



CLAM BAKE DINNER BUFFET

Buffet Menu Items Served with Corn Bread, Cheddar Cheese Biscuits, Artisan Dinner Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

New England Clam Chowder with Oyster Crackers

Mixed Seasonal Greens with Vegetables

Chef's Seasonal Potato Salad

Coleslaw

Roasted Corn Salad

Pasta Salad

ENTRÉES

Your Choice of Four Entrées Below:

Steamed Clams with Drawn Butter

Mussels Prepared Red or White over Pasta

Baked Cod with Ritz Cracker Topping

Pan Seared Scallops with Garlic Butter over Rice Pilaf

Sliced Sirloin of Beef with Grilled Mushrooms and Onions

Oven Roasted Halibut with Herb Crust

Barbeque Pork Ribs

Barbeque Chicken

**Our Chefs will prepare the appropriate complement of fresh seasonal vegetables and side dish to enhance your meal.*

DESSERTS

Chef's Selection of Assorted Cakes, Pies, Bars and Petit Fors

\$48 Per Person

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Prices Subject to Current 20% Service Charge and Appropriate Sales Tax



ENHANCEMENTS

U-Peel Shrimp with Your Choice of Old Bay or
Lemon Pepper Seasoning
\$5 per Person

Steamed Lobsters are Available at Market Price

Buffets are priced at a minimum of 50 people.

Please consult your catering professional for smaller groups.

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