

## To Our Guests,

Welcome. The Makris Family has had a long and notable association with great eating in Concord.

It began in the early 1900's with such notable restaurants as, The Liberty Restaurant, Keniston's Drive-In, Talk of the Town, Eagle Court, and finally, The Inland Lobster Pool was purchased by our family in 1992, continuing in the same tradition of excellent service and fine foods. A few years later, we also added quality meats to our menu; thus becoming Makris Lobster & Steak House.

Over the past decade, Makris Lobster & Steak House has successfully developed its function facilities to cater year round events no matter how larger or small. We always work diligently with you in planning your event and aim to accommodate any of your personal needs. Our Banquet Room holds up to one hundred guests, and our seasonal backyard patio holds up to one hundred or more guests for larger gatherings.

Makris Lobster & Steak House will strive to continue our strong commitment to family tradition, service and most of all, to maintain the quality in our foods. We look forward to making your celebration a memorable one.

Sincerely,

**Greg & Jim Makris** 

## Room Policies

- All fees and revenue minimums apply to all person(s) renting our function facility.
- Makris Lobster & Steak House will not allow anything to be stapled, nailed or taped, or otherwise affixed to the walls, doors or floor coverings of the establishment. If additional cleaning of the facilities is needed, there will be a \$25 per hour fee. (Please no confetti or like materials).
- If the function facilities originally reserved can not be made available upon request of the customer, or there are changes in attendance, Makris Lobster & Steak House reserves the right to substitute other suitable services
- If we do not offer a service required for your event, we will do our best to accommodate you. Please keep in mind that we can not guarantee other services that are not provided by Makris Lobster & Steak House, such as outside equipment rentals or D.J. service and equipment (We will provide assistance in finding entertainment if needed).
- To ensure the comfort of our other guest, the management reserves the right to control the sound level of entertainment.
- Makris Lobster & Steak House reserves the right to inspect and control all private functions held on premise. Liability for damages to the premise will be charged accordingly to the customer. A credit card number will be held for security purpose.
- All security personnel will be at the expense of the customer if services are required for your function (\$25/hour).
- All reservations for room rentals are for a 4 hour period. If function exceeds the limit than an additional charge of \$50 per hour will apply, providing the availability of the room. There is a \$1 per person room fee with a \$50 minimum and \$100 maximum.

## Menu Policies

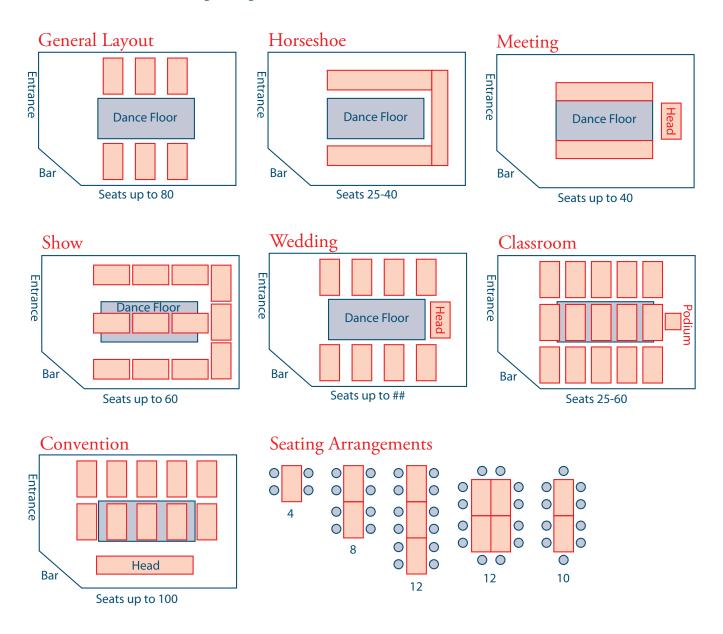
- In order to guarantee menu selections, menu selection must be confirmed one week prior to your scheduled event. Any food or part number adjustments must be confirmed 48 hours before event (no exception).
- A final attendance count must be provided forty-eight hours prior to the service. If the attendance is less than final
  count on the day of the event, then the host will be responsible for the confirmed amount. Total payment due prior
  to party.
- Only food and beverages provided by Makris Lobster & Steak House may be served in our function room facilities with the exception of cake service by outside agencies. All food and beverage provided by the facility may not be removed from the function room.
- A \$10 an hour charge will apply for bar service for your function or no alcohol will be permitted in the function area.
- Minimum \$40.00
- Makris Lobster & Steak House State Liquor License requires that only employees or bartenders of the restaurant dispense beverages. We reserved the right to deny alcoholic beverages to those guests that appear to be intoxicated or are under the legal age of consumption. The decision of the management must be honored.
- A 18% gratuity will be applied to all menu items and an 9% New Hampshire room and meals tax will apply to all food and room charges, in accordance to state law.
- Prices are subject to a market rate without notice and will be guaranteed no sooner then three weeks prior to the
  event.

