

# Clayton Catering

## PLATED DINNER PACKAGE

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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

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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

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

MIXED LEAF GREENS, PEARL TOMATOES, ENGLISH CUCUMBERS, HEARTS OF  
PALM, KALAMATA OLIVES, TOASTED PEPITAS, LEMON HERB VINAIGRETTE  
(CRUMBLLED 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

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**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

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**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

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## 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 TARTLETES  
FROZEN LEMON CHEESECAKE BARS  
MOCHA FUDGE GANACHE BROWNIES

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

GLUTEN FREE [GF]

# Late Night Cravings

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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]**