



158 E. Putnam Ave. Cos Cob, CT 06807
203.325.0248 – info@fjordcatering.com

The Coastal Connecticut Clam Bake

Raw Bar

Rowboat Packed with Ice and Filled with:
Fjord Fisheries Own Farm Raised Oysters & Clams
Cocktail Shrimp & all the Necessary Accoutrements

Entrée

Choose One

Connecticut Coastal Clam Chowder

Clams, Potato & Onion in a Light Cream Seafood Broth
With Oyster Crackers

Classic Gazpacho

Tomato-Cucumber Broth with Cilantro & Garden Vegetable Brunoise

Garden Greens

Choose One

Fjords Classic Gorgonzola

Ice Berg & Romaine Lettuce with Cherry Tomatoes, Onion, Crumbled Gorgonzola Cheese
& Apple Cider Vinaigrette

Summer Field Greens

Mixed Greens with Fennel Shards, Scallion & Spiced Pecan
With a White Balsamic Lime Vinaigrette



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The Bake

Vegetable Coleslaw

Julienne of Cabbage, Zucchini, Summer Squash, Carrot & Fennel
Your Choice Classic Creamy or Low Carb with Rice Wine Basil Vinaigrette & Gorgonzola

Steamed Corn on the Cob

Native Corn with Butter or Olive Oil

Roasted Spring Potatoes

With Thyme, Rosemary & Garlic

Seaweed Steamed 1 & 1/2 Pound Maine Lobster & Clams or Steamers

Maine Lobster Steamed on an Open Fire in Seaweed with Fjord Fisheries Own Farm Raised
Clams or Steamers with Lemon & Drawn Butter

We will offer a Marinated Grilled Poultry Breast as an Alternative upon Request

Dessert Adventures

Choose One

Mousse au Chocolate in the Marie Charlotte

Bittersweet Mousse au Chocolate in a Chocolate Cup
With Fresh Red Berries & Coulis

Apple Crumble Cake with Vanilla Bean Ice Cream

Coffee & Tea Service

Decaffeinated & Regular Coffees & Teas
With Cream, Citrus & Assorted Sugars