CLAMBAKES ★ BARBECUES ★ CORPORATE EVENTS ★ WEDDINGS and more...

** All American Clambake **

- New England Clam Chowder - Award Winning! GF
- Steamed Clams with drawn butter & clam broth and Steamed Mussels in garlic & wine
- 1¼ lb. Hot Boiled Lobster with drawn butter & lemon
- One-Quarter Rack Baby Back Ribs slow cooked! GF
- Sweet Corn on the Cob
- Corn Bread
- Homemade Cole Slaw GF
- Seasonal Homemade Dessert
- Bottled Water

<table>
<thead>
<tr>
<th>GUEST COUNT</th>
<th>PRICING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 1-34</td>
<td>$2,300.00</td>
</tr>
<tr>
<td>35-124</td>
<td>$65.95 pp</td>
</tr>
<tr>
<td>125-224</td>
<td>$61.95 pp</td>
</tr>
<tr>
<td>225-399</td>
<td>$58.95 pp</td>
</tr>
<tr>
<td>400+</td>
<td>$54.95 pp</td>
</tr>
</tbody>
</table>

** Bessie’s Best Barbecue **

- For Starters (choose 1)
- New England Clam Chowder - Award Winning! GF
- Tortilla Chips with salsa & guacamole
- Sliced Italian Sausage with peppers & onions
- Sweet & Sour Kielbasa GF
- Spicy BBQ Shrimp with crusty bread

- From the Grill (choose 2)
- Italian Sausage with peppers, onions & roll
- One-Quarter Rack Baby Back Ribs slow cooked GF
- Marinated Steak Tips GF
- Hamburger & Hot Dog
- Grilled Chicken legs & thighs GF
- One-Quarter Rotisserie Chicken
- Poached Salmon Filet GF
- Seafood Kabob shrimp & scallops

- Side Dishes (choose 3)
- Homemade Cole Slaw GF
- Red Bliss Potato Salad GF
- Classic Caesar Salad
- Homemade Pasta Salad
- New England Baked Beans GF
- Roasted Red Bliss Potatoes
- Grilled Vegetables
- Sweet Corn on the Cob
- Corn Bread
- Freshly Baked Rolls

Includes
- Seasonal Homemade Dessert
- Bottled Water

<table>
<thead>
<tr>
<th>GUEST COUNT</th>
<th>PRICING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 1-49</td>
<td>$2,150.00</td>
</tr>
<tr>
<td>50-124</td>
<td>$43.95 pp</td>
</tr>
<tr>
<td>125-224</td>
<td>$39.95 pp</td>
</tr>
<tr>
<td>225-399</td>
<td>$36.95 pp</td>
</tr>
<tr>
<td>400+</td>
<td>$32.95 pp</td>
</tr>
</tbody>
</table>

All prices are exclusive of tax and minimum 18% gratuity.
** Chubby’s **
Original Fried Clams
Sweet, Tender Fried Clams as a main dish or appetizer with our own tartar sauce!
GLUTEN FREE   Add to Any Menu
$16.95 per guest
$50 Frying Fee

** Essex Lobster Bake **
New England Clam Chowder-Award Winning! GF
1½ lb. Hot Boiled Lobster with drawn butter & lemon
Hamburger with lettuce, tomato, pickles & onion
Old-Fashioned Hot Dog
Sweet Corn on the Cob
Homemade Cole Slaw GF
Homemade Potato Chips
Seasonal Homemade Dessert
Bottled Water

<table>
<thead>
<tr>
<th>Guest Count</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 1-39</td>
<td>$2,150.00</td>
</tr>
<tr>
<td>40-124</td>
<td>$53.95 pp</td>
</tr>
<tr>
<td>125-224</td>
<td>$49.95 pp</td>
</tr>
<tr>
<td>225-399</td>
<td>$46.95 pp</td>
</tr>
<tr>
<td>400+</td>
<td>$42.95 pp</td>
</tr>
</tbody>
</table>

** The Perfect Picnic **
“Chubby’s” Original Fried Clams with our own homemade tartar sauce GF
Choice of Entree (numbers needed in advance)
Woodman’s Famous Lobster Roll family recipe
or Chicken Salad with apples on a Brioche roll
Sweet Corn on the Cob
Tomato, Cucumber & Feta Salad GF
Homemade Potato Chips
Pickles
Seasonal Homemade Dessert
Bottled Water