## **Billing Policies**

- Terms of payment will be stated in the contract of service. Total payment due prior to party.
- A non-refundable 10% deposit will be collected upon function room reservation in lieu of cancellations.
- The manager or owner as well as The Host of the function will be responsible for signing all function invoices at the completion of service.

# Floor/Seating Plans

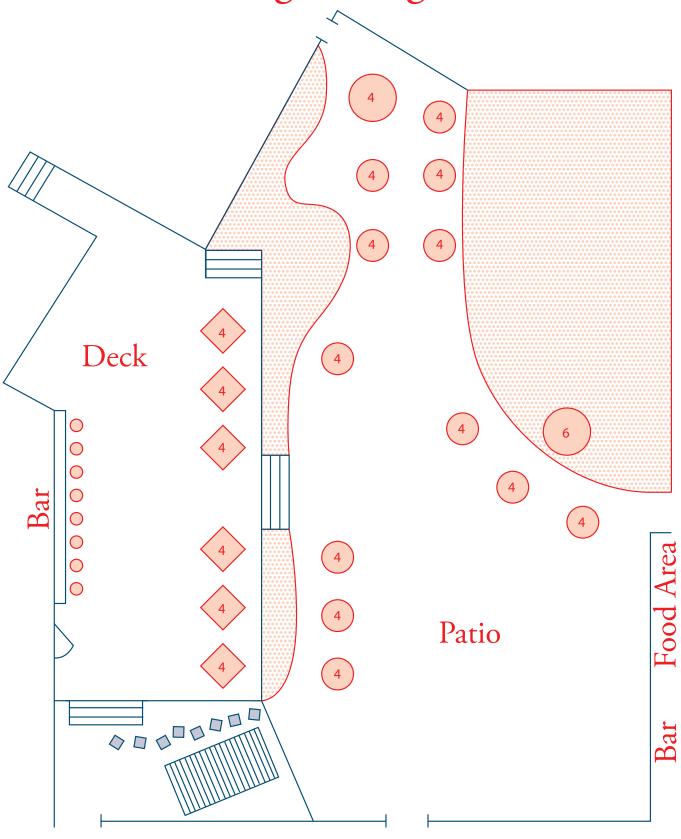
Please choose from the seating arrangements below.



## General Information

- Room layouts are available for parties of 25 to 100.
- Table linens are available (not included in luncheons).
- White linens are standard, color linens may be available upon request (extra charge).
- Podium, audio equipment and screen are available (must supply own projection system).
- Rooms equipped with wi-fi or hard-wire internet access and T.V. and Projection Screen

# Outdoor Seating Arrangement



# Breakfast

Minimum of 25 people.

## Plated Breakfast | \$9.99 per person

Comes with two eggs, toast, meat, home fries, juice and coffee.

## A Breakfast Buffet | \$12.00 per person

Buffet includes French toast or pancakes, two varieties of egg pie, scrambled eggs, fresh fruit and bacon and ham or sausage. Also includes English muffins, muffins or a danish (available in an assortment or individual). Coffee and tea station and assorted juices.

