

Mac's Party Platters

Each platter serves 20-25 unless specified.

Cheese and Fruit Platter 95.00
Sharp cheddar, French brie and goat log with seasonal fruits and crackers.

Norwegian Salmon Platter 150.00
Cured ½ side of salmon, served with cocktail breads, horseradish sauce, capers and red onion.

Veghead Platter 75.00
Assorted cut vegetables and crunchy corn chips served with house made edamame hummus and Old Bay ranch dip.

Roasted Tomato Bruschetta 65.00
Garlic, basil, capers, extra virgin olive oil and crostini.

Smoked Fish & Pâté Platter 125.00
House smoked salmon and our own smoked bluefish pâté. Served with cocktail breads, capers, horseradish sauce and lemons.

Seasonal Grilled Vegetable Platter 75.00

Guacamole & Pico de Gallo 55.00
Served with house fried corn chips.

Mac's Raw Bar & Clambakes To Go

Available for same-day pickup at Mac's Seafood Markets—just call any of our fish markets to order.

Raw Bar To Go

By the dozen. Market price.
Served with homemade cocktail sauce and lemon.

Wellfleet Oysters

Littlenecks or Cherrystones

Shrimp Cocktail

Market Clambake To Go

A perfectly steamed 1 1/2 lb. or 2 lb. hardshell lobster, drawn butter, choice of local steamers, mussels or littlenecks, fresh corn on the cob or potatoes.
Market price.

Mac's Seafood Markets

Eastham 4680 State Hwy Rte 6 (508) 255-6900

Wellfleet 265 Commercial St (508) 349-0404

Provincetown 85 Shank Painter Rd (508) 487-6227

Please call ahead to order

Sushi Platters To Go

Our menu for Sushi Platters To Go is available online at MacSeafood.com

Orders are prepared for pick up at two locations:

Mac' Fish House in Provincetown

85 Shank Painter Rd
(508) 487-6227

Mac's Shack in Wellfleet

91 Commercial St
(508) 349-6333

Please order at least 48 hours ahead of time



Mac's Parties & Provisions

Grab & Go CATERING MENU

Ordering & Pick Up

Please order your Grab & Go menu items at least 48 hours ahead of time

Orders are prepared for pick up at

Mac's Market & Kitchen

4680 State Highway Rte. 6
Eastham, MA 02642
(508) 255-6900

We are happy to platter your shellfish for an additional fee
All prices on the Grab & Go menu are subject to change

Mac's Parties & Provisions

We offer full service catering, clambakes, raw bars, bar service and event planning.
(508) 255-6900 • catering@macsseafood.com

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Hot and Cold Appetizers

Priced by the dozen. 3 dozen minimum. Hot appetizers prepared on a metal disposable tray for easy reheating.

Chicken or Beef Satay 36.00

Tasty bite-sized skewers of marinated beef or chicken breast served with an Asian dipping sauce.

Bacon Wrapped Scallops 42.00

Tender scallops wrapped with applewood smoked bacon.

Mini Crab Cakes 36.00

Our own flaky Old Bay-spiced crab cake served with house made citrus herb aioli.

Crispy Veggie Spring Rolls 24.00

Vegetarian spring rolls served with Asian BBQ sauce.

Open Faced Tenderloin Sandwich 48.00

Served on a baguette with horseradish sauce and caramelized onions.

Goat Cheese & Artichoke Fritters 36.00

Panko breaded goat cheese stuffed artichokes.

Lobster Salad Sliders Market Price

Mac's own recipe, simply dressed and served on mini-brioche rolls. Priced by the dozen.

Grilled Jumbo Shrimp 36.00

Marinated with garlic, lime, extra virgin olive oil, cilantro and sweet chili sauce.

Shrimp and Linguica Skewers 48.00

Grilled jumbo shrimp, house made linguica and Old Bay ranch dip.

Capresi Skewers 24.00

Marinated fresh mozzarella, grape tomato, garden basil and balsamic glaze.

Deviled Eggs 18.00

Just because...

Priced by the dozen.



