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

## MAX FISH <br> Two or Three Course Lunch Menu <br> 2011

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 ( $\$ 30$ per person) 10 person minimum
- Appetizer
- Entrée
- Dessert
$\qquad$ 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 $\mathbf{7 2}$ 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 $\qquad$ Date $\qquad$
Credit Card Number $\qquad$ exp $\qquad$
Print name $\qquad$ Date of event $\qquad$

# APPETIZER OPTIONS <br> CHOICE OF TWO: 

Field Green Salad Hand gathered field greens, sherry vinaigrette<br>Traditional Caesar Salad Hearts of Romaine, Croutons, Shaved Parmesan

New England Clam Chowder
Loaded with clams

## Items subject to change

## ENTREES

## CHOICE OF FIVE

"Bomster Brothers" Stonington, CT
Scallops A la Plancha
Gnocchi, white bean, guanciale, sage pesto

## Grilled Loch Duart Salmon

Butternut squash, fingerling potatoes, pecan-pumpkin vinaigrette

Steak Frites
Grilled 8 oz bistro steak, frites, bernaise
Max Classic Cheeseburger
French fries

Blackened Fish Tacos
Achiote rice and red beans

## Pan Roasted Chicken Breast

Butternut squash-wild rice risotto, ginger syrup, parsnip chips

## Linguine with Clams

Manilla clams, guanciale ham, red pepper flake, garlic

Items subject to change

## DESSERT OPTIONS

# Chocolate Mousse Cake 

## Classic Crème Brûlée

Key Lime Tart

