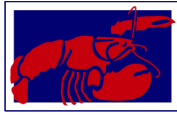


# McGRATH CLAMBAKES, INC.

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## AUTUMN DINNER SAMPLE MENU

### Signature Cocktail

*Passed upon Guest Arrival*

*“Autumn Bellini”*

*Prosecco, Mulled Cider and a Splash of Fig Vodka served in a Martini Glass*

### Charcuterie Station

*Serrano Chile and Olive Oil Poached Shrimp*

*House Cured Salmon served on a Potato Latke with Preserved Lemons and Caper Aioli*

*Lump Crabmeat and Cream Cheese Stuffed Piquillo Peppers*

*Saucisson - Provencal Style Dry Cured Pork Sausage*

*Sopressata - Italian Cured Dry Salami*

*Artichoke and Parmesan Spread*

*Marinated Mushrooms, Marinated Long Stem Artichokes, Roasted Yellow Peppers, Kalamata Olives*

*Basil Infused Ciliegine Mozzarella*

*Fresh Provencal Bakery Breads with Herb infused Dipping Oils*

### Passed Hors D'oeuvres

*Lobster Corn Fritter served with Tarragon Cream Sauce*

*Marinated Tenderloin wrapped in Pea Pods*

*Spinach and Feta Cheese in Phyllo Dough*

### Plated Dinner

*Assorted Warm Dinner Rolls and Butter*

*Salad of Mixed Greens and Poached Golden Pears topped with  
Crumbled Goat Cheese, Caramelized Pecans and Honey Balsamic Dressing*

*Herb Seared Statler Chicken Breast*

*or*

*12 ounce New York Strip Steak*

*Served with Honey Roasted Sweet Potatoes and Autumn Roasted Vegetables*

### Dessert

*House-Made Apple Pie served with Vanilla Ice Cream*

*Fresh Brewed Coffee and Tea*