

CLEAR WATER CATERING

Special Event Menus

Clearwater Catering is a full-service, professional catering company committed to making your event both successful and memorable.

Since 2005, we have professionally and successfully catered Weddings, Cocktail Parties, Company Picnics, Banquets & Business Meetings.

We believe that each event is unique, that every guest is special, and that our clients deserve the best.

Step 1

Check for Your Date

Go To www.cwgcatering.com and submit your Date, Venue and Number of Guests
We will let you know if the date is available.

Step 2

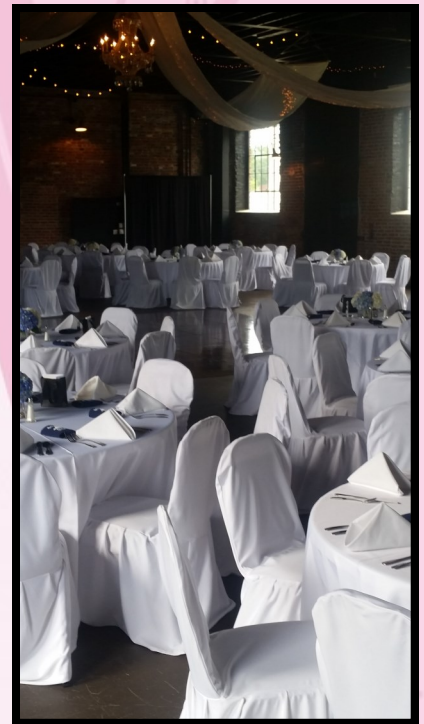
Get a Quote

If your date is available.
Fill out the Event Questionnaire
and we will set up a date with you for a Tasting.

Step 3

Book the Date

Sign your contract and pay the 25% deposit and the date is yours!!!



*Thank you for considering Clearwater Catering.
We look forward to making your event unforgettable!!*

www.cwgcatering.com

Catering Direct 540 388 2758 - Restaurant Direct 540 972 0606

customercare@clearwatergrill.com

4276 Germanna Hwy. Locust Grove, VA 22508

www.clearwatergrill.com

Update 02/01/2024

Formal Dinner Buffet

*Includes rolls and whipped butter.
Two Entrees \$29.95 Three Entrees \$35.95*

Salads (Choose One)

Garden

Mixed Greens, diced tomatoes, diced cucumbers, mixed cheese and croutons w/ Ranch & Champagne Vin

Caesar Salad

Crisp romaine lettuce, croutons and Caesar dressing made from scratch.

Chop Salad

Mixed greens, tomatoes, cucumbers, green onions & feta

Sunburst Salad

Mixed greens, dried cranberries, toasted almonds, bleu cheese and raspberry vinaigrette.

Gorgonzola, Pear and Candied Walnut Salad

Baby field greens, fresh gorgonzola cheese, pear slices, and candied walnuts tossed in a champagne vinaigrette.

Candied Pecan Chop Salad

Chop greens, tomato, cucumber, red onion & candied pecans in a champagne vinaigrette.

Caprese Salad

Mozzarella, grape tomatoes, fresh basil and baby spinach & Romaine lettuce tossed in a balsamic vinaigrette.

Entrées

Chicken Piccata

The classic sautéed in a light lemon & caper butter sauce

Chicken Marsala

Breast of chicken smothered in a mushroom wine sauce

Bourbon Chicken

with bourbon BBQ, mix cheese, diced tomatoes and green onions.

Creamy Chicken Breast

Topped with a creamy spinach, artichoke, tomato & bacon sauce.

Baked Ziti

Marinara, provolone, parmesan, mozzarella and fresh basil.

