

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
2012

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 (\$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

Crab Cake Benedict

Jumbo lump crabcake, potato-asparagus hash, hollandaise

Homemade Black Angus Corned Beef Hash

Green onion, English muffin, jalapeno hollandaise

Mascarpone Stuffed French Toast

Brioche, apricot jam, Vermont maple syrup, bacon.

Shrimp and Grits

Poached eggs, grits, jalapeno, mushroom, Tasso ham

Grilled Steak & Eggs

Balsamic grilled steak, mushroom-potato ragout, bacon-bourbon demi-glaze

Fish & Chips

French fries, coleslaw, tartar sauce

Max Classic Cheeseburger

Vermont Cheddar, black pepper aioli, french fries

Lobster Roll (\$5 additional per person) hot, cold or best of both worlds

Lobster Cobb Salad (\$5 additional per person)

DESSERT OPTIONS

Chocolate Mousse Cake

Classic Crème Brûlée

Key Lime Tart

**YOU MAY ALSO SUBSTITUTE A CAKE MADE BY OUR
PASTRY CHEF**