



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.
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FOR YOUR CUSTOMIZED MENU!**