Penne Americano

Chicken, mushrooms, sun-dried tomatoes & herbs tossed with penne pasta in a light rosé cream sauce

Honey & Brown Sugar glazed Spiral Ham

with a citrus pineapple sauce

Roasted Herbed Turkey Breast

With a thyme & rosemary gravy

Creamy Seafood Alfredo

Shrimp, scallops over rice or linguini

Baked Atlantic Salmon (Add \$3.00pp)

with roasted garlic butter

CWG Signature Crab Cakes (Add \$5.00pp)

Beef Tips

With sautéed onions in a sherry mushroom sauce

Slow Roasted Top Round of Beef

with a chive horseradish sauce

Sliced Prime Rib Au Jus (Add \$6.00)

Tenderloin Filet Mignon (Add \$8.00)

Accompaniments

(Choose Two)

Additional Sides \$3.50 per person

Brown Sugar Honey Glazed Carrots

Fresh Seasonal Roasted Vegetable

Green Beans peppered with sliced almonds

CWG Signature spicy corn with bacon

Herbed Rice Pilaf

Roasted Broccoli

Oven Roasted Rosemary Potatoes

Scalloped potatoes

Au Gratin Potatoes

Buttermilk redskin mashed potatoes

Penne w/Marinara or Alfredo

From Scratch Macaroni and Cheese

Welcome Hour Additions

Prices are per guest. (Price based on 100 guests)

Vegetable Crudité Display \$1.95

A colorful array of zucchini, cucumbers, carrots, celery and broccoli served with our Buttermilk Herb Ranch.

Gourmet Domestic Cheese Display \$2.95

Vermont cheddar, Pepper Jack and Smoked Gouda and grape clusters. Served with assorted crackers.

Fresh Fruit Display \$1.95

Seasonal fruit such as, melon, seasonal berries, grapes and pineapple.

Hot Crab Dip \$3.00

Hot Spinach Artichoke Dip \$1.95

Roasted Red Pepper and Feta Dip \$1.95

with assorted crackers

Filet, Caramelized Red Onion & Gorgonzola Cream Sauce Tartlets \$2.95

Meatballs \$2.70

Classic sweet bourbon sauce or whiskey cream sauce.

Steamed Shrimp Display \$3.00

Chilled, peeled shrimp offered with lemon and cocktail sauce

Petite Crab Cakes

served with Creole remoulade \$3.75

Smoked Ham and Gorgonzola Tartlets \$2.75

Medium-Rare Ahi Tuna \$3.25

on Wonton Crisps with wasabi cream

Poached Salmon \$4.5

Presented over baby field greens and served with capers, onions, French bread and an herbed wasabi sauce

Sirloin Crostini \$2.95

Thin sliced sirloin on top of toast points with garlic oil and bleu cheese crumbles

Chef-attended Stations (Add Ons)

Includes appropriate condiments and fresh baked rolls.

Maximum of 75 guests per station - Carver's/Chef's Fee - \$140 Electric required

Virginia Ham \$6 per guest

Baked Ham offered with a citrus pineapple sauce & Assorted Petite Rolls.

Roasted Top Round \$6 per guest

Seasoned Beef offered with Horseradish, Bleu Cheese spread & Assorted Petite Rolls

Oven Roasted Turkey Breast \$6 Per Guest

Seasoned Breast of Turkey slowly roasted and offered with Creamy Dijonnaise & Assorted Petite Rolls.

Prime Rib \$12 per guest

Seasoned Prime Rib served with Horseradish Sauce, Au Jus & Assorted Petite Rolls.

Chef's Pasta Station

Penne pasta, Grilled chicken, shrimp, bacon, mushrooms, red peppers, parmesan, marinara, alfredo, olive oil and pesto. \$7 per guest
(Minimum of 1 station for every 75 guests)

Dessert Station

\$7 per guest

Banana Fosters

Flambéed bananas in a dark brown sugar rum sauce.
Served over Vanilla Bean Ice Cream

Chocolate Fountain

Dark or Milk Chocolate served w/
Strawberries, Bananas, Pretzels rods,
Gram Crackers, Marshmallows and Pound Cake

Classic Reception Package

\$ 37.95 per guest

*Starts with a Display Station of Imported and Domestic Cheeses,
Fresh Vegetables & Assorted Crackers.*

