



## *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  
\*\$185

#### **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  
\*\$190

#### **CHARCUTERIE BOARD**

Dry Cured Saucisson Sec Salami, Chorizo, Hot  
Soppressata, Grilled Asparagus, Assorted Olives,  
Jams, Mustards, Condiments, Bread and Crackers  
\*\$260

#### **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



# FOSTER'S

CLAMBAKES & CATERING

## *Appetizers*

### **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

\*\$255

#### **SWEET & SPICY BOURBON MEATBALLS**

\*\$160

#### **GRILLED MARINATED STEAK SKEWERS**

With Honey Sriracha Glaze

\*\$200

#### **SCALLOPS WRAPPED IN APPLE SMOKED BACON**

\*\$255

#### **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

#### **AHI TUNA POKE SKEWER**

\*\$240

