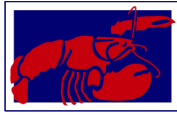


MCGRATH CLAMBAKES, INC.

WWW.RICLAMBAKE.COM ~ E-MAIL: INFO@RICLAMBAKE.COM



HARVEST DINNER SAMPLE MENU

Signature Cocktail

Passed upon Guest Arrival

“Canadian Cocktail”

*Spiced Rum, Spicy Cinnamon, Sweet, Rich Maple Syrup
and Warm Apple Cider, served in a Mason Jar*

Tuscan Station

Italian Meats and Cheese

Basil Infused Ciliegine Mozzarella

Eggplant Caponata

Marinated Mushrooms, Tomatoes, Red Peppers, Artichokes

Assorted Breads with Dipping Oil

Passed Hors D’oeuvres

Grilled Spicy Tuna Kabobs with a Lime Cilantro Yogurt Sauce

Barbecued Chicken, Pepper Jack Cheese, Red Roasted Peppers

and Caramelized Red Onion Quesadilla

Coconut Crusted Shrimp with a Plum Dipping Sauce

Raspberry with Brie Cheese and Almonds in Puff Pastry Bouchée

Plated Dinner

Roasted Corn Chowder

Salad of Local Greens and Pickled Yellow Beets topped with Simmons Farm Goat Cheese,

Croutons and White Balsamic Vinaigrette

Grilled Local Striped Bass served with Lemon Herb Butter, Local Succotash,

Roasted Fingerling Potatoes and Micro Green Salad

or

Herb Roasted Beef Tenderloin served with Lobster Creamed Corn,

Roasted Fingerling Potatoes and Micro Green Salad

Dessert

Individual Warm Blueberry Cobbler served with Vanilla Bean Ice Cream

Freshly Brewed Coffee and Tea