Appetizers

Choose Two

Hot Spinach Artichoke Dip
Roasted Red Pepper and Feta Dip
with assorted crackers
Baked Brie in Puff Pastry
Bourbon Meatballs
in our bourbon bbq sauce
Smoked Ham and Gorgonzola
in phyllo cups
Sesame Teriyaki Chicken Satays
with spicy peanut sauce
Mini Quiche

Choose One

Hot Crab Dip
toast points and crackers
Steamed Shrimp
Asian Beef Satays
Sirloin & Bleu Cheese Crostini
Medium-Rare Ahi Tuna on
Wonton Crisps with wasabi
cream and pickled ginger

Choose One

Baked Ziti
Marinara, provolone, parmesan,
mozzarella and fresh basil.
Penne Americano
Chicken, mushrooms, sun-dried to-
matoes & herbs tossed with penne
pasta in a light rosé cream sauce
Creamy Seafood Alfredo
Shrimp, scallops over rice or linguini

Salad

(Choose One)

Clearwater Garden Salad
Chop Salad
Candied Pecan Chop Salad
Gorgonzola, Pear and Candied Walnut
Salad

Tortellini Pasta Salad
Red Bliss Potato Salad
Caesar Salad

Chef-attended Stations

(Choose 1)

Virginia Baked Ham
Brown Sugar and Honey Glazed
Oven Roasted Turkey Breast
Seasoned Breast of Turkey slowly roasted
Slow Roasted Pork Tenderloin
Herb Crusted

Prime Rib (add \$4)
Seasoned Prime Rib served with
Horseradish Sauce & Au Jus

Roasted Top Round
Seasoned Beef offered with
Bleu Cheese spread
and Horseradish

Sauce Choices: Portabella Wine, Whiskey Cream, Red Wine Reduction, Mustard, Boursin,
Piccata, Peanut, Scampi, Sorrel, Béarnaise, Mango Salsa, Bourbon BBQ.

Self Service Non Alcoholic Beverage Station (5hours)

Brewed Sweet Tea, Water & Lemonade \$3.95 per person

Alcohol Free Event \$4.95 per person

Self Service Coffee Station

\$100 rentals set up - plus \$3.95 per guest

Regular coffee, paper cups, cocktail napkins, stirrers, sugars & creamer.

(Includes percolator rental charge minimum 75 guests)

Champagne or Sparkling Cider Toast

\$5 Per person includes Champagne, Glass rental & Service

\$2 Per person if client provides the Champagne

NON-ALCOHOLIC Bar 5 HOURS (requires attendant)

Diet Coke, Coke, Sprite, Ginger Ale, Sweet Tea, Lemonade, Soda Water, Water, Lemons, limes, cherries & White Cocktail Napkins.

4.95 PER PERSON

EXTRA HOUR .75 PER PERSON

Alcohol free event.....4.95

Bar Mixer Package

(Applies to events with client provided alcohol only)

4.50 PER PERSON

Diet Coke, Coke, Sprite, Ginger ale, Bottled Water, Tonic Water, Soda Water, Sour Mix, Orange Juice, Grapefruit Juice, Cranberry Juice, Lemons, Limes, Cherries & White Cocktail Napkins.

Open Bar Packages

Beer & Wine - 5 Hour Package

20.95 PER PERSON

(2) Two Domestic Bottled Beers, (1) One Premium Bottled Beer. (3) House Wine Selections, Bar Equipment, Acrylic Cups & White Cocktail Napkins.

EXTRA HOUR - \$4 PER PERSON

Full Open Bar 5 Hour Package

23.95 PER PERSON

Smirnoff Vodka, Seagrams Whiskey, Seagrams Gin, Jim Beam Bourbon, Bacardi Rum and Cutty Sark Scotch,

(2) Domestic Bottled Beers, (1) Premium Bottled Beer, (3) House Wine Selections, (1) Signature Drink

Diet Coke, Coke, Sprite, Bottled Water, Tonic Water, Ginger Ale, Soda Water, Sour Mix, Orange, Pineapple Juice, Cranberry and Grapefruit Juices, Lemons, Limes and Cherries, Bar Equipment & Acrylic Cups.

