



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

Mediterranean Clambake

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

White Gazpacho

Cucumber, Low Fat Yoghurt & Garlic

Cold Melon-Cucumber Soup

Refreshing Sweet & Tangy with Serrano Ham

Spanish Seafood Soup

Clams, Mussels & Scallions in a White Wine Seafood Broth
With Grilled Baguette Croustini

Salads

Choose One

Tomato-Kalamata Olive Bread Salad

Vine Ripe Tomatoes with Toasted Baguette, Kalamata Olives, Basil & Balsamic Vinaigrette

Cantaloupe Melon Salad with Serrano Ham

Costa Brava Seafood Salad

Shrimp, Calamari, Scallops in Vinegar, Olive Oil & herbs



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The Bake

Grilled Antipasto Vegetables

Zucchini, Yellow Squash, Eggplant & Peppers

Seafood Paella

Saffron Medium Grain Rice with Gambas, Clams, Mussels, Chorizo Sausage & Peas

Steamed 1 & 1/2 Pound Lobster

Lemon & Drawn Butter

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

Dessert Adventures

Choose One

Crème Caramel

Vanilla Custard with Soft Caramel

Cream Catalan

Spanish Version of Crème Brulee

Cinnamon Ice Cream with Marinated Oranges

House Made Cinnamon Ice Cream with Cointreau Marinated Oranges