

# The Wine Room

## MAX'S OYSTER BAR DINNER IN THE PRIVATE ROOM *2008*

THE WINE ROOM IS AVAILABLE FOR  
PRIVATE DINING SUNDAY-THURSDAY

MAXIMUM CAPACITY IS 30 PEOPLE.

THERE IS A 20 PERSON MINIMUM CHARGE  
TO RESERVE THE PRIVATE ROOM.

YOU WILL BE CHARGED A ***ROOM CHARGE*** FOR  
THE DIFFERENCE IN NUMBER OF GUESTS IF YOU  
HAVE UNDER 20 PEOPLE IN ATTENDANCE.

***ROOM CHARGE*** IS \$60.00 PER GUEST UNDER  
THE TOTAL AMOUNT OF TWENTY

THE FOUR COURSE FOOD MENU IS  
\$60.00 PER PERSON.

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)

ADDITIONAL CHARGES WILL INCLUDE:  
6% CT SALES TAX & 18% GRATUITY  
ADDITIONAL RAW BAR ITEMS OR (ADDITIONAL  
FOOD NOT INCLUDED IN THE SET MENU)  
ALL BEVERAGES (ALCOHOLIC AND NON-  
ALCOHOLIC) ARE CHARGED UPON  
CONSUMPTION.

MENU CHOICES ARE DUE ***ONE WEEK*** PRIOR TO  
THE EVENT DATE.

AUDIO VISUAL EQUIPMENT CAN BE PROVIDED  
FOR AN ADDITIONAL CHARGE.

I UNDERSTAND THIS CONTRACT AND AGREE TO  
PAY FOR ALL CHARGES INCURRED;

SIGNATURE \_\_\_\_\_  
DATE \_\_\_\_\_

## **APPETIZER OPTIONS**

CHOICE OF TWO:

### **MARYLAND JUMBO LUMP CRAB CAKE**

SWEET CORN COULIS, HARISSA AIOLI, JICAMA-CHAYOTE SLAW

### **NEW ENGLAND CLAM CHOWDER**

LOADS OF CLAMS, FRESH THYME AND  
APPLEWOOD SMOKED BACON

### **BALTIMORE STYLE SHRIMP COCKTAIL**

CHILLED SHRIMP STEAMED IN BEER AND OLD BAY

### **WONTON TUNA TACOS**

CHARRED TUNA, WASABI AIOLI,  
SUSHI RICE, MANGO SALSA

## **SALAD OPTIONS**

CHOICE OF ONE:

### **HOUSE SALAD**

BABY FIELD GREENS, SWEET SHERRY VINAIGRETTE

### **TRADITIONAL CAESAR SALAD**

HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN

### **MAX'S CHOPPED SALAD**

CRUMBLER GORGONZOLA CHEESE,  
SWEET SHERRY VINAIGRETTE

ITEMS SUBJECT TO CHANGE

# DINNER OPTIONS

CHOICE OF THREE:

## BARBEQUED SCOTTISH SALMON

MUSTARD GREENS, WARM POTATO SALAD, DIJON VINAIGRETTE

## PAN ROASTED "MURRAY'S" CHICKEN

PAN JUS, BROCCOLI RABE, GARLIC MASHED POTATOES

## GRILLED ATLANTIC SWORDFISH STEAK

SUMMER ORZO SALAD, SAUCE ROMESCO, ARUGULA

## GRILLED ANGUS NEW YORK STRIP

CREAMED SPINACH, POMMES FRITES, DEMI-GLACE

## PAN SEARED JUMBO SEA SCALLOPS

BABY ARTICHOKES, PANCETTA, ROASTED TOMATOES,  
YOUNG BASIL, DRY SHERRY, RISOTTO AL POMODORO

## LOBSTER AND CRAB RAVIOLI

PLUM TOMATO CONFIT, LOBSTER BRANDY SAUCE

ITEMS SUBJECT TO CHANGE

## DESSERT OPTIONS

CHOICE OF TWO:

VANILLA BEAN CRÈME BRULEE

WHITE AND DARK CHOCOLATE MOUSSE CAKE

KEY LIME PIE

HOUSEMADE DOUGHNUTS

ALSO AVAILABLE FOR COCKTAIL HOUR OR  
GUEST RECEPTION:

### MAX'S SKYSCRAPER

THE FRESHEST ASSORTMENT OF SHELLFISH INCLUDING  
OYSTERS, CLAMS, MUSSELS, CRAB, PRAWNS AND MORE!

ADDITIONAL CHARGE \$88.95

ITEMS SUBJECT TO CHANGE

# The Wine Room

## **LUNCH IN THE WINE ROOM:**

### **THE DETAILS**

**THE WINE ROOM IS AVAILABLE FOR SPECIAL EVENTS MONDAY THROUGH SUNDAY.**

**MAXIMUM CAPACITY IS 30 PEOPLE.  
THERE IS A 15 PERSON MINIMUM GUARANTEE TO RESERVE THE ROOM. THE LIMITED MENU IS \$30.00 PER PERSON.**

**THERE IS A \$150.00 NON-REFUNDABLE DEPOSIT TO CONFIRM YOUR DATE AND HOLD THE WINE ROOM.**

**ADDITIONAL CHARGES WILL INCLUDE:  
6% CT SALES TAX  
18% GRATUITY  
ANY ADDITIONAL RAW BAR ITEMS  
ALL BEVERAGES**

**OUR CHEF WOULD BE HAPPY TO DESIGN A CUSTOM MENU UPON REQUEST.**

**AUDIO VISUAL EQUIPMENT CAN BE PROVIDED PER YOUR REQUEST FOR AN ADDITIONAL CHARGE.**

## APPETIZER OPTIONS

CHOICE OF TWO:

### NEW ENGLAND CLAM CHOWDER

LOADS OF CLAMS, FRESH THYME AND  
APPLEWOOD SMOKED BACON

### HOUSE SALAD

BABY FIELD GREENS, SWEET SHERRY VINAIGRETTE

### TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN

### MAX'S CHOPPED SALAD

CRUMBLED GORGONZOLA, SWEET SHERRY VINAIGRETTE

ITEMS SUBJECT TO CHANGE

## **ENTREES**

CHOICE OF THREE:

### **MISO POACHED SCOTTISH SALMON**

LEMONGRASS RISOTTO, FRESH GINGER, PEA TENDRILS, EDAMAME

### **TAVERN STEAK**

GRILLED ANGUS SIRLOIN WITH GARLIC MASHED POTATOES,  
GRILLED ASPARAGUS AND SHALLOT DEMI GLACE

### **BLUE CRAB GRILLED CHEESE**

DILL HAVARTI, CREAMY DIJON AIOLI

### **PAN SEARED JUMBO SEA SCALLOPS**

BABY ARTICHOKES, PANCETTA, ROASTED TOMATOES, YOUNG BASIL,  
SEASONAL EXOTIC MUSHROOMS, RISOTTO AL POMODORO

### **MAX'S CHOPPED SALAD**

WITH CHILLED CHOPPED SHRIMP OR GRILLED CHICKEN

ITEMS SUBJECT TO CHANGE

## DESSERT OPTIONS

CHOICE OF TWO:

VANILLA BEAN CRÈME BRULEE

WHITE AND DARK CHOCOLATE MOUSSE CAKE

KEY LIME PIE

HOUSEMADE DOUGHNUTS

ALSO AVAILABLE FOR COCKTAIL HOUR OR  
GUEST RECEPTION:

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