



Catering Guide

CATERING

by CLAYTON'S

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C HORS D'OEUVRES

(priced per dozen, minimum of 3 dozen each)

BRUSCHETTAS | \$24

arugula, pesto, tomatoes, mozzarella, & balsamic

smoked eggplant & roasted tomatoes

goat cheese, wild mushrooms & roasted garlic

SPANISH CEVICHE | \$36

fresh fish with red onion, red pepper, cilantro, scallions, lime juice & aji chilis on Asian spoons

PETITE CAPRESE SALAD SKEWERS | \$18

fresh basil, mozzarella & tomato, with a balsamic reduction

CURRY CHICKEN SALAD BITES | \$24

mayonnaise, peppers, onion, celery, curry powder & cilantro, in a sun-dried tomato flour tortilla

GRILLED THAI LIME SHRIMP | \$36

served on skewers

SMOKED SALMON CANAPES | \$30

herbed cream cheese, capers & lemon, on rye bread crostini

CRAB POTATO CROQUETTES | \$32

pecorino Romano cheese, fresh herbs, sriracha lime aioli

SPANAKOPITA | \$30

phyllo pastry filled with spinach & feta cheese, served with house tzatziki sauce

ITALIAN MEATBALLS | \$30

with a Spicy Marinara Sauce

STUFFED MUSHROOMS | \$28

chorizo, peppers, fresh herbs, panko, parmesan cheese & truffle oil

MINI ASSORTED QUICHES | \$24

Chef's selection

NY STRIP | \$36

caramelized onions, wild mushrooms & horseradish sauce, on crostini

SHRIMP RANGOON | \$30

cheese & shrimp filled fried wonton skins

BLUE CRAB CAKES | \$36

with chipotle remoulade

BRIE & APPLE TARTLET | \$18

spiced apple & brie stuffed in flaky pastry

DUCK WONTONS | \$24

with sweet chili sauce

COCONUT SHRIMP | \$39

tempura style, with orange horseradish dipping sauce

SCALLOP BITES | \$54

applewood bacon wrapped, on a skewer

TEA SANDWICHES | \$25

elegant array including egg salad, vegetable, turkey, smoked salmon, chicken salad

SLIDERS | \$36

pulled pork, barbeque chicken, or beef burgers on mini rolls with lettuce & tomato

ASSORTED PINWHEELS | \$18

assortment of turkey, veggie, cheese & roast beef

C PLATTERS

(small 10-15 guests | large 18-25 guests)

LAND AND SEA PAELLA | market price

hot saffron rice cooked with fresh market seafood, chorizo, chicken, Spanish wine, tomatoes & olives, served with fresh crusty bread

CAVIAR DISPLAY | market price

choice of caviar served with shallot onions, chopped eggs, chives, lemon wedges & crostini.

SMOKED SALMON | \$75 | \$115

with lemons, capers, red onions, cucumbers, tomatoes & rye bread

MEDITERRANEAN MEDLEY | \$35 | \$65

eggplant caponata, hummus, and olive tapenade, garnished with roasted red peppers, artichokes, feta & pepperoncini, served with pita points.

DELI MEAT DISPLAY | \$85 | \$150

assortment of corned beef, pastrami, smoked ham, turkey, roast beef & salami, with pickles, peppers, lettuce tomato, onion, condiments & fresh rolls

ASSORTED CHEESE DISPLAY | \$50 | \$75

domestic assortment including Swiss, cheddar, fontina, Havarti, and Monterey jack

GOURMET IMPORTED CHEESE DISPLAY | \$75 | \$115

premium cheeses from around the world- gorgonzola, goat, brie and other imported cheeses garnished with fresh fruit & assorted crackers

SHRIMP COCKTAIL | \$65 | \$125

fresh, black tiger shrimp cooked to perfection served with our homemade sauce

VEGETABLE DISPLAY | \$25 | \$45

fresh garden vegetables served with our chef's choice dip

FRESH FRUIT | \$40 | \$75

assortment of cantaloupe, honeydew, pineapple and grapes

C SALADS

(small \$35 | large \$59)

MIXED GREENS

julienned carrots, Roma tomatoes, blue cheese, herb vinaigrette dressing

TRADITIONAL CAESAR

hearts of Romaine, garlic croutons, Caesar dressing, parmesan

SPINACH & FETA

baby spinach, candied pecans, feta cheese citrus vinaigrette dressing

PEAR & ARUGULA

baby arugula, seasonal pear, dried cherries, candied pecans, gorgonzola cheese, pear vinaigrette

C ATTENDED STATIONS

(priced per person, minimum of 20 guests)

LONDON BROIL | \$10

with onion marmalade

NEW YORK STRIP LOIN | \$14

peppercorn demi glazed, with horseradish cream

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peppercorn demi glazed, with horseradish cream

HERB RUBBED BEEF TENDERLOIN | \$20

with béarnaise, Pommery mustard, horseradish sauce, & fresh rolls

BAKED BONE-IN HAM | \$10

bourbon glaze, with honey mustard, & fresh rolls

ADOBO MARINATED PORK | \$10

pineapple glazed, with cilantro aioli, whole grain mustard & bakery rolls

ROASTED TOM TURKEY | \$9

cranberry sauce, dijonnaise, & fresh baked rolls

MADE TO ORDER PASTA | \$15

array of meats, vegetables, sauces & cheeses to choose from for your own, personally crafted pasta creation

C FULL BUFFET & PLATINGS

(2 protein \$25/guest | 3 protein \$35/guest | 4 protein \$45
*prices are subject to change based on market and in house cost

CHOOSE ONE FRESH SALADS

(includes fresh bread and butter)

MIXED GREEN

**TRADITIONAL
CAESAR**

SPINACH & FETA

**PEAR &
ARUGULA**

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 breast,
spinach & sun-dried tomatoes

CHICKEN TOSCANA

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

PAN ROASTED CHICKEN

wild mushrooms & Dijon mustard pan sauce

ROASTED HALF DUCK

port wine glaze, candied pecans & dried cherries

MEAT

FIVE SPICE BONELESS SHORT RIBS*

Sweet corn crema & rosemary jus

STUFFED PORK TENDERLOIN

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

GRILLED FLANK STEAK

port wine demi, wild mushrooms

PETITE FILET*

herbed butter

SEAFOOD

ROASTED SALMON

sundried tomato, fennel, fresh herbs & citrus
butter

MACADAMIA CRUSTED MAHI MAHI

lemon, mango & lobster salsa

TROUT ALMONDINE

lemon beurre blanc

WARM WATER LOBSTER TAIL*

Chef daily preparation

CHAR GRILLED GROUPER*

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

CHOOSE TWO SIDES

vegetable medley

broccoli

green beans

broccolini & carrots

roasted red potatoes

mashed potatoes

mushroom risotto

rice pilaf

CHOOSE ONE HOUSE DESSERT

MOLTEN CHOCOLATE CAKE

**DULCE DE LECHE ICE CREAM WITH
CHERRY COMPOTE**

**KEY LIME PANNA COTTA WITH FRESH
RASPBERRIES**

CLAYTON'S BLUEBERRY UPSIDE DOWN CAKE