



*Clemente's*  
*Custom Catering Designed For Any Budget*  
*Providing Two Beautiful On Site Venue's For Your Special Occasion*  
*Off Site Catering To Local Venue's*  
503-325-1067      [Clementesrestaurant.com](http://Clementesrestaurant.com)

### *Expectations*

We appreciate booking as far in advance as possible with a guaranteed number of guests one week prior. Our terms are 50% due at time of event booking and balance due at the conclusion of the event. All buffet and plated events will have an 18% gratuity added for our staff. Food servers, bartenders and cocktail servers can be provided at \$10 per hour and are required in certain venues. Cancellations must be made 21 days in advance or a penalty of 25% of the total cost will be charged.

### *Payments*

We accept Visa, MasterCard, Discover, American Express and Business or Local Personal Checks

### *Clemente's Inclusions*

All set up and clean up pertaining to food, including delivery to the site. All china, glassware, silver and linens provided to accommodate your specific order up to 50 guests. When the venue does not provide linen, china and glassware a nominal rental fee will be added for over 50 guests for off site events.

Buffet table will be arranged with seasonal décor if you would like.

### *Our Pledge*

We use all natural ingredients, no preservatives, no artificial colors or flavors and all wild seafood and natural, antibiotic-free red meat and poultry. We exclusively use 100% rice oil for any deep fried items and olive oil or non trans-fat oils for any fried or sautéed items. We are committed to buying locally and organically whenever possible and strive to reduce our carbon footprint. We enjoy culinary originality and welcome any ideas or suggestions in creating the finest catered experience for your unique event. Thank you for your consideration and we hope to be serving you in the near future.

\*While we do our best to keep set prices, they are subject to change due to fluctuating wild seafood and produce markets.

The following menu's are designed as a guideline and have been created based on our most praised dishes. We ask that you have a per guest budget in mind along with your wish list and we will create a fabulous custom menu for you while respecting your budget.



## *Hors d'Oeuvre Selections*

***THE FOLLOWING SELECTIONS OFFERED***

***AT \$95/TRAY OF 50 PIECES***

**Italian Fried Ravioli**  
**Italian Olive Tapenade on Bruschetta**  
**Grilled Lemon Chicken Skewers with Satay**  
**Hand Rolled Parmesan Cheese Straws**  
**Spanakopita**  
**Cherry Tomato & Fresh Mozzarella Tree**  
**Caponata on Bruschetta**  
**Salami Rolls with Imported Olives and Cheese**  
**All Natural Meatballs in Clemente's marinara**  
**A Traditional Favorite: Pickled Herring & Cream Pickled Herring**  
**served with assorted breads and crackers**

***THE FOLLOWING SELECTIONS OFFERED***

***AT \$125/TRAY OF 50 PIECES***

**Tenderloin of Organic Natural Beef on Skewers**  
**Clemente's Seafood Antipasto**  
**(Chilled Wild Gulf Prawns, Italian Olives and Peppers)**  
**Bacon Wrapped Wild Sea Scallops**  
**Dungeness Crab Cakes**  
**Smoked Wild Salmon Canapés**  
**Skewer of Grilled Wild Gulf Prawns**  
**Wild Coconut Prawns**  
**Freshly Harvested Willapa Bay Oysters on the Half Shell**  
**Steamed Willapa Bay Oysters**

## *Soups*

(8 oz serving/prices are per person)

