

# 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](http://www.cwgcatering.com) and submit your Date, Venue and Number of Guests  
We will let you know if the date is available.

### **Step 2**

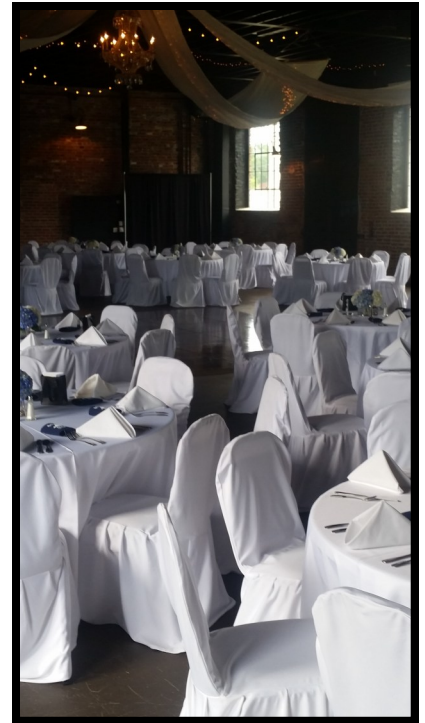
#### **Get a Quote**

Fill out the Event Questionnaire that we send you.  
Next, 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](http://www.cwgcatering.com)**

Clearwater Grill & Catering

Restaurant # 540 972 0606 [events@clearwatergrill.com](mailto:events@clearwatergrill.com)

Catering Direct #540 412 8105 [weddings@clearwatergrill.com](mailto:weddings@clearwatergrill.com)

4276 Germanna Hwy, Locust Grove, VA 22508

Updated 02/2026

# Formal Dinner Buffet

*Includes rolls and whipped butter.  
Two Entrees \$30.95 Three Entrees \$37.95*

## Salads (Choose One)

### Garden Salad

Mixed Greens, diced tomatoes, diced cucumbers, mixed cheese and croutons with Ranch & Champagne Vinaigrette

### 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 BBQ Chicken

with bourbon BBQ, mixed cheeses, diced tomatoes and green onions.

### Creamy Chicken Breast

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

### 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 \$9.00)

### Tenderloin Filet Mignon (Add \$14.00)

## Accompaniments

*(Choose Two)*

*Additional Sides \$3.75 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 fingerling Potatoes

Scalloped potatoes

Au Gratin Potatoes

Buttermilk redskin mashed potatoes

Penne with 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**

**Southwest Chicken Dip \$2.50**

**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

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

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## Chef-attended Stations (Add Ons)

Includes appropriate condiments and fresh baked rolls.

Maximum of 75 guests per station - Carver's/Chef's Fee - \$175 Electric required

**Virginia Ham \$6 per guest**

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

**Oven Roasted Turkey Breast \$6 Per Guest**

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

**Roasted Top Round \$7 per guest**

Seasoned Beef offered with Horseradish, Bleu Cheese spread & 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)

# Classic Reception Package

\$ 39.95 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

Mini Quiche

### Choose One

Hot Crab Dip  
toast points and crackers

Steamed Shrimp

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 \$7)**

Seasoned Prime Rib served with  
Horseradish Sauce & Au Jus

### **Roasted Top Round**

Seasoned Beef offered with  
Bleu Cheese spread  
and Horseradish

**Sauce Choices:** Mushroom Pinot Wine sauce, Whiskey Cream, Mustard,  
Piccata, Scampi, Béarnaise, Mango Salsa, Bourbon BBQ or Carolina BBQ

### **Self Service Non Alcoholic Beverage Station (5hours)**

Brewed Sweet or Unsweet Tea, Water, Lemonade, 10oz plastic cups, cocktail napkins and equipment rental

\$4.25 per person

Alcohol Free Event \$5.5 per person

### **Alcohol Free Event Bar Package 5 HOURS** *(requires attendant)*

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

6.0 PER PERSON

EXTRA HOUR 1.0 PER PERSON

### **Bar Mixer Package**

*(Applies to events with client provided alcohol only)*

4.95 PER PERSON

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

*Add \$1.50 for Brewed Sweet Tea, Lemonade & Unsweet Tea*

## ***Open Bar Packages***

### **Beer & Wine - 5 Hour Package**

23.95 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**

26.95 PER PERSON

Smirnoff Vodka, Seagram's Whiskey, Seagram's Gin, Jim Beam Bourbon, Bacardi Rum and Cutty Sark Scotch, (2) Domestic Bottled Beers, (1) Premium Bottled Beer, (3) House Wine Selections, (2) Signature Drink

Diet Coke, Coke, Sprite, 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**

32.95 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, (2) Signature Drink

Diet Coke, Coke, Sprite, 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** \$1.50 per guest

Water Carafes on the table & Refills during Dinner Hour. (Client provides water glass's)

**Ceremony Water**

Small water bottles, display rental, ice and cocktail napkins. Set up & breakdown: \$4.25 per person

**Ceremony Chair Set Up & Break Down only when venue does not provide this service**

\$2.50 per guest (\$300 minimum charge)

**Cake Cutting Service** \$1.50 per guest

Includes High Quality Plastic plates, cocktail napkins & silver look disposable forks

**Self Service Coffee Station**

\$125 rentals set up - plus \$4.25 per guest

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

(Includes 1 percolator rental charge minimum 75 guests)

Add \$50 additional charge for Decaf coffee equipment

**Champagne or Sparkling Cider Toast**

**(client must rent Champagne Flutes)**

\$2 Per person if client provides the Champagne

\$5 Per person includes Champagne & Service - Must purchase an Open Bar Package

**Premium Champagne Toast - Market Price**

# Rental Information

**High Quality Premium Disposables**

Includes china-look heavy buffet and dessert plates, real silverware: \$4.75 per person

Choices: White with silver rim or gold rim.

**Disposable Bar Glassware**

5oz and 10 oz plastic tumblers. \$1.50 per guest

End of Night plastic tumblers. .75cents per guest

***Bar Equipment per bar***

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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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