



New England Seafood Boil Catering Menu Sample

Fruit Salad

Fresh fruit medley of cantaloupe, honeydew, red grapes, pineapple and starfruit

Cole Slaw

Picnic style with green cabbage and herbs

Grilled Veggies

Herb marinated squash, zucchini, asparagus, red and green served at room temperature

Potato Salad

Roasted red potatoes with bacon, bleu cheese, scallions and crème fraiche

Seafood Boil

Lobsters arms and claws, snow crab leg clusters, Prince Edward Island mussels, littleneck clams and black tiger shrimp cooked in seasoned stock with corn, and potatoes.

Served with drawn butter and seasoned dipping sauce.

Having a cocktail hour? Please be sure to review our scrumptious list of appetizers and platters for your event.

Contact 3 Squares Café for your own personalized menu for your special event.