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