| 48 HOURS NOTICE REQUIRED | CLAM HOUSE \& GRILL |  | 954-595-2104 <br> 2861 E. Commercial Blv Fort Lauderdale FL 33308 |  |
| :---: | :---: | :---: | :---: | :---: |
| A P P T I Z R S | P A S T A |  | S E A O O D |  |
| HALF TRAY/FULL TRAY | HALF TRAY/FULL TRAY |  | HALF TRAY/FULL TRAY |  |
| MERTBRLLS MARINARA <br> Our pork, beef \& veal meatballs over marinara sauce <br> Half Tray $=10$ Meatballs \| Full Tray $=20$ Meatballs | RIGATONI MARINARA <br> sauteed with our marinara sauce <br> Half Tray $=10$ Servings $\mid$ Full Tray $=20$ Servings | \$50/\$90 | SHRIMP FRANCESE <br> Egg-battered, in a lemon, butter and white wine sauce served over linguine Half Tray $=30$ Shrimp $\mid$ Full Tray $=60$ Shrimp | \$110/\$210 |
| EGGPLANT ROLLATINI <br> with mozzarella Grande \& marinara sauce <br> Half Tray = 10 Pieces \| Full Tray $=20$ Pieces | PENNE \& BROCCDLI <br> Sauteed with garlic \& oil <br> Half Tray $=10$ Servings $\mid$ Full Tray $=20$ Servings <br> BAKED ZITI | \$60/\$110 | SHRIMP SCAMPI <br>  white wine sauce over linguine Half Tray = 30 Shrimp \| Full Tray = 60 Shrimp | \$110/\$210 |
|  | BAKED ZITI <br> Topped with marinara sauce, ricotta <br> \& mozzarella <br> Half Tray = 10 Servings \| Full Tray $=20$ Servings | \$65/\$120 | TUSCAN SHRIMP <br> Sauteed with spinach \& sun-dried tomatoes in a creamy sauce over rigatoni Half Tray $=30$ Shrimp \| full Tray $=60$ Shrimp | \$125/\$240 |
| SHRIMP COCKTAIL <br> 路 <br> Half Tray $=30$ Shrimp \| Full Tray $=60$ Shrimp | RIGATONI RLLR VODKA <br> With sautéed tomatoes, onions, peas, <br> hot capicola \& Parmesan cheese in a creamy pink sauce Half Tray $=10$ Servings $\mid$ Full Tray $=20$ Servings | \$70/\$130 | Half Tray = 30 Shrimp \| Full Tray = 60 Shrimp <br> ATLANTIC SALMON <br> Half Tray $=10$ 4oz. Filets \| Full Tray $=2040 z$. Filets | \$110/\$200 |
|  | RIGATONI BOLOGNESE <br> Sauteed with creamy meat sauce <br> Half Tray $=10$ Servings $\mid$ Full Tray $=20$ Servings | \$70/\$130 | SALMON PICATTA <br> Pan-seared, topped with a lemon, butter <br> and white wine sauce <br> Half Tray $=10$ 4oz. Filets \| Full Tray $=20$ 4oz. Filets | \$110/\$200 |
| CLAMS OREGNATG Northerr middle neck clams, topped with bread crumbs $\mathbf{\$ 7 0 / \$ 1 3 0}$ | FETTUCINE RLFREDO <br> Sauteed with a creamy Four-cheese sauce Half Tray $=10$ Servings \| Full Tray $=20$ Servings | \$70/\$130 | MAHI - MAHI <br> Grilled or Blacken, in a lemon butter sauce <br> Half Tray $=10$ 8oz. Filets \| Full Tray $=20$ 8oz. Filets | \$130/\$250 |
| Half Tray $=30$ clams $\mid$ full T ray $=60 \mathrm{clams}$ | CHICKEN OR V EAL |  | D ES SERTS |  |
| S A L A S | PARMIGIANA <br> Lightly breaded, topped with marinara <br> \& mozzarella <br> Eggplant $H T=10$ serving \| $F T=20$ Servings <br> Chicken $H T=10$ Pieces \| $F T=20$ Pieces <br> Veal $\mathrm{HT}=10$ Pieces \| $\mathrm{FT}=20$ Pieces | $\begin{array}{r} \$ 60 / \$ 110 \\ \$ 70 / \$ 130 \\ \$ 110 / \$ 210 \end{array}$ |  |  |
| GRRDEN SALPD |  |  | CHOCOLATE CHIP COOKIES <br> Half Tray $=20$ Pieces $\mid$ Full Tray $=40$ Pieces | \$25/\$40 |
| cucumber \& onions Half tray $=10$ Servings I Full roy $=20$ Servings |  |  | MINI CANNOLIS <br> Half Tray = 10 Cannoli's \| Full Tray $=20$ Cannoli's | \$30/\$50 |
| CAESAR SALAD <br> Romaine hearts, homemade croutons \& shaved reggiano <br> Half Tray $=10$ Servings \| Full Tray $=20$ Servings | MARSALA <br> Sauteed in a fresh mushroom \& marsala wine sauce Chicken $H T=10$ Pieces \| $F T=20$ Pieces | $\begin{array}{r} \$ 80 / \$ 150 \\ \$ 130 / \$ 250 \end{array}$ | HOMEMADE TIRAMISU 10" X 12 " <br> Can serve up to 20 (sliced upon request) | \$60 |
| GREEK SALAD \$50/\$90 |  |  | E X T R A'S |  |
| Chopped romaine hearts, bell peppers, tomatoes, onions, cucumber, kalamata olives \& feta cheese Half Tray $=10$ Servings \| Full Tray $=20$ Servings | PICCATA <br> Pan seared, sauteed in a lemon butter \& white wine sauce with capers |  | CHAFFING RACK DISPOSABLE SET UP FOR 10 | \$20 \$25 |
| SIDES | Chicken $H T=10$ Pieces $1 / \mathrm{FT}=20$ Pieces <br> Veal $H T=20$ Pieces $\mid ~$ <br> $T=40$ Pieces | \$880/\$150 | Dinner plates, dessert plate, cups \& pre-rolled napkins with silverware | \$50 /HR |
|  | FRANCESE <br> Egg Battered, sauteed with in a creamy lemon butter <br> \& white wine sauce | $\qquad$ | PORTBBLE BAR <br> Includes ice. Minimum 4 hours (Alcohol Not Included) |  |
| MASHED POTATOES | Chicken $\mathrm{HT}=10$ Pieces \| $\mathrm{FT}=20$ Pieces Veal $H T=20$ Pieces $\mid ~ F T=40$ Pieces |  | STAFF MEMBER <br> Server or bartender, minimum 4 hours. | \$75/HR |

