

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

## Sunday Brunch

**Private room seats up to 36 people**  
**\$400 Food & Beverage minimum** \_\_\_\_\_ Initial

**Casual dining room (Shark Bar) Seats up to 60 People**  
**\$750 Food & Beverage minimum** \_\_\_\_\_ Initial

**Heated Patio (Seasonal) Seats up to 70 People**  
**\$800 Food & Beverage minimum** \_\_\_\_\_ Initial

\_\_\_\_A three course menu (\$26 per person)10 person minimum

- Seasonal Fruit
- Entrée
- Dessert

\_\_\_\_A two course menu (\$21 per person)10 person minimum

- Seasonal Fruit
- Entrée

\* 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 \$150.00 non-refundable, non-transferable deposit is required to confirm your date and hold the private room

If your event cancels within 48 hours prior to the event there will be a \$150.00 additional charge to your credit card on file. (totaling \$300.00)

If cancel your event the day of, or do not show up for your event you will be charged the full minimum amount of your event

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

## Seasonal Fruit Platter

OR

CHOICE OF TWO:

## Field Green Salad

Hand gathered field greens, sherry vinaigrette

## Traditional Caesar Salad

Hearts of Romaine, Croutons, Grated Parmesan

## New England Clam Chowder

Loaded with clams and applewood smoked bacon

**Items subject to change**

## ENTREES

CHOICE OF FOUR

## Crab Cake Benedict

Jumbo lump crab cake, seasonal vegetable-potato hash, english muffin, hollandaise

## Pulled Pork Hash & Eggs

Jalapeno hollandaise

## Brioche French Toast

Vermont maple syrup, brown sugar bacon, seasonal fruit compote

## Shrimp and Grits

Poached eggs, grits, jalapenos, mushrooms, andouille

## Grilled Petit Filet Mignon Benedict

English muffin, truffle creamed spinach, seasonal vegetable-potato hash, hollandaise

## Fish & Chips

French fries, coleslaw, tartar sauce

## Max Classic Cheeseburger

Vermont Cheddar, black pepper aioli, french fries

## DESSERT OPTIONS

**Chocolate Mousse Cake**

**Classic Crème Brûlée**

**Key Lime Tart**

YOU MAY ALSO SUBSTITUTE A CAKE MADE BY OUR PASTRY CHEF

## 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

**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)