

VIP Tent Cocktail Hour Menu

Top Shelf Open Bar
Raw bar with oysters, shrimp & clams

Clam Bake Menu

Beer, Wine, Soda

Salad

Traditional Caesar with Romaine and Brioche Croutons
Baby Field Greens, Sun Dried Cranberries, Candied Walnuts,
Crumbled Goat Cheese & Balsamic Vinaigrette,

From the Sea (all)

New England Clam Chowder
Steamed Little Neck, Clams in a Butter & Clam Broth
Steamed Mussels, in a choice of Red, White, or a Coconut cream sauce
Peel & Eat Shrimp, Boiled with Potatoes, Coran & Sausage

From the Mainland (choose one)

Pulled Pork Sliders
BBQ Chicken
Rubbed Turkey London Broil with Cranberry Relish

Sides (all)

Corn Bread
Coleslaw
Potato Salad
Baked Beans
Corn on the Cob

Included

Dinner rolls
Coffee, Tea & Soda