## Continental Breakfast | \$6.99 A La Carte | \$5.99 with a Luncheon

Coffee and tea station and assorted juices. Danish or muffins and fresh fruit.

## Add Bloody Mary | \$5.00

## Egg Sandwich | \$8.99 per person

Fried egg sandwich with cheese and ham or sausage. Comes with hash browns and choice of juice, coffee or tea.

Fruit Platter Option Available (Market Price)

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# <u>Appetizers</u>

**Cheese Platters** | Serves a minimum of 15-20. \*\* Served with assorted crackers.

**Imported \*\*** A variety of imported cheeses served with a garnish of berries, figs and grapes. (\$4.50 per person)

**Domestic \*\*** Assorted Havarti and local cheddars finished with a cheese spread. (\$2.99 per person)

**Fruit and Cheese** \*\* *Melons, berries, and fresh fruit* with assorted cheddar cheeses. (\$2.99 per person) Add a wheel of Brie for \$8.99.

**Meat and Cheese** A variety of sliced meats and cheeses. (\$3.99 per person)

Fried Mozzarella Sticks Served with marinara sauce. Serves 20-30. (\$39.00)

**Fried Feta** Served with tzatziki or marinara sauce. (\$3.99 per person)

**Jalapeno Poppers** *Served with cheddar or cream cheese and salsa.* Serves 20-30. (\$39.00)

**Antipasto** \*\* *A variety of three Italian cheeses* presented with prosciutto ham, Genoa salami, melon, figs and olives. (\$3.99 per person)

**Espinacha** Hot Mexican cheese dip served with crisp fresh tortillas. Individual crock: serves 4-8 | Party bowl: serves 20. (\$30.00)

**Cheese Crisp** *Armenian cracker topped with* a mozzarella and cheddar blend with choice of vegetables, meat or combination. Resembles a thin crust pizza. (\$8.99 per crisp)

#### **Flatbread Pizza** Cut into four slices

Cheese	\$6.99
Italian	\$8.99
Lobster	\$13.99

### **Stuffed Baked Filo Triangle Platters** | Minimum of 25.

Lobster Salad	\$3.99 each
Crab Salad	\$3.19 each
Shrimp Salad	\$3.19 each

Chicken	Cheese	and Scallion	\$2.99 each
Spinach	Pie Full	pie	\$39.00

### **Cold Seafood Platters** | Minimum of 25

Large Shrimp Cocktail	\$1. <b>30</b> each
Jumbo Shrimp	\$3.00 each
Oyster Half Shell Raw	\$2.50 each

Lobster Cocktail	Market Price
Ahi Tuna	1lb/25.99
For each additional lh add \$17.99	

### **Hot Seafood Platters** | Minimum of 25

Bacon-Wrapped Scallops	\$2. <b>50</b> each
<b>Grilled and Blackened Shrimp</b>	\$2. <b>0</b> 0 large
	\$3. <b>7</b> 5 iumbo

Grilled Oysters	\$3.50 each
Rockefeller and Parmesan	
Steamers	Market Price

#### **Mushroom Platters** | Minimum of 25 pieces

Bread and Cheese Stuffed	\$20.00
Crabcake Stuffed	\$35.00

Fried Breaded Buttons	\$10.00 lb
1 lb basket with horseradish sauce dip	

**Vegetable Platter** Assortment of fresh vegetables and dips. (\$1.99 per person)

#### Makris' Best Raw Bar

A variety of fresh oyster, shrimp, cracked lobster, marinated mussels, crab claws and clusters and little neck clams. Served by a Makris professional. (Market

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# **Appetizers**

#### Hot Appetizers (Sauces 1/2 pt \$4.00 / pt \$8.00)

**Chicken Wings** With choice of sweet and sour or honey mustard. Choose from plain, buffalo, Teriyaki, honey citrus, or BBQ. (\$30.95 for 4lbs)

