

**1. Target Keyword:** clambake, BBQ or lobster catering for your next New England party

**Page Title:** Why you should consider clambake, BBQ or lobster catering for your next New England party

A great party is never without a scrumptious feast. They normally go together to ensure that the guests have an incredible time at the party. If you are planning a party soon, you should think about hiring clambake, BBQ or lobster catering. There are many reasons why you should consider this type of catering for your next New England party.

One of the best reasons why hiring a catering business is a great idea, is that you will not have to worry about neglecting your guests. The catering business will handle everything while you mingle with family and friends. They normally set up a few hours before the guests arrive and include plates, glasses, utensils, and even decorations. Therefore, you do not have to shop for additional plates and cups if you do not have enough, or if you are planning a huge get together. In addition, they will take care of cleaning up, leaving you enough time to rejuvenate after the party.

Most clambake, BBQ, or lobster catering companies serve delectable foods and prepare these dishes the traditional way, especially if you live by the beach. Nevertheless, if you are nowhere near the beach, there are catering companies that use a pit or grill to prepare the clambake and lobster. To experience the reasons why you should consider clambake, BBQ or lobster catering for your next New England party, you will find several guidelines on how to search for a reputable catering business and how to prepare for your party.

The first thing you need to do is to search the Internet for a catering company. More often than not, most catering companies provide all three services. As soon as you find a few catering companies that look and sound promising, give them a call and ask several questions about their services and food.

Before you hire one, ensure that you are happy with their menu and price list. It is advisable to hire a catering company that has been in service for many years. The number of years typically determines the company's experience and reputation. If it is at all possible, ask for several referrals and call them to ask their opinions about the particular catering company.

Clambake, BBQ, and lobsters are a great way to spoil your guests, but while waiting for them to cook; you should have a few appetizers and side dishes to keep your guests' stomachs from growling. Consider putting chips and dips, corn on a cob, potato salad, or any other type of salads on the table.

These are only a few great reasons why you should consider clambake, BBQ or

lobster catering for your next New England party. Of course, if you are located in the Essex, Massachusetts area, let us cater your party!

---

---

**2. Target Keyword:** clambake, BBQ or lobster catering for your New England wedding

**Page Title:** Why you should consider clambake, BBQ or lobster catering for your New England wedding

Weddings are big events with family, friends and loved ones gathering to share in your special day. You will make a lot of choices as you plan your wedding. What flowers to choose, what dress to buy, what music to play. But an easy choice to make is to have a clambake, BBQ or lobster catering for your New England wedding. There are many reasons why this catering option makes sense.

First, nothing says New England like the flavors and smells of the ocean. Clam chowder, lobster rolls and fresh mussels and clams are the signature foods of this region, drawing upon the bounty of the sea. Your wedding guests will appreciate the taste of New England that a clambake provides. So not only will the food feed your guests' stomachs, it will also feed their appetite for a traditional New England experience.

Secondly, choosing a clambake, BBQ or lobster catering for your wedding is also an easy way to take care of all the food with one easy decision. Rather than worrying about a menu that will please everyone or going to endless tasting appointments, you can rest easy knowing your catering has been taken care of by choosing a clambake. Soup, main courses, sides, vegetarian options and food for the kids is part of the clambake experience.

Clambake, BBQ or lobster catering works for more than just the day of the wedding, too. You could choose to hold a clambake or BBQ for your wedding reception or for the various other events scheduled for during your wedding. Consider having a clambake for:

- An engagement party;
- The rehearsal dinner;
- A family meet and greet;
- A post-wedding gathering;
- Or a welcome party for out of town guests.

Another great reason to choose a clambake, BBQ or lobster dinner is for its versatility. It works with any kind of wedding because the menu is elegant enough to work with formal weddings yet simple enough to work with a small, casual reception. No matter your wedding decor, a clambake or BBQ will fit the bill.

Finally, going with a clambake, BBQ or lobster for your New England wedding simply tastes good. So many wedding receptions serve the same tired chicken or steak with a measly salad and bland sides. A clambake or BBQ serves up real food your guests will actually want to eat and provides something that makes your wedding stand out from the rest.

At least one decision you make during your wedding should be easy. And this is it! Of course, if you are located in the Essex, Massachusetts area, let us cater your wedding!