



Clambakes of Massachusetts

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Please contact us for a personalized quote for your event!

Premium Clambake

- Cheese and cracker platter
 - Shrimp cocktail platter
 - *Choice of:* Steamed 1¼ pound lobster **or** New York Angus steak *
 - BBQ chicken breast
 - Littleneck clams steamed with celery, onion and garlic
 - Mussels steamed with white wine and garlic
 - New England clam chowder
 - Corn on the cob
 - Red smashed potatoes
 - Baked beans
 - Mixed salad with homemade vinaigrette dressing
 - Fresh rolls and butter
 - Sliced watermelon and pineapple
- *Upgrade to lobster and steak for each guest for an additional fee**

Standard Clambake

- *Choice of:* Steamed 1¼ pound lobster **or** New York Angus steak *
 - BBQ chicken breast
 - Littleneck clams steamed with celery, onion and garlic
 - New England clam chowder
 - Corn on the cob
 - Red smashed potatoes
 - Baked beans
 - Mixed salad with homemade vinaigrette dressing
 - Fresh rolls and butter
 - Sliced watermelon and pineapple
- *Upgrade to lobster and steak for each guest for an additional fee**

Southern Clambake

- Marinated sirloin steak tips
- Grilled mesquite chicken
- Smoked baby back ribs
- Littleneck clams steamed with celery, onion and garlic
- New England clam chowder
- Baked beans
- Homemade coleslaw
- Mixed salad with homemade vinaigrette dressing
- Cornbread
- Sliced watermelon and pineapple

***Add a lobster for each guest for an additional fee**

New England Clambake

Minimum of 50 Guests required

- *Choice of:* Steamed 1¼ pound lobster **or** BBQ chicken breast **or** Marinated sirloin steak tips
- Littleneck clams steamed with celery, onion and garlic
- New England clam chowder
- Corn on the cob
- Baked beans
- Sliced watermelon and pineapple

All menus include buffet tables, serving dishes, heavy-duty disposable plates, plastic utensils, napkins, wet wipes, lobster bibs and all appropriate condiments.

A la carte

Create your own menu by selecting any combination of our many choices or simply add items to one of our existing menus!

Appetizers

- Raw bar (jumbo shrimp cocktail, clams on the half-shell, oysters on the half-shell)
- Clams or oysters on the half-shell
- Shrimp cocktail and lemon wedges
- Mussels steamed with white wine and garlic
- Grilled beef or chicken kabobs
- Grilled shrimp kabobs
- Cheese and cracker platter

- Garden vegetable platter
- Fresh fruit platter
- Tomato, mozzarella and basil kabobs
- Fresh grilled vegetables
- Tortilla chips and salsa

Soups, Salads and Sides

- Manhattan clam chowder
- Lobster bisque
- Italian wedding soup
- Minestrone soup
- Mixed tomato salad with red onion, cucumbers and vinaigrette
- Tri-color pasta salad
- Spicy teriyaki green beans
- Homemade coleslaw
- Traditional or jalapeño cornbread

Main Course

- Grilled salmon
- Grilled swordfish
- Teriyaki chicken breast
- Marinated sirloin steak tips
- Smoked baby back ribs
- Hot and sweet Italian sausage and peppers
- Grilled Portabella mushrooms
- Vegetarian garden burgers

Desserts

- Strawberry shortcake with whipped cream
- Homemade chocolate brownies
- New York style cheesecake