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 Dining Room for Max Fish Pharmaceutical/Financial Parties Restricted to \$100 Per Person Including Food,

Choice of Wines listed below, beer, Tax and Gratuity
Room Based on 18 person minimum
1 High Rise of Shellfish

(Set up prior to arrival for a cocktail hour)

A three course menu

Salad

Field Green Salad Traditional Caesar Salad

Entrée (Choose Three)
Blackened Atlantic Salmon

Jumbo lump crab, sweet potato and BBQ beurre blanc Ginger Gold apple frisee slaw

Farm Raised Idaho Trout A la Plancha

Quahog clams, bacon, roasted tomatoes, and fingerling potatoes

Bomster Brothers" Stonington, CT Scallops A la Plancha

Baggott Farms sweet corn bisque, black garlic risotto, house made red jalapeño marmalade

Grilled Yellowfin Tuna

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

Grilled Block Island Swordfish

Parmesan polenta, cippolini onion Agrodolce, sun dried tomato-almond-pesto

Grilled Angus "Steak and Shrimp"

Garlic mashed potatoes, grilled asparagus, shrimp scampi sauce

Grilled Filet Mignon

Creamy mashed potatoes, sautéed spinach, Cabernet jus

Pan Roasted Murray's Chicken

Pancetta, capers, preserved lemons, new potatoes, spring peas

Dessert

Chocolate Cake Creme Brulee (coffee and tea)

Also included one bottle of wine per every three people in attendance (example 18 people = 6 bottles of wine) Choose from the following list Canaletto Pinot Grigio, SA Prum Riesling, Estancia Chardonnay, Block 9 Pinot Noir, Juniper Canyon

Cabernet Sauvignon, McWillians Shiraz

Any additional alcohol ordered by members of the party are

Date

•	
Credit Card Number	
Print name	Date of event

Signature

Contact General Manager or Brian Costa at 860.652.3474 ext 305 or at, bcosta@maxfishct.com, Chris Katsoulis ckatsoulis@maxfishct.com. Patrick Keenan pkeenan@maxfishct.com.