

Catering Menu



History



Since its opening in October of 2012, the Orange Clover offers breakfast and lunch to the Southern Indiana and Louisville Metro areas through dine in, carryout, delivery, and catering services. At age 41, Chef/Owner Rachel Smallwood, a mother of three and active volunteer in the community, has already accumulated 26 years of experience in the industry specializing in Southern inspired cooking, focusing on fresh, local ingredients to create her signature dishes. A dedicated team of professionals service the café; the private venue, the Copper Room; and catering company.

Since opening its doors, the Orange Clover has won multiple awards in local competitions and continues to earn the reputation of Best Caterer in Clark County.

The Copper Room made its debut in June 2016, offering private, upscale dining for groups of 50 or less with its own collection of menus.

Breakfast

Catering Options & Pricing

Price per person includes disposable plates, flatware, and napkins. China rental, delivery, and staffing are available for an additional charge.

BREAKFAST SANDWICH PLATTER

\$7.25/GUEST

Assortment of sandwiches *Vegetarian and Gluten free options available by request*

ACCOMPANIMENTS TO BREAKFAST:

Assorted Juices: \$3.25/guest Coffee Bar: add \$4.50/guest

Buffet Options & Pricing

Price per person includes disposable plates, flatware, and napkins. China rental, delivery, chafers/sterno, and staffing are available for an additional charge.

\$15.25/GUEST: 3 OPTIONS

\$17.25/GUEST: 4 OPTIONS

\$19.25/GUEST: 5 OPTIONS

\$21.25/GUEST: 6 OPTIONS

·Breakfast Proteins: applewood smoked bacon, turkey bacon, sausage ·Scrambled Eggs

Individual Strata with cheddar, tomato, spinach and green onion

·Cheesy Hash Brown Casserole

·Home Fries

Pancakes with vanilla-infused maple syrup French Toast with vanilla-infused maple syrup

·Biscuits and Sausage Gravy

Fresh Fruit Medley

·Yogurt with fresh berries and granola ·Grits (assorted flavors available)

Heavy Hors d'oeuvres

Price per person includes disposable plates, flatware, and napkins. China rental, delivery, chafers/sterno, and staffing are available for an additional charge.

\$18.25/GUEST: 3 OPTIONS

\$21.25/GUEST: 4 OPTIONS

\$24.25/GUEST: 5 OPTIONS

•Fruit/Cheese/Torte Display with crackers

·Crudité Display with hummus and ranch

·Charcuterie (+\$1.75/guest)

·Spinach and Artichoke Dip with tortilla chips

·Queso and Salsa with tortilla chips

·Pretzel Sticks & Honey Mustard

·Loaded Potato Skins with sour cream

·Coconut Shrimp with pina colada sauce (+\$1.50)

·Shrimp Cocktail with chili-tarragon sauce (+\$1.50)

·Crab Cakes with aioli (+\$4)

·Sausage Stuffed Mushrooms

·Goat Cheese Stuffed Mushrooms

·Sweet Chili Meatballs

·Pulled Pork Sliders

·Traditional Hot Wings with Mom's Hot Sauce

·Chicken Tenders with assorted dipping sauce

·Chicken Salad on Pretzel Croissant

·Cocktail-sized Ham and Turkey Sandwiches with assorted aioli

Ninner Buffet

Price per person includes disposable plates, flatware, and napkins. China rental, delivery, chafers/sterno, and staffing are available for an additional charge.

\$28.75/GUEST: 1 PROTEIN/MAIN, 2 SIDES

\$32.75/GUEST: 2 PROTEINS/MAINS, 3 SIDES

\$37.75/GUEST: 3 PROTEINS/MAINS, 4 SIDES

PROTEINS/MAINS POULTRY

Chicken Marsala with mushrooms
Chicken Piccata with capers and artichoke hearts
Teriyaki Chicken Breast with peppers and onions
Chicken stuffed with ham, Swiss, and tomato, mornay sauce
Fried Chicken, assorted pieces

PORK

Roasted Pork Tenderloin with mushroom demi-glace
Pulled Pork BBQ
Sliced Smoked Ham

BEEF

Roasted Teres Major Beef (shoulder tender) with mushroom demi-glace (+\$3.50)

Beef Tenderloin with horseradish sauce(+\$8.25)

Sirloin Steak (+\$3.25)

SEAFOOD

Salmon (+\$4.50) Jumbo Sautéed Shrimp (+3.25)

