

OFF-SITE CATERING

Summer Seafood Soirée Options

Food Only

Surf & Turf

MKT per person

Rib Eye Steak, 1 ¼ Pound Maine Lobster
Cornbread, coleslaw & corn on the cob

Clam or Lobster Bake

MKT per person

1 ¼ Maine Lobster, PEI Mussels & Steamed Littleneck Clams
Cornbread, coleslaw & corn on the cob

Crab Boil

MKT per person

Choice of two:

King Crab, Snow Crab, Maryland Blue Crab (seasonal), Crab Cakes
Cornbread, coleslaw & corn on the cob

Raw Bar

Lemon, shallot mignonette, cocktail sauce, horseradish, oyster crackers

Options:

MKT per dozen: clams

MKT per dozen: local Copps Island Oysters

MKT per dozen: Jumbo Shrimp Cocktail (approx. 13 to 15 per pound)

MKT per dozen: Shellfish Nets

Mixed bag of mussels and clams

Soups:

\$5.99 per person

New England Clam Chowder

Lobster Bisque

Crab & Corn Chowder

Package Includes But Not Limited to:

Lemons, warm butter, roasted garlic butter upon request, cocktail sauce
\$2 per person for additional sides

Condiments \$.75 per person

disposable plates, dinner napkin, disposable fork, knife, spoon, lobster bib and wet naps