

Here are some of our general prices...

We do not like to offer package style menus but prefer to customize a menu based on the needs and tastes of our clients as well as seasonality and availability....

Please view all our detailed menus on our website @ www.capecaterers.com

Table Appetizers

Tuscan Tables, Country Hearths, Charcuterie Boards and more...

(Prices will vary depending on the components of the table)

Hot & Cold Passed Appetizers

Select 4 - 30 minutes \$18 per person

Select 6 - 60 minutes \$24 per person

Select 8 - 90 minutes \$36 per person

(Some selections could have an upcharge, prices vary)

Cape Cod Seafood Display / Raw Bar

Freshly shucked...

Wellfleet Oysters, Native Local Littlenecks, Chilled Jumbo Shrimp, Chilled Split Lobster Tails and more...

(Priced by the piece, based on market price)

Served with our house made cocktail sauce, lemons and horseradish

Entrées

(Served Buffet Style, as Stations, Family Style or as a Plated Dinner)

Buffets/Stations Include rolls and butter, salad, entrée(s), vegetable & starch

Two Entrees...\$40 / Three Entrees...\$50 per person

(Some selections could have an upcharge, prices vary)

Plated Dinners are priced based on entrees selected / Family style dinners are subject to an upcharge

Barbecue & Grill

(Select two entrees & two sides, additional entrees & sides are available)

Base price...\$35 per person

Lobster Clambake

Our traditional pot boiled lobster clambake with all the fixings!

Current price...\$57 per person

(Prices may fluctuate due to market price)

Midday Brunch

Prices vary depending on menu selections