

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
Two or Three Course Brunch Menu
2013

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% 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 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:

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 and applewood smoked bacon

Items subject to change

ENTREES

CHOICE OF FOUR

Crab Cake Benedict

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

Corned Beef Hash & Eggs

Jalapeno hollandaise

Mascarpone Stuffed French Toast

Brioche, raspberry jam, Vermont maple syrup, bacon.

Shrimp and Grits

Poached eggs, grits, jalapenos, mushrooms, andouille

Grilled Petit Filet Mignon Benedict

English muffin, truffle creamed spinach, yam-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**