



CLAM BAKE

Traditional Clam Bake **\$30.95 per person**

Includes a Bowl of Clam Chowder, Manhattan or New England Style, Choice of Salad, Grilled Half Chicken, One Dozen Steamed Clams, Corn on the Cob, Sweet Potato, and Roll and Butter

Salad Choices: Zesty Vinaigrette Coleslaw, Creamy Coleslaw, Red Skin Potato Salad, Tossed Salad, or Pasta Salad with Vegetables

Starters

Shrimp Cocktail	\$8.00 per guest
Lobster Bisque	\$5.00 per guest
Mini Crab Cakes	\$3.00 per guest
Bruschetta Basket	\$3.00 per guest
Crab Salad on Endive Spoons	\$3.00 per guest
Smoked Salmon Canapés	\$3.00 per guest
Spicy Crab Dip	\$3.50 per guest

Additional Salads & Vegetables

Grilled Stuffed Portobello.	\$3.50 each
Marinated Grilled Vegetables.	\$3.00 per guest
Grilled Vegetable Kabobs	\$3.50 per guest
Caprese Salad	\$3.50 per guest
Caesar Salad.	\$3.25 per guest
Warm German Potato Salad	\$2.00 per guest
Antipasto Salad	\$3.25 per guest

Additions

Grilled Strip Steak 8 oz	\$18.50
Grilled Filet Mignon 6 oz	\$30.00
Chorizo & Smoked Sausage.	\$3.75 per guest
Lobster	at market price

Finishing Touches

Tray of Mini Desserts	\$4.95 per guest
Watermelon Slices	\$1.00 per guest
Melon Slices with Blueberry Vodka Sauce	\$2.00 per guest
Strawberry Shortcakes	\$2.50 per guest
Brownies	\$1.25 per guest
Chocolate Dipped Strawberries	\$1.50 each
Cannoli with Chocolate Amaretto Sauce	\$3.50 per guest
Mini Chocolate Tart with Raspberry Sauce	\$3.50 per guest
Assorted Fruit Pies serves 8.	\$18.00 each
Assorted Cream Pies serves 8.	\$18.00 each
Blueberry Crumb Cake serves 10-12	\$25.00 per pan
Fruit Crisp serves 10-12	\$25.00 per pan
Bread Pudding with Whiskey Caramel Sauce	\$25.00 per pan

Service Requirements

Cost for rental of cooking equipment, on-site chef, serving staff, china, and linens is additional and will be quoted to fit your custom event.

All Clambakes Include the Following: Clam Broth, Butter, Lemon Wedges, Wet Naps, Disposable Tableware, Napkins, and Crackers for Chowder