**Buffalo Wings** *With blue cheese dressing* (4lbs/\$35.95)

**Kansas City Pork Wings** *Served with honey citrus or sweet and spicy plum.* Minimum of 25 (\$3 each)

**Chicken Tenders** With choice of sweet and sour, honey mustard or buffalo sauce. (\$35.95 for 4lbs)

## **Meat Platters** | Serves minimum of 25

Chicken on Skewer (12 pc)	\$36.00
Beef on Skewer (12 pc)	\$50.00
Teriyaki Strips (12 pc)	\$24.00

**Sliders** | Serves minimum of 12

Chicken	\$36.00
Buffalo Chicken	\$40.00
Roast Beef	
Burger	\$48.00

## Chips and Dips

**Assorted Nuts** 

## Small(Individual)......\$8.00 Large Bowl (Serves 25).....\$35.00

Small (Individual)	\$7.00
Large Bowl	\$30.00

#### **Pork Dumplings** Minimum of 25 (\$1.50 each)

#### **Nacho Skins Platter**

25 Piece	\$35.00
50 Piece	
	,
Chili Skins	
25 Piece	\$35.00
50 Piece	\$60.00

**Assorted Platter** *Your choice of three items.* Price determined by choices.

Meatballs (50 pc.)	\$39.95
Available in Swedish, Greek and Italian.	

Swordfish	\$ <b>54.00</b>
Lobster	<b></b> MRKT
Crab	MRKT

#### **Potato Chips with Onion Dip**

Small (Individual)		\$7.00
Large (Bowl with	dip. Serves 25-30)\$	30.00

#### **Tortilla Chips and Salsa**

Small (Individual)	\$7.00
Large (Bowl with dip. Serves 25-30)	\$30.00

Aaannonai	Salua (per person)
\$3.00	Steaktip

Garden	Steaktip
<b>Chef's</b> \$6.00	Citrus Honey Calamari \$6.00
<b>Cobb</b> \$6.00	Lobster ChunkMarket Price
<b>Asparagus</b> \$8.00	<b>Caprese</b> \$5.00
<b>Greek</b> \$7.00	Mozzarella, tomato and basil

#### **Salad Bar** A La Carte Service \$3.99 per person

#### Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# Assorted Sandwich Platters

Delivery options available

**Platter Choices** | Served in platters for increments of 10.

**Assorted Sandwiches** *Ham, roast beef,* corned beef, chicken etc.

**Assorted Club Sandwiches** *Ham, roast beef,* corned beef, chicken, *etc.* (\$2.99 each)

**Assorted Subs** A variety of hot and cold subs. Ask about our many choices. (\$2.99 each)

**Mixed Assortment** 

Lobster, Crab, Tuna Salad (Market Price)

For individual sandwiches refer to regular menu

**Salad Choices** | \$35.00 Serves 10 (increments of 10 available)

**Salad** Garden, Greek or Caesar

Cole Slaw Potato Salad Macaroni Salad Pasta Salad

**Soups and Chowder Choices** | Served by the gallon (164 oz. servings per gallon).

Seafood Chowder\$ 40.00 per gallonFish Chowder\$40.00 per gallonClam Chowder\$40.00 per gallon\$30.00 per gallon

**Soups** \$30.00

A variety of soups are available. Ask about soup of the week or order your favorite.

## Make Your Own Platter Package

Order a platter from all three categories and we'll price it at a package price. Available as individuals or platters of 10 (increments of 10 available).

**Soda Choices** | Served as individual cans (\$1.**50** each) or 12 packs (\$1**5.**00)

Coke Sprite

Diet Coke Iced Tea

Root Beer Water

#### **Pitchers and Punches** | Served in house only

**Sodas**......\$7.00

**Fruit Punch** \$8.00

Fresh Fruit Juices \$12.00

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# Luncheon (Seated)

\$14.00 per person may choose three Entrees. This option is available until 3 p.m.

Please make a selection from the following Luncheon options...

