

 **FOSTER'S**
CATERING & EVENTS

Catering To Go

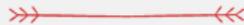
Available Seasonally May - October
Advanced reservations are required as occasionally dates do fill up.
Please reserve your spot as early as possible.

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/\$50 per meal
State meals tax will be applied to all pricing
\$4 per person to add compostable plate ware, utensils & napkins

Seafood

STEAMED LOBSTERS

*Market price per pound

STEAMED 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 / \$155

SARAH'S LOBSTER SALAD

Olive oil, lemon zest, roasted corn, shaved celery &
fresh basil

*Market price per pound

LOBSTER SALAD

Mayo, salt & pepper

*Market price per pound

GRILLED SALMON FILET

(Will need to be heated at home)

Olive oil & lemon

*Minimum 10 pieces / \$16 each

SHRIMP COCKTAIL

*Per 2 dozen pieces / \$70

Meats

(These items require a minimum of 7 days advance notice)

BBQ CHICKEN QUARTERS

**Minimum 10 pieces / \$7.50 each*

SMOKED PULLED CHICKEN

Served with a side of bourbon bbq sauce & pickled onions

**\$140 per 5 lbs.*

BBQ PULLED PORK

**\$90 per 5 lbs.*

Vegetarian Mains

POLENTA WITH ROASTED VEGETABLES, MARINARA & GOAT CHEESE

**6-8 servings / \$50*

GRILLED PORTOBELLO MUSHROOM & WHITE BEAN RAGOUT

**6-8 servings / \$50*

Salads

MAINE SUMMER SALAD

*Mixed greens, strawberries, blueberries, toasted almonds,
goat cheese with balsamic vinaigrette*

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

WATERMELON SALAD

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

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

LEMON TAHINI QUINOA

*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*

Sides & Chowder

NEW ENGLAND CLAM CHOWDER

**15-20 servings (1 gal) \$75*

CORN CHOWDER

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

3 POTATO SALAD

Sweet, red & Yukon potatoes with fresh dill & celery

**8-12 servings / \$50*

SPROUT & KALE SALAD

Oil & Vinegar based

**8-12 servings / \$30*

SOUTHERN SLAW

**8-12 servings / \$30*

GRILLED ASPARAGUS

Olive oil & lemon

**8-12 servings / \$45*

CORN ON THE COB

**\$2 each*

CORNBREAD & BUTTER

**\$18 / per dozen*

ROLLS & BUTTER

**\$12 / per dozen*

BRIOCHE HOT DOG STYLE ROLLS

**\$18 / per dozen*

MAC & CHEESE

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

Desserts

GLUTEN FREE BROWNIES

**\$40 / per dozen*

CHOCOLATE CHIP COOKIES

**\$24 / per dozen*

BLUEBERRY CRUMB CAKE

**\$36 / per dozen*

MINI WHOOPIE PIES

**\$36 / per dozen*