

Clayton Catering

CORPORATE LUNCHEONS

AWARD-WINNING, IN-HOUSE CATERING

LUNCH BUFFET MENU

\$22.00 PER PERSON

[50-74 GUESTS, \$24.00 PER PERSON]

PLATED LUNCH MENU

\$27.00 PER PERSON

\$23.00 PER PERSON [V]

[50-99 GUESTS, \$25.00-29.00 PER PERSON]

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS
CUSTOM MENUS AVAILABLE UPON REQUEST

Lunch Buffet

\$22.00 PER PERSON
[50-74 GUESTS, \$24.00 PER PERSON]

PLEASE SELECT [1] MENU

MENU 1

PITA CHIPS AND CILANTRO-OLIVE HUMMUS
MEDITERRANEAN GRILLED VEGETABLE, ARUGULA AND TOFU WRAPS
ROAST BEEF WRAP WITH CHIPOTLE AIOLI, SHREDDED JICAMA, ARUGULA
HERB CHICKEN SALAD WITH LEMON DRESSING
SEASONAL FRUIT AND BERRIES
PETITE DESSERT COOKIES

MENU 2

THAI BEEF NOODLE SALAD WITH HOISIN DRESSING
BAHN MI, VIETNAMESE ROASTED CHICKEN, SLAW AND CILANTRO IN BAGUETTES
MARINATED CUCUMBER, DAIKON AND APPLE SALAD WITH GINGER SESAME DRESSING
SEASONAL FRUIT AND BERRIES
ASSORTED PETITE DESSERT BISCOTTI, BROWNIES

MENU 3

ROAST TURKEY WRAP WITH BASIL AIOLI, ROASTED PEPPERS AND ARUGULA
ROAST BEEF WRAP WITH CHIPOTLE AIOLI, SHREDDED JICAMA, ARUGULA
SOUTHWESTERN CHOPPED EVERYTHING SALAD
ORZO, EDAMAME AND PEARL TOMATO SALAD
SEASONAL FRUIT AND BERRIES
BROWNIES, SUGAR COOKIES, CHOCOLATE CHIP CRUNCHIES

MENU 4

ASSORTED BAGELS, CREAM CHEESE
CRUNCHY ALBACORE TUNA SALAD & EGG SALAD
CHOPPED MEDITERRANEAN TOMATO AND CUCUMBER SALAD
MARINATED EGGPLANT AND OLIVE MEDLEY
FRESH CUBED FRUIT
CHOCOLATE CHIP COOKIES

MENU 5

CURRIED CHICKEN SALAD CROISSANTS OR BAGUETTES
MIXED LEAF GREEN SALAD WITH BLUEBERRIES, JICAMA, CUCUMBERS,
CRUMBLLED FETA AND CITRUS STRAWBERRY DRESSING
PEARL COUSCOUS, ROASTED CORN, RED PEPPER AND CURRANT SALAD WITH CUMIN DRESSING
CUBED FRESH FRUIT PLATTER
ASSORTED DESSERT COOKIES

Plated Lunch

50 - 99 GUESTS

\$29.00 PER PERSON

\$25.00 PER PERSON [V]

100 - 140 GUESTS

\$27.00 PER PERSON

\$23.00 PER PERSON [V]

SELECTION OF [1] ENTRÉE AND [1] DESSERT

BASKET OF BREADS, FOCACCIA & DINNER ROLLS, WHIPPED BUTTER/SEASONED BUTTER

ENTRÉE CHOICES

GREMOLATA SEARED CHICKEN BREAST, SALT ROASTED BABY POTATOES,
STEAMED GREEN BEANS, TOMATO BASIL SALAD

LEMON PARSLEY GRILLED CHICKEN BREAST, QUINOA EDAMAME PILAF,
CUCUMBER, PEARL TOMATO AND KALAMATA OLIVE SALAD

CUMIN CRUSTED ROASTED SALMON, CHICK PEA TOMATO HASH, MESCLUN,
RADICCHIO JICAMA SALAD WITH LEMON DRESSING

MUSTARD MAPLE SEARED SALMON, CORIANDER NOODLES,
ARUGULA FENNEL APPLE SALAD

**SEARED BEEF TENDERLOIN MEDALLIONS, CARAMELIZED ONION COUSCOUS PILAF,
GREEN BEAN, BRUSSELS SPROUT, CRANBERRY SALAD**

VEGETARIAN ENTRÉE CHOICES

SWISS CHARD, BUTTERNUT AND FETA PIE, SEASONAL GREENS APPLE SALAD,
TOMATO CUCUMBER CARPACCIO

ROASTED PORTOBELLO MUSHROOM, SPINACH, FETA,
HAZELNUTS WITH CREAMY POLENTA, SESAME SNAP PEA SALAD

PLATED DESSERT SELECTION

CHOCOLATE MOCHA MOUSSE TOWER, CARAMEL SAUCE, STRAWBERRY SALAD
TIRAMISU TOWER, RASPBERRY COULIS, SEASONAL BERRY MEDLEY
ALMOND CHOCOLATE TORTE, FRESH BERRIES, CRÈME ANGLAISE
APPLE CRUMBLE TORTE, VANILLA BEAN ICE CREAM, WHISKEY MAPLE SAUCE
SEASONAL FRUIT COBBLER, CREAM, BERRY SALAD

** An additional charge of \$7.00 per person **