



## ***Holiday Three Course Dinner***

*~ Sample Menu ~*

### ***Passed Hors D'oeuvres***

Cornmeal Fried Oysters with Chourico Hollandaise  
Mini Lobster Mac 'n Cheese with Buttered Crumb  
Raspberry Brie with Almonds in a Puff Pastry Bouchee

### ***International and Domestic Cheese Board***

***Served with Assorted Crackers***

### ***First Course:***

Salad of Mixed Greens and Poached Golden Pears Topped  
with Crumbled Goat Cheese, Candied Pecans  
and Warm Bacon Vinaigrette  
Warm Dinner Rolls and Butter

### ***Second Course***

#### ***Choice of:***

Ancho Braised Short Ribs served with  
Ginger Whipped Sweet Potatoes and Roasted Autumn Vegetables  
***or***

Seared Halibut served with  
Lobster Creamed Corn, Roasted Fingerling Potatoes  
and Micro Green Salad

### ***Dessert:***

Carrot Cake with Cinnamon Whipped Cream  
Hot Apple Cider Toddy  
Brewed Coffee, Decaf and Tea

**CONTACT McGRATH CLAMBAKES, INC.  
AT 401-847-7743 OR INFO@RICLAMBAKE.COM  
FOR YOUR CUSTOMIZED MENU!**