

Clayton Catering

CORPORATE MEETINGS

AWARD-WINNING, IN-HOUSE CATERING

SESSION BREAKS \$5.00-\$8.00PP

HEALTHY SNACK OPTIONS

BREAKFAST BUFFET \$20.00PP

A REFRESHING START TO THE DAY

BOXED LUNCH \$18.00PP

SIMPLE SERVICE, FRESH SELECTIONS

LUNCH BUFFET \$22.00PP

AN AFTERNOON PICK ME UP

PLATED LUNCH \$23.00-30.00PP

EXCEPTIONAL LUNCH EXPERIENCE

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

Session Breaks

**\$5.00-\$8.00 PER PERSON, PER SELECTION
[50-74 GUESTS, \$6.00-\$10.00 PER PERSON]**

THE EARLY BIRD \$5.00PP

CUBED FRESH FRUIT [GF]
MINI FRUIT MUFFINS

ENERGY BOOST \$5.00PP

ASSORTED ENERGY AND POWER BARS
WHOLE FRESH FRUIT [GF]

HEALTHY CHOICE \$5.00PP

ASSORTED GRANOLA BARS
FRESH FRUIT SALAD, GRANOLA WITH YOGURT

AFTERNOON LIFT \$8.00PP

CRUDITÉS WITH HUMMUS, PITA CHIPS
ASSORTED HOMEMADE COOKIES

SONORAN RETREAT \$8.00PP

FRESH TORTILLA CHIPS
SALSA ROJA, GUACAMOLE, WARM CHILE CON QUESO
JICAMA, CUCUMBER AND CARROT CRUDITÉS [GF]

VEGETARIAN [V] GLUTEN FREE [GF]

Breakfast Buffet

\$20.00 PER PERSON
[50-74 GUESTS, \$22.00 PER PERSON]

PLEASE SELECT [1] MENU

RISE & SHINE BUFFET

WARM CROISSANTS, DANISH, BREAKFAST ROLLS
HONEY, JAM, BUTTER
SLICED CHEESES, SALAMI, TOMATOES, CUCUMBERS, OLIVES [GF]
FRENCH TOAST MAPLE SOUFFLÉ
CUBED FRESH FRUIT, VANILLA YOGURT SAUCE

THE CONTINENTAL

BASKETS WITH MINI BAGEL, CROISSANTS
SLICED CHEESES, CREAM CHEESE, SLICED CHARCUTERIE [GF]
VANILLA YOGURT PARFAIT, MAPLE SYRUP, FRESH FRUIT SALAD WITH CRUNCHY
GRANOLA
INDIVIDUAL SOUTHWESTERN RED PEPPER, LEEK, MUSHROOM FRITTATA
SEASONAL FRESH TEA CAKES

THE KICKSTARTER

OATMEAL, NUTS, BROWN SUGAR, MILK AND MAPLE SYRUP
MINI BIALEYS, BAGELS WITH PLAIN & CHIVE CREAM CHEESE
INDIVIDUAL SPINACH, LEEK, FETA QUICHES
FRUIT SALAD COMPOTE [GF]
CHOCOLATE ALMOND CROISSANTS, PEAR BRIE CROISSANTS

VEGETARIAN [V] GLUTEN FREE [GF]

Boxed Lunch

\$18.00 PER PERSON
[50-74 GUESTS, \$20.00 PER PERSON]

CLAYTON WATER BOTTLES / SODA CANS \$3.00 EACH

PLEASE SELECT [1] MENU

MENU OPTION ONE

ROAST BEEF WRAP ON LAVOSH, CHIPOTLE AIOLI, ARUGULA
HERBED YUKON GOLD POTATO SALAD
MARDI GRAS SLAW
SEASONAL CUBED FRUIT & PETITE DESSERT COOKIES

MENU OPTION TWO

BAHN MI, VIETNAMESE ROASTED CHICKEN, SLAW, CILANTRO ON A BAGUETTE
MARINATED CUCUMBER, DAIKON AND CARROT SALAD, GINGER DRESSING
SESAME NOODLE SALAD
SEASONAL CUBED FRUIT & BROWNIES

MENU OPTION THREE

ROAST TURKEY ON WHEAT, BASIL AIOLI, ROASTED PEPPERS AND ARUGULA
SOUTHWESTERN CHOPPED EVERYTHING SALAD
ORZO, EDAMAME, PEARL TOMATO SALAD
SEASONAL CUBED FRUIT & CHOCOLATE CHIP CRUNCHIES

MENU OPTION FOUR

SESAME BAGELS, INDIVIDUAL CREAM CHEESE SERVINGS
CRUNCHY ALBACORE TUNA SALAD
CHOPPED MEDITERRANEAN TOMATO, CUCUMBER SALAD
FRESH CUBED FRUIT
CHOCOLATE CHIP COOKIES

MENU OPTION FIVE

CURRIED CHICKEN SALAD ON CROISSANTS OR BAGUETTES
MIXED GREEN SALAD, BLUEBERRIES, JICAMA, CUCUMBERS, CITRUS STRAWBERRY DRESSING
PEARL COUSCOUS, ROASTED CORN, RED PEPPER AND CURRENT SALAD, CUMIN DRESSING
SEASONAL CUBED FRUIT & BISCOTTI

VEGETARIAN [V] GLUTEN FREE [GF]

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 FETA WRAPS
ROAST BEEF WRAP WITH CHIPOTLE AIOLI, SHREDDED JICAMA, ARUGULA
HERB CHICKEN SALAD WITH LEMON DRESSING **[GF]**
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 **[GF]**
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 **[GF]**
CHOPPED MEDITERRANEAN TOMATO AND CUCUMBER SALAD **[GF]**
MARINATED EGGPLANT AND OLIVE MEDLEY **[GF]**
FRESH CUBED FRUIT AND 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 **[GF]**
PEARL COUSCOUS, ROASTED CORN, RED PEPPER AND CURRANT SALAD WITH CUMIN DRESSING
CUBED FRESH FRUIT PLATTER
ASSORTED DESSERT COOKIES

VEGETARIAN **[V]** GLUTEN FREE **[GF]**

Plated Lunch

50 - 99 GUESTS

\$30.00 PER PERSON

\$25.00 PER PERSON [V]

100 - 140 GUESTS

\$28.00 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, CHICKPEA 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**

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

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