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## CATERING

SHLAD $\AA$ PIZZA
S9 PER PERSN \$9 PER PERSON
(Save up to \$19)
Choose one salad:
Caesar Salad - Garden Salad

## Pizza:

4 Large cheese pizza (32 Slices)

## SALRD, PASTR \& CHICKEN

 \$1G PER PERSON(Save up to \$15)
Choose one salad:
Caesar Salad - Garden Salad

## Choose one Pasta:

Rigatoni Marinara - Penne \& Broccoli

## Choose one Chicken:

Parm - Piccata - Marsala - Francese

## PACKAGES \& SERVICES

## CATERING PACKAGES FOR 10

(Half tray portions/servings per selection)

SALAD \& PASTA \$10 PER PERSON
(Save up to \$15)
Choose one salad:
Caesar Salad - Garden Salad
Choose one Pasta:
Fettuccine Alfredo - Rigatoni alla Vodka
Rigatoni Bolognese - Penne \& Broccoli - Baked Ziti

## SALRD, PASTR \& VERL

 \$20 PER PERSON(Save up to \$35)
Choose one salad:
Caesar Salad - Garden Salad
Choose one Pasta:
Rigatoni Marinara - Penne \& Broccoli
Choose one Veal:
Parm - Piccata - Marsala - Francese

## SALAD, PASTH \& FISH

\$20 PER PERSON
(Save up to \$35)
Choose one salad:
Caesar Salad - Garden Salad
Choose one Pasta:
Rigatoni Marinara - Penne \& Broccoli
Choose one Fish:
Salmon or Mahi-Mahi Piccata
Salmon or Mahi-Mahi Grilled
Salmon or Mahi-Mahi Blackened

## INDIVIDUAL PACKAGING

\$3+ PER PERSON
Individually portioned, bagged, labeled
with disposable silverware

## DISPOSABLE SET UP

\$2.50 PER PERSON
Dinner plates, dessert plate, cups \& pre-rolled napkins with silverware

CATERING SERVICES

## SERVICES

Buffet Catering
Station Catering
Casual Catering
Hors D'oeuvres Catering
Sit-down Catering
Carving Stations
Holiday Catering

## STAFFING

Chefs
Servers
Bartenders
Live entertainment
Photographers Videographers

DJ's

## EXTRA'S

Portable bar
Tables
Chairs
Mood Lighting
Floral Décor
Ice Sculptures
Themed Events

