

## OLD FASHIONED CLAMBAKE

New England Clam Chowder  
1/2 lb. Steamed Clams with Broth + Butter  
(If local steamers are unavailable, mussels will be substituted)

### Entree Buffet:

1 1/8 lb. Steamed Lobster with Drawn Butter  
Steamed Hot Dogs with Rolls + Condiments

Boiled Red Potatoes in Garlic Butter  
Corn on the Cob

Watermelon + Brownies

30-74 ~ \$86.99 per person    150-249 ~ \$82.99 per person  
75-149 ~ \$84.99 per person    250 Plus ~ Call for Pricing

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## THE BURNHAM CLAMBAKE

New England Clam Chowder  
1/2 lb. Steamed Clams with Broth + Butter  
(If local steamers are unavailable, mussels will be substituted)

### Entree Buffet:

1 1/8 lb. Steamed Lobster with Drawn Butter  
5 oz. Grilled Marinated Steak Tips  
4 oz. Grilled Marinated Chicken

Cranberry-Apple Feta Salad  
Marinated Grilled Vegetables  
Tri-Color Pasta Salad

Strawberry Shortcake with Whipped Cream

30-74 ~ \$104.99 per person    150-249 ~ \$100.99 per person  
75-149 ~ \$102.99 per person    250 Plus ~ Call for Pricing

## CONOMO POINT CLAMBAKE

New England Clam Chowder  
1/2 lb. Steamed Clams with Broth + Butter  
(If local steamers are unavailable, mussels will be substituted)

Double Entree:  
1 1/8 lb. Steamed Lobster with Drawn Butter  
+ 4 oz. Grilled Marinated Chicken

Steamed Corn on the Cob  
Tri-Color Pasta Salad  
Caesar Salad

Cookies + Brownie

30-74 ~ \$87.99 per person    150-249 ~ \$83.99 per person  
75-149 ~ \$85.99 per person    250 Plus ~ Call for Pricing

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## LUFKIN POINT CLAMBAKE

New England Clam Chowder  
1/2 lb. Steamed Clams with Broth + Butter  
(If local steamers are unavailable, mussels will be substituted)

Double Entree:  
1 1/8 lb. Steamed Lobster with Drawn Butter  
+ 8 oz. Grilled Marinated Steak Tips

Steamed Corn on the Cob  
Marinated Grilled Vegetables  
Tri-Color Pasta Salad

Strawberry Shortcake with Whipped Cream

30-74 ~ \$104.99 per person    150-249 ~ \$100.99 per person  
75-149 ~ \$102.99 per person    250 Plus ~ Call for Pricing

## BURNHAM'S BBQ

\$65.99 per person  
Minimum \$2,700 plus tax

Grilled Boneless Chicken  
Grilled Sirloin Tips  
Italian Sweet Sausage with Peppers + Onions

Caesar Salad  
Cole Slaw  
Potato Salad

Corn Bread + Rolls  
Watermelon

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## BUSINESS LUNCHEON

\$62.99 per person  
Minimum \$2,500 plus tax

Choose 1:  
New England Clam Chowder or Soup

Choose 2:  
Fresh Garden Salad with Italian Dressing  
Cranberry-Apple Feta Salad with Walnuts + Balsamic Dressing  
Caesar Salad   Pasta Salad   Potato Salad   Cole Slaw   Fresh Fruit Salad

Choose 2:  
Shrimp Salad Finger Roll   Tuna Salad Finger Roll  
Chicken Salad Finger Roll   Roasted Vegetable Wrap  
Seafood Salad Finger Roll   Turkey + Swiss Wrap

Dessert:  
Cookies + Brownie

## CATERING MENU ADDITONS

(Pricing Upon Request)

### APPETIZERS PLATTERS

Assorted Cheese + Fruit w/ Crackers ~ Crudite w/ Hummus + Pita Bread ~ Smoked Salmon Board  
Antipasto Platter ~ Charcuterie Board ~ Steamed Mussels White Wine + Garlic Butter  
Quesadillas (Chicken or Vegetable) ~ Shrimp Cocktail ~ Stuffed Mushrooms ~ Scallops Wrapped in Bacon  
Spanakopita ~ Goat Cheese Bruschetta ~ Meatballs (Marinara or Sweet + Sour)  
Raw Bar (minimum of 50) 2 Shrimp Cocktail, 2 Oysters + 2 Littlenecks

### ENTREES

Lobster Rolls ~ Lobster Mac + Cheese ~ Grilled Lobster Tails in Lemon Butter ~ Grilled Shrimp Kabobs  
Lobster Asparagus Ziti Alfredo ~ Chicken Broccoli Ziti Alfredo ~ Baked Haddock ~ Hamburgers + Hotdogs  
Veggie Burgers ~ Italian Sausage Peppers + Onions ~ Sliders (Pulled Pork, Pulled Chicken [Buffalo or BBQ], or Burger)  
Baked Beans + Kielbasa ~ Assorted Finger Sandwiches

