



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

The Fjord New England Clam Bake

The Fjord New England Clam Bake is a More Traditional Bake
Steaming Caldrons of Sea Water are arranged over an Open Fire

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

New England Clam Chowder

Creamy Seafood Broth with Clams, Bacon, Potato & Onion

New Brunswick Fisherman's Stew

A Red Fish Chowder with Haddock, Potato, Onion, Tomato & Celery

Classic Gazpacho

Tomato-Cucumber Broth with Cilantro & Garden Vegetable Brunoise

Garden Greens

Choose One

Caesar Salad

Romaine Hearts, Parmesan & Croutons

Garden Salad

Mixed Mesclun Greens with Tomato, Red Onion, Cucumber, Carrots
& Balsamic 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 Red Skin Potatoes

Native Red Potatoes with Olive Oil, Garlic & Herbs

Steamed 1 & 1/2 Pound Maine Lobster with Clams or Steamers & Mussels

Maine Lobster, Fjord Fisheries Own Farm Raised Littleneck Clams or Steamers, Mussels
with Lemon & Drawn Butter

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

Dessert Adventures

Assorted House Made Cookies

Chocolate Chip, Oatmeal Raisin, Double Chocolate

Fresh Melon

Watermelon

Coffee & Tea Service

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