



Appetizer & Dessert Menu

All platters serve 20/25 people

Bright Beginnings

An Assortment of Donut Holes, Pie Dough Sticks, Mini Croissants, Bagels, and Cupcake Muffins arranged on a platter with Cream Cheese and Sweet Butter
\$115

Cheese & Fruit

Domestic and Imported Cheeses accompanied by Seasonal Fruit served with Imported Crackers (Rice Crackers Included)
\$115

Stuffed Snow Peas

Crisp Snow Peas filled with Boursin Cheese and Chicken Salad; Garnished with Pesto Cream Cheese Stuffed Cherry Tomato
\$95

Spreads & Crudités

A sampling of Henry's Housemade Cheese Spreads including Cream Cheese, Olive, Port Wine, Garlic and Herb, and Chunky Blue Cheese accompanied by Sliced Veggies and Imported Crackers
\$120

Shrimp Cocktail

Classic Shrimp Cocktail served on a Bed of Greens, garnished with Fresh Lemon and served with Henry's own tangy cocktail sauce
(Approximately three pounds served)
\$155

Santa Fe Platter

A festive platter of Homemade Salsa, Guacamole, Bean Dip, Cubed Monterey Jack Cheese, Tri-Color Pepper Sticks, Black Olives and Cherry Tomatoes served with a basket of Tortilla Chips
\$120

Italian Antipasto Platter

Sliced Pepperoni, Salami, Prosciutto and Capapcolo with Provolone and Mozzarella Cheeses accompanied by Olives, Roasted Sweet Peppers, Grilled Artichoke Hearts and Marinated Mushrooms
Served with sliced Sunray Bread Rounds
\$135

Continued on next page ...

Pricing and availability subject to change.



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Gourmet Deli Platter

Boar's Head Roasted Turkey, Black Forest Ham, Genoa Salami, and Henry's Roast Beef and American and Provolone Cheeses
Served with a basket of Freshly Baked Knot Rolls
Potato Chips and Condiments on the side
\$195

Roll up Sandwich Platter

An Assortment of Homemade Wraps cut into thirds and piled high on a platter, served with Chips and Pickle Spears. Wraps include Henry's Roast Beef with Garlic & Herb Cheese Spread, Boar's Head Roasted Turkey with Sundried Tomato-Smoked Mozzarella Cheese Spread and Black Forest Ham with Artichoke Dijon Spread
\$180

Henry's Famous Finger Sandwiches

A variety of Henry's Fluffy Homemade Fingers Rolls stuffed with Chicken, Egg, and Tuna Salad
\$115

Homemade Cookie Basket

An Assortment of Henry's Delicious Homemade Cookies, Freshly Baked and served in a Basket
\$80

Elegant Ending

An impressive arrangement of Assorted Miniature European Pastries and Treats
\$100

Traditional Pastry Platter

Freshly Baked Brownies, Cookies, Brambles and Fruit Squares
\$105

Essex River Cruises supplies paper and plastic products with all platters.

Pricing and availability subject to change.



Our Signature New England Beach Clambake Menu

Choose from three meal options for your beach event. Please inform your event manager of your final headcount and food orders 7 days prior to your event.

Traditional New England Clambake

*\$48 per person**

1 ¼ pound Hot Boiled Local Lobster accompanied by Steamed Native Clams, Local Sweet Corn on the Cob, Cole Slaw, Corn Bread and Chilled Watermelon; served with Drawn Butter and Broth.

Half Roasted Rotisserie Chicken

\$38 per person

Half Roasted Rotisserie Marinated Chicken served with Red Bliss Potato Salad, Local Sweet Corn on the Cob, Cole Slaw, Corn Bread, and Chilled Watermelon.

Vegetarian

\$28 per person

A delicious vegetarian wrap sandwich filled with hummus, cheese, and assorted veggies, served with Pasta Salad with Grilled Artichokes, Baby Spinach, and Sundried Tomatoes; Fresh Fruit Salad, a Fudge Brownie, and potato chips served on the side.

Children's Meal

\$18 per child

For children 10 years old or younger

Two Steamed Hot Dogs served with Local Sweet Corn on the Cob, Potato Chips, Pickles, Chilled Watermelon and Cookies for Dessert.

A La Carte Menu

10 - person minimum, Priced per person

Lobster	Market Price*	Steamed Mussels	\$12*
Clam Chowder	\$8	Red Bliss Potato Salad	\$4
Quarter Rotisserie Chicken	\$12	Classic Caesar Salad	\$7
Half Rotisserie Chicken	\$15	Pasta Salad	\$4
Steamed Hot Dog	\$5	Fruit Salad	\$5

**Please note we purchase all of our seafood locally. Due to this, prices are subject to change depending on market availability. If clams are not available, mussels may be substituted. You will be notified if this is the case and pricing will be adjusted accordingly.*

Pricing and availability subject to change



Our Premium New England Beach Clambake Menu

Choose from three main meal options served with a buffet of sides for your whole group to enjoy. Please inform your event manager of your final head count and food orders 7 days prior to your event.

