selections

- Tender Penne á la Vodka — *a savory sauté of sweet red onions, garlic, and bacon deglazed with vodka and simmered with vine-ripe tomatoes and rich cream to achieve an opulent sauce*
- Chicken Française — *thin and delectable chicken breasts cooked in sweet creamery butter, fruity white wine, and full-bodied Parmesan cheese, then touched with tarragon*
- Sweet Dried Cranberry and Rich Pecan Stuffed Chicken Breast — *brushed with a zesty citrus beurre blanc*
- Filet of Sole — *atop bright green spinach and rich, creamy ricotta in smooth tomato vin blanc sauce*
- Seared Alaskan Salmon Filet — *nestled in Mediterranean citrus cream and sun-dried tomatoes with a warm orzo and black olive salad*

Choice of Two Accompaniments

- Tender Dilled Carrots
- Crisp and Tender Herb Roasted Potatoes
- Bright Green Beans Amantine or *dressed with sun-dried tomatoes and pine nuts*
- Classic Bahamian or Jamaican Peas and Rice
- Succulent Mixed Seasonal Vegetables— *dressed for the season*
- Feathery Mashed Yukon Gold Potatoes *with creamery butter or tangy goat cheese*
- Bright Green Baby Peas and Tender Pearl Onions
- Au Gratin Potatoes — *comforting potatoes and onion served piping hot with a simple cheese sauce*
- Summer Squash Medley — *dressed with red peppers and oregano*

Bereavement or Memorial Tea

(Minimum 30 persons)

(One Hour)

Assorted Freshly Baked Sweet and Savory Scones

(two scones per guest) with assorted preserves and clotted cream

Finger Sandwiches

smoked chicken breast with granny smith apples and herbed goat cheese on seven grain bread
smoked salmon open-faced with lemon-dill butter on black bread
egg salad with watercress and herbed mayonnaise on white grain
black forest ham and gruyere with mustard-mayonnaise on semolina with golden raisins and fennel
cucumber and watercress with lemon chive butter on whole wheat
curried chicken salad sandwich with red onion, celery and granny smith apple on semolina
with golden raisins and fennel

Sweets

lemon fruit tarts
miniature dark chocolate mousse cups
platters of assorted cookies

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Deluxe and Herbal Tea Service
\$11 per person

Bereavement Dinner Buffets

All dinner buffets include

*Fresh baked rolls and breads with creamery butter and a selection of preserves
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Deluxe and Herbal Tea Service*

Simple Cold Cuts Buffet

(Minimum of 20 persons)

Fresh and Crispy Tossed Garden Salad *with Chef's special seasonal dressings*
Platter of Assorted Cold Cuts: Perfect Oven Roasted Turkey, Thinly Sliced Tender Roast Beef, and Hearty Ham as well as Albacore Solid White Tuna Salad *presented with appropriate condiments*
Freshly Baked Sliced Breads and Crusty Rolls
Array of Varietal Cheeses
Chef's Choice of Delicate Rotini Pasta Salad or Creamy Dijon Dill Potato Salad
Chef's Choice of Creamy or Vinegar Cole Slaw
Market-Fresh Sliced Fresh Fruit and Seasonal Berries Display
Chef's Variety of Home Baked Cookies or Fudgy Chocolate Brownies
\$18 per person

America's Heartland Ambiance

(Minimum of 30 Persons)

Cream of Mushroom Soup — *lemon thyme cream for this mushroom potage with garlic and scallions*
Mixed Field Greens *with balsamic vinaigrette*
Warmed Island Baked Rolls *with sweet creamery butter*
Buffet Carving Station
Meats Carved by the Chef
(Choice of One)
*Choice Top Round of Beef
Baked Turkey with Stuffing
Herb Crusted Pork Tenderloin *with strawberry rhubarb chutney*
Baked Potato *with all the accompaniments*
Indiana Corn Casserole — *an American classic*
Baby Green Peas and Pearl Onions or Squash Medley
Berry of the Season Pie *à la mode*
or Vanilla Bean Ice Cream *with rich chocolate sauce atop old-fashioned pound cake*
or Watermelon Sorbet and Sugar Cookies
\$24 per person
*To substitute Prime Rib of Beef, add \$5 per person

Elegant Ambiance

(minimum of 40 persons)

Butler Passed Hors d'œuvres
Select Two
Bahamian Conch Fritters *passed with lime honey mustard or zesty Creole rémoulade*
Nutty Grouper Fingers *with Cilantro Lime Aioli*
Tropical Coconut Fried Chicken Morsels
Zucchini Fritters
Caribbean Plantain Chips and Tropical Salsa

Entrée: Select One
Pineapple Grilled Breast of Chicken *with mango papaya relish*
Banana leaf wrapped Tilapia or Mahi Mahi *with Creole sauce*
Fresh Mahi Mahi *with Caribbean salsa and citrus beurre blanc*
Garlic Studded Slow Oven Roasted Loin of Pork
Marinated Chateaubriand with Chimichurri

Bereavement and Memorial Service Menu Options from Chef Max Miami

Accompaniments: Select Two

Salad of Mixed Greens *with tropical island vinaigrette*
Sautéed Medley of Caribbean Vegetables
Roasted Medallions of Sweet Potatoes *with Brown Sugar and Pecans*
Bahamian or Jamaican Peas and Rice
Saffron Rice with Black Beans and a Jalapeño Sour Cream
Creamy Mashed Yukon Gold Potatoes

Tropical Fruit Display *with citrus fruit sauce*
Stuffed Coconut Key Lime Bavarian Cream
\$40 per person

Add \$10 for two entrees or four appetizers