

Catering Menu

DINNER PARTY

STATIONARY HORS D'OEUVRES

Artisanal Cheese Board \$3.25 per person

Selection of American artisanal cheeses served with jam, dried and fresh fruit and assorted crackers

Roasted Vegetable Crudités \$3.00 per person

Carrots, parsnips, fennel and bell peppers with hummus and wild mushroom goat cheese spread

Traditional Vegetable Crudite \$2.25 per person

served with homemade ranch dip

Fresh Fruit \$2.75 per person

Beautiful display of a variety of fruits with yogurt dip

Smoked Salmon Platter \$3.50 per person

Smoked salmon, served with potato pancakes, aioli, capers, red onion and hard boiled eggs

Signature Antipasto \$2.25 per person

Mixed Italian olives, assorted pickled vegetables and white bean salad dressed with fresh herbs

Shrimp Cocktail \$6.25 per person

chilled shrimp with a housemade cocktail sauce and lemons (3 per person)

Taste of Italy \$5.75 per person

Salami, Capicola, Pepperoni, Parmesan Wedge, Fresh Mozzarella, Marinated Artichokes Roasted Red Peppers, Roasted Tomatoes served with Crusty Bread

Stuffed Baked Brie en Croute \$48 serves approximately 20 guests

Topped with brown sugar and pecans, served with red grapes and baguette rounds

Cloverwood Trio Display \$6.75

Variety of cheeses with crackers and crisps, seasonal fresh fruit and classic vegetables display with creamy bleu cheese and homemade ranch dip

Catering Menu

DINNER PARTY

SAVORY HORS D'OEUVRES

Items priced at 2-3 pieces per selection

Cloverwood Parmesan Cheese Puff \$1.25 per person

Classic Arancini \$2.00 per person

Risotto Fritter with marinara

Spanikopita \$2.75 per person

spinach and feta cheese in phyllo dough

Artichokes French \$1.25 per person

egg battered in a sherry, lemon butter sauce

Miniature Crab Cakes \$3.50 per person

Chicken Waldorf in Pastry Cup \$2.75 per person

Lamb Lollipops \$4.00 per person

Petite Chicken Saltimboca \$3.50 per person

chicken with prosciutto and cheese in a wine sauce

Shrimp Tempura \$4.00 per person

Onions & Olive Tart \$2.75 per person

Caprese Skewers \$1.75 per person

Fresh Tomato, Basil and Mozzarella Skewers

Blue Cheese Mousse \$2.75 per person

with dried apricots and toasted walnuts

Polenta & Mushroom Spoon \$1.50

Signature Lobster \$7.00 1 per person

Our popular lobster salad on a miniature roll

Catering Menu

DINNER PARTY

BEVERAGES

Sodas, Juices, Iced Tea & Lemonade

on consumption \$1.50 each or unlimited \$2.50

Cloverwood Sparkling Punch Non Alcoholic

\$35/gallon Alcohol \$50/gallon plus tax

Display~Iced Tea, Lemonade, Cucumber

Infused Water \$3 per person

sweeteners and fresh lemons

Coffee Station \$2.25 per person

Regular, Decaffeinated, Assorted Hot Teas accompanied by half & half, flavored creamers, sugars and sweeteners

Gourmet Coffee Station

Regular, Decaffeinated, Assorted Hot Teas & Hot Cocoa accompanied by half & half, flavored creamers, sugars, sweeteners, homemade whipped cream, chocolate chips and cinnamon sticks

Champagne Toast \$5 per person

Host Bar on Consumption

Host pays for tab each drink ordered

Premium Package Bar (2 hour) \$18 per person

Unlimited Beer, Wine & Spirits

Catering Menu

DINNER PARTY

BEER & WINE LIST

La Marca Prosecco 6 oz glass \$7

William Hill Chardonnay 6 oz glass \$6 9 oz Carafe \$7 \$22 Bottle

Dr. Frank Semi-Dry Riesling 6 oz glass \$8 9 oz carafe \$10 Bottle \$24

Rainstorm Pinot Gris 6 oz glass \$6.50 9 oz carafe \$7.50

Pacific Rim Riesling 6 oz glass \$5.50 9 oz carafe \$7.50 Bottle \$20

Matua Sauvignon Blanc 6 oz glass \$8 9 oz carafe \$10 Bottle \$22

Woodbridge White Zinfandel 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

Francis Coppola Rose 6 oz glass \$6 9 oz Carafe \$7

Cline Cabernet Sauvignon 6 oz glass \$7 9 oz carafe \$9 Bottle \$22 plus tax

MacMurray Pinot Noir 6 oz glass \$6.50 9 oz carafe \$8.50 Bottle \$24

Rex Goliath Merlot 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18

Yuengling 12 oz bottle \$4.25

K2 Brewing 12 oz DRAFT \$4.75
IPA

Heineken 12 oz bottle \$4.75

Young Lion 12 oz DRAFT \$4.75
Pilsner

Guinness 12 oz bottle \$5

Genny Light 12 oz bottle \$5

Catering Menu

DINNER PARTY

SERVED DINNER

Pre-Select served dinner courses Client to provide placecards with entree selections if providing more than one entree choice. Pricing \$39 per person

Warm Rolls with Whipped Butter

Appetizers Individually Plated

*Caesar Salad, House Salad, Seasonal Soup, Seasonal Fruit, Caprese Salad or Grapevine Salad
Upgrade to Shrimp Cocktail, Crab Cakes or Jumbo Sea Scallop +\$3 per person*

Entrees Includes Seasonal Starch and Vegetable

*Seared Salmon with hollandaise
Filet Mignon with demi-glace
Chicken Marsala with mushrooms
Grilled Swordfish
Haddock French
Chateaubriand
Pasta Primavera
Rosemary Grilled Chicken
Upgrade market price to lobster, sea bass or duo entree*

Dessert coffee, decaf, tea service

*Vanilla Bean Creme Brulee
Lemon Meringue Tart
Sorbet & Berries
Banana Cream Pie
Chocolate Cream Pie
Dessert Platter of Cookies/Brownies*

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DINNER PARTY

DINNER BUFFETS

Buffet Pricing \$41 per person

Warm Rolls with Whipped Butter

Soup & Salad Select Two

*Caesar Salad, House Salad, Seasonal Fruit, Caprese Salad
or Grapevine Salad*

*Seasonal Soup, Italian Wedding, Tomato Bisque, Chicken
& Rice, Vegetable*

Upgrade to Seafood Salad or Lobster Bisque \$3 per person

Entrees Select Two

Seared Salmon with seasonal sauce

Sliced Tenderloin with demi-glace

Chicken Marsala with mushrooms

Grilled Swordfish with seasonal chutney

Haddock French

Chateaubriand

Pasta Primavera

Chef Seasonal Risotto

Rosemary Grilled Chicken

Upgrade market price to lobster, sea bass or shrimp risotto

**Buffet Includes One Chef Selected Starch & One Seasonal
Vegetable Side Dish**

Individual Dessert Select One-Two

Vanilla Bean Creme Brulee

Lemon Meringue Tart

Sorbet & Berries

Banana Cream Pie

Chocolate Cream Pie

Dessert Platter of Cookies/Brownies