**Organic Tomato Basil 4.5**

**Chinook Salmon Bisque 5.5**

**Northwest Clam Chowder 4**

**Seasonal Squash Soup 4.5**

**Wild Mushroom Soup 5**

**Roasted Red Pepper Soup with Crème Fraiche 4.5**

**Seasonal Seafood Chowder 5.5**

**Minestrone 4**

## *Displays*

**Imported and Domestic Cheese Display with Gourmet Crackers**

**\$200 (serves 75)**

**Fresh Vegetable Crudité with Herb Ranch and Honey Dijon**

**\$100 (serves 50)**

**Seasonal Fruit Display**

**\$125 (serves 50)**

**Mirror Display of Assorted Cold Canapés**

**\$250 (150 pieces)**

## *Carving Station*

**Serves 50**

**Roast Natural Turkey Breast \$150**

**In House Smoked Natural Turkey Breast \$175**

**Honey Cured Ham \$195**

**Natural Beef Roast \$250**

**Natural Beef Tenderloin or Peppered Beef Tenderloin \$325**

**Maple Baked Fresh Wild Salmon \$250**



*Dinner Buffet Menu's*  
*The Traditional Collection*

*(Menu's designed with a budget in mind)*

**-A-**

**Choice of Classic Salad**  
**Carved Roast Beef with Port Wine Reduction**  
**Breast of Chicken with Lemon Glaze**  
**Penne Putanesca**  
**Oven Baked Potato's**  
**Seasonal Vegetable Trio**  
**\$22.95**

**-B-**

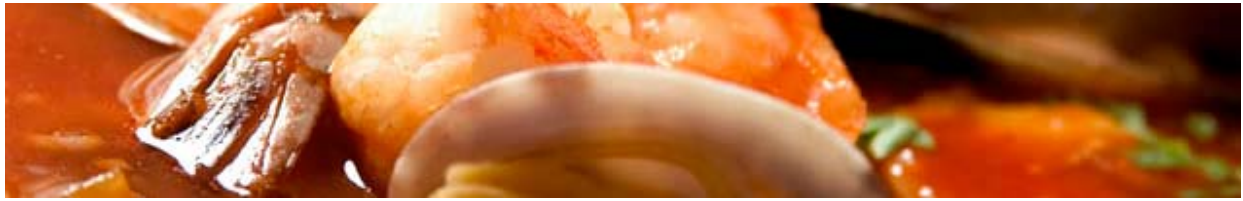
**Choice of Classic Salad**  
**Carved Prime Rib of**  
**Natural Beef**  
**Chicken Marsala**  
**Spaghetti Bolognese**  
**Parsley Red Potatoes**  
**Seasonal Vegetable Trio**  
**\$25.95**

**-C-**

**Choice of Classic Salad**  
**Raspberry Pork Tenderloin or Vegetable Pave**  
**Sole Picatta**  
**Wild Rice and Wild Mushroom Infusion**  
**Organic Corn Compote**  
**Garlic Coarse Mashed Potato's**  
**Vegetable Trio**  
**\$29.95**

**-D-**

**Choice of Classic Salad**  
**Carved Beef Tenderloin**  
**with Cabernet Reduction**  
**Grilled Wild Salmon Fillet**  
**with Vermont Maple Glaze**  
**Ravioli Tricolori with Seasonal**  
**Dungeness Crab**  
**Wild Rice and Orzo Infused**  
**with Truffle Oil**  
**Sautéed Market Vegetables**  
**\$39.95**



## *The Elegant Collection*

*(Menu's designed for an extraordinary experience)*

**-A-**

**Choice of Classic or Elegant Salad  
Salad**

**Fillet of Natural Beef Tenderloin with  
Wild Mushroom Port Wine Reduction  
Wild Gulf Prawns on Pasta Aglio Olio  
Roasted Red Skin Potato's  
Market Vegetables  
Choice of Elegant Dessert  
\$49.99**

**-B-**

**Choice of Classic or Elegant**

**Fillet of Natural Beef Tenderloin  
with Wild Mushroom Reduction  
Fresh Pesto Halibut  
Fresh Rosemary and Parsley Sautéed  
Potatoes  
Sautéed Market Vegetables  
Choice of Elegant Dessert  
\$59.95**

**-C-**

**Choice of Classic or Elegant Salad  
Salad**

**The Perfect Trio:  
\*Petite Filet of Natural Beef with  
Oregon Truffle Oil  
\*Grilled Wild Prawns on Aglio Olio  
\*Wild Salmon with Vermont Maple Glaze  
Oven Baked New Potatoes  
Sautéed Market Vegetable Trio  
Gourmet Sweet Table  
\$69.95**