<table>
<thead>
<tr>
<th>Guest Count</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 1-39</td>
<td>$2,150.00</td>
</tr>
<tr>
<td>40-124</td>
<td>$53.95 pp</td>
</tr>
<tr>
<td>125-224</td>
<td>$49.95 pp</td>
</tr>
<tr>
<td>225-399</td>
<td>$46.95 pp</td>
</tr>
<tr>
<td>400+</td>
<td>$42.95 pp</td>
</tr>
</tbody>
</table>

** Dexter’s Delicious Barbecue **
Homemade Chili GF
Cornbread
One-Quarter Rack Baby Back Ribs slow cooked! GF
Grilled Marinated Steak Tips GF
Grilled Chicken legs & thighs GF
Sweet Corn on the Cob
Homemade Cole Slaw GF
Seasonal Homemade Dessert
Bottled Water

<table>
<thead>
<tr>
<th>Guest Count</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 1-49</td>
<td>$2,260.00</td>
</tr>
<tr>
<td>50-124</td>
<td>$45.95 pp</td>
</tr>
<tr>
<td>125-224</td>
<td>$41.95 pp</td>
</tr>
<tr>
<td>225-399</td>
<td>$38.95 pp</td>
</tr>
<tr>
<td>400+</td>
<td>$34.95 pp</td>
</tr>
</tbody>
</table>

** Year Round **
Full Service Catering
Corporate Events, Birthday Parties, Anniversaries, Weddings, Rehearsal Dinners and More!

119 Main Street, Essex, MA 01929
office 978.768.2559 (M-F, 9-5) • 800.649.1773
catering@woodmans.com
woodmans.com • essexroom.com

All prices are exclusive of tax and minimum 18% gratuity.
** FAMILY FAVORITES **

Upgrade to a Larger Lobster
“Chubby’s” Original Fried Clams
with our own homemade tartar sauce GF

Down East Raw Bar littlenecks, oysters on the half shell & jumbo shrimp cocktail

Woodman’s Famous Lobster Roll family recipe

Baby Back Ribs slow cooked GF

** CHILDREN’S MEAL **

(for Children under 10 years of age)

Old Fashioned Hot Dog with roll condiments, pickles & chips

Sweet Corn on the Cob

Seasonal Homemade Dessert

Bottled Water

$14.00 per child
(Inquire about other options.)

** VEGETARIAN / VEGAN MEAL **

Homemade Seasonal Soup

Grilled Tofu Skewers with chunks of tofu, pineapple & vegetables skewered & grilled with a pineapple Teriyaki sauce

Sweet Corn on the Cob

Homemade Cole Slaw

Seasonal Homemade Dessert

Bottled Water

$35.95 per person
(Inquire about other options.)

** NEW ENGLAND WEDDING CLAMBAKE **

Stationed Hors d’oeuvres

Classic Vegetable Crudités with homemade dips

Passed Hors d’oeuvres

Jumbo Shrimp Cocktail

Lemongrass Thai Chicken GF

Grafton Cheddar Cheese Puffs

Starters

New England Clam Chowder—Award Winning! GF

Classic Caesar Salad

Main Course (Choice of Entrée numbers needed in advance)

1¼ lb. Hot Boiled Lobster with drawn butter & lemon or Rib Eye Steak grass fed

Roasted Red Bliss Potatoes

Grilled Vegetables

Corn Bread

Includes

Seasonal Homemade Dessert

Coffee

GUEST COUNT          PRICING
Minimum 1-34          $2,650.00
35-124               $75.95 pp
125-224              $71.95 pp
225-399              $68.95 pp
400+                 $65.95 pp

** SPECIALIZING IN LARGE EVENT **

CATERING SINCE 1920

Clambakes, Lobster Bakes, Barbecues, Fried Clams & more

SERVICE UPGRADES

Tent, Tables & Chairs, Linens

China Dishes, Flatware & Glassware

Cake Plates & Forks, Plastic Cups, Plastic Tablecloths

Event Coordinator, Wait Staff & Additional Crew

Bartending Service

Smaller Party...