### Beef

**Sirloin Steak** 

**Chopped Sirloin** London Broil

6 oz. Rib (Market Price)

6 oz. Teriyaki Sirloin

**Sirloin Tips** 

**Sliced Roast Beef** 

**Pot Roast** 

**Pork Cutlets** 

**Grilled Ham Steak** 

Roast Loin of Pork (Minimum of 25)

### **Poultry**

**Chicken Cordon Bleu** 

**Stuffed Chicken with Spinach** 

**Chicken and Shrimp Marsala** 

**Chicken Marsala** 

**Grilled Chicken** 

**Baked Stuffed Chicken** 

**Fried Chicken Forestiere** 

Roast Turkey Dinner (Minimum of 25)

### Seafood\*

**Grilled Salmon Imperial** 

Haddock and Crab Imperial (Market Price)

**Baked Haddock** 

**Baked Stuffed Haddock** 

**Baked Stuffed Shrimp or Scallops** (Market Price)

**Haddock with Sauce** 

**Haddock Au Gratin** 

**Cajun Shrimp** 

**Swordfish** (Market Price)

Salmon

#### Italian

**Primavera Fettuccini** 

Meat Lasagna (Minimum of 25)

Chicken, beef or sausage.

**Seafood Lasagna** (Minimum of 25)

Vegetable Lasagna (Minimum of 25)

**Shrimp and Mushroom Fettuccini** 

**Roasted Vegetable Platter** Assortment of fresh roasted vegetables, baked or grilled.

## Stir-Fry

Have a stir-fry served any way you like. Choose from beef, pork, shrimp or chicken.

## Fried Seafood Combination

Choose from two of the following: Sea Scallops (Market Price), Bay Scallops, Haddock, Native Shrimp, Fantail Shrimp, Whole Clams (Market Price), Clam Strips, Oysters or Calamari.

All meals are served with: Choice of potato (baked, mashed or roasted reds) or rice, vegetables, and salad and rolls and butter, coffee or tea and dessert. Add soda or milk for an additional \$1.50 per person.

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

<sup>\*</sup> All seafood can be fried on request

# Luncheon (Buffet)

### **Lunch** until 3 p.m. \$14.00 per person | **Dinner** \$20.00 per person

Please make three selections from the following choices. Your choice of dessert (see page 14).

**Beef** | Choice of One

**Steak Tips** 

**Sliced Beef Roast Sirloin** 

**Braised Beef** 

**Montreal Steak Tips** 

**Beef Shish Kabob** 

Prime Ribs (Market Price)

**Veal** (Market Price)

**Seafood\*** | Choice of One

**Seafood Pie** 

**Seafood Newburg or Imperial** 

**Seared Grilled Salmon** 

**Baked or Stuffed Sole** 

**Baked or Stuffed Haddock** 

**Stuffed Salmon Rings** 

**Baked or Stuffed Scallops** (Market Price)

**Lobster** (Market Price)

**Fried Seafood Combination** *Two* (Market Price)

**Swordfish** (Market Price)

**Tuna** (Market Price)

\* All seafood can be fried on request

**Pork** | Choice of One

**Pork Cutlets** 

**Pork Dumplings** 

**Pulled Pork** 

**Slice Roast Pork** 

**Baked Ham** 

Stuffed Pork Loin (Add \$1.00 Per Person)

**Poultry** | Choice of One

**Fried Breast of Chicken Forestier** 

**Chicken Tenders** BBQ, Parmesan, honey citrus or plain

**Chicken Parmesan** 

**Grilled Chicken** With spinach, tomato, pepper, onion and mushroom

**Stuffed Chicken Breast** 

Chicken Cordon Bleu Reversed Bleu served at lunch

**Roast Turkey with Stuffing** 

**Chicken Marsala** 

**Chicken Shish Kabob** 

**Italian Chicken** 

## Lasagna

Choose from beef, pork, seafood or chicken.

