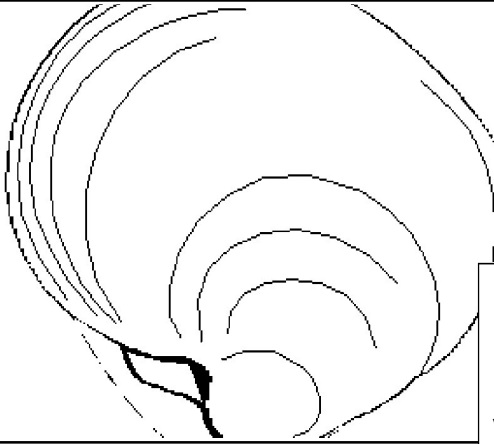


LIVE CLAMS

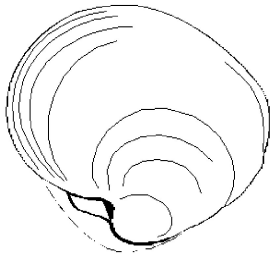
Top Neck



Middle Neck



Little Neck



Sizes shown are for reference only and may not be accurate

Call for Current Price

75.00 per 100 count, washed
9.75 per dozen, washed
12.00 per dozen, washed and bagged

PLEASE READ-Washed clams should be used the **same day** as purchase date. We suggest that you order "unwashed" clams if you plan on using clams up to two days after purchase. Proper storage is required; 40°; keep dry and well ventilated. Do not soak in chlorinated tap water.

No allowance made for mishandled or unusable clams after inspection /pick-up

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food born illness



Pre-Packed Clambake Specialists
 Call 216-663-7733 for Reservations

- ◎ Pick-up Steamers on Saturday 8am - 1pm
- ◎ A credit card and photo ID is required for all Equipment Rentals. No additional charges on the card when equipment is returned clean and undamaged by due date.
- ◎ Please return the equipment the following day to avoid additional rental charges.

NOTES: _____

FOR THE **2025** SEASON



SLAM SOME CLAM

HOCEVAR'S
MAPLE HEIGHTS CATERING

CLAMBAKE HEADQUARTERS

www.mhcatering.com



17330 BROADWAY AVENUE

MAPLE HEIGHTS 44137

216-663-7733

WWW.MHCATERING.COM

08/01/2025 MHC, Inc. We reserve the right to limit quantities
 Prices in this brochure are reliable, but not guaranteed. Always call for the most current pricing and availability.

Readi-Pac™

pre-packaged clambakes



each Bake **\$27** credit card
\$26 cash

- One Dozen Middle Neck Clams
- Half Chicken
- Corn on the Cob, locally grown
- Sweet Potato
- Creamy Cole Slaw
- Dinner Rolls and Butter
- Disposable Tableware
- Steamer Rental (security deposit required)
- Easy Cooking Instructions

Minimum order of 5 Bakes

Options:

Extra Doz. Clams	\$12.00 per dozen
Propane Assembly	\$40.00
Clam Chowder	\$28.00 per gallon



SLAM SOME CLAM

Combo Bakes

	each
Clams / Chicken 'The Original'	\$27
Clams / 10oz Strip Steak	\$36
Clams / 8oz Lobster Tail	\$45
Clams / 8 oz Alaskan Crab Legs	\$49.50
Chicken / 8 oz Lobster Tail	\$34
Chicken / 8 oz Alaskan King Crab Leg	\$39

All Combo Bakes include Corn on the Cob, Sweet Potato, Cole Slaw, Dinner Rolls/Butter, and Disposable Tableware. Chicken is *not* included in Combo Bakes. One week notice suggested to insure equipment availability.

Accompaniments

Our own Manhattan Chowder (serves 20) 28.00/gal

Chopped Ocean Clams *Cape Cod Brand*

51 oz can

Chopped Sea Clams *Chincoteague Brand* 27.50

Ocean Clam Juice 46 oz can 6.29

New England Clam Chowder 51 oz can 16.99

New England Clam Chowder 15 oz can 5.69

Chopped Clams 15 oz can 11.99

Lobster Bisque 15 oz can 5.69

Mussels 6.99 lb

Wild Wings 50 piece 60.00

Mild, Garlic, Honey Mustard, Garlic Parm, or Hot

Candied Yams approx 25 servings per tray 48.75

Crazy Beans approx 25 servings per tray 56.25

A Crazy Baked Bean dish with Italian Sausage, Green, Wax, and Lima Beans in a Tomato base

Consider adding Lobster Tails or Crab Legs to your clambake order !

Equipment Rental

Steamers		per day
2 Section	(4 - 6 Bakes)	\$9.00
15 Gal	(10 - 15 Bakes)	\$20.00
20 Gal	(15 - 20 Bakes)	\$25.00
25 Gal	(20 - 30 Bakes)	\$30.00
22 Gal Stainless	(20 - 30 Bakes)	\$40.00
4 Basket	(30 - 50 Bakes)	\$50.00
6 Basket	(50 - 60 Bakes)	\$60.00
8 Basket	(60 - 80 Bakes)	\$85.00
12 Basket	(80 - 120 Bakes)	\$115.00

Propane Burner & Tank Assembly \$40.00

Propane Burner Only Rental \$10.00

Propane Refill 20 lb. \$30.00

**A Valid Ohio Driver's License
and Credit Card Deposit
is required on all Equipment Rentals!**

BE ADVISED:
Any rental equipment that is returned
late, damaged, or uncleaned will be
subject to additional charges and applied
to the credit card number on file

Tableware

Clambags, cheesecloth, 9 inch	.29ea
Clambowls 9 inch round	.40ea
Clambowls 9X7 inch	.29ea
Buttercups 1½ oz, plastic	.06ea
Soup Bowl 8oz foam	.10ea
Plates, Dinner 3comp, foam, 10inch	.22ea
Tablecover Roll 40" X 300'	39.25rl