

Clayton Catering

DINNER STATIONS PACKAGE

A MODERN CHOICE FOR AN UPBEAT ENERGETIC VIBE

[2] DINNER STATIONS \$48.00 PER PERSON

[50-74 GUESTS, \$54.00 PER PERSON]

THREE PASSED APPETIZERS

DISPLAY OF ARTISAN BREADS

TWO DINNER STATIONS

DESSERT BAR OR PASSED DESSERTS

COFFEE BAR

[3] DINNER STATIONS \$60.00 PER PERSON

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

THREE PASSED APPETIZERS

DISPLAY OF ARTISAN BREADS

THREE DINNER STATIONS

DESSERT BAR OR PASSED DESSERTS

COFFEE BAR

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

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS

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]

Dinner Stations

SELECTION OF [2] OR [3] DINNER STATIONS

SONORAN BAR

GRILLED CHICKEN **OR** BEEF TACOS, CORN AND FLOUR TORTILLAS, CILANTRO-CABBAGE SLAW
SWEET POTATO, ARTICHOKE, SWISS CHARD & LEEK ENCHILADAS, GREEN ENCHILADA SAUCE [GF]
MIXED GREENS, PEARL TOMATOES, CUCUMBERS, ROASTED FRESH CORN, HERBED VINAIGRETTE [GF]
SALSA ROJO, GUACAMOLE, SALSA VERDE [GF]

WHEN IN ROME

GNOCCHI WITH BEEF BOLOGNAISE **OR** SPINACH CHEESE RAVIOLI, TOMATO-VODKA CREAM SAUCE
PETITE CHICKEN SCALLOPINI WITH LEMON CAPER **OR** MUSHROOM MARSALA SAUCE
BRAISED ROSEMARY POTATOES [GF]
CAPRESE SALAD, TOMATO, MOZZARELLA, BASIL, OLIVES [GF]

PAN PACIFIC

BEEF, BASIL, DAIKON SUMMER ROLLS, HOISIN SAUCE [GF]
SESAME CRUSTED SALMON, VEGETABLE STIR-FRY [GF]
PANKO CRUSTED CHICKEN LETTUCE WRAPS, PEA SHOOT SLAW, SIRACHA AIOLI
SHREDDED NORI, PICKLED GINGER, SNAP PEAS, BABY SHRIMP SALAD, GINGER-MISO DRESSING [GF]

CALI FRESH

LEMON CHICKEN BREAST, AVOCADO-APPLE SALSA **OR FLAT IRON STEAK, SAUTÉED GREENS [GF]
ROASTED SEASONAL VEGETABLES, OLIVE OIL, CORIANDER, SEA SALT [GF]
HERB ROASTED POTATOES [GF]
GREEN SALAD, JICAMA, CUCUMBERS, FIGS, PECANS, PARMESAN, LEMON VINAIGRETTE [GF]
**CHICKEN AND STEAK MAY BE SELECTED FOR AN ADDITIONAL \$5.00 PER PERSON

ALL AMERICAN TWIST

BBQ BEEF BRISKET SLIDERS, CARAMELIZED ONIONS, SLAW
BUTTERMILK FRIED CHICKEN TENDERS, FRENCH FRIES, CONDIMENTS
MAC AND CHEESE GRATIN
TUSCAN KALE SALAD, LEMON, GARLIC, FRESH BREAD CRUMBS

SLIDER BAR

BBQ BEEF BRISKET **OR** BEEF SLIDERS, CARAMELIZED ONIONS
GRILLED MUSHROOM SLIDERS, CARAMELIZED ONIONS, ARUGULA, TOMATO CHUTNEY
CRISPY FISH SLIDER, COLESLAW
PARSLEY PARMESAN FRIES, KETCHUP
ARIZONA SEASONAL GREEN SALAD **[GF]**

CREATIVE COMFORT

HOME-STYLE CHICKEN POT PIE
GRILLED SHARP CHEDDAR PANINI, FIG PRESERVE, ARUGULA
ROASTED TOMATO SOUP, BASIL PESTO **[GF]**
ROMAINE, RADICCHIO, EDAMAME CAESAR SALAD
FRESH JALAPEÑO CHEDDAR BISCUITS

WAY DOWN SOUTH

BUTTERMILK FRIED CHICKEN TENDERS
SHRIMP AND GRITS, FENNEL-CARROT MEDLEY, THYME BEURRE BLANC **[GF]**
FOUR CHEESE MAC AND CHEESE
JALAPEÑO CORN MUFFINS
TOMATO, CORN, WILD GREENS SALAD, CHEDDAR DRESSING **[GF]**

MASHED POTATO BAR

YUKON GOLD MASHED POTATOES **[GF]**
BEEF BRISKET, BACON CRUMBLES, GRILLED ONIONS, BROCCOLI FLORETS, GRILLED MUSHROOMS,
GRATED CHEESE, SCALLIONS, SOUR CREAM **[GF]**
TUSCAN KALE SALAD, LEMON, GARLIC, FRESH BREAD CRUMBS

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

MEDITERRANEAN MIX

***MARINATED CHICKEN RED PEPPER KEBABS OR GRILLED BEEF KIBBIE KEBABS [GF]
QUINOA STUFFED ROASTED BABY EGGPLANT, ROMA TOMATO, TOMATO-SHALLOT COULIS [GF]
FLATBREADS, HUMMUS BI TAHINI, HARISSA, TZATZIKI
CHOPPED TURKISH SALAD, TOMATO, CUCUMBER, PICKLED RED ONION, SUMAC [GF]
**CHICKEN AND BEEF MAY BE SELECTED FOR AN ADDITIONAL \$5.00 PER PERSON*

Premium Dinner Stations

ADDITIONAL \$10.00 PER PERSON, PER STATION

SIMPLY SUSHI

*ASSORTED FRESH SUSHI ROLLS: TUNA, SALMON, CRAB, VEGETABLE [MADE IN HOUSE] [GF]
SESAME CRUSTED SALMON, SUNOMONO SALAD [GF]
TEMPURA VEGETABLES, BASIL AIOLI AND SEASONED EDAMAME*

BBQ BABY BACK

*BBQ BABY BACK RIBS AND GRILLED CHICKEN BREASTS, FRESH BBQ SAUCE [GF]
SEASONED FRENCH FRIES AND BAKED BEANS [GF]
JALAPEÑO CORN BREAD, HONEY
MARDI GRAS COLESLAW, CREAMY VINAIGRETTE [GF]*

CARVING

*HERB CRUSTED BEEF TENDERLOIN [GF]
BRINED TURKEY BREAST [GF]
SILVER DOLLAR ROLLS, PRETZEL ROLLS, CRANBERRY CHUTNEY, AU JUS, CONDIMENTS
GARLIC HERB MASHED POTATOES [GF]
GREEN SALAD, JULIENNE VEGETABLES, OLIVES, FETA, LEMON VINAIGRETTE [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]**