

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

DINNER IN OUR PRIVATE ROOM

2010/2011

* USE OF AUDIO VISUAL EQUIPMENT INCLUDED

THE USE OF THE PRIVATE DINING ROOM IS BASED ON A MINIMUM OF 20 PEOPLE WITH A SET FOUR COURSE MENU

___ A FOUR COURSE MENU (\$60 PER PERSON)

- APPETIZER
- SALAD
- ENTRÉE
- DESSERT

___ A THREE COURSE MENU (\$50 PER PERSON)

- 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 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 _____

PRINT NAME _____ DATE OF EVENT _____

APPETIZER
Choice of two

Maryland Jumbo Lump Crab cake
Crispy capers, sweet gherkin aioli

New England Clam Chowder
Loads of clams, fresh thyme and
apple wood smoked bacon

Baltimore Style Shrimp Cocktail
Chilled shrimp steamed in beer and old bay

SALAD

Both options are available

Field Green Salad
Hand gathered field greens, sherry vinaigrette

Traditional Caesar Salad
Hearts of romaine, croutons, shaved parmesan

Items subject to change

DINNER OPTIONS

CHOICE OF FOUR

Miso and Panko Crusted Salmon
Soba noodles, grilled asparagus, tahini sauce

Farm Raised Idaho Trout A la Plancha

Quahog clams, bacon, roasted tomatoes, and fingerling potatoes

Chatham Cod a la Plancha

Summer vegetable jardinière, lump crab, corn and crispy shitake mushrooms

Grilled Yellowfin Tuna

Black sticky rice, Thai peanut coconut sauce,
Baggott Farm sugar snap peas, pickled onion

Grilled Block Island Swordfish

Balsamic marinated Urban Oaks Heirloom cherry tomatoes,
new potato-buttermilk puree, lemon-verbena butter

“Bomster Brothers” Stonington, CT

Scallops A la Plancha

Baggott Farms sweet corn bisque, black garlic risotto,
house made red jalapeño marmalade

Grilled Angus “Steak and Shrimp”

Garlic mashed potatoes, grilled asparagus, shrimp scampi sauce

Grilled Filet Mignon

Creamy mashed potatoes, sautéed spinach, Cabernet jus

Pan Roasted Murray’s Chicken

Pancetta, capers, preserved lemons, new potatoes, spring peas

Fresh Steamed One lb. Lobster

Sautéed haricot verts, whipped potatoes, drawn butter

Fresh Steamed Two lb. Lobster

Sautéed haricot verts, whipped potatoes, drawn butter

***(Additional charge: \$10.00 per person)**

Items subject to change according to availability

DESSERT OPTIONS

Chocolate Cake

Classic Crème Brûlée

Items subject to change

**ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST
RECEPTION:**

Shrimp Cocktail

Chilled large cocktail shrimp, cocktail sauce
Additional Charge \$33/dozen

MAX'S SKYSCRAPER

The freshest assortment of shellfish including
Oysters, clams, mussels, crab, shrimp and more!
Additional Charge \$88

Calamari

A large platter of fried calamari
Tossed in arugula and preserved lemons
Additional Charge \$18/platter