

# FOSTER'S

## CLAMBAKES & CATERING

### *Catering To Go*

*Options For Larger Groups*



- Our Catering To-Go Menu Is available 7 days/week
- Pick up at Foster's or delivered to you based on location and availability
- Advance ordering is recommended
- 72 hours advance notice is required for most items

State meals tax will be applied to all pricing. \$4 per person to add compostable plate ware, utensils & napkins.

*Host Your Party At Home and  
Let Us Do The Cooking!*

## *Seafood*

### **STEAMED LOBSTERS**

\*Market price per pound

### **STEAMER CLAMS**

\*Market price per pound

### **LOBSTER ROLLS**

Traditional lobster rolls lightly dressed with mayo, lemon, salt & pepper on a brioche roll

\*Can be ordered whole or cut in half

\*Minimum 10 full sized rolls

\*Market price

### **CRAB CAKES WITH REMOULADE SAUCE**

(Will need to be heated at home)

\*Per 2 dozen pieces / \$125

### *Our Signature*

### **NEW ENGLAND LOBSTERBAKE**

*A Maine Tradition For Over 70 Years!*

New England Clam Chowder

1 1/8 lb. Lobster

Steamed Red Potatoes & Onions

Corn On The Cob

Roll

Hot Drawn Butter

Blueberry Crumb Cake

\*add on Steamer Clams for Market Price

\*Includes all paper products & utensils

\*Minimum 15 meals/\$47 per meal

### **SARAH'S LOBSTER SALAD**

With olive oil, lemon zest, roasted corn, shaved celery & fresh basil

\*Market price per pound

### **LOBSTER SALAD**

With mayo, celery, salt & pepper

\*Market price per pound

### **GRILLED SALMON FILET**

(Will need to be heated at home)

With olive oil & lemon

\*Minimum 10 pieces / \$15 each

### **SHRIMP COCKTAIL**

\*Per 2 dozen pieces / \$65

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### *Meats*

*These items require a minimum of 7 days advance notice*

#### **BBQ CHICKEN QUARTERS**

\*Minimum 10 pieces / \$7.00 each

#### **SMOKED PULLED CHICKEN**

Served with a side of bourbon bbq sauce & pickled onions

\*\$125 per 5 lbs.

#### **TEXAS BEEF BRISKET**

Served with a side of bourbon bbq sauce & pickled onions

\*\$250 per brisket (serves 15-20 people)

### *Vegetarian Mains*

#### **POLENTA WITH ROASTED VEGETABLES, MARINARA & GOAT CHEESE**

\*6-8 servings / \$40

#### **GRILLED PORTOBELLO MUSHROOM & WHITE BEAN RAGOUT**

\*6-8 servings / \$45

#### **MAC & CHEESE**

\*8-10 servings \$45 / 16-20  
servings \$90

### *Salads*

#### **MAINE SUMMER SALAD**

Strawberries, blueberries, toasted almonds, goat cheese with balsamic vinaigrette

\*8-10 servings \$40 / 16-20 servings \$80

#### **WATERMELON SALAD**

Arugula, baby kale, shaved mint, watermelon, crumbled feta with lemon white balsamic vinaigrette

\*8-10 servings \$40 / 16-20 servings \$80

#### **LEMON TAHINI QUINOA**

With roasted sweet potatoes, chickpeas, cilantro & toasted pumpkin seeds

\*8-10 servings \$45 / 16-20 servings \$90

#### **CAPRESE**

Ripe tomato, fresh mozzarella, shaved basil with aged balsamic olive oil

\*8-10 servings \$45 / 16-20 servings \$90



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### *Sides & Chowder*

#### **NEW ENGLAND CLAM CHOWDER**

\*15-20 servings (1 gal) \$70

#### **CORN CHOWDER**

\*15-20 servings (1 gal) \$65

#### **3 POTATO SALAD**

Sweet, red & Yukon potatoes with fresh dill & celery  
\*8-12 servings \$45

#### **SPROUT & KALE SALAD**

Oil & Vinegar based  
\*8-12 servings / \$30

#### **SOUTHERN SLAW**

\*8-12 servings / \$30

#### **GRILLED ASPARAGUS**

With olive oil & lemon  
\*8-12 servings / \$40



#### **CORN ON THE COB**

\*\$2.00 each

#### **CORNBREAD & BUTTER**

\*\$18 per dozen

#### **ROLLS & BUTTER**

\*\$12 per dozen

#### **BRIOCHE HOT DOG STYLE ROLLS**

\*\$18 per dozen

### *Desserts*

#### **BLUEBERRY CRUMB CAKE**

\*\$30 / per dozen

#### **GLUTEN FREE BROWNIES**

\*\$40 / per dozen

#### **CHOCOLATE CHIP COOKIES**

\*\$24 / per dozen

#### **MINI WHOOPIE PIES**

\*\$36 / per dozen