

SILVER SERVICE CATERING

Pre-Packed Clam Bake Menu

\$14.95 per person – minimum of 10 guests

Ph.# 440-979-9061 / www.silverservicecatering.com

Our Pre-Packed Clam Bake Menu Includes:

One Dozen Middle Neck Clams

We serve Rhode Island Middle Neck Clams, which are flown in Fresh Daily. Clams harvested from the North Coast cold waters tend to be sweeter and much less sandy.

½ of an Herbed Chicken

Sweet Potato

Ear of Corn

Our Own Homemade Fresh Creamy Coleslaw

Homemade Knot Rolls with Butter

Comes with plastic plates, paper napkins, disposable utensils, clam bowls, butter cups, returnable steamer and instructions.

This menu is picked up and prepared by the host or hostess. It also may be dropped off with an addition of a \$20.00 delivery fee. A minimum of 72 hours notice is required in reserving your clambake date. A 50% deposit is due with a signed contract to reserve the bake. The remaining balance is due when the bake is picked up or dropped off.

A separate deposit is required with use of any of our equipment. This will be returned when the equipment is brought back clean and undamaged. The deposit will be forfeited if the equipment is not returned within 48 hours or if it is returned damaged or unclean.

Extra Dozen Clams \$6.00 per Dozen

Additional Prepared Items may be added to any pre-pack clambake

New England and Manhattan Clam Chowder are available to add to any clambake. \$6.00 for 1 Quart - \$11.00 for a ½ Gallon - \$20.00 for 1 Gallon

**Shrimp, Crab and Lobster Bisque are also available.*

We are a full service catering company. Add any item from our Appetizer Platter, Ala Cart or Dessert Menus to enhance your Clambake. Every Item we prepare is made fresh with the finest ingredients. Visit our website or call to view any of our varied menus.

Call us at 440-979-9061 / www.silverservicecatering.com