Inquire about our Clambakes to Go and Our Corporate Drop Off Menus

119 Main Street, Essex, MA 01929

office 978.768.2559 (M-F, 9-5) ★ 800.649.1773
catering@woodmans.com

woodmans.com ★ essexroom.com
**Best Waterfront Seafood Shack in USA**
—USA Today
Voted Best Restaurant in NE
—about.com
Best Local Food in MA
—Yankee Magazine

**STARTERS**
- Crab & Corn Chowder GF
- Poblano, Shrimp & Corn Chowder GF
- Homemade Gazpacho
- Jumbo Shrimp Cocktail
- Baked Stuffed Clams*
- Scallops Wrapped in Candied Bacon GF
- Pan Seared Mini Crab Cakes with remoulade
- Spicy BBQ Shrimp with crusty bread
- Shrimp & Corn Hush Puppies* with spicy remoulade
- Stuffed Mushrooms* with seafood or without
- Lobster Tartlet with sweet shallots, artichoke & tarragon
- Smoked Salmon on rice cracker with capers & crème fraîche
- Antipasto Display or Skewers
- Sweet & Sour Kielbasa
- Grilled Flank Steak Sate*GF
- Grilled Long Bone Lamb Chop* with fresh mint salsa GF
- Lemongrass Thai Chicken Sate*GF
- Chicken Wings with assorted dipping sauces
- Chicken Pesto Crostini with roasted red pepper
- Chicken Pesto on a Cucumber Round
- Japanese Beef Scallion Rolls
- Variety of Hard Cheeses with crackers
- Vegetable Crudités with homemade dips
- House Made Potato Chip Bar with homemade dips
- Tortilla Chips with tomato salsa & guacamole
- Fresh Fruit Display
- Summer Bruschetta
- Mini Artichoke Cakes with remoulade
- Grafton Cheddar Cheese Puffs*
- Loaded Potatoes* stuffed with Grafton cheddar cheese, chives & horseradish wrapped with prosciutto

*May require kitchen access or additional equipment fees

**BEVERAGES**
- Coffee & Tea
- Chilled Assorted Soda
- Chilled Assorted Seltzers
- Chilled Bottled Water

**OUR ESSEX ROOM**

**HOMEMADE DESSERTS**
- Mixed Berry Shortcake with whipped cream
- Citrus Zabaglione with fresh berries & French macaroon GF
- Apple Crisp with whipped cream
- Assorted Cookies
- Brownies
- Watermelon
- Ice Cream Sundae Bar
- Assorted Whoopie Pies
- Seasonal Pies

**MAY WE SUGGEST ADDING...**
- “Chubby’s” Original Fried Clams with our own tartar sauce GF
- Woodman’s Famous Onion Rings
- Nana Bessie’s Mini Clamcakes
- French Fries GF
- Homemade Potato Chips
- Larger or Additional Lobsters
- Woodman’s Famous Lobster Roll family recipe
- Steamed Clams with drawn butter & clam broth
- Steamed Mussels in garlic & wine
- Poached Salmon Filet with candied lemon vinaigrette GF
- Seafood Kabob scallops & shrimp
- Marinated Steak Tips GF
- Rib Eye Steak grass fed
- Rotisserie Chicken
- Grilled Chicken leg & thighs GF
- Grilled Linguica with spicy mustard
- Italian Sausage with peppers & onions
- Roasted Red Bliss Potatoes
- Grilled Vegetables
- Grilled Asparagus
- Grilled Hamburger*
- Old-Fashioned Hot Dog
- Grilled Chicken Sandwich*
- Veggie Burger*
- Homemade Cole Slaw GF
- Red Bliss Potato Salad GF
- Sweet Potato Salad GF
- Homemade Pasta Salad
- Quinoa Salad GF
- Cold Ramen Noodle Salad
- Macaroni & Cheese
- New England Baked Beans GF
- Seasonal Salads with homemade dressings
- Classic Caesar Salad
- Tomato, Cucumber & Feta Salad GF
- Grilled Corn & Tomato Salad GF
- Tomato & Mozzarella Salad
- Tomato, Cucumber & Basil Salad
- Freshly Baked Rolls
- Corn Bread

**All prices are exclusive of tax and minimum 18% gratuity.**