Homemade Soups & Chowder

Served with oyster crackers. Priced by the gallon. Serves approximately 16 eight-ounce portions.

Mac's Famous Clam Chowder 65.00

Pork and gluten-free.

Lobster Bisque 80.00

Portuguese Kale Soup 55.00

Salads

Ready to toss with your choice of dressings: Caesar, white balsamic vinaigrette or Old Bay buttermilk ranch.

for 6 for 12

Caesar with Parmigiano 30.00 55.00

Choose kale or romaine with Parmesan shards and fried onion rings.

Organic Mixed Baby Greens 24.00 45.00

Bog Salad 40.00 75.00

Mixed greens, sundried cranberries, goat cheese crumbles and toasted pumpkin seeds.

Garden Salad 30.00 55.00

Mixed greens, grape tomatoes, cucumber, carrot and red onion.

Health Salad 40.00 75.00

Spiralized red beets, zucchini, summer squash, shredded carrots, roasted spiced chickpeas and toasted pumpkin seeds, tumeric and herb vinaigrette.

Entrees

Chicken 8 pc. 10.95

Buttermilk fried, BBQ or Jerk chicken.

Kebabs 5 oz. ea.

Marinated and skewered, 6 of each type minimum.

Beef 9.95 ea. Chicken 8.95 ea.

Vegetable 6.95 ea.

Seafood (swordfish, scallop, shrimp) 14.95 ea.

Grilled Salmon Fillet 16.95 lb.

White balsamic glaze. Prepared hot or cold.

Grilled Boneless Chicken Breast 8.95 lb.

Choice of garlic, lemon and herb, BBQ or Jerk chicken.

Crab Cakes 5.95 ea.

Our own flaky Old Bay-spiced crab cake served with house made citrus herb aioli.

Seasonal Daily Catch 16.95 lb.

Today's white flaky fish topped with a roasted tomato basil compote or baked with lemon and herb panko.

Grilled Beef Tenderloin 31.95 lb.

Sliced and served with house made horseradish sauce. 4 lb. minimum.

Desserts

Party-perfect dessert, five dozen per platter - Chef's choice.

Miniature cookie platter 75.00

Miniature bars and cookies platter 90.00

Miniature pastries platter 150.00

Sides Dishes & Salads

Priced by the pound. 3 lb. minimum.

Asian Cucumber Salad 7.95

Seedless cucumber, red onion, black sesame seeds in a sesame, sweet and spicy dressing.

Chunky Lobster Salad Market Price

Quinoa Salad 12.95

Seasonal preparation. Vegan and gluten-free.

Red Bliss Potato Salad 6.95

Creamy dill dressing, celery and red onion.

Crunchy Green Bean and Potato Salad 8.95

Red onion and capers, chimichurri vinaigrette.

Mac's Mac Salad 5.95

Mini shells tossed with celery, peas, carrots, parsley and creamy dressing.

Grape Tomato and Mozzarella Salad 10.95

Cucumber, basil, red onion and olive oil vinaigrette.

Southwest Bean Salad 8.95

Black beans, chickpeas, edamame, corn, carrots and honey lime dressing.

Cowboy Baked Beans 7.50

Kettle-style beans, applewood smoked bacon, BBQ sauce, maple syrup, sweet onions.

Classic Chicken Salad 10.95

Hand-pulled chicken breast, celery, tarragon, parsley and creamy dressing.

Pasta Caesar Salad 8.95

Mini shells, romaine, Parmesan shards, crispy fried onion rings and creamy Caesar dressing.

Orzo and Vegetable Salad 8.95

Chef's in-season special.

Oven-Roasted Red Bliss Potatoes 6.95

With garlic, rosemary and extra virgin olive oil.

Firecracker Slaw 8.95

Broccoli, snap peas, carrots, red and yellow peppers, jicama and tangy vinegar dressing.

Red and Green Cabbage Slaw 4.95

Creamy dressing and shredded carrots.

Seasonal Fruit Salad 10.95

A mix of berries, melons, grapes and pineapple.

Summer Vegetable Saute 8.95

Seasonal vegetables tossed with lemon-chive butter.