

Clayton Catering

PLATED DINNER PACKAGE

A FRESH TAKE ON A TRADITIONAL FAVORITE

STARTING AT \$60.00 PER PERSON

[50-74 GUESTS, \$66.00 PER PERSON]

FINAL PRICES BASED ON MENU SELECTIONS

SELECTION INCLUDES THE FOLLOWING:

THREE PASSED APPETIZERS
ARTISAN BREAD BASKET, BUTTER
SOUP **OR** PRE-PLATED SALAD
THREE ENTRÉES [TWO PROTEINS + ONE VEGETARIAN]
TWO SIDE DISHES
PLATED DESSERT **OR** DESSERT BAR
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

****ASSIGNED SEATING CHART IS REQUIRED WITH YOUR ENTRÉE SELECTIONS 10 DAYS PRIOR TO YOUR EVENT****

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]

Soup & Salad Selections

SELECTION OF [1] SOUP OR [1] SALAD
DUAL SOUP & SALAD - ADDITIONAL \$5PP

SOUP

GINGER CARROT SOUP, CILANTRO CRÈME [GF]

ROASTED BUTTERNUT SQUASH PEAR SOUP, CHIVE PARMESAN CROSTINI [GF]

ROASTED CAULIFLOWER-CUMIN SOUP, BASIL CHIFFONADE [GF]

SOUTHWESTERN CHICKEN CORN CHOWDER, TORTILLA FRIZZLES [GF]

WILD MUSHROOM BISQUE [GF]

or

SALAD

MIXED LEAF GREENS, ROASTED PEARS, JULIENNE VEGETABLES, CANDIED NUTS,
CITRUS BERRY VINAIGRETTE (CRUMBLER BLUE CHEESE OPTIONAL) [GF]

MIXED LEAF GREENS, PEARL TOMATOES, ENGLISH CUCUMBERS, HEARTS OF
PALM, KALAMATA OLIVES, TOASTED PEPITAS, LEMON HERB VINAIGRETTE
(CRUMBLER FETA OPTIONAL) [GF]

GRILLED SEASONAL VEGETABLE TOWER, ROMAINE-RADICCHIO BLEND,
CRUSTED GOAT CHEESE MEDALLION, BASIL PESTO DRESSING [GF]

ICEBERG WEDGE, PARMESAN WAFER, CRISPY BACON LARDONS,
CREAMY CUCUMBER BLUE CHEESE DRESSING

MESCLUN GREENS, ROASTED BEETS, SLIVERED APPLES, CRISPY FETA
CROQUETTES, TOASTED PECANS, STRAWBERRY GINGER DRESSING

TUSCAN KALE SALAD, SHAVED PARMESAN, LEMON, GARLIC

VEGETARIAN [V] GLUTEN FREE [GF]

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

VEGETARIAN ENTRÉES

\$58PP

EGGPLANT WELLINGTON

PEPPERS, ZUCCHINI, SESAME PUFF PASTRY, TOMATO-GARLIC COULIS

PORTABELLA MUSHROOM

LAYERED WITH SPINACH, FETA AND TOASTED HAZELNUTS [GF]

VEGETARIAN STACK

ROASTED MARINATED TOFU, SPINACH, EGGPLANT STACK [GF]

POULTRY ENTRÉES

\$60PP

BRAISED CORNISH GAME HENS

SHALLOT, LEMON, HONEY REDUCTION [GF]

STUFFED CHICKEN BREAST

LEEKs, ARTICHOKEs, PORTABELLA MUSHROOMs, GOAT CHEESE,
RED WINE-THYME DEMI-GLACE [GF]

CHICKEN SCALLOPINI

LEMON CAPER OR MUSHROOM MARSALA SAUCE (SELECT ONE)

CHICKEN WELLINGTON

SPINACH, ROASTED ONIONS, RED PEPPERS, WINE REDUCTION

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

FISH ENTRÉES

\$60PP

HERB CRUSTED SEARED SALMON FILET
FRESH TOMATO-CAPER COULIS [GF]

PANKO SESAME ROASTED SALMON
LEMON GRASS, GINGER, MANGO SALSA

PESTO CRUSTED SABLE
ROASTED TOMATO-LEEK CONFIT [MP]

SESAME GINGER CRUSTED HALIBUT
MISO-CILANTRO BEURRE BLANC [MP]

MEAT ENTRÉES

\$64PP

BRAISED BONELESS BEEF SHORT RIB
BORDELAISE SAUCE [GF]

HERB CRUSTED BEEF RIBEYE
SHITAKE MUSHROOMS, RED WINE REDUCTION [GF]

MUSTARD HERB CRUSTED LAMB CHOPS
ROASTED TOMATO SHALLOT CONFIT [GF] (\$70PP)

SEARED BEEF TENDERLOIN
MUSTARD-HERB DEMI-GLACE [MP] [GF]

TENDERLOIN BEEF & MUSHROOM DUXELLE WELLINGTON
RED WINE-THYME REDUCTION

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

VEGETARIAN [V] GLUTEN FREE [GF]

Side Selections

SELECTION OF [2] SIDE DISHES

Starch

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

Vegetables

ASSORTMENT OF 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

ALL CHOICES ARE SUBJECT TO SEASONAL AVAILABILITY

VEGETARIAN [V] GLUTEN FREE [GF]

The Sweets

SELECTION OF [1] PLATED DESSERT OR [3] DESSERT BAR ITEMS

PLATED DESSERTS

CHOCOLATE VOLCANO TOWER, CARAMEL SAUCE, STRAWBERRY SALAD
TIRAMISU TOWER, RASPBERRY COULIS, SEASONAL BERRY MEDLEY
WINE POACHED PEAR, PAVLOVA, COFFEE CREAM, CARAMEL SAUCE
APPLE CRUMBLE TORTE, VANILLA BEAN CREAM, WHISKEY MAPLE SAUCE
CRÈME BRÛLÉE, CITRUS BERRY SALAD, MINT CHIFFONADE

DESSERT BAR

SEASONAL FRESH FRUIT DISPLAY [GF]
FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]
CHOCOLATE MOCHA MOUSSE SHOTS
CHOCOLATE FUDGE SMORE'S BAR
PETITE TIRAMISU SHOTS
CREAMY CARAMEL FLAN SHOTS [GF]
VANILLA CRÈME BRÛLÉE SHOTS [GF]
MILKSHAKE SHOTS: MANGO, BERRY, CHOCOLATE
CHOCOLATE PECAN BISCOTTI
CHOCOLATE CRANBERRY SPICED HAZELNUT BARK [GF]
CINNAMON SUGAR DOUGHNUTS: VANILLA CREAM, LEMON CURD
[3] ASSORTED COOKIE JARS - CHEF'S CHOICE
CHOCOLATE DIPPED CREAM PUFFS, ASSORTED TOPPINGS
ASSORTED FRESH FRUIT TARTLETTES
FROZEN LEMON CHEESECAKE BARS
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]**