**A Family Tradition Since 1914**

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

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**All American Clam Bake**

- 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

**Guest Count** | **Pricing**
-----------------|------------------
Minimum 1-34     | $2,300.00
35-124           | $65.95 pp
125-224          | $61.95 pp
225-399          | $58.95 pp
400+             | $54.95 pp

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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 Rack Baby Back Ribs *slow cooked* *GF*
  - Marinated Steak Tips *GF*
  - Hamburger & Hot Dog
  - Grilled Chicken *breasts & 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

**Guest Count** | **Pricing**
-----------------|------------------
Minimum 1-49     | $2,150.00
50-124           | $43.95 pp
125-224          | $39.95 pp
225-399          | $36.95 pp
400+             | $32.95 pp

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**Gramp’s Ultimate Clam Bake**

- 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
- Corn Bread
- Homemade Cole Slaw *GF*
- Seasonal Homemade Dessert

**Guest Count** | **Pricing**
-----------------|------------------
Minimum 1-34     | $2,150.00
35-124           | $61.95 pp
125-224          | $58.95 pp
225-399          | $55.95 pp
400+             | $51.95 pp

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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

** Land & Sea **
Award Winning New England Clam Chowder GF
Classic Caesar Salad
1¼ lb. Hot Boiled Lobster with drawn butter & lemon
Marinated Steak Tips GF
Roasted Red Bliss Potatoes
Sweet Corn on the Cob
Corn Bread
Seasonal Homemade Dessert
Bottled Water

** Guest Count **
** Pricing **
Minimum 1-39 $2,150.00
35-124 $65.95 pp
125-224 $61.95 pp
225-399 $58.95 pp
400+ $54.95 pp

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

** 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

** Guest Count **
** Pricing **
Minimum 1-39 $2,150.00
40-124 $53.95 pp
125-224 $49.95 pp
225-399 $46.95 pp
400+ $42.95 pp

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

** Guest Count **
** Pricing **
Minimum 1-39 $2,150.00
50-124 $45.95 pp
125-224 $41.95 pp
225-399 $38.95 pp
400+ $34.95 pp

** 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

103x326
Dexter’s Delicious Barbecue
Homemade Chili GF
Cornbread
One-Quarter Rack Baby Back Ribs slow cooked! GF
Grilled Marinated Steak Tips GF
Grilled Chicken breasts & thighs GF
Sweet Corn on the Cob
Homemade Cole Slaw GF
Seasonal Homemade Dessert
Bottled Water

** Guest Count **
** Pricing **
Minimum 1-39 $2,150.00
50-124 $45.95 pp
125-224 $41.95 pp
225-399 $38.95 pp
400+ $34.95 pp

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.)

**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.

**NEW ENGLAND WEDDING CLAMBAKE**

Stationed Hors d’oeuvres

Classic Vegetable Crudité 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

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

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**ST ARTERS**

- 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 & crème fraiche

- Antipasto Display or Skewers GF
- 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 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
- Artichoke Parmesan Cheese Puffs
- Grafton Cheddar Cheese Puffs*
- Loaded Potatoes* stuffed with Grafton cheddar cheese, chives & horseradish wrapped with prosciutto
- Marinated Vegetable Crustini* with balsamic glaze GF

*May require kitchen access or additional equipment fees

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

**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 macaroon GF
- Apple Bar with salted caramel
- Assorted Cookies
- Brownies
- Watermelon
- Ice Cream Sundae Bar
- Assorted Whoopie Pies
- Seasonal Bars

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