



Clambake Menu

\$37.95 PER PERSON
with a 25 Guest Minimum
(PRICING SUBJECT TO CHANGE BASED ON MARKET PRICE)

APPETIZER

New England Clam Chowder

BAKED BUFFET

One Dozen Middle Neck Clams
With drawn butter

FRESH CORN ON THE COB

CREAMY COLESLAW

Shredded cabbage with a creamy dressing

BONE-IN BBQ CHICKEN QUARTERS

Chicken quarters grilled and finished with a sweet
BBQ sauce

HERB ROASTED VINEYARD POTATOES

Red Skins, Yukon Gold, and Sweet Potatoes roasted
in olive oil and spices

ASSORTED ROLLS AND BUTTER

DESSERT

ASSORTED COOKIES AND BROWNIES