

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. \$3 per person to add disposable 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 / \$120

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/\$42 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 FILETS

With olive oil & lemon

*Minimum 10 pieces / \$11 each

SHRIMP COCKTAIL

*Per 2 dozen pieces / \$58

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Meats

These items require a minimum of 7 days advance notice

BBQ CHICKEN QUARTERS

*Minimum 10 pieces / \$4.50 each

SMOKED PULLED CHICKEN

Served with a side of bourbon bbq sauce & pickled onions

*\$110 per 5 lbs.

TEXAS BEEF BRISKET

Served with a side of bourbon bbq sauce & pickled onions

*\$220 per brisket (serves 15-20 people)

Vegetarian Mains

POLENTA WITH ROASTED VEGETABLES, MARINARA & GOAT CHEESE

*6-8 servings / \$30

GRILLED PORTOBELLO MUSHROOM & WHITE BEAN RAGOUT

*6-8 servings / \$36

MAC & CHEESE

*8-10 servings \$35 / 16-20 servings \$70

Salads

MAINE SUMMER SALAD

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

*8-10 servings \$35 / 16-20 servings \$70

WATERMELON SALAD

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

*8-10 servings \$35 / 16-20 servings \$70

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) \$60

CORN CHOWDER

*15-20 servings (1 gal) \$55

3 POTATO SALAD

Sweet, red & Yukon potatoes with
fresh dill & celery

*8-12 servings \$30

SPROUT & KALE SALAD

Oil & vinegar based

*8-12 servings / \$20

SOUTHERN SLAW

*8-12 servings / \$20

GRILLED ASPARAGUS

With olive oil & lemon

*8-12 servings / \$24

CORN ON THE COB

*\$1.50 each

CORNBREAD

*\$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

*\$36 / per dozen

CHOCOLATE CHIP COOKIES

*\$18 / per dozen

MINI WHOOPIE PIES

*\$36 per dozen

