

# FOSTER'S

CLAMBAKES & CATERING

## *Appetizers*

### Stationary Selections

*Pricing Based on 50 Servings*

#### SHRIMP COCKTAIL

Jumbo Shrimp Served With Cocktail Sauce & Lemon  
\*\$250 / 2 per serving

#### GRILLED VEGGIE & NAAN

Grilled Asparagus, Zucchini, Summer Squash & Eggplant, Marinated Feta & Fried Naan Bread with Grilled Artichoke Hummus & Creamy Tzatziki  
\*\$190

#### FRUIT & CHEESE BOARD

Imported Manchego, Blue Cheese, Honey Drizzled Brie, Herb Dusted Goat Cheese with Grapes, Seasonal Fruit, Berries, Marcona Almonds, Fig Jam, Assorted Crackers & Bread  
\*\$195

#### CHARCUTERIE BOARD

Dry Cured Saucisson Sec Salami, Chorizo, Hot Soppressata, Grilled Asparagus, Assorted Olives, Jams, Mustards, Condiments, Bread and Crackers  
\*\$270

#### CAPRESE PLATTER

Heirloom Tomatoes, Fresh Mozzarella and Basil with Aged Balsamic, Olive Oil, Sea Salt  
\*\$115

#### NEW ENGLAND CLAM CHOWDER

\*\$190

#### TENDERLOIN PLATTER

Grilled Beef Tenderloin with Caramelized Onions, Warm Blue Cheese, Arugula & Rustic Bread  
\*\$495

#### NORTHWEST SALMON PLATTER

Barbecued Salmon Filet Served with Fresh Mango Salsa, Creme Fraiche & Water Crackers  
\*\$315

#### SALMON NICOISE PLATTER

Roasted Salmon Filet Served with Steamed Potatoes, Fresh Tomato, Green Beans, Hard Boiled Eggs, Olives, Watercress & Lemon Vinaigrette  
\*\$315

#### HOMEMADE SALT & PEPPER CHIPS

With Caramelized Onion Dip  
\*\$105

#### MINI MAINE LOBSTER ROLL

Fresh Maine Lobster Meat Lightly Tossed with Mayo, Salt, Pepper, & Lemon on a Griddled Brioche Roll  
\*Market Price

#### SMOKED SALMON & AVOCADO TOAST

w/ Lemon Crema & Chive  
\*\$210



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### Passed Or Stationary Selections

*Pricing Based Per 50 Pieces*

#### LEMON TURMERIC GRILLED CHICKEN SKEWERS

\*\$175

#### BROWN BUTTER & CHIVE LOBSTER CROSTINI

\*Market Price

#### MAINE CRAB CAKES

With Remoulade Sauce

\*\$260

#### SWEET & SPICY BOURBON MEATBALLS

\*\$160

#### GRILLED MARINATED STEAK SKEWERS

With Honey Sriracha Glaze

\*\$200

#### SCALLOPS WRAPPED IN APPLE SMOKED BACON

\*\$260

#### CHIMICHURRI GRILLED SHRIMP WITH BAJA SAUCE

\*\$250

#### MELTED BRIE CROSTINI

With Blackberries, Caramelized Onion & Toasted

Pecans

\*\$125

#### ROSEMARY & GARLIC BABY LAMB CHOPS

\*\$315

#### TENDERLOIN CROSTINI

With Truffle Aioli & Radish Micro Greens

\*\$315

#### WATERMELON MOZZARELLA SKEWERS

With Shaved Mint & Honey Lime Drizzle

\*\$125

#### BALSAMIC STRAWBERRY & WHIPPED RICOTTA CROSTINI

\*\$125

#### MINI AHI TUNA POKE BOWLS

\*\$250

