

# Menu Options

Clayton House

WEDGEWOOD  
MEETINGS & EVENTS

Clayton House by Wedgewood Weddings  
3719 N 75th St #100, Scottsdale, AZ 85251

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# SAVORY STARTERS

## CHILLED APPETIZERS

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips		<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers		<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip	 	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers	 	<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream*		<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt	 	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta		<input type="radio"/>
Balsamic & Strawberry Crostini		<input type="radio"/>
Smoked Salmon Canapés		<input type="radio"/>
Mini Shrimp Tostadas		<input type="radio"/>
Shrimp Cocktail Shooters		UPGRADE \$4.98

## HOT APPETIZERS

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce		<input type="radio"/>
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		<input type="radio"/>
Pulled Pork Canapés with Pineapple Salsa		<input type="radio"/>
Mini Crab Cakes with Spicy Remoulade		<input type="radio"/>
Chicken & Waffles with Bourbon Syrup		<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers		<input type="radio"/>
Mac & Cheese Panko Croquettes	 	<input type="radio"/>
Sweet & Tangy BBQ Meatballs		<input type="radio"/>
Bacon Wrapped Wild Scallops	 	<input type="radio"/>
Brie & Apple Phyllo Kisses		<input type="radio"/>
Pork Belly BLT Crostini		<input type="radio"/>
Beef or Pulled Pork Sliders		UPGRADE \$4.98
Beef & Cilantro Mini Empanadas		UPGRADE \$4.98

## SALADS

	PLATED	BUFFET
Signature Vinaigrette	<input type="radio"/>	<input type="radio"/>
Classic Caesar	<input type="radio"/>	<input type="radio"/>
Raspberry Walnut	<input type="radio"/>	<input type="radio"/>
Six Assorted Salads		<input type="radio"/>



Gluten-Free



Vegan















Vegetarian



Favorite

# ENTRÉES & BEYOND











## ENTRÉES

	PLATED	BUFFET
Harvest Grain Stuffed Bell Pepper  	<input type="radio"/>	<input type="radio"/>
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  	<input type="radio"/>	<input type="radio"/>
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream 	<input type="radio"/>	<input type="radio"/>
Center Cut Sirloin with Demi-Glace  	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib  	<input type="radio"/>	<input type="radio"/>








## CARVING STATION

	ADD-ON
Pit Ham with Pineapple Glaze 	Included
Oven-Roasted Turkey with Gravy	Included
Roast Beef Au Jus with Creamed Horseradish	Included
Slow Roasted Prime Rib Au Jus with Creamed Horseradish	\$7.98
Herb-Crusted Beef Tenderloin Au Jus	\$9.98

## SIDES

	PLATED	BUFFET
Roasted Seasonal Vegetables  	<input type="radio"/>	<input type="radio"/>
Long Grain & Wild Rice Pilaf  	<input type="radio"/>	<input type="radio"/>
Garlic Mashed Potatoes  	<input type="radio"/>	<input type="radio"/>
Herb Roasted Red Potatoes  	<input type="radio"/>	<input type="radio"/>
Three-Cheese Scalloped Potatoes  	<input type="radio"/>	<input type="radio"/>

## TREATS

	PLATED	STATIONED
Rustic Raspberry Tart 	<input type="radio"/>	<input type="radio"/>
Cream Puffs & Eclairs 	<input type="radio"/>	<input type="radio"/>
Chocolate Layer Cake 	<input type="radio"/>	<input type="radio"/>
Assorted Cheesecakes 	<input type="radio"/>	<input type="radio"/>
Italian Cream Stuffed Cannolis 	<input type="radio"/>	<input type="radio"/>
Assorted Local Donuts 	<input type="radio"/>	<input type="radio"/>
Carrot Cake 	<input type="radio"/>	<input type="radio"/>



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# MIX & MATCH

## MIX & MATCH

HALF/FULL DAY  
PACKAGES

A LA  
CARTE

### MIX & MATCH

A combination of four salad and sandwich options  
Served with chips & whole fruit

Included

\$39.98

### PREASSEMBLED BOXED LUNCH

Upgrade with compostable utensils

\$8.98

\$44.98

## SANDWICHES

### CHEDDAR ROAST BEEF

Roast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun

### MUFFALETTA

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

### CALI GRILLED CHICKEN ☆

Grilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli

Gluten-free available upon request

### PEPPERED TURKEY

Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread

### ARTICHOKE VEGGIE WRAP 🌱

Fire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap

### CAPRESE SANDWICH 🌱

Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only

## SALADS

### CAESAR SALAD ☆

Prepared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing

### BUTTERMILK BLEU AFINÉE WEDGE SALAD

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

### ASIAN QUINOA SALAD 🌱

Ginger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette

### ARUGULA & WATERMELON SALAD 🌱

Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze

### ITALIAN CHOP SALAD 🌱

Iceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette

### UPGRADE YOUR SALAD

• Marinated grilled chicken, \$4.98 per person • Adobe-rubbed grilled steak, \$8.98 per person



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