## Stir-Fry

Have a stir-fry served any way you like. Choose from beef, pork, shrimp or chicken.

All meals are served with: Choice of potato (baked, mashed or roasted reds) or rice, vegetables, and salad and rolls and butter, coffee or tea and dessert. Add soda or milk for an additional \$1.50 per person.

## Express Sandwich Buffet | \$13.00 per person

A selection of ready made sandwiches from a variety of fresh cold cuts or salads: roast beef, ham or turkey. Substitute crab or lobster salad for an additional \$3.00 per sandwich. Served with French fries, cole slaw or potato salad, soup, dessert, coffee, tea and soda.

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# Dinners \$20.00 per person

May select up to three different Entrees.

### Beef Entree

Sliced Roast Sirloin (Minimum of 25)

12 oz. Teriyaki Steak

**Veal Cutlet** 

10 oz. Prime Rib

10 oz. New York Sirloin

10 oz. Ribeye Steak

**Beef Tips** 

Lasagna (Minimum of 25)

#### Pork Entree

**Grilled Pork Chops** 

**Baked Stuffed Pork Chops** 

Roast Loin of Pork (Minimum of 25) Stuffed add \$1.00

## Poultry Entree

**Stuffed Chicken Breast** 

**Chicken Marsala** 

**Chicken Cordon Bleu** 

**Broccoli and Cheese Stuffed Chicken Breast** 

**Grilled Chicken and Vegetable** 

**Chicken Parmesan** 

**Chicken Forestier** 

**Roast Turkey with Stuffing** (Minimum of 25)

### Seafood Entree All Market Price

**Grilled Salmon Imperial** 

Salmon

**Grilled Salmon** 

On a bed of spinach with lemon butter.

Haddock

**Haddock Italian** 

**Baked Haddock Au Gratin** 

**Baked Stuffed Haddock** 

**Baked Haddock Newburg** 

**Grilled, Baked or Blackened Swordfish** 

**Baked Stuffed Scallops or Shrimp** 

**Baked Scallops or Shrimp** 

**Scallop Newburg** 

**Scallop and Broccoli Fettuccini** 

**Cajun Shrimp** 

Lobster Mac and Cheese (Market Price)

Lasagna (Minimum of 25)

## Fried Seafood Entree Market Price

Sea or Bay Scallops, Haddock, Native Shrimp, Fantail Shrimp, Whole Clams, Clam Strips, Oysters or Calamari.

**Roasted Vegetable Platter** Assortment of fresh roasted vegetables, baked or grilled.

#### Kabob

Choose your favorite kabob dinner from the following categories: beef, pork, seafood (market price) or chicken.

### Stir-Fry

Have a stir-fry served any way you like. Choose from beef, pork, shrimp (market price) or chicken.

All meals are served with: Choice of potato (baked, mashed or roasted reds) or rice, vegetables, and salad and rolls and butter, coffee or tea and dessert. Add soda or milk for an additional \$1.50 per person.

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# Individual Dinners \$18.00 per person

May select one Entree. Served with potato, vegetable and salad. Your dessert choice with coffee and tea included. Add soda or milk for an additional \$1.50 per person.

### Beef Entree

**Veal Cutlet** 

Teriyaki Steak

**Pot Roast Dinner** 

**Sliced Roast Beef** 

**Beef Stroganoff** 

**BBQ Beef Tips** 

**Montreal Tips** 

Kabob

**10 oz Prime Rib** (Market Price)

**10 oz Ribeye** (Market Price)

10 oz New York Sirloin (Market Price)

## Poultry Entree

**Grilled Breast of Chicken** 

**Baked Stuffed Chicken Breast** 

**Chicken Forestiere** 

**Chicken and Broccoli Alfredo** 

**Roast Turkey Dinner with Stuffing** 

1/2 Roasted Chicken

#### Italian

Primavera Fettuccini

**Meat Lasagna** 

**Seafood Lasagna** 

Vegetable Lasagna

## Seafood Entree

**Salmon and Spinach Alfredo** 

**Stuffed Sole** 

**Grilled Swordfish** (Market Price)

Tuna (Market Price)

