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

Dinner in Our Casual Dining Room

* Use of audio visual equipment included if minimum is met. If min. Is not met $250 charge
The use of the casual dining room is based on a minimum of 30 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

* 6.35% CT Sales Tax & 18% Service charge

_____ (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

Roasted Murray's Chicken

Monk Fish

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

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)