



## 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)

\$125

### 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

\$140

### 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)*

\$175

### 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

\$125

### Italian Antipasto Platter

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

\$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  
\$120

### 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.\**



## 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 total.\*  
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 total.\*  
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. Water and soda is billed by consumption. 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 only on tickets **redeemed**, and there is 20% gratuity added to the final bar total.\*  
Administration fees: refer to **Cash Bar** options.

\*credit card required on file

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### Our Selections

<b>Beer</b>	Corona • Ipswich Ale • Harpoon IPA • Coors Light • Sam Summer • White Claw
<b>White Wine</b>	Pinot Grigio • Chardonnay • Rosé
<b>Red Wine</b>	Merlot • Cabernet Sauvignon

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

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### Bar Costs:

Mixed Drinks - \$14 ♦ Beer – Imported & Domestic - \$8  
Wine - \$10 ♦ Soft Drinks & Bottled Water - \$3

***Pricing and availability subject to change.***



## Our Signature New England Clambake Menu

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

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### Traditional New England Clambake

*\$56 per person\**

1¼ lb. 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

*\$42 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

*\$32 per person*

Vegetarian Wrap filled with Hummus and Assorted Veggies; Pasta Salad with Grilled Artichokes, Baby Spinach, and Sun-dried Tomatoes; Local Sweet Corn on the Cob, Fruit Salad, Fudge Brownie, Potato Chips, Corn Bread, and Chilled Watermelon.

### Children's Meal

*\$22 per child*

For children 10 and under

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

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### A La Carte Favorites

*10 person minimum unless otherwise noted; priced per person*

1¼ lb. Boiled Lobster	\$30	Steamed Hot Dog	\$6
1 lb. Steamed Clams	\$22	Clam Chowder (for all guests ONLY)	\$12
Caesar Salad	\$8	Half Roasted Rotisserie Chicken	\$25

*\*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.\**

***Pricing and availability subject to change.***



## Our Premium New England Clambake Menu

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

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### Choose From:

1 ¼ lb. Boiled Local Lobster - \$68 per person\*  
*Served split & cracked*

Half Roasted Rotisserie Herb Marinated Chicken - \$56 per person\*

Hearty Vegetarian Roll-Up with Hummus and Veggies, Pasta Salad, Fruit Salad, Fudge Brownie, Potato Chips -  
\$44 per person (excludes Clams)

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### Sides Include:

*Steamed Native Clams (served w/ Butter and Broth)\**

*Cole Slaw*

*Classic Caesar Salad*

*Red Bliss Potato Salad*

*Local Sweet Corn on the Cob*

*Homemade Corn Bread*

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### Dessert Includes:

Chilled Watermelon  
Henry's Famous Cookie Platter

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### A La Carte Favorites

*10 person minimum unless otherwise noted; priced per person. Contact us for our full a la carte menu.*

1¼ lb. Boiled Lobster	\$30	Steamed Hot Dog	\$6
1 lb. Steamed Clams	\$22	Clam Chowder (for all guests ONLY)	\$12
Caesar Salad	\$8	Half Roasted Rotisserie Chicken	\$25

*\*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.\**

**Pricing and availability subject to change.**

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## Essex River Cruises Proudly Serves American BBQ

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

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*\*All Options served with corn bread, sandwich rolls, corn on the cob, BBQ sauce, and watermelon for dessert.\**

### **Option I**

**\$44 per person**

2 BBQ choices

3 Side choices

### **Option II**

**\$48 per person**

3 BBQ choices

3 Side choices

### **Option III**

**\$52 per person**

2 BBQ choices

3 Side choices

1 Grilled choice

*Add **Vegetarian Quesadilla** Filled with Roasted Mushrooms, Onions, Peppers, and Jack Cheese.  
a la carte: \$22/person*

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### **BBQ CHOICES**

St. Louis Pork Ribs (+\$4) • Pulled Pork • Pulled Chicken • BBQ Sliced Beef Brisket (+\$6) • Wings (Dry Spiced, Molasses Chipotle BBQ, Mild BBQ, or Buffalo w/ Blue Cheese)

### **GRILLED CHOICES**

Tenderloin Tips(+\$6) • Grilled Chicken (Jamaican Pineapple Curry Sauce, Mild BBQ, or Molasses Chipotle BBQ)  
Fresh Baked Haddock • Grilled Salmon (+\$6)

### **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  
Garden Salad • Caesar Salad • String Beans • Southern Greens

***\*Pricing and availability subject to change\****