

# s a v o r y

gourmet catering



New England Clam Chowder

Shrimp Cocktail Shooters

Lobster Roll Sliders on Toasted Butter Roll

Blue Point Oyster Cilantro Red Onion Olive Oil & Cherry Stones on ½ Shells

Steamed Prince Edward Mussels & Clams with Herb Drawn Butter & Lemon

Cracked Grilled Lobster Tails

Tangerine Grilled Shrimp Skewers

Pepper Rubbed Rib Eye Steaks

Grilled Husked Corn on the Cobb

Red Bliss Potato Dipped in Rosemary Oil & Grilled

Cheddar Bacon Corn Bread