



ESSEX RIVER
CRUISES & CHARTERS

CATERING MENUS

At Essex River Cruises & Charters, we specialize in customizing any event to fit your needs. If you have a specific budget or goal, please let us know as we have different options.

Contact us at 978-768-6981
for an individualized quote for
your group or event.

essexcruises.com



SIGNATURE CLAMBAKE MENU

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

Entrées

TRADITIONAL NEW ENGLAND CLAMBAKE

\$44 PER PERSON*

1 1/4 pound Hot Boiled Local Lobster accompanied by Ipswich Native Steamed Clams, Farm-Picked Corn on the Cob, Cole Slaw, Corn Bread and Chilled Watermelon served with Drawn Butter and Broth

HALF ROASTED ROTISSERIE CHICKEN

\$36 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 Hotdogs served with Local Sweet Corn on the Cob, Potato Chips, Pickles, Chilled Watermelon and Cookies for Dessert

A La Carte

10-person minimum please, Priced per person

LOBSTER
MARKET PRICE*

CLAM CHOWDER

\$7

QUARTER ROTISSERIE CHICKEN

\$10

HALF ROTISSERIE CHICKEN

\$13

STEAMED HOTDOG

\$5

STEAMED MUSSELS

\$10*

RED BLISS POTATO SALAD

\$4

CLASSIC CAESAR SALAD

\$7

PASTA SALAD

\$4

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.*



PREMIUM CLAMBAKE MENU

Choose from three main meal options served with a full beach buffet 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 1/4 POUND STEAMED LOCAL LOBSTER

\$56 PER PERSON*

**Served split & cracked with drawn butter

HALF ROASTED HERB MARINATED CHICKEN

\$48 PER PERSON*

HEARTY VEGETARIAN ROLL-UP PACKED WITH HUMMUS AND VEGGIES

\$30 PER PERSON

Buffet also Includes

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
\$10*

CLAM CHOWDER
\$7

QUARTER ROTISSERIE CHICKEN
\$10

HALF ROTISSERIE CHICKEN
\$13

FRUIT SALAD
\$5

PASTA SALAD
\$4

STEAMED HOTDOG
\$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.*



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AMERICAN BBQ

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

Options

OPTION I

\$30 PER PERSON

2 BBQ sandwich choices
(Choose from pork, chicken, or brisket)
2 Side choices

Basket of fresh sandwich rolls Fresh-picked corn on the cob American BBQ sauce

OPTION II

\$34 PER PERSON

3 BBQ choices
3 Side choices
Corn bread

Basket of sandwich rolls
Fresh-picked corn on the cob
American BBQ sauce

OPTION III

\$40 PER PERSON - 15 PERSON MINIMUM

3 BBQ choices
3 Side choices
1 Grilled choice
Corn bread

Basket of sandwich rolls
Fresh-picked corn on the cob
American BBQ sauce

** Add Vegetarian Quesadilla filled with Roasted Mushrooms, Onions, Peppers and Jack Cheese. \$18 per person*

BBQ Choices

Memphis Ribs • Pulled Pork • Pulled Chicken • BBQ Sliced Beef Brisket • Wings

Grilled Choices

Tenderloin Tips • Jamaican Chicken with Pineapple Curry Sauce • Fresh Grilled Haddock

Side Choices

Potato Salad • Red Bliss Mashed Potatoes • Cole Slaw • Dirty Rice • Mac n' Cheese
Baked Beans • Homemade Potato Chips • Cucumber, Onion & Carrot Salad

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APPETIZERS

Appetizer & Dessert Menu, All platters serve 20 / 25 people

BRIGHT BEGINNINGS \$95

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

CHEESE & FRUIT \$100

Domestic and Imported Cheeses accompanied by Seasonal Fruit served with Imported Crackers

STUFFED SNOW PEAS \$70

Crisp Snow Peas filled with Boursin Cheese and Chicken Salad

SPREADS & CRUDITÉS \$100

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

SHRIMP COCKTAIL \$150

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)

SANTA FE PLATTER \$100

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

ITALIAN ANTIPASTO PLATTER \$100

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

GOURMET DELI PLATTER \$170

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

ROLL UP SANDWICH PLATTER \$150

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

HENRY'S FAMOUS FINGER SANDWICHES \$95

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

HOMEMADE COOKIE BASKET \$70

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

ELEGANT ENDING \$95

An impressive arrangement of Assorted Miniature European Pastries and Treats

TRADITIONAL PASTRY PLATTER \$100

Freshly Baked Brownies, Cookies, Brambles and Fruit Squares



BEVERAGE SERVICE

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).

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.*

Bottled Beers

IPSWICH ALE
CORONA
ASSTD.
SAMUEL ADAMS
HARPOON IPA
BUD LIGHT
OTHER HOUSE
OPTIONS...

White Wines

PINOT GRIGIO
CHARDONNAY

Red Wines

MERLOT
CABERNET SAVIGNON

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

Bar Costs

House Mixed Drinks \$9
Top Shelf Mixed Drinks
\$10
Wine \$8
Beer-Imported &
Domestic \$7
Soft Drinks &
Bottled Water \$2