

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 65 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/\$45 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 / \$60

FOSTER'S

CLAMBAKES & CATERING

Meats

These items require a minimum of 7 days advance notice

BBQ CHICKEN QUARTERS

*Minimum 10 pieces / \$6.50 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

*\$240 per brisket (serves 15-20 people)

Vegetarian Mains

POLENTA WITH ROASTED VEGETABLES, MARINARA & GOAT CHEESE

*6-8 servings / \$35

GRILLED PORTOBELLO MUSHROOM & WHITE BEAN RAGOUT

*6-8 servings / \$40

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



FOSTER'S

CLAMBAKES & CATERING



Sides & Chowder

NEW ENGLAND CLAM CHOWDER

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

CORN CHOWDER

*15-20 servings (1 gal) \$60

3 POTATO SALAD

Sweet, red & Yukon potatoes with fresh dill & celery

*8-12 servings \$40

SPROUT & KALE SALAD

Oil & Vinegar based

*8-12 servings / \$25

SOUTHERN SLAW

*8-12 servings / \$25

GRILLED ASPARAGUS

With olive oil & lemon

*8-12 servings / \$35



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