

Catering Menu

CLEARWATER RESTAURANT

Family Style or Tray Passed

HORS D'OEUVRES

Select three items prior to meal function \$12/person

Select 6 items for two-hour reception \$20/person

Minimum of 25 guests

BAY SHRIMP CEVICHE

THREE FISH 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

VEGGIE OR FRUIT PLATTER

BAKED BRIE EMPANADAS

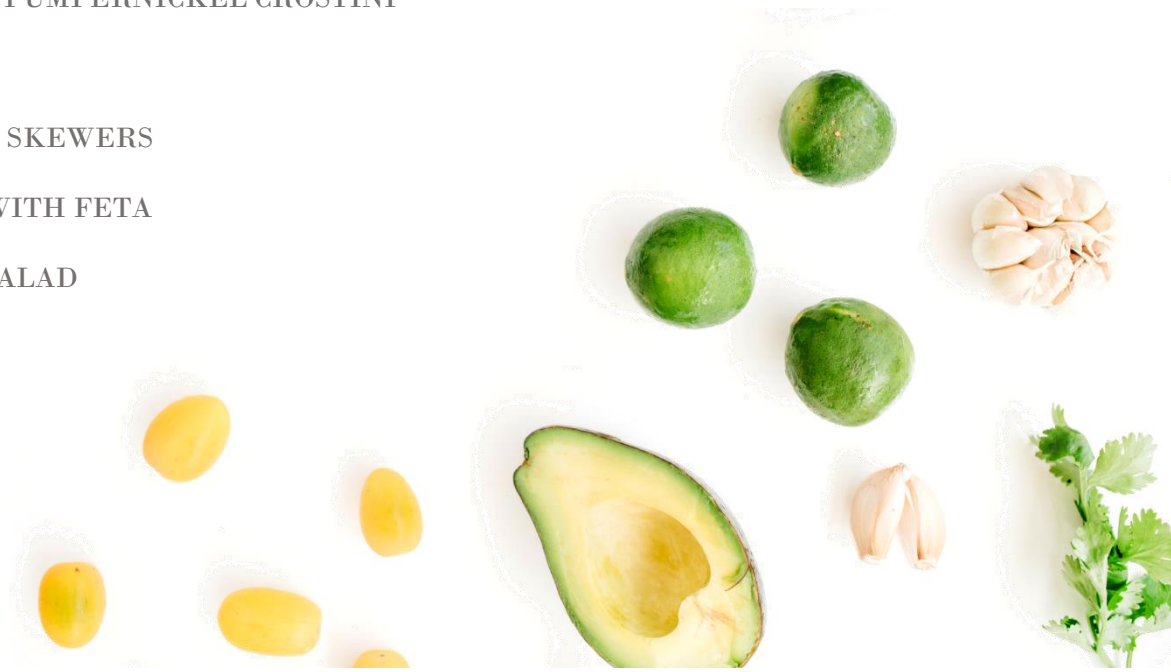
SMOKED SALMON W/ PUMPERNICKEL CROSTINI

CAPRESE SKEWERS

WATERMELON FETA SKEWERS

ROASTED VEGGIES WITH FETA

CHINESE CHICKEN SALAD



Traditional

BUFFET DINNER

SALADS

choose one \$6/person

CAESAR garlic brioche croutons and a chipotle Caesar dressing

MIXED GREENS cucumbers / cherry tomatoes and a sherry vinaigrette

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

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

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

SESAME CHICKEN SALAD ginger poached shredded chicken / cabbage / mixed greens / roasted cashews / sesame seeds / tangerines / wontons with a sesame dressing

ENTREES

choose two items \$26/person

choose three items \$32/person

BBQ PORK RIBS

BEEF TENDERLION red wine demi gloss

BRAISED SHORT RIBS with merlot reduction

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

ROASTED CHICKEN with lemon tarragon bure blanc

BLACK COD AND CRAB RAVIOLI white wine cream sauce

NW SALMON with lemon tomato herb sauce

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

CRAB AND GARLIC NOODLES Dungeness crab / garlic soba noodles / scallions / parmesan cheese / soba sauce

DUNGENESS CRAB MAC & CHEESE crab three cheese / truffle oil

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

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

BLACK QUINOA GRILLED VEGETABLES seasonal vegetables / grilled Quinoa / Marcona almond salsa GF & Vegan

