

Service Option #1

Basic Paper & Plastic Goods

Staff Arrival: 1-1.5 hours prior to serve time

Cooking Staff: 1 per 25-40 people

Cooking Equipment: steamers, grills, ovens as required

Serving Tables: Dressed with white banquet linens & serving baskets, lined red check napkins

Buffet Service: Wedding Cake or Other Desserts paper goods are an additional fee

Includes All Paper Goods needed for food items we cook and serve, including: “Greenwave” 100% recycled heavy duty paper plates (Chinet quality), paper napkins, heavy duty plastic cutlery, seafood pics, wet naps, bibs, paper boats, broth & butter cups, paper salad bowls, soup cups, appetizer & dessert plates.

Plastic Tablecloths for guest’s tables: available in solid white or red check in rounds or rectangles (\$3.00 - \$5.00 each)

All Condiments for food items we cook and serve, including: butter, broth, salt & pepper, hot sauce, oyster crackers, etc.

Trash Receptacles & liners, trash removal of all items generated from the meal. (Bar trash is separate.)

Thorough Clean-Up

Guest Tables and Buffet areas prior to leaving the site, including trash removal of all items generated from the meal. (Bar trash is separate.)

Service Option #2 (\$3 pp)

The Hybrid –a “Greener” Serve

Staff arrival: 1-1.5 hours prior to serve time

Cooking Staff: 1 per 25-40 people

Cooking Equipment: steamers, grills, ovens as required

Serving Tables Dressed with white or ivory banquet linens, silver & gold accent Chafing Dishes

Buffet Service: 1.5 hours. Includes service for passed appetizers or starter courses and cake cutting at no additional fee.

Stainless Flatware Rolled in a Linen Napkin: Choice of Napkin color Roll-up can be wrapped in a coordinating ribbon or accent paper purchased by the client

Includes All Paper Goods needed for food items we cook and serve, including: “Greenwave” 100% recycled heavy duty paper plates (Chinet quality), paper napkins, seafood pics, wet naps, Lobster bibs, paper boats, broth & butter cups, paper salad bowls, soup cups, appetizer & dessert plates.

Optional Linen Tablecloth Rentals:

A variety of colors & patterns are available. Pricing ranges from \$10-\$35 per table.

Thorough Clean-Up

Guest Tables and Buffet areas prior to leaving the site, including trash removal of all items generated from the meal. (Bar trash is separate.)

Service Option #3

Table Service for Buffet Meal

CUSTOM PRICING

Staff arrival: 2-2.5 hours prior to serve time

Wait Staff: 1 per 25 guests to service tables throughout the evening. (**REQUIRED** priced at a per hour rate)

Cooking Staff: 1 per 25-50 people

Cooking Equipment: steamers, grills, ovens as required

Serving Tables Dressed with white or ivory banquet linens to floor, silver & gold accent Chafing Dishes

Buffet Service: Includes service for passed appetizers or starter courses and cake cutting at no additional fee.

White China, Stainless Flatware, Linen Napkins: Includes all-dishes needed for the meal from Appetizers to Desserts and stainless flatware.

Includes All additional Paper Goods

Needed: For the meal, including: clear plastic seafood pics, wet naps, bibs, etc.

Optional Linen Tablecloths Rentals:

A variety of colors/patterns. Pricing ranges from \$10-35 per table.

Thorough Clean-Up

Guest Tables and Buffet areas prior to leaving the site, including trash removal of all items generated from the meal. (Bar trash is separate.)

Customer's Responsibilities:

- Site selection and/or or Venue Rental
 - Guest's Tables & Chairs
 - Set up & take down of guest's tables and chairs (These services are available for an additional fee)
 - Tent or Covered area to serve Buffet
 - Bug Spray for guests
 - Centerpieces, if desired
 - Lawn toys or games
 - Music or other Entertainment
 - Beverages (ICC can provide soft drinks but cannot supply or handle alcohol)
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Amenities for Caterers:

- **Nearby Parking** & Cooking area for our staff (approx. three parking spaces)
 - **Lighting** for cooking & prep area, if after dark.
 - Access to water & electricity if cooking baked appetizers or brewing coffee for the meal.
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Bar Tables & Supplies:

- Table & linens, cups and/or glassware for beverages, cork screws & bottle openers, ice, buckets, & bar tools

Other Supplies:

- Tables, Linens, Paper goods, cutlery & napkins for any food items you provide: ie: appetizers, salad items or desserts or any other tables that are needed for gifts, place cards, music, etc.
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ADDITIONAL SERVICES:

Seacoast Tents: (MA & NH)

(Tents, Tables & Chairs)
Jim Whitney: 603-382-3600
www.SeacoastTents.com

Peterson Party Center

(Full Rental Services)
781-729-4000
www.petersonpartcenter.com

North Shore Bar Tending Service:

(Bar Service with Liquor Liability)
George McCabe: 978-766-4673
www.NorthShoreBartenders.com

Party Accommodators

(Wait staff, bar service and much more)
Leanne Govaert 978-979-2124
www.partyaccommodator.com

Marcorelle's Liquors

(Bar Supplies on Consignment)
Drew Marcaurelle: 978-356-5400
www.IpswichWines.com



**SERVICE
OPTIONS**
for All Menus

2017

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Ipswich, MA
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978-356-2050

www.IPSWICHCLAMBAKE.com