**-D-**

**Choice of Classic or Elegant**

**Trio of Fresh Wild Seasonal  
Seafood (Please inquire about  
our current selections)  
Fresh Herb Roasted Red Potato's  
Sautéed Market Vegetable Trio  
Penne Putanesca  
Gourmet Sweet Table  
\$69.95**

**\*Collection prices are per person. \*For Plated Dinners please add \$2/person**

**The Previous Traditional and Elegant Collections are collaborations of dishes that are equally lovely in taste and presentation and represent a balanced variety...**

**Because we celebrate individual tastes, below are the substitution options for select dishes on both collections.**

**Please don't hesitate to inquire about any additional options.**

*The Traditional Collection*

**Substitutions for any Chicken Entree**

**Tenderloin**

**\*Coq Au Vin**

**\*Chicken Marsala**

**\*Breast of Chicken with Lemon Glaze**

**\*Chicken Picatta**

**\*Root Vegetable Pave**

**Interchangable Pasta**

**\*Spaghetti Bolognese**

**\*Penna Putanesca**

**\*Spaghetti Marinara**

**\*Spaghetti Ailio Olio**

**Interchangable Salad Applies**

*The Elegant Collection*

**Substitutions for Fillet of Beef**

**\*Roasted Duck with Young Turnips and Candied Apples**

**Interchangeable Pasta Applies**

**Interchangable Salad Applies**

# *The Salad Collection*

(An example of the types of salads we create for all collections)



## **Classic Collection**

### **House**

*Baby spring greens tossed in our maple vinaigrette,  
served with goat cheese fondant and Oregon hazelnuts*

### **Classic Caesar**

*Crisp romaine, oven baked croutons,  
Italian olives and shaved Parmigiano Reggiano*

### **Tomato & Fennel**

*Fresh tomatoes, fennel & endive in an  
Oregon hazelnut dressing*

### **Oregon Blue**

*Organic field greens, Oregon blue cheese  
fig, hazelnut salad  
on organic mixed greens with  
pinon/hazelnut vinaigrette*

### **Waldorf**

*This classic salad with Washington apples,  
walnuts and cranberries is as lovely in presentation as in taste*

## **Elegant Collection**

### **Seared Ahi Tuna**

*Organic field greens, black sesame seeds,  
tomatoes in an Asian vinaigrette*

### **Caprese**

*Beautiful organic heirloom tomatoes,  
fresh buffalo mozzarella and basil oil*

### **Organic Apple Gorgonzola**

*On a bed of field greens with Washington cranberries,  
Pinon nuts in a walnut vinaigrette*

### **Blood Orange and Endive (Seasonal)**

*Sections of rich blood oranges, endive,  
Oregon blue cheese in dried fruit vinaigrette*

### **Louis**

*Field greens, seasonal vegetables and fresh  
Oregon Dungeness crab or Oregon pink shrimp in  
our classic Louis dressing*



