



The Ptown Parties New England Clambake

Picture you and your friends gathered on beach blankets around a campfire, sipping your favorite beverage, the aroma of barbeque and seafood in the air, watching another spectacular Cape Cod sunset.

First you're treated to our famous clam chowder, then to freshly sautéed steamers, followed by a classic New England feast. There's no rush, make an evening of it, we want to spoil you! How often are you catered to, hand and foot, while relaxing on the beach with your friends?

Clambake Menu

Clam Chowder & Oyster Crackers

*Littleneck Clams sautéed w/ Onions and Linguica
in a Wine Broth*

*1 ½ Pound Steamed Lobsters
Drawn Butter & Lemon*

Jerk Chicken brushed with Jamaican Barbecue Sauce

Herb Roasted New Red Potatoes

*Grilled Fresh Vegetables
(Asparagus, Peppers, Zucchini, Red Onions, Corn)*

Jalapeno Corn Bread with Honey Butter

*Sliced Watermelon & Brownies
or
S'mores*

*Assorted Soda & Bottled Water
(Alcohol Beverage Service Available)*

Optional Raw Bar

*Wellfleet Oysters, Cherry Stone Clams and Jumbo Shrimp
Shucked on Site & Presented in a Hand Crafted Wooden Dory
Served with Cocktail Sauce, Wasabi, Mignonette
Garnished with Parsley & Lemon Wedges*

So, how do we spoil you? We pick the perfect location, build the campfire and provide enough firewood to last long into the evening. We lay out the beach blankets and wind sails to create the perfect ambiance. In keeping with tradition, the Ptown Parties clambake is prepared right before you by our experienced staff and served to you from a linen draped buffet. When the evening draws to a close your party can head back to town carefree, knowing that we take care of the cleanup.

What a magical way to celebrate a birthday, rehearsal dinner, wedding reception or spend a special evening with friends and family!

We take care of everything ... all you need to do is show up!

Ptown Parties service includes;

- Catering Supervisor & Server(s) to prepare meal on-site and serve
- Beach Blankets, Wind Sails (Rental Tables & Chairs Available)
- Building of Campfire & Extra Fire Wood if you'd like to stay through the night
- Portable Propane Grill, Propane Burners
- Buffet Tables, Serving Platters, Serving Utensils
- High End Disposable Plates, Bowls, Cutlery, Cups & Napkins
- Seafood Picks, Claw Crackers, Lobster Bibs, Shell Buckets, Hand Towels
- Trash Cans and Removal of All Trash

Costs

- Clambake cost is \$62.50 per person
- Raw Bar cost is \$16.95 per person
- Staff cost is \$150.00 groups of 1-15, \$300.00 groups over 15-40, \$450 groups 40+
(all costs subject to 7% Mass. Taxes)

Extras (substitutions can also be made)

- Corn Chowder - \$3.25 per person
- Grilled Sliced Strip Steaks - \$6.00 per person
- Grilled Sliced Beef Tenderloin - \$7.50 per person
- Slow Cooked Barbecued Pork Ribs - \$6.75 per person
- Grilled Salmon, Tuna or other Fresh Fish - Market
- Grilled Chicken Breasts or Chicken Quarters - \$3.25 per person
- Jicama & Sweet Pepper Slaw with Chipotle Vinaigrette - \$2.25 per person
- Sunny Sweet Potato Salad with Curry and Mango Chutney Dressing - \$2.25 per person

On average, 10% of your guests will not eat/want lobster. Since chicken is already on the menu, a Strip Steak is the most popular option for those who don't want lobster. We can also serve a vegetarian option if needed. Please record the number of each substitution (steaks/vegetarian) you would like to make instead of lobster.