

Shore Catering



Lobster / Clambakes

Casual to Elegant
Clambake
Reception Packages

As Featured in the NY Times

245 Drum Point Road
Brick, NJ

732.920.3040

www.shorecatering.com

Traditional Clambake

\$49.99 per person

(25 person minimum -
50 or more \$45.99)

(Note: Saturdays during Summer season requires 35 person minimum)

Prepared and served at the
venue of your choice



Includes:

Fresh 1 1/4 lb. Maine Lobsters
cooked live on site

Steamed Littleneck Clams

Peel and Eat Shrimp

Corn on the Cob

Homemade Pasta Salad

Signature Red Skin Potato Salad

Homemade Cole Slaw

Drawn Butter

Lemons in Netting

Dinner Rolls, Butter

Lobster Crackers, Bibs

Cocktail Forks, Cocktail Sauce

All Paper Products and Wet Naps

Popular add-ons

Fried Chicken (40 pc tray)	\$90.00
Jersey Blue Claw Crabs <i>(cooked and seasoned)</i>	\$2.99 each
Maryland Crab Cakes	\$3.99 each

Visit us online at www.shorecatering.com

Classic Clambake



**\$57.99
per person**

(35 person minimum -
50 or more \$55.99)

Includes:

Fresh 1 1/4 lb. Maine Lobsters
cooked live on site

Steamed Littleneck Clams

Peel and Eat Shrimp

Corn on the Cob

**Homemade Pasta Salad
with fresh Spinach & Basil**

Homemade Cole Slaw

Baked Potato with Sour Cream

Drawn Butter, Lemons in Netting,

Dinner Rolls, Butter

Lobster Crackers, Bibs, Cocktail Forks,

Cocktail Sauce and Wet Naps

Also Included with this Package:

Caesar Salad

Chicken Marsala, Chicken Francaise
or Fried Chicken

Complete Coffee Service

All Paper Products Included

Dessert Options

Fresh Fruit Platter \$2.25 per person

Gourmet Italian Pastries \$1.99 each

Gourmet Clambake

\$72.99 per person

(35 person minimum)

*Prepared and served at the
venue of your choice*

Includes:

Fresh 1 1/4 lb. Maine Lobsters
cooked live on site

Steamed Littleneck Clams

Cooked and Seasoned Crabs

**Balsamic Chicken or Chicken
with Mushrooms and Artichokes**

**Filet Mignon stuffed with fresh
Spinach and Roasted Garlic**

Roasted New Potatoes

**Shrimp over Fettuccine in a
Pink Cream Sauce**

Corn Niblets with Roasted Red Peppers

**Mixed Field Greens with Cran-Raisins
and Goat Cheese**

Homemade Cole Slaw

Drawn Butter, Lemons in Netting,

Dinner Rolls, Butter

Lobster Crackers, Bibs, Cocktail Forks,

Cocktail Sauce and Wet Naps

Also Included with this Package:

Complete Coffee Service

Gourmet Italian Pastries

Upgraded China-Style Plastic Plates

Reflections Brand Plastic Silverware

All Paper Products Included

All Clambakes Include:



Buffet Tables

Chafing Dishes

Professionally displayed table
with baskets & salads on ice

Professionally Trained Cooking and
Serving Staff in Uniform

Checkered Tablecloths

All Paper Products

10 x 10 Pop-up Tent
for Buffet area

Commercial Cooking Equipment

1 ½ hr set up and 2 hr Buffet Service
(unless otherwise noted)

Minimum Gratuity of 18% to be given to servers.
Nominal Travel charges may apply for some areas.
Raindates cannot be guaranteed.

