

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 if minimum is met. If min. Is not met \$250 charge
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 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
(for the 4 course menu)
Choice of two

Maryland Jumbo Lump Crab cake

Old Bay remoulade, celeriac slaw

New England Clam Chowder

Loads of clams, fresh thyme and
apple wood smoked bacon

Baltimore Style Shrimp Cocktail

Old bay seasoning, stone ground mustard

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

Loch Duart Salmon A la Plancha

Braised pork belly, lentils, hoisin mushroom glaze

Grilled Yellowfin Tuna

Saffron cous cous, golden raisins, harissa, tzatziki sauce

Chatham Cod A la Plancha

Sweet chili glaze, rock shrimp, rice vermicelli, kombu broth

“Bomster Brothers, CT” Scallops A la Plancha

Gnocchi, white bean, guanciale, sage pesto

Macadamia Nut Crusted Mahi Mahi

Lemongrass, coconut milk, forbidden rice

Grilled Filet Mignon

Creamy mashed potatoes, sautéed spinach, whole grain mustard jus

Half Roasted Murray’s Chicken

Achiote marinade, mashed potatoes, chorizo-roast garlic jus

Fresh Steamed One lb. Lobster

Creamy mashed potatoes, Sautéed Fregola, Cauliflower & Brussels Sprouts

Fresh Steamed Two lb. Lobster*

Creamy mashed potatoes, Sautéed Fregola, Cauliflower & Brussels Sprouts

***(Additional charge: \$20.00 per person)**

Items subject to change according to availability

DESSERT OPTIONS

Choice of two

Chocolate Cake

Classic Crème Brûlée

Key Lime Tart

Items subject to change

ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

MAX'S SKYSCRAPER

The freshest assortment of shellfish including
Oysters, clams, mussels, crab, shrimp and more!

Additional Charge \$99

Raw Bar

1 dozen oysters	26
1 dozen crab claws	35
1 dozen shrimp cocktail	40
Skyscraper of Shell Fish	99

Appetizers (By the Dozen)

Tuna Crostini	36
Mushroom Goat Cheese Turnover	25
Chicken Satay	25
Sirloin & Blue Cheese Sliders or Bruschetta	30
Mini Crab Cakes	36

***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 per person
Calamari	18