

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

## Dinner in Our Private Room

2012

\* Use of audio visual equipment included if minimum is met. If min. Is not met \$250 charge  
**The use of the private dining room is based on a minimum of 20 people with a set four course menu**

\_\_\_\_\_ A four course menu (\$60 per person)

- Appetizer
- Salad
- Entrée
- Dessert

\_\_\_\_\_ A Three course menu (\$50 per person)

- Salad
- Entrée
- Dessert

### **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 private room. If your event is a "no show" or cancels under 48 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**  
**(for the 4 course menu)**  
**Choice of two**

**Maryland Jumbo Lump Crab cake**

**New England Clam Chowder**

Loads of clams, fresh thyme and  
apple wood smoked bacon

**Baltimore Style Shrimp Cocktail**

Old bay seasoning, stone ground mustard

**Arrangements for passed / stationed Hors d'oeuvres can be  
made instead of a seated course.**

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

**SALAD**

**Both options are available**

**Field Green Salad**

Hand gathered field greens, sherry vinaigrette

**Traditional Caesar Salad**

Hearts of romaine, croutons, shaved parmesan

**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***

*Items subject to change*

## **DINNER OPTIONS**

CHOICE OF FOUR

(all served as they currently appear on our menu)

**Loch Duart Salmon A la Plancha**

**Grilled Yellowfin Tuna**

**Chatham Cod A la Plancha**

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

**Grilled Filet Mignon**

**Half Roasted Murray’s Chicken**

**Fresh Steamed One lb. Lobster**

**Fresh Steamed Two lb. Lobster\***

**\*(Additional charge: \$20.00 per person)**

**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***

**Items subject to change according to availability**

## DESSERT OPTIONS

Choice of two

**Chocolatemousse 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 shrimp cocktail	MP
Skyscraper of Shell Fish	105

### Hors d'oeuvres

<b>Mini Crabcakes</b>	Old Bay remoulade	3.00 each
<b>Bacon Wrapped Scallops</b>	orange-jalapeno syrup	2.75 each
<b>Tuna Tartar Wontons</b>	miso, wasabi emulsion	3.00 each
<b>Chicken Satay</b>		2.00 each
<b>Sirloin &amp; Blue Cheese Bruschetta</b>		3.00 each
<b>Vegetarian Mixed Bruschetta:</b>		2.50 per person
	<i>Chefs Selection</i>	
<b>Yellow Curry Grilled Shrimp Satay</b>		3.00 each
<b>Arancini</b>	(Fried Risotto)	3.00 each
<b>Balsamic Grilled Steak Spiedini</b>	Chefs choice of dipping sauce	3.00 each
<b>Beef Empanaditas,</b>	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

<b>Cheese and Crackers</b>	2.50 per person
<b>Calamari</b>	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)