


Coastal Clambake



Our coastal clambake is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes iced tea and lemonade.

RECEPTION

Soup Station

New England clam chowder 
or chilled gazpacho

DINNER

1¼-pound Maine lobsters 
Steamer clams 
Drawn butter and broth
Herb-marinated grilled breast of chicken
Cornbread with sweet butter

SIDE DISHES

Please select three:

Loaded Baked Potato Salad

Bacon, cheddar cheese, scallion,
sour cream dressing

Caesar Salad

Croutons, Parmesan cheese

Mixed Greens Salad

Citrus-shallot vinaigrette

Corn on the Cob

Whipped honey butter

Tricolored Tortellini Pasta Salad

Basil pesto

Seasonal Grilled Vegetable Platter

Aged balsamic vinegar

Whole Wheat Pasta Salad

Sweet peppers, olives,
Parmesan cheese, tomatoes

Cracked Bulgur Wheat Salad

Parsley, plum tomatoes, chopped
cucumber, mint

DESSERT

Served with freshly brewed regular coffee,
decaffeinated coffee, and an assortment of
herbal teas

Please select one:

Sliced Melons

Honeydew, cantaloupe, watermelon

Strawberry Shortcake

Marinated strawberries, shortcake, vanilla
bean whipped cream

Cookies and Bars

Chocolate chip, oatmeal and white chocolate
macadamia nut cookies, double fudge
brownies, blondies



We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs.

Prices are per person, based on a minimum of 50 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax to the above price. Menu items, prices, and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.