

Hudson Valley

Headliners



The catered clambake

From The Beach To Your Backyard

Clambakes. They bring back the best memories of the ocean — steamed soft shell clams with hot clam broth and melted butter; fresh steamed lobsters and corn on the cob; onions, potatoes, smoked sausage, chicken with barbecue sauce, and watermelon for dessert. Don't even think about what's involved to prepare such a feast for a family reunion or party. Have it catered. Jim Sanford's catered clambake served Martha's Vineyard for ten years before moving south. He will arrive at your home with the "bake"

— the steamer trays and 20 gallon clam boiler — and all the traditional ingredients for a clambake; including the lobster bibs and rockweed, which is used to line the steamer baskets and gives the food its "taste of the sea." Sanford even built his own steamers. Who says you have to go to New England to experience an authentic clambake? Jim Sanford's in the Hudson Valley and can be reached at 212-865-8976.