CLAMBAKES ★ BARBECUES ★ CORPORATE EVENTS ★ WEDDINGS and more…

**All American Clambake**
- Award Winning New England Clam Chowder *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>
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<tbody>
<tr>
<td>Minimum 1-34</td>
<td>$2,300.00</td>
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<tr>
<td>35-124</td>
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<tr>
<td>125-224</td>
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<tr>
<td>225-399</td>
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<tr>
<td>400+</td>
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**Bessie’s Best Barbecue**
- For Starters (choose 1)
  - Award Winning New England Clam Chowder *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 Rotisserie Chicken
  - 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

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**Gramp’s Ultimate Clambake**
- Award Winning New England Clam Chowder *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 Rotisserie Chicken
- Sweet Corn on the Cob
- Homemade Cole Slaw *GF*
- Seasonal Homemade Dessert
- Bottled Water

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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 **

Award Winning New England Clam Chowder GF

1¼ lb. Hot Boiled Lobster with drawn butter & lemon

Hamburger with lettuce, tomato, onion & cheese

Old-Fashioned Hot Dog

Sweet Corn on the Cob

Homemade Cole Slaw GF

Homemade Potato Chips

Seasonal Homemade Dessert

Bottled Water

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** Land & Sea **

Award Winning New England Clam Chowder GF

Classic Caesar Salad

1¼ lb. Hot Boiled Lobster with drawn butter & lemon

Marinated Steak Tips

Roasted Red Bliss Potatoes

Sweet Corn on the Cob

Corn Bread

Seasonal Homemade Dessert

Bottled Water

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** 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

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** 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

** 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
Award Winning New England Clam Chowder 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

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** 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.)

** Inquire About Our **

On-Site Venues

The Essex Room • Lobster Trap Pub • Lower Deck Top Deck Raw Bar • Salt Marsh Tent

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

** 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

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catering@woodmans.com
woodmans.com • essexroom.com
STARTERS

Award Winning New England Clam Chowder GF
Crab & Corn Chowder GF
Poblano, Shrimp & Corn Chowder GF
Homemade Gazpacho

Downeast Raw Bar local little necks, oysters in the half shell, jumbo shrimp with cocktail sauce

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 & créme fraîche

Antipasto Display or Skewers
Sweet & Sour Kielbasa GF
Grilled Flank Steak Sate*GF
Grilled Long Bone Lamb Chop* with fresh mint salsa GF
Lemongrass Thai Chicken Sate*GF
Chicken Wing Bar 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 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

** BEVERAGES **

Coffee & Tea
Chilled Assorted Soda
Chilled Assorted Seltzers
Chilled Bottled Water
Homemade Lemonade
Fresh Brewed Iced Tea
Sports Drinks
Crushed or Cubed Ice

** OUR ESSEX ROOM **

HOMEMADE DESSERTS

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

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