

David's New England Clam Bake

Appetizers

Steamed Clams and Mussels

David's own recipe with wine, garlic, celery, and herbs

Drawn Butter and Broth

Chowder: New England or Manhattan Style (choose one)

David's Seafood Harvest Chowder: \$3.50 pp sur charge

Dinner Buffet

Assorted Fresh Breads and Corn Bread With Butter

Seasonal Tossed Garden Salad with David's Vinaigrette

Fresh Mozzarella, Tomato, and Basil Salad

One and One Quarter Pound Lobsters

B.B.Q. Chicken for the Lan Lubbers

Corn On The Cob

Parsley Steamed New Potatoes with Chorizo Sausage

Chilled Sliced Watermelon

Gourmet Cookies and Brownies

All Appropriate Paper and Plastic Products, Lobster Bibs & Crackers, Wetnaps

Dinner: \$42.50 Per Person Plus 6% Tax.****Price subject to change based on Mrkt price for Lobster

Please consult with your catering manager for staffing and rental requirements.

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Make it Complete with a Raw Bar....

Clams On The Half Shell \$1.50 Ea.

Oysters \$2.00 Ea.

Shrimp Cocktail \$2.75 Ea.

Raw Bar With All Of The Above \$14.50 Per Person for 1 Hour

Minimum 25 People



P: 203.324.5724

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David's Classic American Cookout

Confetti Coleslaw

Tricolor Fussili Pasta Salad

With Artichoke Hearts, Sundried Tomatoes, Broccoli, tossed with David's Vinaigrette

Roasted Bacon, Scallion Potato Salad

6oz Angus Hamburgers & Cheeseburgers

Veggie Burgers

All Beef Hot Dogs

Lettuce, Tomatoes, Onions, Saurkraut, Mustard, Ketchup, and Relish

Sliced Chilled Watermelon

Gourmet Cookies And Brownies

All appropriate plastics and paper products

Lunch: \$18.75 Per Person Plus Tax (served prior to 2pm) / Dinner: \$24.75 Per Person Plus Tax

Please consult with your catering manager for staffing and rental requirements.

Additional Salad Selections

Fresh Fruit Salad (3.95)

Southwest Shrimp and Penne Pasta Salad (2.95)

Shrimp and Cous Cous Salad with a Caramelized Shallot Rice Wine Vinaigrette (2.75)

Mediterranean Quinoa Salad with Feta, Fresh Grape Tomatoes & Calamata Olives (2.95)

Fresh Grilled Vegetables Tossed with Lemon Herb Cous Cous (2.50)

Fresh Grilled Vegetable Tri Color Orzo Tossed with Feta cheese in an Olive Oil Vinaigrette (2.75)

Three Bean Salad (1.75)

Classic Coleslaw (1.75)

Black Bean, Corn, Red Pepper, Scallion Salad (1.75)

Green Bean, Beets, and Gorgonzola Salad (2.25)

Sesame Noodle Pasta Salad (2.25)

Old Fashioned Macaroni Salad (1.75)

Tortellini Primavera Salad (2.75)

Soundview Penne Pasta Salad: grilled veggies, red onion, Tomato basil Vinaigrette (2.25)

Roasted Red Pepper & Celery Potato Salad (2.25)

Tomato and Cucumber Salad (1.75)



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Additions to the BBQ's & Clambakes

(Priced in conjunction with American Cookout or Clambake Menu)

<u>Item</u>	<u>Per Person</u>
Seafood Paella (shrimp, clams, Mussels, pork & chicken, saffron rice)	\$8.50
Smoked Pulled Pork	\$7.75
8 oz. NY Strip Steaks	\$11.25
6oz/8oz Filet Mignon	14.50/\$18.50
Marinated Flank Steak	\$5.25
B.B.Q. Chicken	\$4.75
Grilled Fresh Vegetables	\$4.75
Corn on the Cob	\$1.75
Grilled Chicken Breast (Rosemary Garlic, Teriyaki)	\$5.00
B.B.Q. Baby-Back Rib's	\$10.25
Grilled Sweet or Hot Italian Sausage	\$4.00
Grilled Fresh Jumbo Shrimp	\$Mkt
Grilled Marinated Chicken or Beef Kebobs	\$6.75
B.B.Q. Brisket	\$2.50
Grilled Tuna/Swordfish	\$Mkt
Boston Baked Beans	\$.1.25
Texas Style Chili	\$3.75

Beverages

Lemonade and Iced Tea For Four Hours	\$3.50 per person
Canned Sodas: Coke Diet Coke, Sprite	\$1.30 each
Bottled Water:	\$1.30
Beer, Wine, & Soda four hours	\$25.00 per person
Coffee, Decaffeinated Coffee, Tea	\$2.00 per person



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