**Grilled or Baked Salmon** (Market Price)

Baked or Stuffed Haddock (Market Price)

Lobster Mac and Cheese (Market Price)

### Fried Seafood Entree All market price

(Combo of two available)

Haddock

**Native Shrimp** 

Fantail Shrimp (Market Price)

**Clam Strips** 

**Oysters** 

Calamari

Medley

Whole Clams (Market Price)

**Bay Scallops** (Market Price)

Sea Scallops (Market Price)

#### Please see dessert menu for options.

All meals are served with: Choice of potato (baked, mashed or roasted reds) or rice, vegetables, and salad and rolls and butter, coffee or tea and dessert. Add soda or milk for an additional \$1.50 per person.

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

# Family Style Banquet \$16.00 per person

Entrees served with salad, vegetable, potato, rice or pasta. Your dessert choice with coffee and tea included. Add soda or milk for an additional \$1.50 per person.

## Entrees

Lasagna Meat, vegetable or cheese

**Spaghetti** With meatball, chicken or sausage

Manicotti With meatball, chicken or sausage

**Alfredo** Chicken or vegetable

**Chicken Pot Pie** 

Fried Chicken Pieces Legs, thighs, breasts, etc.

**Roasted Chicken Pieces** *Legs, thighs, breasts, etc.* 

**Macaroni and Cheese with Hot Dogs** 

**Pot Roast** 

**Corned Beef and Cabbage** 

**Shepherds Pie** 

**Stuffed Peppers** 

**Cabbage Rolls** 

Please see dessert menu for options.

# Chef's Specialty All Inclusive for \$39.99

Makris Lobster and Steak House has carefully selected some of our finest dishes prepared especially for you by our trained team of chefs to assist you in creating an enjoyable meal from the appetizer to selecting the perfect entree, to closing with an elegant dessert for one all inclusive price.

Please make one selection from each of the following specialty options. See dessert menu for options.

## <u>Appetizer</u>

**Half Chilled Lobster** 

**Lobster Ravioli** 

Shrimp Cocktail
Grilled Cajun Shrimp

**Bacon Wrapped Scallops** 

**Crab Cakes** 

**Stuffed Clams Casino** 

Oysters Rockefeller, Bienville or Parmesan

Oysters on a Half Shell Escargot Mushrooms

**Steamed Clams** 

**Garlic Mussels** 

## Entree Pick Two

### Seafood

**Baked Halibut** 

**Grilled Salmon Imperial** 

**Grilled Tuna** 

Over a bed of spinach with lemon cream sauce

Haddock (Stuffed or with sauces)

**Haddock Italian with Lobster Ravioli** 

**Scallops and Lobster Newburg** 

**Lobster Casserole** 

**Jumbo Shrimp** 

Served with crab cake stuffing and imperial sauce

**Seafood En Papillote** 

**Lobster or Crab** 

## Beef

**Prime Rib Oscar** 

20 oz. Ribeye

16 oz. Kansas City Sirloin

16 oz. Porterhouse

Veal

#### Chicken

**Chicken and Shrimp Marsala** 

**Stuffed Breast of Chicken** 

With lobster and scallop imperial sauce

**Chicken Cutlet** 

With Asparagus, crab and Bernaise sauce

**Chicken Cordon Bleu** 

## Potato Selections

Baked Red Roasted Red Parsley Red Baked

Scallop

Mashed Garlic Mashed

**Dutch Twice Baked** 

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

## Desserts

Dessert included in buffet. For individual portions, check pricing with banquet manager.

#### **Ice Cream Sundaes**

Hot fudge, strawberry or assorted toppings

#### **Strawberry Shortcake**

#### **Sheet Cakes**

Your choice of German chocolate, carrot, lemon or orange cake.

## Home Baked Pies \$2.00 per person

Apple, fruits of the forest and lemon meringue

#### Mousse

Chocolate, lemon, raspberry, strawberry, etc.

