



Menu & Pricing Effective August 21, 2017

Outing Clam Bake Full-Service Dinner

*Available from 3:00 PM to 9:00 PM with 50 Guest Minimum.
Served with Our Signature Fresh Bread. Includes China, Glassware, & Linens.
Includes Fresh Brewed Regular & Decaf Coffees, Hot Tea, Iced Tea, and Lemonade.
(Add Soft Drinks for Additional \$1 Per Person)*

*\$28.99 Per Person \$14.99 Per Child Age 12 & Under
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)*

Appetizer

Select One from the Following:

- Tomato & Basil Bruschetta Crostini with Balsamic Glaze
- Spinach & Artichoke Crostini
- Italian Mini-Meatballs in Fra Diavolo Sauce
- Crunchy Chicken Tenders with Honey Mustard Dip
- Vegetable Egg Rolls with Sweet Chili Sauce
- Baby Maryland Crab Cakes with Lemon Aioli *(Add \$3 Per Person)*
- Jumbo Shrimp with Cocktail Sauce *(Add \$5 Per Person)*
(Select a Second for Additional \$2 Per Person)

Salad

Select One from the Following:

- Fresh Seasonal Fruit Salad
- ViVÁ Super Slaw
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette
- Classic Caesar
- Spring Mix Apple Walnut Goat Cheese with Citrus Vinaigrette *(Add \$2 Per Person)*
- Spinach & Arugula Pear with Walnuts, Gorgonzola & Pomegranate Vinaigrette *(Add \$2 Per Person)*
(Select a Second for Additional \$3 Per Person)

Clam Bake

*Includes Red-Skinned Potatoes, Corn on the Cob, & Onion
(Select Up to Two Accompanying Entrées with One Entrée Served Per Person)*

- Hickory-Smoked BBQ Chicken Breast
- Hickory-Smoked BBQ Ribs
- 6-Oz. Petite Filet Mignon (Prepared Medium) with Cabernet Balsamic Reduction Red Onion Marmalade *(Add \$6 Per Person)*
- 5-Oz. Lobster Tail Served with Drawn Butter *(Add \$6 Per Person)*

Outing Clam Bake Full-Service Dinner
Continued

Sides Dishes

Select One from the Following:

Mac N' Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon

Sautéed Seasonal Vegetable Medley

Green Beans Amandine

(Select a Second for Additional \$1 Per Person)

Chef's Selection of Assorted Desserts