Mixed Berry Tart



Chocolate Dipped Shortbread



Hand Dipped Chocolate Strawberries

## *Clemente's Desserts & Beverages*



### *Desserts*

**Blackberry, Marionberry, Raspberry, or Blueberry Cobbler \$4**

**Tiramisu \$4**

**Fresh Apple Pie or Sour Cream Apple Pie \$4**

**Crème Brule (Max 40 guests)**

**(Vanilla Bean, Chocolate Ginger, Lemon) \$5**

**Seasonal Fruit Trifle (Max 40 guests) \$4**

**Mixed Berry Tart \$3.5**

**Hand Dipped Chocolate Strawberries**

**With Organic Dark Chocolate or Organic Milk Chocolate \$23/dozen**

**Pecan Pear Crisp served with fresh cream \$4**

**Casatta \$4**

**Croissant Bread Pudding with Espresso Cream \$4**

**Oregon Chocolate Hazelnut Cake \$4**

**Chocolate Decadence with Dark Chocolate Ganache \$4**

# *Dessert Trays*

## Scones

**\$49 (25 scones/choice of 3)**

**Fruit and Nut**

**Mango**

**Lavender**

**Peach**

**Blackberry**

**Strawberry**

**Orange-Current**

**Cinnamon-Pecan**

**Pear-Ginger**

**Maple Oat**

**Pear Almond**

**Parmigiano-Reggiano with Green Onion**

**Rosemary**

**Pumpkin**

## Specialty Cookies

**\$39 (25 cookies/choice of 3)**

**Lavender**

**Chocolate Hazelnut**

**Organic Chocolate Chip**

**Meyer Lemon Squares**

**Dark Chocolate Dipped Shortbread**

**Anise Biscotti**

## Specialty Muffins

**\$45 (25 muffins/choice of 3)**

**Morning Glory**

**Cranberry Orange with Pecans**

**Fresh Apple**

**Pumpkin**

**Carrot Coconut**

**Pecan Oat with Streusel**

**Honey Bran**

**Orange Pecan**

**Blueberry**

**Raspberry Streusel**

**Lemon Poppy seed**

*Non Alcoholic Beverages*

**San Pellegrino \$1.95**

**Large Pitcher of Fresh Squeezed Lemonade \$12**

**Large Pitcher of Fresh Squeezed Strawberry, Raspberry or Blueberry Lemonade \$18**

**Large Pitcher of Black Iced Tea or Wild Raspberry Herbal Iced Tea \$9**

**Variety of Natural Sodas \$2.5**

**Variety of Commercial Sodas \$2**

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## *Lunch Buffet Collection*

### **-A-**

*Soup and Salad Collection*

#### ***Soups***

**Minestrone**

**Seafood Chowder**

**Organic Tomato Basil**

**Northwest Clam Chowder**

**Wild Mushroom Bisque**

**Seasonal Squash/Crème Fraiche**

**Wild Salmon Bisque**

#### **Salads**

Caesar Salad with crisp Romaine,  
oven baked croutons, Italian Olives  
and house Caesar dressing

**Caprese Salad with basil vinaigrette**

**House Salad with goat cheese fondant,  
maple vinaigrette**

Albacore Tuna Salad, organic  
tomatoes, champagne vinaigrette

**Prosciutto, Apple, Walnut,  
pinon vinaigrette**

Natural Chicken, Comice Pear,  
dried fruit vinaigrette

**Tomato, Fennel, Endive,  
walnut vinaigrette**

**Choice of 2 specialty Cookies/Scones**

**Organic Artisan Bread**

**Choice of 1 soup 2 salads-\$17.95/person**

**Choice of 1 soup 3 salads-\$19.95/person**

**Choice of 2 soups 2 salads-\$19.95/person**

### **-B-**

***Choice of one soup***

***Choice of one salad***

**Chicken Picatta or**

**Chicken Marsala**

**Grilled Seasonal**

**Vegetables**

**Organic Artisan**

**Breads**

**Choice of Two Specialty**

**Cookies/Scones**

**\$19.95**

### **-C-**

**Choice of One Soup**

**Choice of One Salad**

**Seafood Putanesca**

**Parsley Red Potatoes**

**or Wild Organic**

**Rice Medley**

**Organic Artisan bread**

**Choice of Two Specialty**

**Cookies/Scones**

**\$19.95**

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***Gourmet Deli Sandwich Platter***

