

Bronze Menu

SALAD

Mixed Greens Salad

ROMA TOMATOES, JULIENNE CARROTS,
MAYTAG BLUE CHEESE, AND
HERB VINAIGRETTE DRESSING

DINNER SELECTIONS

YOUR CHOICE OF THE FOLLOWING:

Five Spice Boneless Shortrib

SWEET CORN CREMA AND ROSEMARY JUS

Trout Almondine

SEASONAL VEGETABLES AND LEMON BEURRE BLANC

Grilled Atlantic Salmon

CHEF DAILY PREPARATION

Grilled Chicken Fettuccini

WITH PORCINI MUSHROOMS, OVEN-DRIED TOMATOES,
PANCETTA, SPINACH AND A TOUCH OF CREAM

DESSERT

Key Lime Panna Cotta

SERVED WITH FRESH RASPBERRIES



\$25 per person

Silver Menu

APPETIZER

Mediterranean Medley Family Style

SELECTION OF DIPS; HUMMUS, EGGPLANT CAPPONATA,
OLIVE TAPENADE, FETA CHEESE AND BLACK OLIVES,
SERVED WITH PITA POINTS

SALAD

Mixed Greens Salad

ROMA TOMATOES, JULIENNE CARROTS,
MAYTAG BLUE CHEESE, AND
HERB VINAIGRETTE DRESSING

DINNER SELECTIONS

YOUR CHOICE OF THE FOLLOWING:

Grilled Hanger Steak

YUKON GOLD MASHED POTATOES,
WILD MUSROOMS, AND PORT WINE DEMI

Macadamia Crusted Mahi Mahi

LEMON BUTTER AND TARRAGON-LOBSTER REDUCTION

Trout Almondine

FINGERLING POTATOES, VEGETABLE MEDLEY,
AND PRESERVED LEMON BEURRE BLANC

Pan Roasted Bell & Evans Chicken

PORCINI RISOTTO AND DIJON MUSTARD PAN SAUCE

DESSERT

Molten Chocolate Cake

DULCE DE LECHE ICE CREAM AND CHERRY COMPOTE



\$35 per person

Gold Menu

APPETIZER

Family Style Platter

GOAT CHEESE BRUSCHETTA, FLASH-FRIED CALAMARI,
JUMBO COCONUT SHRIMP AND ARTICHOKE FRITTI

SALAD

Warm Goat Cheese

BABY SPINACH, SHAVED FENNEL,
CRANBERRIES, CANDIED PECANS
AND CREAM BALSAMIC

DINNER SELECTIONS

YOUR CHOICE OF THE FOLLOWING:

Grilled Filet Mignon

CHEF DAILY PREPARATION

Char Grilled Grouper

FINGERLING POTATOES,, OYSTER MUSHROOMS, AND
FINISHED WITH BROWN BUTTER, LEMON AND CAPERS

Stuffed Pork Tenderloin

PECAN CRUSTED, BALSAMIC FIGS, SPINACH
AND TOASTED PINE NUTS

DESSERT

Clayton's Dessert Sampler Platter



\$45 per person

Platinum Menu

APPETIZER

Family Style Platter

GOAT CHEESE BRUSCHETTA, FLASH-FRIED CALAMARI,
JUMBO COCONUT SHRIMP AND ARTICHOKE FRITTI

SALADS

Vine Ripe Tomato Salad

BUFFALO MOZZARELLA, FRESH BASIL
AND BALSAMIC REDUCTION

Lobster Bisque

WITH SAFFRON CREME FRAICHE

DINNER SELECTIONS

YOUR CHOICE OF THE FOLLOWING:

Petit Filet and Surf & Turf

CHEF DAILY PREPARATION

Char Grilled Grouper

OYSTER MUSHROOMS, SAUTEED SPINACH, CRISP PANCETTA
AND FINISHED WITH BROWN BUTTER, LEMON AND CAPERS

Roasted Half Duck

PORT WINE SYRUP, CANDIED PECANS AND TANGERINE CHUTNEY

Atlantic Salmon

COUSCOUS CRAB SALAD, JULIENNE VEGETABLE MEDLEY
AND BASIL VINAIGRETTE

Warm Water Lobster Tail

CHEF DAILY PREPARATION

DESSERT

Clayton's Dessert Sampler Platter



\$55 per person