

Please contact Brian Costa with any questions regarding our private dining room. We are able to accommodate parties from 10 people up to 75 people in different areas of the restaurant.
bcosta@maxfishct.com 860-652-3474 ext. 305

Dinner in Our Private Room

2010/2011

* Use of audio visual equipment included

The use of the private dining room is based on a minimum of 20 people with a set four course menu

_____ A four course menu (\$60 per person)

- Appetizer
- Salad
- Entrée
- Dessert

_____ A Three course menu (\$50 per person)

- Salad
- Entrée
- Dessert

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 private 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 _____ exp _____

Print name _____ Date of event _____

APPETIZER

Choice of two

Maryland Jumbo Lump Crab cake

Crispy capers, sweet gherkin aioli

New England Clam Chowder

Loads of clams, fresh thyme and
apple wood smoked bacon

Baltimore Style Shrimp Cocktail

Old bay seasoning, stone ground mustard

SALAD

Both options are available

Field Green Salad

Hand gathered field greens, sherry vinaigrette

Traditional Caesar Salad

Hearts of romaine, croutons, shaved parmesan

Items subject to change

DINNER OPTIONS

CHOICE OF FOUR

Atlantic Salmon A la Plancha

Fingerling potato-haricot vert ragout, whole grain mustard, preserved lemon

Chatham Cod A la Plancha

Leek mashed potatoes, spring peas, guanciale and saffron

Grilled Yellowfin Tuna

Black sticky rice, Thai peanut coconut sauce,
Baggott Farm sugar snap peas, pickled onion

Grilled Block Island Swordfish

Asparagus, spring onion risotto, red wine-honey glaze

“Bomster Brothers, Ct” Scallops A la Plancha*

Shitake fried rice, miso glaze, soy

Grilled Angus “Steak and Shrimp”

Garlic mashed potatoes, shrimp scampi sauce

Grilled Filet Mignon

Creamy mashed potatoes, sautéed spinach, whole grain mustard jus

Pan Roasted Murray’s Chicken

Stuffed with goat cheese, risotto, olive tapenade

Fresh Steamed One lb. Lobster

Mashed potatoes, balsamic grilled asparagus

DINNER OPTIONS

(Continued)

Fresh Steamed Two lb. Lobster*

Mashed potatoes, balsamic grilled asparagus

***(Additional charge: \$20.00 per person)**

Items subject to change according to availability

DESSERT OPTIONS

Choice of two

Chocolate Cake

Classic Crème Brûlée

Key Lime Tart

Items subject to change

ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

Shrimp Cocktail

Chilled large cocktail shrimp, cocktail sauce
Additional Charge \$40/dozen

MAX'S SKYSCRAPER

The freshest assortment of shellfish including
Oysters, clams, mussels, crab, shrimp and more!
Additional Charge \$99

Calamari

A large platter of fried calamari
Additional Charge \$18/platter