



CATERING

by CLAYTON'S

C FULL BUFFET GUIDE

(2 protein \$25/guest | 3 protein \$35 | 4 protein \$45)

*prices are subject to change based on market and in house cost

CHOOSE ONE FRESH SALAD

(includes bread rolls and butter)

MIXED C TRADITIONAL C SPINACH d PEAR & ARI

BIRD

CHICKEN PICCATA

seasoned & floured chicken breast,
lemon, capers, white wine

CHICKEN MARSALA

seasoned & floured chicken breast,
marsala, mushrooms

CHICKEN ROULADE

prosciutto and cheese stuffed chicken brea
sun-dried tomatoes

ROASTED HALF DUCK

port wine glaze, candied pecans
& dried cherries

PAN ROASTED CHICKEN

wild mushrooms & Dijon mustard
pan sauce

CHICKEN TOSCANA

wild mushrooms, sun dried tomatoes,
pancetta, spinach & a touch of cream

MEAT

GRILLED FLANK STEAK

port wine demi, wild mushrooms

STUFFED PORK TENDERLOIN

pecan-crusteD, balsamic figs, spinach
& roasted garlic, pan jus

PETITE FILET*

herbed butter

FIVE SPICE BONELESS

SHORT RIBS*

sweet corn crema & rosemary jus

SEAFOOD

ROASTED SALMON

sundried tomato, fennel,
fresh herbs & citrus butter

TROUT ALMONDINE

lemon beurre blanc

CHAR GRILLED GROUPEP*

wild mushrooms, sautéed spinach, pancetta;
caper brown butter sauce

MACADAMIA CRUSTED

MAHI MAHI

lemon, mango & lobster salsa

WARM WATER LOBSTER TAIL*

Chef daily preparation

CHOOSE TWO SIDES

vegetable medley

broccoli

green beans

broccoli & carrots

roasted red potatt

mashed potatoes

mushroom risott

rice pilaf

CHOOSE ONE HOUSE DESSERT

MOLTEN CHOCOLATE CAKE

KEY LIME PANNA COTTA WITH FRESH RASPBERRIES

DULCE DE LECHE ICE CREAM WII COMPOTE

CLAYTON'S BLUEBERRY UPSIDE DOWN CAKE

C CATERED BREAKFAST GUIDE

(pickup or delivery)

*disposable place settings included

CLAYTON'S CONTINENTAL | \$10/guest

select freshly baked breads, muffins, danishes, bagels & croissants, fresh fruit salad, yogurt, butter, fruit preserves, & cream cheese, with choice of coffee, orange or apple juice

GRANOLA CRUNCH CUPS | \$3/each

house roasted almond granola, strawberries, dried cranberries, bananas, honey, & yogurt

FRESH FRUIT | small \$39 (serves 10-15) | large \$59 (serves 16-27)

assortment of cubed cantaloupe, honeydew melon, pineapple & grapes

PASTRIES | \$24/dozen

select freshly baked breads, muffins, danishes & croissants with butter, fruit preserves, & cream cheese

BREAKFAST SANDWICHES | \$7/person

fresh cooked egg with cheddar cheese on an English muffin or croissant. (add bacon, sausage, or ham for \$2)

SWEET STATION | \$9/person

choice of waffles, pancakes, or French toast, freshly made with an assortment of toppings including fruit, chocolate, & whipped cream

HALF GALLON DRINKS | \$6/each

coffee, iced tea, orange juice, apple juice, cranberry juice, milk

ASSORTED QUICHES | \$12/each

chef's assortment, add breakfast meat for \$3, seafood for \$5

SEASONAL VEGETABLE FRITTATA | \$20 (15 guests)

add breakfast meat for \$5, seafood for \$8

BREAKFAST STRATA | \$20 (15 guests)

soft brioche baked with eggs & seasonal produce
choice of sweet or savoury, add breakfast meat for \$5

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C CATERED LUNCH GUIDE

(Pick-up or Delivery)

*disposable place settings included

*all sandwiches available as wraps

LUNCHEON PARTY TRAY | \$15/guest

assorted chicken salad, BLT, turkey, ham, Italian, & vegetarian pesto sandwiches served with homemade potato chips, napa cabbage coleslaw, or potato salad, plus a large side salad & mini assorted bite-size desserts

BOXED LUNCH | \$12/guest

chicken salad, BLT turkey & cheese, ham & cheese, or Italian with a side of homemade potato chips, napa cabbage coleslaw, or potato salad, plus a chocolate macadamia brownie

SLIDERS | \$36/dozen

barbecue chicken, pulled pork, or cheeseburger

ALL IN THE PAN | \$12/guest

choose from a variety of family favorite pastas, baked dishes, stir fry, & casseroles with a large side salad, plus fresh bread & butter

LIGHT LUNCH | \$10/guest

Chef's soup du jour with a side salad, specialty soups available upon request.

Be sure to check out our full catering guide for more hors d'oeuvres, platters, attended stations, and buffet options.

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