

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 Lunch Menu in the casual dining room 20 person min 2013

* 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 FOUR

(all served as they currently appear on our menu)

**“Bomster Brothers” Stonington, CT
Scallops A la Plancha**

Loch Duart Salmon

Bistro Steak

Max Classic Cheeseburger

French fries

Blackened Fish Tacos

Achiote rice and red beans

Pan Roasted Chicken Breast

Seasonal Pasta

Lobster Cobb Salad \$5 upcharge per person

Items subject to change

**If you see an item on our current dinner menu that does not appear on this list,
arrangements can be made to add them to the menu for your event.
Please inquire with the manager arranging your event and they will assist you.
Additional charges may apply**

DESSERT OPTIONS

Choice of two

Chocolate Cake

Classic Crème Brûlée

Key Lime Tart

Items subject to change

You may substitute a cake for your group if you do not want individual desserts

Please inquire with the manager arranging your event and they will assist you. Additional charges may apply

ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

Raw Bar

1 dozen oysters	26
1 dozen crab claws	35
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)