SIDES

choose two

HEIRLOOM CARROTS

GREEN BEANS

BRUSSEL SPROUTS Crispy or Sautéed

ROASTED VEGETABLES

TRUFFLE MASHED POTATOS

BROCCOLINI

FINGERLING POTATOES

ISRAELI COUSCOUS

GRILLED ASPARAGUS

GRILLED QUINOA

SCALLOP POTATOES

ROLLS \$2/person

DESSERTS

Choose 2 for \$5/person or three \$9/person

PUMPKIN CHEESECAKE BITES

BREAD PUDDING BITES

CHEESECAKE BITES

APPLE CRUMBLE

BROWNIE BITES

LEMON BARS

PEAR TARTS



Seated

PLATED DINNER

SOUP

Optional / choose one \$6/person

Clam Chowder clam / potatoes / bacon

Soup of Day: Tomato basil / cauliflower peach / lemongrass asparagus / mushroom bisque / roasted vegetable / carrot coconut curry

SALADS

choose one \$6/person (shrimp / chicken / steak addition available)

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

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 38

SEAFOOD PASTA salmon / halibut / rock cod / bay shrimp / scallops and parmesan cheese in a Cajun cream sauce 26

NW SALMON mixture of Israeli couscous / asparagus / spinach and a lemon tomato herb sauce 28

BLACK COD AND CRAB RAVIOLI spring peas / white wine cream sauce 32

SEA SCALLOPS sweet pea risotto / shrimp brown butter tomato sauce 38

ROASTED CHICKEN root vegetables and a lemon tarragon bure blanc 28

BRAISED SHORT RIBS scallop potatoes and a merlot reduction 28

PAN SEARED PORK CHOP vanilla infused yams / spinach / seasonal wild mushrooms / apple demi glaze 28

FILET MIGNON broccolini / wild mushroom risotto / red wine sauce 38

RACK OF LAMB parsnip puree / herb infused brussels sprouts / basil demi glaze 32

VEGETABLE LASAGNA roasted veggies / marinara sauce / 3 cheese cream sauce / mixed greens 18

VEGETABLE 'PASTA' zucchini and yellow squash 'noodles' / brussels sprouts / asparagus / baby arugula / smoked tomato broth GF & Vegan 19

BLACK QUINOA GRILLED VEGETABLES seasonal vegetables / grilled quinoa / marcona almond salsa GF & Vegan 21