### SIDES

Grilled or Steamed Vegetables ~ Boiled Red Potatoes ~ Rice Pilaf ~ Macaroni + Cheese ~ Corn on the Cob  
Baked Beans ~ Mediterranean Pasta Salad ~ Corn Bread ~ Dinner Rolls

### SALADS

Caesar Salad ~ Garden Salad with Italian ~ Blueberry Gorgonzola Salad ~ Cranberry-Apple Feta Salad  
Red Bliss Potato Salad ~ Tri-Colored Pasta Salad ~ Strawberry Goat Cheese Salad ~ Cucumber Onion Salad  
Pickled Beet Salad ~ Watermelon Feta Salad ~ Black Bean + Corn Salad ~ Corn Salad ~ Cole Slaw

### DESSERTS

Mixed Berry Shortcake ~ Blueberry or Peach Cobbler  
Apple Crisp ~ Chocolate Chip Cannoli  
Assorted Cookies ~ Brownies

## CLAMBAKE BBQ NOTES

Gluten Free, Vegetarian, Vegan, and Children's Menus Available!  
Looking for something you do not see? Call us and we will do our best to help!

### Some Additional Items to Note:

If Steamed Clams are not available, Steamed Mussels will be substituted at the discretion of Burnham's Clambake.

All food and beverage subject to State + Local Meals Tax.  
\*GRATUITY NOT INCLUDED\*

Lobsters + Steamed Clams prices are subject to change due to market price.

Menu items may be served raw or undercooked.  
Consuming raw or undercooked food may increase risk of foodborne illness.

Before placing your menu order, please inform us if anyone in your party has a food allergy.

All pets should be on a leash with no access to our crew, cook-site, or buffet area.

## BURNHAM'S TRADITIONAL BUFFET

Roast Prime Rib of Beef  
(Carved in the presence of your guests)

Chicken Marsala

Baked New England Style Haddock

Medley of Fresh Seasonal Vegetables

Oven Roasted Red Bliss Potatoes or Rice Pilaf

Mixed Green Salad or Caesar Salad

Rolls + Butter

Chefs Choice Dessert

Coffee Station

**\$108.99 per person**

Price based on a minimum of 50 guests

Includes china dinner plate, stainless flatware + buffet service. Please add 7% meals tax.

### CARVING STATION SUBSTITUTIONS

Roasted Turkey Breast

Honey Glazed Ham

Roast Top Sirloin

Roasted Center Cut Pork Loin

Tenderloin of Beef (Additional \$7.00 per person)

### CHICKEN SUBSTITUTIONS

Chicken Piccata

Baked Stuffed Chicken

Chicken Cordon Bleu (Additional \$1.00 per person)

### SEAFOOD SUBSTITUTIONS

Seafood Casserole (Shrimp, Haddock + Scallops topped w/ cracker crumb stuffing)

Mariner's Casserole (Our Seafood Casserole topped w/ white sauce + light crumbs)

Haddock Imperial (Baked Haddock topped w/ crab meat stuffing + white sauce —  
Additional \$2.00 per person)

Fettuccine Alfredo w/ Shrimp + Broccoli (Additional \$2.00 per person)

## COCKTAIL PARTY MENU

### ASSORTED CHEESE + FRESH FRUIT DISPLAY

Seasonal Fresh Fruit + Assorted Cheese Served with an Assortment of Crackers

### PLEASE CHOOSE TWO STATIONARY ITEMS:

Thai Chicken Tossed in a Sweet Chili Sauce  
Smoked Kielbasa in a Chipotle BBQ Glaze  
Chicken Fingers Served Buffalo Style with Bleu Cheese Dipping Sauce  
Cocktail Meatballs (Served Italian, Sweet-n-Sour or Au Poivre Style)

### PLEASE CHOOSE THREE PASSED ITEMS:

Scallops Wrapped in Bacon (Plain or Cajun)  
Jerk Chicken Kabobs with Charred Pineapple Chutney  
Beef Teriyaki Kabobs with Honey Soy Ginger Glaze  
Bite Sized Mushrooms with Crabmeat Stuffing  
Mini Crab Cakes with Roasted Red Pepper Aioli  
Assorted Seafood Canapes (Chef's Choice)  
Baked Brie + Raspberry in Mini Phyllo Cups  
Shrimp Cocktail  
Spanakopita  
Pineapple Wrapped in Bacon  
Vegetable Quesadilla  
Chicken Quesadilla  
Bruschetta

\$66.99 per person

Price is based on a minimum of 50 guests. Please add 7% meals tax.

