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. <u>bcosta@maxfishct.com</u> 860-652-3474 ext. 305

Lunch

Private room seats up to 36 people \$500 Food & Beverage minimum Monday through Sunday _____ Initial

Casual dining room (Shark Bar) Seats up to 60 People \$850 Food & Beverage minimum Monday through Sunday _____ Initial

Heated Patio (Seasonal) Seats up to 70 People \$1000 Food & Beverage minimum Monday through Sunday _____ Initial

_____ A three course menu (\$30 per person)

- Salad
- Entrée
- Dessert

____A Two course menu (\$25 per person) Any 2 courses

- Salad
- Entrée
- Dessert

Additional charges will include:

* All beverages are charged upon consumption

*	6.35% CT	Sales Tax	& 18%	6 Service	charge	(at no	time wil	l these	items	be ir	ncluded	towards
th	ne minimum	rental fee	for the	room)								
	1 1											

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_____

SOUP/SALAD 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 order)

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 2)

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:

Skyscraper of Shellfish (feeds 6-8ppl) 105.00 Cheese & Cracker Platter (for 10 people) 30.00 Fried Calamari 2.00 per person Chicken Satay 2.25 each Chicken Empanadas 2.50 each Beef Empanadas 2.50 each Vegetarian Mixed Bruschetta 2.75 each Baltimore Style Shrimp Cocktail (16/20 sized shrimp) 1.45 each Crab Salad BLT 3.00 each Mini Crabcakes Old Bay remoulade 3.00 each **Bacon Wrapped Scallops** orange-jalapeno syrup 3.00 each Tuna Tartar Wontons miso, wasabi emulsion 3.00 each Sirloin & Blue Cheese Bruschetta 3.00 each Yellow Curry Grilled Shrimp Satay 3.00 each Arancini (Fried Risotto) 2.75 each Seafood Stuffed Mushrooms 2.75 each Lobster Salad Sliders 4.00 each Colossal Shrimp Cocktail 3.95 each Antipasti Station 3.00 per person Snow Crab Claws 3.00 each Cherrystone Clams / Littleneck Clams 2.00 each Bay Scallops 3.00 each Assorted Ovsters 2.30 each Chateau Briand (roasted filet mignon) (2-3oz per person) 7.00 per person Salmon Station (2-3oz per person) 6.00 per person Chicken Station 3.00 per person Other fish available upon request availability

> Mini Desserts Available By The Piece (\$3.00 each) Cheesecake Chocolate Mousse Cake Flourless Chocolate Cake Assorted Cupcakes Keylime Tarts Cake Truffles