Choose From

1 ¼ lb. Steamed Local Lobster - \$60 per person*

***Served split & cracked with drawn butter*

Half Roasted Herb Marinated Chicken - \$50 per person*

Hearty Vegetarian Roll-Up packed with Hummus and Veggies - \$32 per person

Options Include:

*Steamed Native Clams served with Butter and Broth**

*Classic Caesar Salad with Shaved Italian Parmesan
and Tangy Caesar Dressing*

Local Sweet Corn on the Cob

Cole Slaw

Red Bliss Potato Salad

Homemade Corn Bread

Dessert

Chilled Watermelon
Henry's Famous Cookie Platter

A La Carte – Add on to your Menu

10 - person minimum please, Priced per person

Lobster	Market Price*	Steamed Mussels	\$12*
Clam Chowder	\$8	Fruit Salad	\$5
Quarter Rotisserie Chicken	\$12	Pasta Salad	\$4
Half Rotisserie Chicken	\$15	Steamed Hot Dog	\$5

**Please note we purchase all of our seafood locally. Due to this, prices are subject to change depending on market availability. If clams are not available, mussels may be substituted. You will be notified if this is the case and pricing will be adjusted accordingly.*

Pricing and availability subject to change



Essex River Cruises Proudly Serves American BBQ

"Genuine Wood-Smoked, Memphis Style American BBQ Locally Family Owned and Operated"

****NOT AVAILABLE ON MONDAYS****

All Options served with corn bread, sandwich rolls, corn on the cob, and BBQ sauce.

Option I

\$38 per person

2 BBQ sandwich choices

2 Side choices

Option II

\$42 per person

3 BBQ choices

3 Side choices

Option III

\$46 per person

2 BBQ choices

3 Side choices

1 Grilled choice

*Add **Vegetarian Quesadilla** Filled with Roasted Mushrooms, Onions, Peppers, and Jack Cheese.*

BBQ CHOICES

St. Louis Pork Ribs • Pulled Pork • Pulled Chicken • BBQ Sliced Beef Brisket(+ $\$4$) • Wings (Dry Spiced, Molasses Chipotle BBQ, or Buffalo w/ Blue Cheese)

GRILLED CHOICES

Tenderloin Tips(+ $\$4$) • Jamaican Chicken (Pineapple Curry Sauce, or Molasses Chipotle BBQ)
Fresh Baked Haddock • Salmon (+ $\$4$)

SIDE CHOICES

Potato Salad • Red Bliss Mashed Potatoes • Cole Slaw • Spanish Rice • Mac n' Cheese
Baked Beans • Homemade Potato Chips • Cucumber, Onion & Carrot Salad • Deli Style Pickles
Sweet Mashed Potato

Pricing and availability subject to change



Essex River Cruises & Charters Bar & Beverage Service

Bar Options:

- **Beer & Wine Open Bar** includes beer, wine, water, and soda. Cost is based on consumption and there is a 20% gratuity added to the final bar tab.*
No administration fee.
- **Full Open Bar** includes beer, wine, liquor, water and soda. Cost is based on consumption and there is a 20% gratuity added to the final bar tab.*
Tidal Beach Events ONLY: \$75 administration fee (or \$125 if both vessels are chartered).
Boat Events ONLY: \$50 administration fee (or \$75 if both vessels are chartered).
- **Beer & Wine Cash Bar** includes beer, wine, water, and soda.
Tidal Beach Events ONLY: \$75 administration fee (or \$125 if both vessels are chartered).
- **Full Cash Bar** includes beer, wine, liquor, water and soda.
Tidal Beach Events ONLY: \$125 administration fee (or \$200 if both vessels are chartered).
Boat Events ONLY: \$75 administration fee (or \$125 if both boats are chartered).
- **Drink Ticket Option** includes beer, wine, water and soda, and liquor upon request. A pre-determined amount of drink tickets will be given to the event leader on the day of the event. Each ticket may be redeemed for one alcoholic beverage. The event leader is then given the option to close the bar, or open it to cash once the tickets are used. Cost is based on tickets received and there is a 20% gratuity added to the final bar tab.*
Administration fees: refer to **Cash Bar** options.

*credit card required on file

Our Selections

Beer Corona • Ipswich Ale • Harpoon IPA • Coors Light • Sam Summer
& other house selections

White Wine Pinot Grigio • Chardonnay • Rosé

Red Wine Merlot • Cabernet Sauvignon

Korbel Brut Champagne available by request 7 days prior to private event date.

Bar Costs:

Mixed Drinks - \$11 ♦ Beer – Imported & Domestic - \$7

Wine - \$8 ♦ Soft Drinks & Bottled Water - \$2

Pricing and availability subject to change.