

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

A Private Dinner on Our Patio

2012

The use of the private dining room is based on a minimum of 50 people with a set four course menu

**** Friday and Saturday evenings are a \$5000 food and beverage minimum**

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

- Appetizer (can also be hand passed)
- 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

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

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:

Raw Bar

1 dozen oysters	26
1 dozen crab claws	35
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
<i>Chefs Selection</i>	
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)