

New England Clam Bake



Our New England clambakes feature fresh Maine lobster, steamers and clam chowder. Of course, for those who don't prefer seafood, we also offer a barbeque chicken entree as well as vegetarian eggplant parmesan and a children's menu. And although our entire staff is sworn to secrecy when it comes to our actual clambake recipe, we can tell you what's on our clambake menu:

- OUR AWARD WINNING CLAM CHOWDER
- MAINE STEAMER CLAMS AND CULTIVATED MUSSELS
- MAINE LOBSTER *or substitute listed below
- SWEET CORN ON THE COB
- RED BLISS POTATOES
- ROASTED ONIONS
- DINNER ROLLS

OUR OWN BLUEBERRY CRUMB CAKE FOR DESSERT

*LOBSTER CAN BE SUBSTITUED WITH BBQ CHICKEN OR EGG PLANT PARMESAN. A CHILDRENS MENU OF HOT DOGS OR BBQ CHICKEN IS ALSO AVAILABLE.

Only the Freshest Foods

Our traditional New England clambake ingredients include:

Clam Chowder

Our chowder is chock full of all the good stuff like tender clams, sweet onions, corn and chunks of potato.

Maine Steamers and Cultivated

Mussels Purified for 48 hours to remove virtually every grain of sand, our succulent hand-dug clams and rope-grown, cultivated mussels are literally bursting with flavor.

Fresh Maine Lobster

Fished from the icy-cold waters of the Atlantic by local lobstermen, our lobsters are prepared using our special cooking methods, ensuring it remains so sweet and succulent that it practically melts in your mouth.

Sweet Corn on the Cob

Harvested locally during the summer months, our corn is tender and fresh, and the perfect thing to drizzle warm butter over.

Roasted Red Bliss Potatoes and Onions

Tender and roasted to perfection, our red bliss potatoes and roasted sweet onions are the perfect accompaniment to our clambake.

Blueberry Crumb Cake

Sullivan's blueberry crumb cake (made from our special recipe) is the perfect finish to your traditional New England clambake.

Relax, we do it all. Leave the Fuss to Us!

Make your next catered event or party stand out from the rest with an authentic Maine clambake. At Sullivan's, we'll do whatever it takes to make your next party or event a spectacular success. Contact us today and let's discuss your next event.

A Clambake Menu to Satisfy Every Taste

Clambake Option One

RSVP Choice of **One** per person:
 1 1/3 lb. Lobster, cooked and cracked fresh on site
 or
 8oz Grilled Chicken Breast Marinated

Clam Chowder
 Fresh Steamed clams and mussels served with butter
 Steamed red potatoes with butter
 Fresh corn on the cob with butter
 Blueberry Crumb Cake
 Sliced watermelon, farm fresh

Per Person

<i>Two staff, 35 adults and more.....</i>	<i>\$27.95</i>
<i>Two staff, 25 to 30 adults</i>	<i>\$31.95</i>
<i>One staff, 10 to 12 adults</i>	<i>\$50.95</i>
100 adults or more, Free Garden Salad	

Clambake Option Two

Crudités, assorted Veggies platter with dip
 Tortilla chips with salsa dip
 New England clam chowder served with crackers, spoon,
 cups

RSVP Choice of **One** per person:

1 1/3 Lobster
 or
 8oz Grilled Chicken Breast Marinated
 Clam Chowder

Fresh Steamed clams and mussels served with butter
 Steamed red potato, served with butter
 Fresh corn on the cob, served with butter
 Garden salad with Italian dressing
 Blueberry Crumb Cake
 Sliced watermelon, farm fresh
 Soda, or Iced Tea and Lemonade
 Bottled water on ice

Per Person

<i>Two staff, 35 adults and more.....</i>	<i>\$36.95</i>
<i>Two staff, 25 to 30 adults</i>	<i>\$42.95</i>
<i>One staff, 10 to 12 adults</i>	<i>\$69.95</i>

Clambake Option Three - all menus discounted at 100 adults or more

RAW BAR

Clams and Oyster on the half shell, complete set up with shocker
 Shrimp cocktail with sauce - The best shrimp you'll ever eat!
 Crudités, assorted veggies with dip

RSVP Choice of **One** per person:

1 1/3 Lobster
 or
 8oz Grilled Chicken Breast Marinated

Clam Chowder
 Fresh steamed clams and mussels served with butter
 Steamed red potato served with butter
 Fresh corn on the cob with butter
 Garden salad with Italian dressing
 Blueberry Crumb Cake
 Sliced watermelon, farm fresh

Per Person

<i>Two staff, 35 adults and more.....</i>	<i>\$40.95</i>
<i>Two staff, 25 to 30 adults</i>	<i>\$43.95</i>
<i>One staff, 10 to 12 adults</i>	<i>\$71.95</i>

**** Ask for our Wedding Menu**

KIDS MEAL ages 5 - 11, Burgers and Dogs, and some adult menu no entrees, (Kids served before adults) using customer grill **\$13.50 per child**

Caterer Provides: Staff, Buffet Table with disposable cover, plates, forks, knives, napkins, wood picks, lobster bibs, garbage pail with liners. Our staff will cook fresh on site and serve your guests a buffet style event, clean up and take garbage prior to leaving. All RSVP's must be called in 5 days prior to event. Pending on food cost, a surcharge may apply.