

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](mailto:bcosta@maxfishct.com) 860-652-3474 ext. 305

**MAX FISH**  
**Two or Three Course Brunch Menu**

Our Private Dining Room is Available for Lunch Monday - Saturday. Maximum Capacity for the room is 36 people

\* Use of audio visual equipment included

\_\_\_\_ A three course menu (\$26 per person) 10 person minimum

- Seasonal Fruit
- Entrée
- Dessert

\_\_\_\_ A two course menu (\$21 per person) 10 person minimum

- Seasonal Fruit
- 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

\* 6.35% CT Sales Tax & 18% Service charge

\_\_\_\_\_ (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 \_\_\_\_\_ exp \_\_\_\_\_

Print name \_\_\_\_\_ Date of event \_\_\_\_\_

# APPETIZER OPTIONS

CHOICE OF TWO:

## Seasonal Fruit

Or

CHOICE OF TWO

## Field Green Salad

Hand gathered field greens, sherry vinaigrette

## Traditional Caesar Salad

Hearts of Romaine, Croutons, Grated Parmesan

## New England Clam Chowder

Loaded with clams and applewood smoked bacon

**Items subject to change**

## ENTREES

CHOICE OF FOUR

### Crab Cake Benedict

Jumbo lump crab cake, summer vegetable-gold potato hash, english muffin, hollandaise

### Corned Beef Hash & Eggs

Jalapeno hollandaise

### Brioche French Toast

Summer berries, Vermont maple syrup, brown sugar bacon

### Shrimp and Grits

Poached eggs, grits, jalapenos, mushrooms, andouille

### Grilled Petit Filet Mignon Benedict

English muffin, truffle creamed spinach, summer vegetable-gold potato hash, hollandaise

## **Fish & Chips**

French fries, coleslaw, tartar sauce

## **Max Classic Cheeseburger**

Vermont Cheddar, black pepper aioli, french fries

## **DESSERT OPTIONS**

**Chocolate Mousse Cake**

**Classic Crème Brûlée**

**Key Lime Tart**

YOU MAY ALSO SUBSTITUTE A CAKE MADE BY OUR PASTRY CHEF

## **ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:**

### **Raw Bar**

1 dozen oysters	26
1 dozen shrimp cocktail	MP
Skyscraper of Shell Fish	105

### **Hors d'oeuvres**

**Mini Crabcakes** Old Bay remoulade 3.00 each

**Bacon Wrapped Scallops** orange-jalapeno syrup 2.75 each

**Tuna Tartar Wontons** miso, wasabi emulsion 3.00 each

**Chicken Satay** 2.00 each

**Sirloin & Blue Cheese Bruschetta** 3.00 each

**Vegetarian Mixed Bruschetta:** 2.50 per person

*Chefs Selection*

**Yellow Curry Grilled Shrimp Satay** 3.00 each

**Arancini** (Fried Risotto) 3.00 each

**Balsamic Grilled Steak Spiedini** Chefs choice of dipping sauce 3.00 each

**Beef Empanaditas**, chipotle honey glaze 2.75 each

\*\*\*If there are items that you do not see on this menu, but you would like please feel free to contact us.  
We are happy to customize an item that fits your needs.

### **Platters**

**Cheese and Crackers** 2.50 per person

**Calamari** 18

Most parties should be based on a formula of 4 pieces per person per hour  
(example, a party of 30 people for 3 hour should have 360 total pieces)