**All natural sliced roast beef**

**Oven roasted natural turkey breast**

**Natural honey ham**

**Goat cheese, Danish havarti, fresh Buffalo**

**mozzarella**

**Seasonal Fruit**

**Seasonal Vegetables**

**Sliced Organic Breads**

**Honey Dijon, Horseradish aioli**

**Choice of two cookies/scones**

***\$19.95***



## *Breakfast Buffet*

### ***The Continental***

*Seasonal Fruit Juices*

*Fresh Seasonal Fruit Display*

*Choice of One Muffin and One Scone*

*Assorted Natural Yogurts*

*Fresh Scrambled Farm Eggs*

*Gourmet Granola*

*Milk*

*\$14.95/person*

### ***The Sunrise Buffet***

*Seasonal Fruit Juices*

*Fresh Seasonal Fruit Display*

*Choice of Gourmet Quiche*

*Crisp Bacon or Sausage Links*

*Home Style Potatoes*

*Choice of Two Muffins or Scones*

*\$16.95/person*

### ***The Brunch Buffet***

*Seasonal Fruit Juices*

*Fresh Seasonal Fruit Display*

*Imported and Domestic Cheese Display*

*Selection of Local Bagels with Cream Cheese and Homemade Jelly's*

*Wild Salmon and Farm Eggs Scramble*

*Crisp Bacon or Sausage Links*

*Home Style Potatoes*

*Choice of Two Muffins or Scones*

*\$19.95/person*

## ***Clemente's Quiche***

*Choice of Gourmet Quiche (serves 8 guests)*

*\$35*

*Fresh Organic Spinach, Ham and Vermont Cheddar*

*Market Vegetables and Gruyere*

*Imported Prosciutto, Zucchini, Shallot and Goat cheese*

*Natural Bacon, Provolone, and Chive*

*Classic Quiche Lorraine*

*Wild Smoked Salmon, Chive and Gruyere*



## Boxed Lunch Options

\$15

(All boxed lunches include organic fruit, sun chips and hand made cookie)

~For groups of 20 and less, please choose only two sandwich options~

### Sandwiches

#### **Natural Turkey Breast and French Brie Sandwich**

served with our honey mustard on organic artesian bread.

#### **Caprese Sandwich**

Fresh organic tomato, basil and fresh mozzarella  
with a pesto aioli on organic artesian bread.

#### **Roasted Market Vegetable Sandwich**

(Vegetarian or Vegan)

on organic artesian bread with olive tapenade

#### **Natural Roast Beef Sandwich**

with Rogue River Blue and Oregon Grapes on  
organic artesian bread with a horseradish aioli

#### **Natural Honey Ham Sandwich**

With provolone and spring greens with a  
lemon aioli on organic artesian bread

#### **Albacore Tuna Sandwich**

Locally caught albacore tuna salad tossed with a  
mayonnaise, celery and capers then spread  
on organic artesian bread

## **Wraps**

### **Natural Roast Beef**

Hormone Free, Natural Roast Beef, Gruyere, Red Leaf Lettuce,  
Fresh Tomato in a Whole Wheat and Olive Oil Wrap

### **Caesar Wrap**

Breast of Natural Chicken, Romaine Lettuce,  
Imported Olives, Parmigiano Reggiano,  
Caesar Dressing in a Spinach Wrap

### **Turkey Wrap**

All Natural Turkey Breast, Provolone, Organic Green Leaf Lettuce with a Fresh Washington  
Cranberry Spread in a Whole Wheat and Olive Oil Wrap

### **Roasted Seasonal Vegetable Wrap**

Roasted Seasonal Vegetables with a Balsamic Spread in a Sun Dried Tomato Wrap (Vegetarian or  
Vegan)

Add a drink for \$1.95  
(Apple Juice, Cranberry Juice, Orange Juice)



## **Clemente's Bar Service** **No Host Bar**

A certified bar tender is required according to Oregon Liquor Control Commission regulations for all events with beer, wine and/or spirits.

Bartender Fee - \$15/hour

\*Off Premise licensing and insurance fee per OLCC is \$50. As a courtesy we charge 50% of this or \$25.

Many choices of beer, wine and alcohol are available and a custom no host bar can be set up according to preference. Some of our most popular beers are listed below and are by the bottle or draught.

### **Domestic Micro Brews - \$3.50**

#### Deschutes

Mirror Pond Pale Ale

Inversion IPA

Black Butte Porter

#### New Belgium

Mothership Wit Spring Ale

Fat Tire Amber Ale

Seasonal Ale

### **Imported Beer - \$3.75**

Spaten Oktoberfest

Paulaner Hefewisen

Morreti La Rosa

Guinness Stout

**Regional and Imported Wine:** Selections vary widely

**Hard Alcohol:** Prices vary widely on all hard alcohol

A custom menu can be set up according to guest preference



## Hosted Bar

A certified bar tender is required according to Oregon Liquor Control Commission regulations for all events with spirits.

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