

BREAKFAST

HOSPITALITY BREAKFAST	\$25
Vanilla Greek Yogurt	
House made Granola	
Sliced Fresh Fruit + Berries	
Muffins and Breakfast Breads	
Bagels	

BREAKFAST FUNDAMENTALS	\$32
Vanilla Greek yogurt	
House made granola	
Sliced fresh fruit + berries	
Muffins, breakfast breads, and bagels	
Smoked bacon + sausage links	
Scrambled eggs	

RISE AND SHINE IN STYLE	\$36
Vanilla Greek yogurt	
House made granola	
Sliced fresh fruit + berries	
Muffins, breakfast breads, and bagels	
Smoked bacon + sausage links	
Scrambled eggs	
Buttermilk pancakes + French toast	

BRUNCH WITH FRIENDS	\$55
Vanilla Greek yogurt	
House made granola	
Sliced fresh fruit + berries	
Muffins, breakfast breads, and bagels	
Smoked bacon + sausage links	
Scrambled eggs	
Eggs benedict	
Buttermilk pancakes + French toast	
Field greens salad	
Smoked salmon platter with accoutrements	

BREAKFAST ADD ONS	
Priced per guest	
Scrambled Eggs	\$5
Bacon and Sausage	\$6
Breakfast Potatoes	\$6
Fruit Platter	\$8
Eggs Benedict	\$10
Assorted Cheese	\$12

CARE FOR A DRINK?
Contact us to learn more about adding on a bloody mary or mimosa bar

A service charge of 24% will be added to each event

Clayton

**BREAKS
&
LUNCH**

TAKE A BREAK!

(All breaks are served for a period of 1 hour)

Energy Station Fresh juices with an energy boost, whole fruit, and granola bars	\$12/guest \$6/refresh
Coffee + Biscotti Local Coffee and an assortment of cookies and biscotti	\$12/guest \$6/refresh
Sweet + Salty Roasted salted peanuts, BBQ spice popcorn, rice crispy bars, salted dark chocolate brownies, and chocolate dipped pretzels	\$12/guest
Healthy Living Fresh whole fruit, granola bars, vanilla yogurts, local jerky	\$15/guest
Ice Cream Social Locally sourced frozen yogurt with a variety of toppings and sauces	\$18/guest

SANDWICH ARTISTRY BUFFET

\$55/guest

Roast turkey, smoked ham, and salami, and marinated vegetables served with a variety of breads, and accompaniments. Includes chips, granola bars, and assorted cookies

DELI BUFFET

Available as a boxed lunch for an additional \$4/guest

Choose 2 sandwiches	\$25/guest
Choose 3 sandwiches	\$38/guest

Sandwiches (Available on local sourdough, brioche rolls, whole grain or lettuce wraps)

- Roast beef and cheddar
- Smoked turkey and gouda
- Smoked ham and swiss
- Muffuletta
- Baba ganoush and marinated vegetables

Choose 1: Soups (served with sourdough rolls)

- Tomato basil
- Potato Leek
- Chicken and escarole
- Minestrone

Choose 1: Salads

- Little gem lettuce with radish, fennel, and lemon vinaigrette
- Farro, marinated vegetables, and arugula pesto
- Roasted beets, pistachio, citrus-dill yogurt dressing
- Charred broccoli salad with miso bagna cauda, lemon, and breadcrumbs

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PLATED
LUNCH
&
DINNER

Clayton

CHOOSE FROM:

3 courses (choice of soup or salad, main course and dessert),

4 courses (choice of soup or salad, appetizer, main course and dessert)

SOUPS (CHOOSE 1)

Served with sourdough rolls

- Tomato basil
- Potato Leek
- Chicken and escarole
- Minestrone

OR

SALADS (CHOOSE 1)

- Little gem lettuce with radish, fennel, and lemon vinaigrette
 - Farro, marinated vegetables, and arugula pesto
 - Roasted beets, pistachio, citrus-dill yogurt dressing
 - Charred broccoli salad with miso bagna cauda, lemon, and breadcrumbs
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APPETIZERS (CHOOSE 1 FOR 4 COURSE OPTION)

Additional \$10 per guest

- Marinated scallop crudo with meyer lemon and chive
 - Seasonal farro "risotto" with parmesan cheese
 - Heirloom tomato, burrata cheese, and saba vinaigrette
 - Crispy potato gnocchi with market vegetable medley
 - Crab cakes with lemon-herb frisee salad and citrus aioli
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MAIN COURSES (CHOOSE UP TO 2)

- Slow baked salmon with melted leeks, braised fennel, and olive tapenade \$45
 - Grilled eggplant with summer vegetable mélange and hazelnut romesco \$45
 - Braised short ribs with taleggio polenta, wild mushroom ragout, and whole grain mustard beef jus \$45
 - Lemon-herb roasted chicken with braised kale and cipollini onions \$50
 - Pan seared sea bass with sauteed spinach, spring onion, and white wine crème fraîche sauce \$50
 - Beef tenderloin served au poivre with whipped potato butter, charred broccolini, and green peppercorn jus \$60
- \$75
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DESSERTS (CHOOSE 1)

