

Clayton Catering

DINNER BUFFET PACKAGE

MODERN MENU ON A CLASSIC SPREAD

\$56.00 PER PERSON

[50-74 GUESTS, \$62.00 PER PERSON]

FINAL PRICES BASED ON MENU SELECTIONS

SELECTION INCLUDES THE FOLLOWING:

THREE PASSED APPETIZERS

DISPLAY OF ARTISIAN BREADS

TWO SALADS

THREE ENTRÉES [TWO PROTEINS + ONE VEGETARIAN]

TWO SIDE DISHES

DESSERT BAR **OR** PASSED DESSERTS

COFFEE BAR

CHILDREN: 4-12 YEARS OLD \$25 • 3 & YOUNGER, NO CHARGE

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

CUSTOM MENUS AVAILABLE UPON REQUEST

Passed Appetizers

SELECTION OF [3] APPETIZERS

COLD

AHI TUNA, AVOCADO,
CHIVE CEVICHE SHOTS [GF]

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

BRIE, ROASTED PEARS, FIG JAM,
ARUGULA CROSTINI [V]

HEIRLOOM TOMATO, FETA, BASIL CROSTINI [V]

RUBY & GOLDEN BEET, FETA BROCHETTE,
CILANTRO PESTO [GF]

SEARED AHI TUNA TOSTADA, AVOCADO CRÈME [GF]

SEARED PONZU SALMON, PETITE WONTON,
ASIAN SLAW

SHRIMP, JICAMA CEVICHE SHOTS [GF]

TANDOORI CHICKEN TOSTADA,
MICRO GREENS [GF]

WATERMELON, GOAT CHEESE BOXES,
BALSAMIC DRIZZLE [V] [GF]

HOT

ARTICHOKE, SPINACH, MUSHROOM,
HAVARTI TULIPS [V]

BEEF WELLINGTON, PORT REDUCTION

BROCCOLI, SPINACH, FETA CROQUETTES [V]

CHICKEN, MUSHROOM WELLINGTON,
PARSLEY PESTO

PAPRIKA CHICKEN EMPANADAS, CILANTRO PESTO

POTATO GALETTES, SMOKED SALMON TARTAR

ROASTED PEAR, BRIE, CARAMELIZED ONION, FIG TULIPS [V]

SEARED DIVER SCALLOPS, PETITE WONTON, ASIAN SLAW

SESAME GINGER CHICKEN SATAY, HOISIN DRIZZLE [GF]

SPINACH, LEEK, ARTICHOKE STRUDEL,
PARMESAN CRUST [V]

SPANISH BEEF EMPANADAS, TOMATILLO CHUTNEY

SUNDRIED TOMATO, BLACK OLIVE, FETA NEST [V]

YUKON GOLD, GREEN CHILI BOURIKAS,
SESAME CRUST [V]

Premium Appetizers

ADDITIONAL \$1.00 PER PERSON, PER SELECTION

PETITE CRAB CAKES, BASIL REMOULADE

TANDOORI SHRIMP SKEWERS, CUCUMBER RAITA [GF]

CILANTRO, TEQUILA GRILLED SHRIMP SKEWERS [GF]

BACON WRAPPED SCALLOP SKEWERS [GF]

VEGETARIAN [V] GLUTEN FREE [GF]

The Greens

SELECTION OF [2] SALADS

HERBED BABY POTATO SALAD,
CREAMY WHOLE GRAIN MUSTARD DRESSING [GF]

BRUSSELS SPROUT SALAD, GREEN BEANS, JICAMA, CRANBERRIES,
SWEET LEMON DRESSING [GF]

MIXED LEAF GREEN SALAD, ROASTED PEARS, JULIENNE VEGETABLES,
DRIED FIGS, CANDIED PECANS, CITRUS BERRY VINAIGRETTE [GF]

CHOPPED SOUTHWESTERN SALAD, ROASTED CORN, BLACK BEANS,
DICED RED PEPPERS, CREAMY CUCUMBER CILANTRO DRESSING [GF]

SPICY PRIMAVERA PASTA SALAD, CREAMY TOMATO CAPER DRESSING

GREEK SALAD, PEARL TOMATOES, CUCUMBERS, SHAVED RED ONIONS,
ROMAINE, FETA, KALAMATA OLIVES, PITA CHIP CROUTONS

CAPRESE SALAD, TOMATOES, MOZZARELLA,
ROASTED ARTICHOKE, BASIL DRIZZLE [GF]

ASIAN CABBAGE AND SNAP PEA SALAD,
SESAME GINGER MISO DRESSING [GF]

RED QUINOA, RED CABBAGE, GREEN BEAN SALAD,
TOASTED CUMIN-LEMON DRESSING [GF]

BEET, JICAMA, GINGER SALAD, LIME VINAIGRETTE [GF]

TUSCAN KALE SALAD, SHAVED PARMESAN, LEMON, GARLIC,
FRESH BREAD CRUMBS

VEGETARIAN [V] GLUTEN FREE [GF]

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

VEGETARIAN ENTRÉES

EGGPLANT ROLLATINI

RICOTTA, MUSHROOM, SPINACH, TOMATO COULIS, PARMESAN CRUST [GF]

ROASTED EGGPLANT AND PORTABELLA MUSHROOM STRUDEL

TOMATO COULIS, FETA CHEESE

VEGETABLE ENCHILADAS

ARTICHOKES, BUTTERNUT SQUASH, LEEKS, RED PEPPERS,
GREEN CHILE SAUCE [GF]

