



# CHRISTMAS EVE CATERING MENU '21

## CLAM CHOWDER

RED | WHITE | CLEAR  
QUART | HALF GALLON |  
GALLON

13 | 22 | 36

## CLAM CAKES

HALF DOZEN | DOZEN

7 | 12

## LOBSTER BISQUE

QUART

24

## CHICKEN SOUP

QUART | HALF GALLON |  
GALLON

16 | 29 | 58

## MARINARA SAUCE

QUART

12

## CLAM SAUCE

RED | WHITE  
QUART

15

## JUMBO SHRIMP COCKTAIL

4.50 EACH

## FRIED SMELTS

HALF PAN | FULL PAN

30 | 50

## ANTIPASTO PLATTER

SINGLE SERVING  
SERVES TWO  
SERVES FOUR - EIGHT  
SERVES 15

8 | 16 | 40 | 75

## APPETIZER COMBO

(2 STUFFIES, 2 MINI  
CRAB CAKES, 6 CLAM CASINO,  
6 STUFFED MUSHROOMS)

48



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<b>CLAMS CASINO</b> DOZEN	22
<b>STUFFED MUSHROOMS</b> DOZEN	22
<b>STUFFED QUAHOGS</b>	4 EACH
<b>BAKED STUFFED SHRIMP</b>	8 EACH
<b>SNAIL SALAD</b>	27
<b>BAKED SCROD</b>	12 EACH
<b>BAKED STUFFED LOBSTER</b> 1.25 LB   2.5 LB	48   78
<b>LOBSTER MAC N CHEESE</b> HALF PAN	50
<b>MASHED POTATOES</b> QUART	9
<b>SQUASH</b> QUART	9
<b>DOUGHBOY BREAD PUDDING</b>	8
<b>LIMONCELLO CHEESECAKE</b>	8