- Meyer lemon meringue tart
- Citrus cheesecake with almond crust
- Oat milk panna cotta with mixed berry compote
- Dark chocolate brownie bars with sea salt
- Milk chocolate praline devil's food cake

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**BUFFET
LUNCH
&
DINNER**

\$50/PERSON

1 salad or soup, 2 composed main courses and 2-piece chef's choice dessert station

\$60/PERSON

1 salad, 1 soup, 1 appetizer, 2 composed main courses and 2-piece chef's choice dessert station

SOUPS (CHOOSE 1)

Served with sourdough rolls

- Tomato basil
- Potato Leek
- Chicken and escarole
- Minestrone

OR

SALADS (CHOOSE 1)

- Little gem lettuce with radish, fennel, and lemon vinaigrette
- Farro, marinated vegetables, and arugula pesto
- Roasted beets, pistachio, citrus-dill yogurt dressing
- Charred broccoli salad with miso bagna cauda, lemon, and breadcrumbs

APPETIZERS (CHOOSE 1 FOR 4 COURSE OPTION)

Additional \$10 per guest

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- Seasonal farro "risotto" with parmesan cheese
- Heirloom tomato, burrata cheese, and saba vinaigrette
- Crispy potato gnocchi with market vegetable medley
- Crab cakes with lemon-herb frisee salad and citrus aioli

MAIN COURSES (CHOOSE UP TO 2)

- Slow baked salmon with melted leeks, braised fennel, and olive tapenade \$45
- Braised short ribs with taleggio polenta, wild mushroom ragout, and whole grain mustard beef jus \$45
- Lemon-herb roasted chicken with braised kale and cipollini onions \$50
- Pan seared sea bass with sauteed spinach, spring onion, and white wine crème fraîche sauce \$50

DESSERTS (CHOOSE 1)

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RECEPTION
HORS
D'OEUVRES

CHOOSE FROM:

LIGHT 3 pieces per guest (suggested)
MEDIUM 6 pieces per guest (suggested)
HEAVY 9 pieces per guest (suggested)

HOT HORS D'OEUVRES

- Wild mushroom arancini with parsley aioli \$5
 - Vegetable spring rolls \$5
 - Zucchini fritters with lemon-garlic yogurt sauce \$5
 - Caramelized onion tartlets with balsamic and manchego \$5
 - Crab cakes with citrus aioli and dill \$5
 - Chicken satay with crushed peanuts and cilantro \$6
 - Braised short rib tartlets with pickled mustard seed and crispy shallot \$6
 - Sweet and sour pork belly in bao buns \$6
 - Lobster Arancini with tarragon aioli \$9
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COLD HORS D'OEUVRES

- Gougeres with gruyere mousse \$5
- Tuna tartare lettuce cups \$5
- Salmon rilette toasts \$5
- Endive spoons with tomato confit, blue cheese, and walnuts \$5
- Spicy deviled eggs with harissa and cilantro \$6
- Lox on cucumber, herbed goat cheese, capers, and dill \$6
- Smoked trout en croute \$6
- Ceviche spoons with pickled fresno peppers \$6
- Seasonal terrine on country toast with fruit mostarda \$9
- Caviar and crème fraîche tartlets \$9
- Beef tenderloin lettuce wraps with horseradish crème and crispy shallots \$9

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STATIONS

CARVING STATIONS

(carving fee \$100)

Brown Sugar-Bourbon Glazed Ham Sweet and sour mustard sauce	\$25
BBQ Pork Shoulder BBQ sauce, pickles, mustard, and vinegar	\$25
Deep Fried Turkey Breast Cranberry compote, riesling and sage gravy	\$25
Prime Rib Beef jus, horseradish, and house steak sauce	\$30

PACKAGES

Street Taco Choice of two: pork carnitas, chicken mole, beef barbacoa, or grilled vegetables. Flour and corn tortillas, pickled onions, queso fresco, black beans, guacamole, baked tortilla chips and spicy cinnamon churros	\$30
Backyard BBQ Boneless fried chicken, bbq pork, smashed potatoes, smothered green beans, smoked gouda mac n cheese, black pepper biscuits, and bourbon pecan tartlets	\$30
Slider Bar Kobe beef, fried chicken, Maryland crab, and vegetable fritter with brioche buns, house pickles, an assortment of condiments and cheeses served with malt vinegar cheddar fries	\$30
Cheese and Charcuterie Locally sourced meats and cheeses served with house pickles, jams, honey, lavosh and toasted bread	\$30
Raw Bar Oysters on the half shell, jumbo shrimp, marinated mussels, and seasonal market seafood, saltine crackers, and marinated cucumber salad	\$40

DESSERT

\$48/dz

- Meyer lemon meringue tartlets
- Chocolate-coffee opera cakes
- Brown butter blondies
- Milk chocolate cheesecake crunch
- Key lime pie verrines
- Dark chocolate pot de crèmes
- Praline profiteroles
- Berry tartlets with mascarpone cream
- Tres leches rice pudding with cinnamon crumble
- Oat milk panna cotta with mixed berry compote

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