EXTRA HOUR - \$5 PER PERSON

Premium Open Bar 5 Hour Package

28.95 PER PERSON

Tito's Vodka, Bowman Whiskey, Tanqueray Gin, Jack Daniels Bourbon, Bacardi Rum and J&B Scotch

(1) Domestic Bottled Beers, (2) Premium Bottled Beer, Premium Wine Selections, (1) Signature Drink

Diet Coke, Coke, Sprite, Bottled Water, Tonic Water, Ginger Ale, Soda Water, Sour Mix, Orange, Pineapple Juice, Cranberry and Grapefruit Juices, Lemons, Limes and Cherries, Bar Equipment & Acrylic Cups.

EXTRA HOUR - \$6.50 PER PERSON

Additional Services

Dinner Water Service \$1.75 per guest
Water Glasses, Water Carafes on the table & Refills during Dinner Hour

Ceremony Water
Includes china-look heavy buffet and dessert plates, real silverware: \$4.25 per person
Choices: White with silver rim or gold rim.

Ceremony Chair Set Up & Break Down
\$2.50 per guest

Cake Cutting \$1.25 per guest
High Quality Plastic plate & Fork

Cake Cutting Upgrade to Real Plate & Fork \$2.75 per guest

Rental Information

Clearwater Catering can accommodate China and flatware rentals.

Standard China & Flatware
Standard Dinner China, plastic appetizer plates, dessert plates & real silverware: \$4.25 per person

High Quality Premium Disposables
Includes china-look heavy buffet and dessert plates, real silverware: \$4.25 per person
Choices: White with silver rim or gold rim.

Disposable Bar Glassware
5oz and 10 oz plastic tumblers. \$1.25 per guest
End of Night plastic tumblers. .75cents per guest

Glassware
Water, Wine, Martini, Margarita glass or Champagne Flutes are \$.85 each

Bar Equipment
\$95.00
Beer Tubs, Wine Tubs, Ice Buckets, Pitchers, Wine and Bottle Openers & Beverage Napkins.

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Details

Menu Pricing is based on a minimum of 100 adult guests.

An additional surcharge will be assessed to smaller groups.

Groups 75 to 99 guests will be an additional 10%

Groups 50 to 74 guests will be an additional 15%

Family Style or Plated Dinners are \$6 more per person

Menu prices are assessed a 9.3% sales tax and applicable service charges.

Rental Information

Menu Prices DO NOT include Rentals. This is outlined separately.

Service Charge

We will tailor the amount of necessary staff to meet the needs of your food selections and venue. This will be outlined in your proposal. The Fee will depend on the Venue and Staff needed to meet your needs.

Full-service: Includes set up & clean up of all food areas and dishes for your event (kitchen, dining & buffet areas.)

Buffet Attendants: Includes set up, maintenance and breakdown of the Buffet only.
Appropriate for informal events.

Deposit & Payments

To reserve the date a deposit of 25% is needed

60 days prior to the event an additional 25% is due

14 days before the event the balance is due

We accept Visa, Master Card, Cash, Personal and Business checks.

We accept American express with an additional 1.5% fee

Guest Count

Your final guest count is required 14 days prior to the event. After that point, we would be unable to decrease the guest count and would do our best to accommodate any increases. If attendance is equal to or less than guarantee, you will be billed for the guarantee.

Event Cancellations

If you cancel the event, the you agree to the following payment schedule:

Cancellation prior to 180 days before your event your will receive 90% of your deposit.

Cancellation between 120 and 180 days prior to the event receive 50% of your deposit.

Cancellation within 120 days of the event forfeit 100% of the deposit.

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