

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 Lunch Menu**  
**2011**

Our Private Dining Room is Available for Dinner Monday - Sunday. 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

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

Items subject to change

## ENTREES

CHOICE OF FIVE

## "Bomster Brothers" Stonington, CT

### Scallops A la Plancha

"Bomster Brothers" scallops, fried rice, miso, sweet soy

## Atlantic Salmon

Creamy mashed potatoes, haricot verts, tarragon aioli

## Belgian Ale Steamed Moules Frites

Rhode Island mussels, french fries, tarragon aioli

## Grilled Hangar Steak Sandwich

Caramelized onions, chipotle aioli, french fries

## Max Classic Cheeseburger

French fries

## Blackened Fish Tacos

Achiote rice and red beans

## Grilled Tavern Steak

French fries, arugula, tarragon butter

## Pan Roasted Chicken Breast

Grilled "Littel Acres" zucchini risotto, charred tomato-corn salsa, basil pesto

Items subject to change

## DESSERT OPTIONS

Chocolate Cake

Classic Crème Brûlée

Key Lime Tart