DESSERTS

\$6 per person or Family Style bites available

SALTED BUTTERSCOTCH CRÈME BRULEE

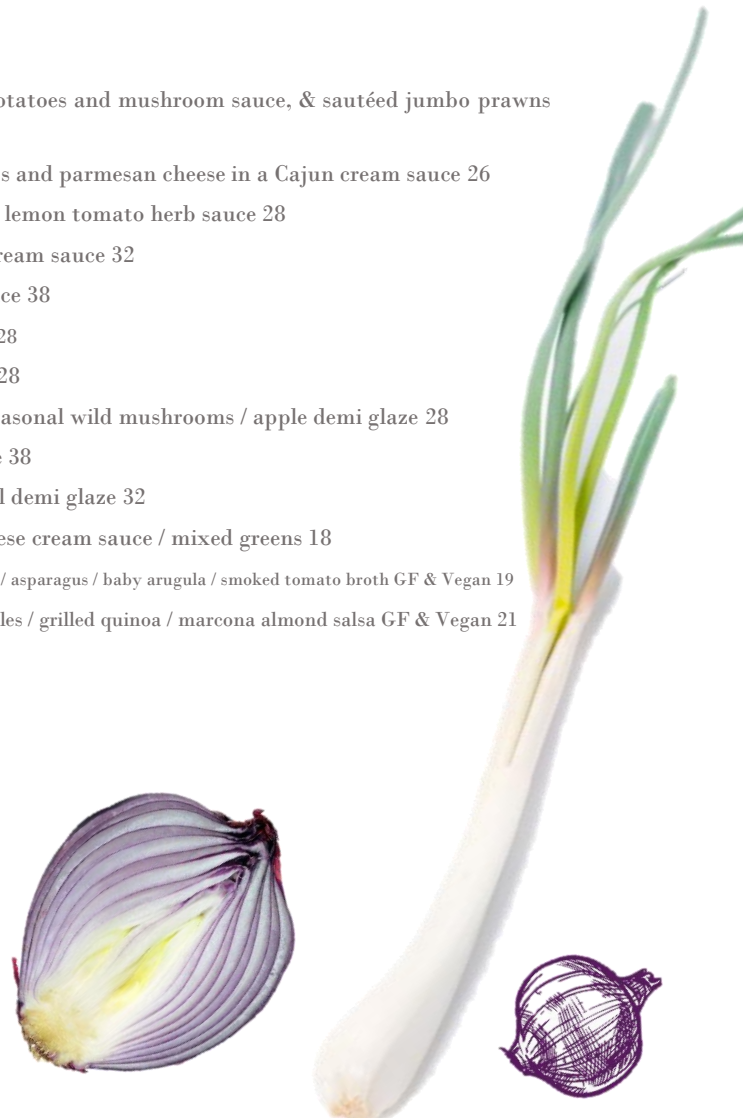
PEACH AND BLACK BERRY COBBLER

PUMPKIN CHEESECAKE

BREAD PUDDING

PEAR TART

CHOCOLATE BROWNIE SUNDAE



Wine

WHITE

RIESLING

Pacific Rim, Riesling 2015 *Columbia Valley, Washington* 32

Bethel Heights, Riesling 2015 *Willamette Valley, Oregon* 52

Lemelson, Dry Riesling 2015, *Dundee Hill, Oregon* 42

MUSCAT

Tualatin Estate, Semi-Sparkling Muscat 2016 *Willamette Valley, Oregon* 36

VIIGNIER

Illahé, Viognier 2016 *Willamette Valley, Oregon* 34

ROSE

Coelho Estates Rose 2016 *Willamette Valley, OR* 30

Minuty, Rose 2016 *Cotes De Provence, France* 48

Stoller Rose 2017 *Willamette Valley Pinot Noir Rose* 32

Campuguet Rose 2016 *Costieres de Nimes, France* 24

Lafage Miraflores Rose 2016 *Roussillon, France* 56

PINOT GRIS

Acrobat, Pinot Gris 2015 *Oregon* 28

Coelho Pino Gris 2016 *Willamette Valley, Oregon* 32

Guild Pinot Gris Lot II 2016 *Willamette Valley, Oregon* 36

Bethel Heights Pinot Gris 2016 *Willamette Valley, Oregon* 50

PINOT BLANC

The Four Graces, Pinot Blanc 2016 *Willamette Valley, Oregon* 36

CHARDONNAY

Chateau Ste Michelle, Mimi Chardonnay 2016 *Horse Heaven Hills, Washington* 32

Bonterra Organic Chardonnay 2017 *Mendocino County, California* 28

Mersoleil Chardonnay Reserve 2015 *Santa Lucia Highlands, California* 36

Rodney Strong Chalk Hill, Chardonnay 2015 *Sonoma County, California* 42

Rombauer, Chardonnay 2016 *California* 60

SAUVIGNON BLANC

Linen, Bergevin Lane Vineyards, Sauvignon Blanc *Columbia Valley, Washington* 2015 32

Rombauer, Sauvignon Blanc 2016 *California* 45

Canoe Ridge, The Expedition Sauvignon Blanc 2016 *Columbia Valley, Washington* 36

Simi, Sauvignon Blanc 2016 *Sonoma County, California* 28

BUBBLES

Caposaldo Prosecco Split 2016 *Italy* 7

Mille Prosecco 2016 *Italy* 28

Cava Poema Brut 2016 *Spain* 26

Domaine Du Petit Coteau Vouvray Brut *France* 42

J Cuvee Champagne *Sonoma, Ca* 50

Wine

RED

PINOT NOIR

Coelho Estates Pinot Noir 2016 *Willamette Valley, Oregon* 32
Cooper Hill Organic Pinot Noir 2015 *Cooper Mountain, Oregon* 36
Joel Gott Pinot Noir 2015 *Willamette Valley, Oregon* 50

Erath Pinot Noir 2014 *Estate Selection Willamette Valley, Oregon* 40
J.L. Kiff Pinot Noir 2012 *Yamhill Carlton, Oregon* 70
Founders' Reserve Pinot Noir 2015 *Willamette Valley, Oregon* 62

MERLOT

Rombauer Merlot 2013 *California* 50
Sky Fall Vineyards Merlot 2015 *Columbia Valley, Washington* 38
The Velvet Devil Merlot 2014 *Mattawa, Washington* 32

MALBEC

Portillo Malbec 2016 *Argentina* 24

RED BLENDS

Hess Select Treo Winemaker's Blend 2013 *Mount Veeder/Napa Valley, California* 36
Joel Gott, Red Blend 2015 *Columbia Valley, Washington* 40
Centine, Banfi Cuvee Red Blend 2015 *Montalcino, Italy* 40
Rodney Strong Upshot Red Blend 2014 *Sonoma County, California* 36
Casa Smith Primativo, Northridge Vineyards 2016 *Wahluke Slope, Washington* 50
Frey Biodynamic Field Blend *Sulfite Free 2016 *Redwood Valley, California* 38

CABERNET

Manos Reserve Cabernet Sauvignon 2015 *Walla Walla, Washington* 90
Federalist Cabernet Sauvignon 2015 *Lodi, California* 34
Substance Cabernet Sauvignon 2015 *Columbia Valley, Washington* 36
Heritage Cabernet Sauvignon 2015 *Columbia Valley, Washington* 36
Rodney Strong Brothers Ridge Cabernet Sauvignon 2013 *Alexander Valley, California* 120
Simi Cabernet Sauvignon 2014 *Alexander Valley, California* 42
Rodney Strong Estate Vineyards Cabernet Sauvignon 2014 *Alexander Valley, California* 50
White Heart Cabernet 2015 *Paso Robles, California* 40
Andrew Rich Cabernet Franc 2012 *Columbia Valley, Washington* 36

