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.

<u>bcosta@maxfishct.com</u> 860-652-3474 ext. 305

MAX FISH Two or Three Course Lunch Menu 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
A two course menu (\$25 per person)10 person minimum
Appetizer
Entrée
dditional 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 Nenu choices are due 72 hours prior to the event date.
\$250.00 non-refundable, non-transferable deposit is required to confirm your date and hold ne wine room. If your event is a "no show" or cancels under 24 hours prior to the event there will e a \$250.00 additional charge to your credit card on file. (totaling \$500.00) understand this contract and agree to pay for all charges incurred: Signature
redit Card Numberexp
rint 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

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