





Tossed Salad with Dijon vinaigrette or Caesar with croutons
Steamed Maine Lobster & drawn butter and lemon
Steamed Little Necks clams and Mussels in Garlic & parsley sauce
Maine Steamers

BBQ Chicken thighs or Lemon-herb breast medallions
Roasted Garlic & herb new potatoes
Homemade, crispy lite Cole Slaw
Steamed Sweet Corn on the Cob
Assorted fresh breads
Fresh brewed coffee

Sliced Melons, assorted cookies, pastries and Brownies

1 1/4 lb. Lobster.... \$ 40.00 pp

1 ½ lb. Lobster.... \$ 45.00 pp

2 lb. Lobster \$ 50.00 pp

Plus tax and tip. * Chef and server team \$40 each, per hour. Average event is 5 hrs.

Prices based on 25 guests or more.



Clam Chowders or Gazpacho \$10 gt.

Burgers \$3.00/ea.

H. N. Hot dogs \$2.00/ea.

<u>Included in our price</u> is cooking and serving equipment (except barbeque), buffet tables and linens, disposable plates and flatware, Lobster crackers & picks, fo-linen napkins, wet wipes, condiments.

Raw Bar \$ 16 pp + Shucker for 4 hrs @ \$40ph +tip

Little Necks Clams, Assorted Cold Water Oysters, store cooked Cocktail Shrimp, lemons & appropriate sauces.

Raw Bar display, table, plastic table cover, disposable plates & napkins, utensils, garnish and nautical props.

Many extras are available from seating, tables, and glassware, to tents and lighting, wait staff, and bartenders. We are unable to supply any alcoholic beverages or bar mixers, though we are happy to help by offering advice on needed stock. *We are happy to advise you on adding extra items found on our Hors D'oeuvres and Buffet menus. We will design, organize and execute a menu to suite your needs.

Please call for a no obligation consultation and reservations.

407 Main Street, Grmonk, N.Y. 10504 (914)273-1766

Ed. Wechsler, Fish Monger Extraordinaire and Event coordinator. Lamerseafood.net/ Lamerfresh@aol.com

A 75% deposit is due upon reservation of party date and balance before event date all payable by cash or check.