#### **Puddings**

**Fresh Fruit** 

#### **Apple Crisp**

#### **Cobbler**

Blueberry or mixed berry

Add ice cream or topping to any dessert for \$1.00.

## Specialty Desserts | Add \$2.00 per person

#### **Assorted Bistro Bars**

Misissippi Mud Pie, Blondie Brownie or Lemon Shortbread

**Strawberry Swirls or New York Cheesecake** 

**Brownie Tiger Bars** 

**Brownie Sundae** 

**Lemon Burst** 

**Tiramisu** 

Please add a 9% New Hampshire Room and Meals Tax and 18% Gratuity

## Down East Clambake

Nothing But the Finest Selection of Seafood Steamed the Down East Way!

New England clam or fresh seafood chowder

1-1 1/4 pound of succulent Maine lobsters

Freshly dug, steamed Maine clams

**P.E.I. mussels** (optional or as a substitution)

Sweet corn, potato salad or cole slaw

Our homemade rolls and butter

Warm apple crisp or blueberry cobbler

## Add Ribeye Steak (\$13.49)

(Steak, chicken or child portions are available and priced accordingly)

All Served Buffet Style!

## You Choose Your Clambake Location!

#### 1. Makris Lobster & Steak House

We would be honored to host your Down East Clambake at our family restaurant. Our Banquet Room serves up to 100 quests, or try our Seasonal Outdoor Patio that holds up to 200 clambakers! Full bar service available.

**\$30.00 per person** | (Prices may fluctuate according to market availability)

## 2. Any Location of Your Choice

It would be our pleasure to bring our Down East Clambake to you! The Clambake is cooked at your site and catered at your location. A minimum of 35 adult meals and a 50 mile radius of Concord, New Hampshire is required (distance greater than 50 miles will require an additional proposal). Alcohol is not provided by Makris Lobster & Steak House liquor license for off premise clambakes. If a liquor license is provided by you, we may offer our services.

**\$37.00 per person** | (*Prices may fluctuate according to market availability*)

## 3. Pick-Up Your Down East Clambake

We would be happy to prepare your clambake at our restaurant and have it ready for your pick-up conveniently located at our retail store anytime (plus meals tax only).

**\$28.00 per person** | (Prices may fluctuate according to market availability)

Please include in all prices 9% N.H. meal tax and 18% gratuity

# BBQ Served Buffet Style \$20.00 per person

Choose one meal item from each of the following categories: pork, chicken or beef. Served with fresh vegetables, cole slaw, corn on the cobb, rolls, and baked beans or potato salad.

#### Pork

**Pulled Pork** 

**Pork Chops** 

**Grilled Pork Tender Tips** 

**BBQ Roast Pork** 

#### Chicken

Comes with an assortment of sauces or marinades

**Roasted Chicken** 

**Chicken Breast** 

**Chicken Tenders** 

### Beef

**Sliced Roast Beef** 

**BBO Beef** 

**Grilled Lamb** (Market Price)

**BBQ Boneless Ribs** 

**London Broil** 

Grilled Sirloin Tips (BBQ, marinated, etc.)

#### Kabobs

Choose your favorite kabob dinner from the following categories:

Pork, chicken, beef or fish.

### **Add-Ons or Substitutions** All Market Price

Fish

Swordfish

16 oz Ribeye

Steak

Tuna

16 oz New York Sirloin

Salmon

16 oz Porterhouse
1 1/2 Baby Back Ribs

**Add Lobster** 

#### **Dessert Choices** | Included

**Fresh Melon** 

**Sheet Cake** 

**Fruit Cocktail** 

**Apple Crisp or Blueberry Cobbler** 

**Strawberry Shortcake** 

## Beverage Choices | Included

**Iced Tea** 

**Soda** Cans or pitchers

**Iced Coffee** 

(Add at an additional cost per person)

Lemonade

#### Add a Fruit Punch Bowl for \$26.00