



Lunch Takeout

8120 Old York Road
150 Yorktown Plaza
Elkins Park, PA 19027


215.885.2400 Phone
215.885.2300 Fax

Lunch Hours

Monday–Thursday: 11:30pm–2:30pm
Friday 11:30pm–2:00pm



www.MaxandDavids.com

 Printed on recycled paper.

Soups

Soup of the Day	Cup \$3.5/ Bowl \$5
Made fresh daily, served with crackers	
Half Salad & Cup of Soup	\$8
Choose any salad, served with a cup of the soup of the day	

Salads

Made daily with only the freshest ingredients

Add any of the following to salads \$3

Grilled Chicken ▪ **Roasted Salmon** ▪ **Tuna Nicoise** ▪ **Soy Ginger Tofu**

M&D Salad with Za'tar Vinaigrette	\$8
Mixed greens, shaved fennel, arugula, grape tomatoes, cucumber and sweet onions	
Spinach Salad	\$8
Baby spinach, mushrooms, egg, red onion, carrots and tomatoes; with creamy mustard dressing	
Shanghai Salad	\$8
Romaine, scallions, toasted almonds, orange segments and carrots; with soy ginger vinaigrette	
Harvest Salad	\$8
Baby greens, walnuts, dried cranberries and red onion; with orange vinaigrette	
Romaine Salad	\$8
Romaine spears with wedged tomatoes, croutons and egg; with roasted garlic aioli	

Did You Know...

Max & David's now does full event catering? In addition to our private in-house banquet room that can seat up to 42 people, we now have additional space that can accommodate up to 400 people. Perfect for weddings, Bar/Bat Mitzvahs, corporate parties, and more! Our catering services can even be individualized for your special business or celebratory event. Please ask your server for more information.



Printed on recycled paper.

Sandwiches & Wraps

Create your own, served with lettuce tomato, red onion and a New York pickle

Choose One Side Dish: M&D Fries, Veggie Slaw, Small House Salad, Potato Salad

Breads: Rye, 8 Grain, Challah Roll, Hoagie Roll, Wrap, Pita Bread, Lettuce Bowl

Condiments: Homemade Mayo, Chipotle Mayo, Cranberry Mayo, Horseradish Mayo, Russian Dressing, Balsamic Vinaigrette, Deli Mustard, Dijon Mustard, Tahini Sauce, Fat-Free Ranch Dressing

M&D Beef Burger	\$10
Our house special burger; 7 ounces of ground chuck, grilled to order	
Roasted Turkey	\$9
With maple-ginger marinade	
House Cured Pastrami	\$10
Home smoked and carved	
Grilled Vegetables and Hummus	\$8
Seasonal grilled vegetables with homemade hummus	
Grilled Portabello	\$8
Balsamic marinated and grilled	
Chicken Salad	\$8.5
With toasted pine nuts, currants and diced fennel	
Falafel and Hummus	\$7.5
Served on pita with tahini sauce	
Tuna Nicoise	\$8
With olives, eggs, capers and red onions	
Pulled BBQ Brisket	\$10
Slowly smoked brisket with Texas BBQ sauce	
Meatball Sub	\$9
Fresh ground beef with spices and marinara sauce on a hoagie roll	

Children's Menu

(ages 12 & under, please)

Breaded Chicken Tenders	\$6
Kid's Hamburger	\$5
Hot Dog	\$5

All children's entrées include your choice of applesauce or fries

Beverages

Canned Soda	\$1.95	Saratoga Springs Sparkling Water	Large \$3.50 Small \$1.95
V8 Juice	\$2.25	Fiji Still Water	Large \$4.50 Small \$2.50

Dessert Menu

Petit Four Sampler	\$6
<i>A trio of bite-sized cakes – Great for sharing!</i>	
Chocolate Ganache Tart	\$8.5
<i>A crisp chocolate shell with a velvet smooth chocolate ganache flavored with hazelnut. Perfect for the serious chocoholic! Served with Chef's choice of gelato</i>	
Pear Tartin *Sugar Free*	\$7
<i>Naturally sweetened poached pears fanned on a bed of puff pastry, served warm with a berry mix</i>	
Carrot Cake	\$7
<i>Our signature dessert topped with cream cheese frosting and walnuts</i>	
Lime Meringue Tart	\$7.5
<i>A simply delicious lime curd in a crisp coconut cashew crust</i>	
Brownie Sundae	\$7
<i>With vanilla gelato, chocolate sauce, whipped cream and a cherry on top!</i>	
Death by Chocolate	\$7
<i>Layered chocolate cake with mousse topped with chocolate ganache and praline crunch</i>	
Duo Mousse Parfait	\$6
<i>Layers of chocolate and white chocolate mousse with fresh fruit, topped with a cookie crumble</i>	
Duo of Sorbet & Gelato	\$6.75
<i>Our innovative flavors are made daily from ripe seasonal fruits and other natural ingredients</i>	



Award-Winning Gourmet Kosher Catering

Private Banquet Room &
Off-Site Catering Available

Custom menu and event planning to
fit your every need and make sure your
event will be one to remember.

Available for:
Weddings * Conferences * Corporate Parties
Bar/Bat Mitzvahs * Birthday Parties
and More!

Contact Beth Salaman at
215.935.0990 or
Catering@MaxandDavids.com