

# *New England Lobster Bake*

Hosted at The Boat House Restaurant – Ask for Availability  
\$54.95 per person (plus 20% service fee)  
Based upon a minimum attendance of 60 guests

## **ASSORTED TABLE PLATTERS**

### TROPICAL CHIPS & DIPS

*sweet potato, plantain, mango, taro root, and apple chips served with mango kiwi,  
honey vanilla, lime tomato salsa, and roasted garlic & artichoke dip*

### FRESH FRUIT PLATTER

*chilled sliced cantaloupe, honeydew, pineapple, red & green grapes, strawberries,  
raspberries, blackberries and raspberry crème fraiche*

### VEGETABLE CRUDITÉ

*baby carrots, zucchini, red & yellow grape tomatoes, asparagus,  
and squash served with ranch dipping sauce*

## **SALAD**

### CLASSIC CAESAR SALAD

## **MAIN COURSE**

Pre-counts are required 10 days prior  
Tablesides ordering add +\$5/pp

### NEW ENGLAND LOBSTER BAKE

*1.25 lb. lobster, clams, mussels, corn on the cob, red bliss potatoes, and drawn butter*

### BARBECUED GRILLED CHICKEN

*creamy coleslaw & potato salad*

## **DESSERT**

### CHILLED WATERMELON SLICES

### FRESH BAKED COOKIES

## **BEVERAGES**

### BREWED COFFEE, DECAF AND TEA SERVICE

*cream, sugar and sweet-n-low*