

READY-TO-EAT CLAMBAKE

\$39.95 PER BAKE

INCLUDES:

- 1 Dozen Wild Middleneck Clams, Bagged
- 1 Half Amish Raised Free Range Chicken
- 1 Ear Sweetest Corn in Town
- 1 Louisiana Sweet Potato
- 1 Pint Clam Broth
- 1 Cup Clarified Butter
- 1 Portion BEST Coleslaw in Cleveland!
- 1 Fresh Bakery Roll & Butter Chip
- Paper Plate, Cutlery & Napkin



ADDITIONS & UPGRADES:

Steamed Clams 15.99 Per Dozen

Soups:	Quart	Gallon
New England Clam Chowder	12.99	49.99
Shrimp & Corn Chowder	11.99	45.99

MILES

FARMERS MARKET

FRESH PRODUCE & MUCH MORE

EST. 1971

WHERE FOOD IS OUR PASSION

CLAMBAKE CATERING MENU

Connect with the Catering Department
for questions or to place an order:

Call 440-248-5222 (Option 4)

Email:

Catering@milesfarmersmarket.com

Visit:

www.milesfarmersmarket.com/catering

View More Menus

Policies & FAQs

Submit your Request/Inquiry

**The Clambake Menus are ONLY available on
SATURDAYS & SUNDAYS
in September and October.**

Place your order with as much notice as possible. We require a minimum of (5) days lead time to process and prepare a Clambake order.

You must order a MINIMUM of 10 Clambakes.

Full payment is required at time of booking to secure your order.

All orders are subject to a Non-Refundable 5% Processing Fee

****CLAMBAKE EQUIPMENT RENTAL AND DEPOSIT INFORMATION:**

All rentals require a credit card on file.

In the event of damaged or unreturned equipment your card will be charged any associated fees up to replacement cost.

The equipment provided must be cleaned and returned within 36 hours.

Failure to do so will result in \$50 late fee and/or a \$50 cleaning fee applied to your final invoice.

Rentals require a signed waiver. Customer accepts all responsibility involved in the use, transport, and return of all equipment.

Deposit refunds are processed upon return of all equipment in clean working condition within 48-hours of return date.

STEAMER POTS

NUMBER OF BAKES	RECOMMENDED STEAMER	RENTAL FEE	REFUNDABLE DEPOSIT
10-12 Bakes	15 Gallon Steamer Pot	\$40.00	\$120.00
12-20 Bakes	20 Gallon Steamer Pot	\$50.00	\$150.00
20-35 Bakes	35 Gallon Steamer Pot	\$60.00	\$180.00
35-70 Bakes	6 Basket Steamer	\$150.00	\$450.00
70-100 Bakes	9 Basket Steamer	\$200.00	\$600.00

BURNERS & PROPANE

BURNER TYPES / PRO-PANE	RECOMMENDED EQUIPMENT	RENTAL FEE	REFUNDABLE DEPOSIT
Stand Burner	1 Per Steam Pot	\$30.00 each	\$90.00 each
Squat Burner	1 Per Every 3 Baskets	\$15.00 each	\$50.00 each
Propane Tank	1 Per Burner	\$30.00 each	\$70.00 each

DO-IT-YOURSELF CLAMBAKES

\$29.95 PER BAKE

INCLUDES:

- (1) Dozen Middle Neck Clams with melting butter
- (1/2) Amish Raised Chicken
- (1) Super Sweet Corn
- (1) Moist Sweet Southern Yam
- (1) Cup Best Cole Slaw in Cleveland
- (1) Fresh Bakery Roll with Butter Chip
- (1) Set of Paper Products
(bamboo platter, cutlery, clam bowls, broth cup, and butter cups)
- (1) Packet of Complete Cooking Instructions

ADDITIONS & UPGRADES:

Bagged Clams	12.99/ Dozen
10 oz Angus Strip Steak	13.99/ Each
Live Lobster	Market Price
Smoked Andouille Sausage	6.99/Pound
Smoked Kielbasa	8.99/Pound
Clam Chowder	24.99/ 1/2 Gallon
Shrimp & Corn Chowder	22.99/ 1/2 Gallon