Pre-Cooked Clambake

\$43.95 per person

(10 person minimum)

Includes all of the following:

Cooked 1 ¼ lb. Maine Lobster, Peel and Eat Shrimp,

Cooked Clams, Corn on the Cob, Homemade

Pasta Salad, Cole Slaw and Red Skin

Potato Salad, Dinner Rolls and Butter,

Lobster Bibs, Lemon Nets, Drawn Butter

and Cocktail Sauce, Cocktail Forks,

Lobster Crackers, Paper Products

and Wet Naps

Casual Clambake Reception

\$65.99 per person

(50 person minimum)



The Setup

Quality paper products include: Chinet and compartment plates, dinner napkins, Reflections Brand plastic silverware

Cocktail Hour

Butler Served Hot and Cold Hors D'Oeuvres

Cold Hors D'oeuvres

Bruschetta on Garlic Toast Rounds

Gourmet Cheese Basket

Fresh Crudite with Spinach Dip

Tortilla Chips and Salsa

Hot Hors D'oeuvres

Toasted Bacon Cheese Wraps

Blue Cheese Burger Puffs

Mini Franks in Puff Pastry

Dinner Hour

Fresh Dinner Rolls with Butter

Homemade Red Skin Potato Salad,

Vegetable Pasta Salad, Cole Slaw

Fresh Maine Lobster (cooked live on site)

Steamed Littleneck Clams

Peel and Eat Shrimp

Jersey Corn on the Cob

Crispy Fried Chicken

Complete with Drawn Butter,
, Coctail Sauce, Bibs, Lemon Nets,
and Buffet Tables and Covers

Dessert and Coffee

Finish with Fresh Baked Cupcakes and

Complete Coffee Service

Complete with Trained Professional Staffing
5 Hours of Service from Cocktail Hour to Dessert

Premier Clambake Reception



\$82.99
per person
(50 person minimum)

The Setup

Table set with choice of Color Linen
Tablecloths, Napkins, White
China Plates, all Flatware
and Champagne Glasses

Cocktail Hour

Butler Served Hot and Cold Hors D'Oeuvres

Cold Hors D'oeuvres

Bruschetta on Garlic Toast Rounds
Gourmet Cheese Basket
Fresh Crudite with Spinach Dip

Hot Hors D'oeuvres

Toasted Bacon Cheese Wraps
Blue Cheese Burger Puffs
Stuffed Mushrooms
Mini Reubens

Dinner Hour

Ceasar Salad

Dinner Rolls with Butter

Fresh Maine Lobster (cooked live on site)

Steamed Littleneck Clams

Chef Prepared Chicken of Choice

New England Potatoes, Corn Niblets with
Roasted Red Peppers

Complete with Drawn Butter,
Coctail Sauce, Bibs, Lemon Nets,
and Buffet Tables and Covers

Dessert and Coffee

Finish with a Custom Tiered Sand Castle Cake

Complete Coffee Service

Complete with Trained Professional Staffing
5 Hours of Service from Cocktail Hour to Dessert

Elegant Clambake Reception

\$107.99 per person

(50 person minimum)



The Setup

Tables impeccably set with your choice of Linen color and overlay, Platinum Band China, Mikasa Flatware, Linen Napkin, Champagne Glass, Water Glass and Wine Glass

Cocktail Hour

Indulge your guests with Shrimp Cocktail Shooters, Crab Cakes, Clams Casino, Bacon Wraps, Stuffed Artichokes, Stuffed Mushrooms, Baked Brie with Fruit Puree in puffed pastry, Bruschetta topped with fresh grated Parmesan Cheese, Goat Cheese and Sundried Tomato Canapes, Fresh Crudite with Dip

Dinner Hour

Dinner hour begins with a Plated Mixed Field Green Salad with House Vinaigrette Dressing

The Buffet Dinner includes:

Dinner Rolls with Butter,

Fresh Whole Lobster, Stuffed Filet Mignon with Spinach and Roasted Red Peppers

Your choice of Chef prepared Chicken or Shrimp over Fettuccine in a Pink Cream

Garlic Sauce

New England Potatoes and choice of Vegetables

Dessert and Coffee

Finish with a Custom Tiered Sand Castle Cake

Gourmet Italian Pastries

Complete Coffee Service

Complete with Trained Professional Staffing
5 Hours of Service from Cocktail Hour to Dessert