

MAX FISH
THREE COURSE LUNCH MENU
2010

OUR PRIVATE DINING ROOM IS AVAILABLE FOR DINNER MONDAY - SUNDAY.
MAXIMUM CAPACITY FOR THE ROOM IS 30 PEOPLE

* USE OF AUDIO VISUAL EQUIPMENT INCLUDED

___A THREE COURSE MENU (\$30 PER PERSON) 10 PERSON MINIMUM

- APPETIZER
- ENTRÉE
- DESSERT

___A TWO COURSE MENU (\$25 PER PERSON) 10 PERSON MINIMUM

- APPETIZER
- ENTRÉE

ADDITIONAL CHARGES WILL INCLUDE:

* ANY ADDITIONAL RAW BAR ITEMS (OR ADDITIONAL FOOD NOT INCLUDED IN THE SET MENU)

* ALL BEVERAGES ARE CHARGED UPON CONSUMPTION

* 6% CT SALES TAX & 18% GRATUITY

_____ (AT NO TIME WILL THESE ITEMS BE INCLUDED TOWARDS THE MINIMUM RENTAL FEE FOR THE ROOM)
INITIAL

MENU CHOICES ARE DUE **72** HOURS PRIOR TO THE EVENT DATE.

A \$250.00 NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT IS REQUIRED TO CONFIRM YOUR DATE AND HOLD THE WINE ROOM. IF YOUR EVENT IS A "NO SHOW" OR CANCELS UNDER 24 HOURS PRIOR TO THE EVENT THERE WILL BE A \$250.00 ADDITIONAL CHARGE TO YOUR CREDIT CARD ON FILE. (TOTALING \$500.00)

I UNDERSTAND THIS CONTRACT AND AGREE TO PAY FOR ALL CHARGES INCURRED:

SIGNATURE _____ DATE _____

CREDIT CARD NUMBER _____

PRINT NAME _____ DATE OF EVENT _____

APPETIZER OPTIONS

CHOICE OF TWO:

Field Green Salad

Hand gathered field greens, sherry vinaigrette

Traditional Caesar Salad

Hearts of Romaine, Croutons, Shaved Parmesan

Items subject to change

ENTREES

CHOICE OF THREE:

Soy Glazed Mahi

Hot and sour shiitake broth, baby bok choy
and spring vegetable ragout

Miso and Panko Crusted Organic Salmon

Soba noodles, grilled asparagus, tahini sauce

Scallops A la Plancha

Gnocchi, spring peas, fava beans, basil pesto

Max Classic Cheeseburger

French fries

Blackened Fish Tacos

Red rice and black beans

Grilled Tavern Steak

French fries, arugula, Béarnaise sauce

Pan Roasted Chicken

Butternut risotto, broccolini, pan jus

Items subject to change

DESSERT OPTIONS

Chocolate Cake

Classic Crème Brûlée