

SIP, TASTE *and*  
CELEBRATE



HOLIDAY  
CATERING

CLEARWATER

NEWPORT, OR

# Family Style or Tray Passed

## HORS D'OEUVRES

---

Select three items prior to meal function

Select 6 items for two-hour reception

BAY SHRIMP CEVICHE

BACON WRAPPED DATES

CRISPY OYSTERS

CRISPY CALAMARI

OYSTER SHOOTERS

MISO CHICKEN DRUMETTES

COCONUT SHRIMP

TUNA TARTAR CUCUMBER CUPS

MEAT SKEWERS

SHRIMP / CHICKEN OR STEAK

MEAT AND CHEESE BOARD

BAKED BRIE EMPANADAS

FRIED OLIVES AND ANCHOVIES

CAPRESE SKEWERS

ROASTED VEGGIES WITH FETA

# Traditional

## BUFFET DINNER

### SALADS

choose one

**BEET SALAD** arugula / orange / pine nuts / parmesan / tarragon agrumato lemon dressing

**KALE** baby kale / blueberries / strawberries / cucumber / radish / and a ginger raspberry vinaigrette

**CAESAR** garlic brioche croutons and a chipotle Caesar dressing

**PROSCUITTO CHOP** cucumbers / cherry tomatoes / hearts of palm / prosciutto / cilantro / basil / mozzarella / beats  
with lemon / salt / pepper and olive oil dressing

**MIXED GREENS** cucumbers / cherry tomatoes and a sherry vinaigrette

### ENTREES

choose three

**BRAISED SHORT RIBS** scalloped potatoes and a merlot reduction

**NW SALMON** mixture of Israeli couscous / asparagus / spinach and a lemon tomato herb sauce

**ROASTED CHICKEN** root vegetables and a lemon tarragon bure blanc

**SEAFOOD PASTA** salmon / halibut / rock cod / bay shrimp / scallops and parmesan cheese in a Cajun cream sauce

**GRILLED PORTOBELLO MUSHROOM** grilled asparagus / mixture of Israeli couscous / dried apricots / and  
herb extra virgin olive oil

**BLACK COD AND CRAB RAVIOLI** spring peas / white wine cream sauce

**VEGETABLE LASAGNA** roasted veggies / marinara sauce / 3 cheese cream sauce

**LOCAL RABBIT POT PIE** peas / fingerling potatoes / carrots / onion / roasted parsnip / herbs / flakey crust

### SIDES

choose two

**HEIRLOOM CARROTS**

**GREEN BEANS**

**CRISPY BRUSSEL SPROUTS**

**ROLLS**

### DESSERTS

choose three

**SALTED BUTTERSCOTCH CRÈME BRULEE**

**PUMPKIN CHEESECAKE BITES**

**CARROT CAKE WAFFLE**

**BREAD PUDDING BITES**

**APPLE CRUMBLE**

**BROWNIE BITES**

CLEARWATER

NEWPORT, OR

# Seated

## PLATED DINNER

---

### SOUP

Optional / choose one

Clam Chowder potatoes / bacon / clams

Soup of the Day

### SALADS

choose one

**BEET SALAD** arugula / orange / pine nuts / parmesan / tarragon agrumato lemon dressing

**WATERMELON AND FETA** heirloom tomatoes / micro basil and pink peppercorn dressing

**KALE** baby kale / blueberries / strawberries / cucumber / radish / and a ginger raspberry vinaigrette

**CAESAR** garlic brioche croutons and a chipotle Caesar dressing

**MIXED GREENS** cucumbers / cherry tomatoes and a sherry vinaigrette

**PAN SEARED CRAB CAKES** Pacific pink shrimp remoulade / fennel salad

### ENTRÉE

choose three

**PAN SEARED PORK CHOP** vanilla infused yams / spinach / seasonal wild mushrooms / apple demi glaze

**SURF N TURF** Grilled boneless ribeye with twice cooked mashed potatoes and mushroom sauce, & sautéed jumbo prawns with truffle angel hair pasta and a port wine reduction

**SEAFOOD PASTA** salmon / halibut / rock cod / bay shrimp / scallops and parmesan cheese in a Cajun cream sauce

**GRILLED PORTOBELLO MUSHROOM** grilled asparagus / mixture of Israeli couscous / dried apricots / and herb extra virgin olive oil