POULTRY ENTRÉES

CHICKEN SCALLOPINI

LEMON CAPER SAUCE OR MUSHROOM MARSALA SAUCE

LEMON CHICKEN

HONEY THYME REDUCTION [GF]

GRILLED CHICKEN & VEGETABLE SKEWERS

LEMON THYME MARINADE [GF]

GRILLED CHICKEN BREAST

MANGO PINEAPPLE SALSA [GF]

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

FISH ENTRÉES

HERB CRUSTED SEARED SALMON
FRESH TOMATO HERB COULIS [GF]

SESAME ROASTED SALMON
LEMON GRASS, GINGER, MANGO SALSA

MEDITERRANEAN STYLE BAKED WILD COD
TOMATO, OLIVE, FETA [GF]

PESTO CRUSTED SABLE
ROASTED TOMATO LEEK CONFIT [MP] [GF]

MEAT ENTRÉES

BEEF WELLINGTON
MUSHROOM DUXELLE, RED WINE THYME REDUCTION [ON THE SIDE]

BRAISED BONELESS BEEF SHORT RIB
BORDELAISE SAUCE [GF]

GRILLED BEEF TENDERLOIN CUMIN SKEWERS
CUCUMBER RAITA, WILTED GREENS [GF]

ROSEMARY-BRINED BEEF RIB EYE ROAST
AU JUS, HORSERADISH, CHIPOTLE AIOLI [\$60] [GF]

HERB CRUSTED BEEF TENDERLOIN
MUSTARD-HERB DEMI-GLACE [\$62] [GF]

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]
VEGETARIAN [V] GLUTEN FREE [GF]

The Sides

SELECTION OF [2] SIDE DISHES

GARLIC HERB MASHED POTATOES

GRILLED ROSEMARY POLENTA WEDGES

ORZO PASTA EDAMAME PILAF

OVEN ROASTED HERBED BABY POTATOES

RED QUINOA, ROASTED CORN, GREEN ONION COUSCOUS PILAF TIMBALE

ROASTED POTATOES, OLIVE OIL, SEA SALT NESTS

ROSEMARY HERB CREAMY POLENTA

WILD AND BASMATI RICE CUMIN PILAF



ROASTED SEASONAL VEGETABLES

BRUSSELS SPROUTS, ALE AND SOY

CUMIN ROASTED SUNBURST SQUASH

GRILLED BABY PEPPER MÉLANGE

SAUTÉED HARICOT VERTS

ROASTED ASPARAGUS SPEARS

ROASTED JULIENNE CARROTS, DILL, SEA SALT

ROASTED ROOT VEGETABLE MÉLANGE

ROASTED ZUCCHINI, YELLOW SQUASH MEDLEY

CREAMED SPINACH GRATIN

ALL CHOICES ARE SUBJECT TO SEASONAL AVAILABILITY

VEGETARIAN [V] GLUTEN FREE [GF]

The Sweets

DESSERT BAR

SELECTION OF [3] DESSERTS

SEASONAL FRESH FRUIT DISPLAY [GF]

CHOCOLATE FUDGE S'MORES BAR

PETITE TIRAMISU SHOTS

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS:
MANGO, BERRY, CHOCOLATE

CHOCOLATE CRANBERRY
SPICED HAZELNUT BARK [GF]

CINNAMON SUGAR DOUGHNUTS
VANILLA CREAM, LEMON CURD

THREE ASSORTED COOKIE JARS
CHEF'S SELECTION

CHOCOLATE DIPPED CREAM PUFFS
ASSORTED TOPPINGS

ASSORTED FRESH FRUIT TARTLETTES

LEMON CHEESECAKE BARS

MOCHA FUDGE GANACHE BROWNIES

OR

PASSED DESSERTS

SELECTION OF [3] DESSERTS

CHOCOLATE CHIP COOKIES, MILK SHOTS

BITE SIZED CINNAMON SUGAR DOUGHNUTS
ON A STICK

MINI CHURROS, CARAMEL DRIZZLE

CHOCOLATE MOCHA MOUSSE SHOTS

PETITE FUDGE S'MORES BITES

TIRAMISU SHOTS

LAYERED STRAWBERRY SHORTCAKE SHOTS

FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]

CRANBERRY CHOCOLATE RICE CRISPY BITES

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS: MANGO, BERRY,
CHOCOLATE

MINI CHEESECAKE BITES ON A STICK, DRIZZLE

MINI FRESH FRUIT TARTLETTES

BITE-SIZED MOCHA FUDGE GANACHE
BROWNIES

NO DESSERT, SUBTRACT \$5.00PP FROM TOTAL PACKAGE PRICE

GLUTEN FREE [GF]

Late Night Cravings

CHILDHOOD FAVORITES WITH A GROWNUP TWIST

\$10.00 PER PERSON, PER STATION - 50 GUEST MINIMUM
[50-74 GUESTS, \$12.00 PER PERSON]

SLIDER BAR

BBQ BEEF BRISKET SLIDERS
TATER TOTS

THE GRILLED CHEESE

MINI GRILLED CHEESE SANDWICHES [V]
PARMESAN FRIES

TACO STATION

MINI STEAK **OR** CHICKEN TACOS
QUESADILLAS, SALSA [V]

FRENCH FRY HEAVEN

ASSORTED FRENCH FRIES [V]
CHEESE, SOUR CREAM, BACON, CONDIMENTS

AM IN THE PM

CUSTOM MINI EGG BURRITOS
HASH BROWN PATTIES

AFTER HOURS FLATBREADS

CUSTOM CLASSIC CHEESE FLATBREADS [V]
KETTLE CHIPS

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