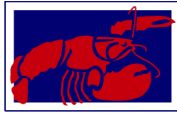


McGRATH CLAMBAKES, INC.

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



STATIONS WITH PASSED HORS D'OEUVRES SAMPLE MENU

Passed Hors D'oeuvres

Spicy Ahi Tuna Canapé with a Wasabi Aoli
Goat Cheese and Spinach Stuffed Mushroom Caps
Marinated Asparagus wrapped in Prosciutto
Thai Peanut Chicken Skewer

Pasta Station

Selection of Pastas, Sauces and Fresh Ingredients prepared by
Our Chef, Individually for Each Guest

Ingredients include:

Chicken, Shrimp, Prosciutto, Spinach, Capers, Sun Dried Tomatoes,
Roasted Red Peppers, Mushrooms and Peppers accompanied by Grated Cheese,
Fresh Ground Pepper and Sliced Baguettes

Carving Station

Roasted Prime Rib of Beef
Accompanied by a Creamy Horseradish Sauce and Sliced Baguettes

Raw Bar

Fresh Narragansett Bay Oysters, Rhode Island Little Necks on the Half Shell
And Jumbo Cocktail Shrimp poached in a Court Bouillon
Served with Horseradish, Cocktail Sauce, Fresh Lemon, Tabasco Sauce and
Green Apple and Black Pepper Mignonette Sauce

Shucked by an Attendant, Presented on Shaved Ice and Artfully decorated with Fresh Rockweed

Cheese Station

International and Domestic Cheeses
Atwell's Gold, Narragansett Creamery, RI
Five Year Aged Gouda, Holland
Double Gloucester Chive and Onion, England
St. Andre's Triple Cream Brie, France
Great Hill Blue Cheese, Massachusetts
Assorted Crackers and Fresh Fruit