**BRAISED SHORT RIBS** scallop potatoes and a merlot reduction

**NW SALMON** mixture of Israeli couscous / asparagus / spinach and a lemon tomato herb sauce

**ROASTED CHICKEN** root vegetables and a lemon tarragon bure blanc

**BLACK COD AND CRAB RAVIOLI** spring peas / white wine cream sauce

**SEA SCALLOPS** sweet pea risotto / shrimp brown butter tomato sauce

**FILET MIGNON** broccolini / wild mushroom risotto / red wine sauce

**RACK OF LAMB** parsnip puree / herb infused brussels sprouts / basil demi glaze

**VEGETABLE LASAGNA** roasted veggies / marinara sauce / 3 cheese cream sauce / mixed greens

# Dessert

---

## DESSERTS

choose three

SALTED BUTTERSCOTCH CRÈME BRULEE

CARROT CAKE WAFFLE

PUMPKIN CHEESECAKE

BREAD PUDDING

TABLESIDE S'MORES

PEAR TART

CHOCOLATE BROWNIE

additional dessert options

SMORE MINI-BUFFET

CHOCOLATE FONDU MINI-BUFFET

CANDY MINI-BUFFET

CLEARWATER

NEWPORT, OR

# Wine

## WHITE

ADELSHEIM / PINOT GRIS 2014 WILLAMETTE VALLEY 30  
IRIS VINEYARDS / PINOT GRIS 2014 OREGON 40  
ARCHERY SUMMIT / VIRETON PINOT GRIS 2015 WILLAMETTE VALLEY / OREGON 35  
ROMBAUER / SAUVIGNON BLANC 2012 CALIFORNIA 45  
CANOE RIDGE / THE EXPEDITION SAUVIGNON BLANC 2015 COLUMBIA VALLEY 32  
THE FOUR GRACES / PINOT BLANC 2015 WILLAMETTE VALLEY 36  
WILLIAM HILL / CHARDONNAY 2014 CENTRAL COAST CALIFORNIA 38  
RODNEY STRONG CHALK HILL / CHARDONNAY 2014 SONOMA COUNTY 36  
ROMBAUER / CHARDONNAY 2012 CALIFORNIA 60

## BUBBLES

MILLE PROSECCO 28  
POEMA CAVA BRUT 28  
GRAHAM BECK BRUT ROSE 36  
VEUVE CLICQUOT / BRUT CHAMPAGNE 64  
J CUVEE CHAMPAGNE 50

## RED

TEMPERANCE HILL LUMOS PINOT NOIR ORGANIC 2012 AMITY HILLS / OREGON 60  
WINTER HILLS RESERVE PINOT NOIR 2015 DUNDEE HILLS / OREGON 42  
ERATH PINOT NOIR 2014 ESTATE SELECTION WILLAMETTE VALLEY 40  
1789 PINOT NOIR 2012 WILLAMETTE VALLEY 68  
BOEDECKER W.V. PINOT NOIR 2014 WILLAMETTE VALLEY / OREGON 47  
LUIS CANAS RIOJA RESERVA 2010 VILLABUENA DE ALAVA / SPAIN 60  
CARPINETO RISERVA 2011 VINO NOBILE DI MONTEPULCIANO / ITALY 65  
HERITAGE CABERNET SAUVIGNON 2014 COLUMBIA VALLEY 36  
SIMI CABERNET SAUVIGNON 2012 ALEXANDER VALLEY 42  
WHITE HEART CABERNET 2015 PASO ROBLES / CALIFORNIA 40  
HESS SELLECT TREO WINEMAKER'S BLEND 2013 MOUNT VEEDER/NAPA VALLEY 36  
UPPER FIVE TEMPRANILLO 2014 ROGUE VALLEY 48  
OLD GHOST OLD VINE ZINFANDEL 2013 LODI CALIFORNIA 65  
MCK SYRAH 2014 WASHINGTON 50  
ROMBAUER MERLOT 2012 CALIFORNIA 50

# *Holiday Cheer*

## SPECIALTY COCKTAILS

---

### **PLUM THYME MARGARITA**

hornitos tequila / triple sec / plum thyme syrup / sweet and sour / splash lime juice

### **CLEARWATER**

crater lake vodka / lavender syrup / fresh lemon and lime juice

### **CRANBERRY AMARETTO KISS**

vodka / amaretto / orange juice / cranberry juice / cinnamon / cinnamon and sugar rim

### **BUTTERSCOTCH COCKTAIL**

Titos vodka / butterscotch schnapps / half n half / caramel nutmeg garnish

### **JIN & JAM**

Gompers gin / St. Germaine elderflower liqueur / marionberry jam / lemon juice / rosemary

### **WINTER PEAR COOLER**

pear vodka / St. Germaine elderflower liqueur / muddled pear / splash soda

CLEARWATER RESTAURANT  
611 SE 3<sup>RD</sup> ST  
NEWPORT, OREGON 97365

541.272.5550

[Yesinia@clearwaterrestaurant.com](mailto:Yesinia@clearwaterrestaurant.com)

[WWW.CLEARWATERRESTAURANT.COM](http://WWW.CLEARWATERRESTAURANT.COM)