TEMPRANILLO

Upper Five Tempranillo 2014 *Rogue Valley, Oregon* 48
Stafford Hill Tempranillo 2015 *West Linn, Oregon* 34

SYRAH

Motorcity Kitty Syrah 2015 *Walla Walla, Washington* 72
Michael David, Petite Petit *Lodi Appellations, California* 36

ZINFANDEL

Cline Zinfandel *Napa, California* 26
Robert Baile Black Chicken Zinfandel 2016 *Napa Valley, California* 54

Cheers

CLEARWATER

Crater Lake Vodka, Lavender Syrup, Fresh Lemon and Lime Juice

BLUEBERRY BAY

Bacardi, blueberry puree, lime, sugar, basil

SS CLEARWATER

Crater Lake Vodka, jalapeño lavender Syrup, Fresh Lemon and Lime Juice

BLOOD ORANGE MULE

Gompers Gin, St. Germain, lime and blood orange juice, ginger beer

PEAR COOLER

Wildroots Pear Vodka, St. Germaine Elderflower Liquor, Splash Soda

CHAMBORD MANHATTAN

Makers Mark, Chambord, bitters, cherry

LIMONCELLO APEROL SPRITZ

Limoncello, Aperol, blood orange juice, prosecco, soda

WHITE PEACH ROSE SANGRIA

Rose, Peach Schnapps, raspberry puree, peaches, raspberries

HUCKLEBERRY LEMON DROP

Wild Roots huckleberry vodka, lemon, simple syrup, sugar rim

STRAWBERRY JALAPEÑO MARGARITA

Sauza Tequila, jalapeño, strawberry puree, lime juice, simple syrup

**Additional Seasonal Cocktails Available*



Bottled Beer

Bitburger (Non-Alcoholic) 6
Coors Light 3
Bud Light 4
Budweiser 4
Corona Extra 4
Crispin Blackberry Pearl Cider 6
Stella 5
Ace Pineapple Cider 6
Omission Lager (Gf) 6
Rainier 16 oz can 3
Guinness Stout 16 oz can 6
Fort George, Cavatica Stout can 8
Rogue Dead Guy Ale can 5

Specialty Mocktails

Lavender or Lavender jalapeño Spritzer

House lavender syrup or house lavender jalapeño syrup, fresh lemon and lime juice and soda 6

Strawberry Spritzer

House strawberry syrup, fresh lime juice and soda 6

Blueberry Lime Spritzer

House blueberry puree, fresh lime juice, sugar, basil and soda 6

Other Beverages

San Pellegrino Sparkling Water 8

Bundaburg Root Beer 4

Bundaburg Ginger Beer 4

New York Seltzer Vanilla Cream 4

Humm Kombucha 6

Coffee 2.5

Hot Chocolate 3

Soda 2.5

Ice Tea 2.5

House Made Lemonade 2.5

Dry Soda cucumber / lavender / blood orange / strawberry 4

Small juice apple, orange, cranberry, pineapple 2.5

Large juice apple, orange, cranberry, pineapple 5

Loose Leaf Hot Tea Teaja Breakfast, Vital Chai, Simply Green, Earl Grey Cream, Coconut Pu'erh, Booya, Nana's Blueberry 3.5

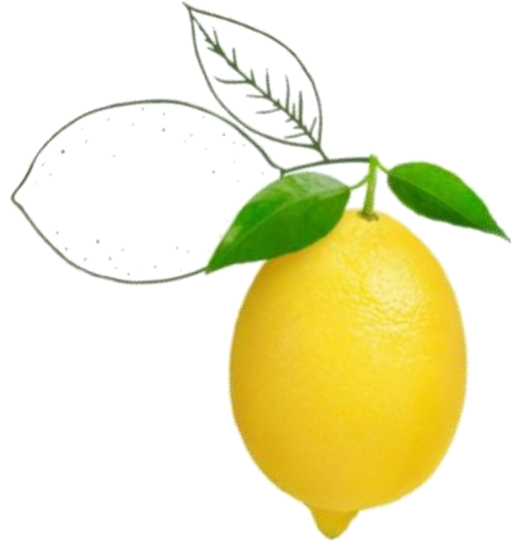


Kasey Postlewait

Catering Director

Cell Phone: 541.272.3112

kasey@clearwaterrestaurant.com



CLEARWATER RESTAURANT

611 SE 3RD ST

NEWPORT, OREGON 97365

Restaurant Phone: 541.272.5550

WWW.CLEARWATERRESTAURANT.COM