SPECIAL ENTREES WITH NO SIDES | \$21.75/GUEST

•Beef Lasagna
•Pasta Bar with house alfredo and marinara (add Grilled Chicken & Beef Meatballs +\$4.50)

·Cajun Pasta with herbed pappardelle (Add Grilled Chicken (+\$3.25), or shrimp (+\$4.50))

·Taco Bar with chicken, beef, and traditional accompaniments

SALADS

served with choice of corn bread, yeast rolls or assorted Artisan dinner rolls: (may be used as a side option, or additional salad, \$4.25/guest extra)

•House Salad: spring mix with tomatoes, cucumbers, red onions, pretzel-bread croutons, ranch and balsamic

•Award-winning Spring Salad (LT's): spring mix, feta, strawberries, almonds, red onions, poppy seed vinaigrette

•Spinach Salad: baby spinach, feta, apples, walnuts, golden raisins, honey mustard, and balsamic

·Caesar Salad: hearts of romaine, parmesan, croutons, Caesar dressing

•Fall Salad: Romaine with apples, Parmesan, pretzel-bread croutons, raspberry vinaigrette and balsamic

SIDES

VEGETABLES

PASTA, GRAINS, & POTATOES

- Country-style Green Beans with bacon
 - Sweet-glazed Baby Carrots
 - Broccoli Cheddar Casserole
 - Roasted Broccoli
- Vegetable Medley with zucchini, squash, carrots, red bell pepper, and onions
- California Medley with broccoli, red bell pepper, cauliflower, and carrots
- Roasted Asparagus with Hollandaise sauce (add \$2.75)
 - Traditional coleslaw

- 4-cheese Baked Mac & Cheese
 - Traditional Mac & Cheese
 - Wild Rice
 - Potatoes Au Gratin
 - Garlic Smashed Potatoes
- Mashed Potatoes with gravy
 - Roasted Baby Bakers
 - · Chilled Macaroni Salad

ACCOMPANIMENTS TO DINNER BUFFET:

Charcuterie Board \$6.75/guest

2 items from Heavy Hors d'oeuvres: add \$8.25/guest

3 items from Heavy Hors d'oeuvres: add \$10.25/guest

Salad/Bread Option: add \$4.25/guest

Non-alcoholic beverages: add \$3.25/guest

DESSERTS

ADD DESSERT TO ANY MENU FOR \$5.25/GUEST

- Fudge Brownies
- Signature Orange Brownies
- Signature Pumpkin Cupcakes
 - Pecan Pie
 - Pumpkin Pie
 - Peach Cobbler
 - Apple Cobbler
 - Chocolate Cake
- Cheesecake Bar with assorted toppings (+\$2.75)

COOKIES: chocolate chip, sugar, or oatmeal walnut raisin \$16.75/dz



Catering Policies

- Orange Clover LLC accepts all major credit cards. For amounts over \$1500, there is a 3% processing fee. Corporate checks, cashier's checks, and cash are also accepted.
- A deposit fee of 50% projected costs is required upon contract agreement. This deposit is non- refundable. In the event of event cancellation, deposit may be used as a credit on a future event.
- All event balances must be paid in full 48 hours prior to scheduled event start time
- Indiana Sales Tax of 7% and 20% gratuity will be added to all event invoices. If you are a tax exempt entity, it is your responsibility to provide accurate and up to date documentation when scheduling your order. If you fail to do so, no refund will be issued.
- For delivery only, there will be a minimum \$50 charge, which may be adjusted based on mileage and scheduled time of delivery.
- For delivery with site set up, chafers and sterno pricing are \$19.25 for each necessary item and quantity; delivery charge at a minimum of \$50 will be added, including adjustments for mileage and time of day.
- We do not recommend pick up of hot items. If that is your choice, packaging charges may apply.
- Staffing charges for events begin at \$300.00 and will be adjusted for group size and serving style accordingly.
- If rental items are requested, the base price is \$4.50/guest, and will be adjusted based on menu and service style.
- There is a \$500 minimum for off-site catering orders.
- Orange Clover LLC reserves the right to adjust pricing based on market availability, early morning/evening/weekend event schedules, and local/federal holidays.
- If you are choosing a venue, please understand that other vendor fees may be incurred per contract.

ASK ABOUT OUR GLUTEN-FREE AND VEGAN OPTIONS!



OUR COPPER ROOM HAS ALL-INCLUSIVE PRICING OPTIONS FOR UP TO 50 GUESTS!



The Brange Clover Kitchen & More and

The Copper Room at The Brange Clover

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