Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% Local and Mass Sales Tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

THE NEW ENGLAND CLAMBAKE BUFFET

New England Clam Chowder
1 ¼ lb Steamed Whole Lobster (one per person) with Drawn Butter
Steamed Clams and Mussels with Drawn Butter and Broth
Barbecue Chicken
Corn on the Cob
Creamy Cole Slaw
Boiled Red Bliss Potatoes
Corn Bread with Creamy Butter
Strawberry Shortcake with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$55

THE PREMIERE CLAMBAKE BUFFET

New England Clam Chowder
Caprese Salad
Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette
1 ½ lb Steamed Whole Lobster (one per person) with Drawn Butter
Steamed Clams and Mussels with Drawn Butter and Broth
Barbecue Chicken
Baby Back Ribs
Corn on the Cob
Boiled Red Bliss Potatoes
Corn Bread with Creamy Butter
Strawberry Shortcake with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$65

Price Subject to Change per “Catch Price”

Dinner Buffet requires a 25 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.