## CATERING MENU ADDITIONS

(Pricing Upon Request)

### APPETIZERS + PLATTERS

Assorted Cheese + Fruit w/ Crackers ~ Crudite w/ Hummus + Pita Bread ~ Smoked Salmon Board  
Antipasto Platter ~ Charcuterie Board ~ Steamed Mussels White Wine + Garlic Butter  
Quesadillas (Chicken or Vegetable) ~ Shrimp Cocktail ~ Stuffed Mushrooms ~ Scallops Wrapped in Bacon  
Spanakopita ~ Goat Cheese Bruschetta ~ Meatballs (Marinara or Sweet + Sour)  
Raw Bar (minimum of 50) 2 Shrimp Cocktail, 2 Oysters + 2 Littlenecks

### ENTREES

Lobster Rolls ~ Lobster Mac + Cheese ~ Grilled Lobster Tails in Lemon Butter ~ Grilled Shrimp Kabobs  
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Veggie Burgers ~ Italian Sausage Peppers + Onions ~ Sliders (Pulled Pork, Pulled Chicken [Buffalo or BBQ], or Burger)  
Baked Beans + Kielbasa ~ Assorted Finger Sandwiches

### SIDES

Grilled or Steamed Vegetables ~ Boiled Red Potatoes ~ Rice Pilaf ~ Macaroni + Cheese ~ Corn on the Cob  
Baked Beans ~ Mediterranean Pasta Salad ~ Corn Bread ~ Dinner Rolls

### SALADS

Caesar Salad ~ Garden Salad with Italian ~ Blueberry Gorgonzola Salad ~ Cranberry-Apple Feta Salad  
Red Bliss Potato Salad ~ Tri-Colored Pasta Salad ~ Strawberry Goat Cheese Salad ~ Cucumber Onion Salad  
Pickled Beet Salad ~ Watermelon Feta Salad ~ Black Bean + Corn Salad ~ Corn Salad ~ Cole Slaw

### DESSERTS

Mixed Berry Shortcake ~ Blueberry or Peach Cobbler  
Apple Crisp ~ Chocolate Chip Cannoli  
Assorted Cookies ~ Brownies



## CLAMBAKES, BBQ'S + LOBSTER ROLLS DROP-OFF

**\*WE NOW OFFER FULLY COOKED CLAMBAKE DROP-OFFS\***

### CLAMBAKE DROP-OFF

New England Clam Chowder  
Steamed Clams (Drawn Butter + Broth)  
1 1/8 Hot Boiled Lobster (Drawn Butter)  
Boiled Potatoes in Garlic Butter  
Corn on the Cob  
Cookie

20+ guests only \$83.99 per person      30+ guests only \$81.99 per person

### CHOWDER + LOBSTER ROLL DROP-OFF

New England Clam Chowder + Lobster Roll (Full Size)  
Pasta Salad, Potato Salad or Cole Slaw (Choose One)  
Chips + Cookie

20+ guests only \$73.99 per person      30+ guests only \$71.99 per person

### BBQ DROP-OFF

New England Clam Chowder  
Grilled Chicken  
Grilled Sirloin Tips  
Grilled Marinated Vegetables  
Pasta Salad, Potato Salad, Caesar Salad or Cole Slaw (Choose Two)  
Cookie

20+ guests only \$66.99 per person      30+ guests only \$64.99 per person

Paper Goods Are Included  
Custom Menus Priced Upon Request  
Minimum of 20 meals ~ Local Delivery Included  
Please Add 7% MA Meals Tax

## BEVERAGE SELECTIONS

### ~ HOSTED BARS ~

#### BEER + WINE

Complete bar set-up for Beer, Wine, Soft Drinks, Seltzer + Spring Water

A selection of Domestic, Premium Domestic + Imported Beers

A selection of wines to compliment meal: Two Whites + Two Reds

3 Hours/\$37.99 ~ 4 Hours/\$47.99 ~ 5 Hours/\$54.99

#### BEER, WINE + SPIRITS

Complete Bar featuring House Brand Liquors (Including all Mixers, Garnishes + Ice)

Selection of Domestic, Premium Domestic + Imported Beers

A selection of wines to compliment meal: Two Whites + Two Reds

3 Hours/\$45.99 ~ 4 Hours/\$55.99 ~ 5 Hours/\$62.99

#### SPIRITS + WINE BAR

3 Hours/\$37.99 ~ 4 Hours/\$47.99 ~ 5 Hours/\$54.99

Signature Drinks + Upgrades priced upon request.

#### Beverage/Bar Selections + Prices are based on the following:

One professional TIPS certified bartender per 100 guests

All alcohol is property of Burnham's and will be removed at the end of the event

No shots will be served

Beverage service must be purchased for all guests over the age of 21

Non-china glassware

Upgrades Upon Request

Soft Drinks, Seltzer + Spring Water \$7.50 per guest under 21 years of age

Alcohol service ends 30 minutes prior to the end of event (soda + water will still be served)

Price does not include any additional permits if required

Price based on a minimum of 50 guests

All food and beverage subject to 7% Mass Meals Tax