

# CLEVELANDER AND ESSEX HOUSE CATERING MENU

PLEASE CONTACT FOR PRICING

## BEVERAGE PACKAGES

### PREMIUM OPEN BAR

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila  
Johnnie Walker Black Label and Chivas 12 Year Scotch  
Bacardi Oakheart and Assorted Flavored Rums  
Crown Royal and Jameson Whiskey, Southern Comfort Bourbon  
Chardonnay, Cabernet Sauvignon and Prosecco, Imported and Domestic Beer  
Coke, Diet Coke, Sprite, Juices, Red Bull and Bottled Water

### CLASSIC OPEN BAR

Finlandia Vodka, Bombay Gin, Herradura Tequila, Bacardi Rum  
Dewar's White Label Scotch, Jack Daniel's Whiskey, Southern Comfort Bourbon  
Chardonnay, Cabernet Sauvignon and Prosecco, Imported and Domestic Beer  
Coke, Diet Coke, Sprite, Red Bull and Bottled Water

### BEER AND WINE

Budweiser, Bud Lite, Miller Lite, Heineken, Corona  
Chardonnay, Cabernet Sauvignon and Prosecco  
Coke, Diet Coke, Sprite and Bottled Water

### NON-ALCHOLIC

Coke, Diet Coke, Sprite, Red Bull, Sugar Free Red Bull, Bottled Water  
Clevelander Fruit Punch and Virgin Mojitos

### DRINK TICKETS AND CONSUMPTION BAR OPTIONS AVAILABLE

#### BAR PACKAGES FOR POOL+PATIO AND SPORTS BAR EVENT ALSO INCLUDED

##### Clevelander Signature Frozen

Rum Runner - Peach Margarita - Raging Bull - Pina Colada

##### Draft Beer

Becks - Budweiser - Corona Light - Shock Top - Miller Lite - Bud Lite

## PASSED APPETIZERS

<b>Angus Beef Sliders</b>	cheddar cheese, sliced red onion and pickle with garlic aioli
<b>Crostini with Roasted Sirloin</b>	herb butter, sweet onions and basil
<b>Bone in Lamb Lollipops</b>	herb and mustard crusted
<b>Hand Dipped Mini Corn Dogs</b>	honey brown mustard and cumin fennel ketchup
<b>BBQ Pork Sliders</b>	homemade sweet bbq sauce and fried onions
<b>Mini Hotdogs</b>	jalapeno pepper relish
<b>Chicken or Beef Empanadas</b>	jalapeno lime crema
<b>Grilled Organic Chicken Skewer</b>	sweet & spicy mango sauce
<b>Crispy Chicken Slider</b>	jicama apple slaw and horseradish aioli
<b>Chicken Salad Slider</b>	golden delicious apples, cucumber, micro celery and swiss
<b>Buffalo Chicken Quesadilla</b>	blue cheese aioli
<b>Grilled Shrimp Rustic Pizzetta</b>	mozzarella, garlic cream and chives
<b>Margherita Rustic Pizzetta</b>	fresh tomato, mozzarella and basil with garlic infused olive oil
<b>BBQ Chicken Rustic Pizzetta</b>	mozzarella, red onion and cilantro
<b>Coconut Shrimp</b>	coconut milk, shredded coconut with spicy watermelon pineapple dip
<b>Seared Ahi Tuna Pops</b>	sesame seeds with soy ginger glaze
<b>Tuna Tartare</b>	wonton crisp with micro greens
<b>Ceviche Tostada</b>	seafood and fresh cilantro with house made tostadas
<b>Mini Crab Cakes</b>	lemon caper aioli
<b>Minikin Crab Salad Roll</b>	mayo and micro celery
<b>Spicy Rock Shrimp</b>	serrano aioli and japanese worcestershire
<b>Tomato Bruschetta</b>	mozzarella, fresh tomato, garlic, basil with olive oil and sea salt
<b>Mini Pretzel Dippers</b>	baked prezel dough with beer cheese sauce
<b>Garbanzo Bean Spring Rolls</b>	green garbanzo beans with ginger carrot puree
<b>Skewered Caprese Salad</b>	fresh mozzarella, grape tomato and fresh basil with balsamic glaze
<b>Garden Sliders</b>	grilled yellow pepper, cucumber, tomato and cream cheese on baguette
<b>Mini Brie en Croute</b>	raspberry guava compote
<b>Mushroom and Risotto Croquette</b>	smoked paprika aioli
<b>Assorted Mini Desserts</b>	chefs selection

## APPETIZER AND DESSERT STATIONS

### WINGS & THINGS

Clevelander's Signature Grilled Sweet & Spicy Mango, Mild Buffalo and Buttery Ranch Chicken Wings  
Creamy Blue Cheese Dip served with Homemade Potato Chips, Sliced Carrots and Celery  
Crispy Cole Slaw, Chopped Wedge Salad and Red Bliss Potato Salad

### LA SALSA

Corn Tortilla Chips with Homemade Guacamole and Salsa Trio of Mild Red, Pico de Gallo and Salsa Verde  
Seafood Ceviche, Roasted Corn and Black Bean Quesadillas  
Chicken Taquitos with Jalapeno Lime Crema

### CROSTINI BAR

Salami and Roasted Fennel, Grilled Shrimp and Tarragon Salad, Blue Cheese, Fig and Prosciutto  
Baked Brie with Caramelized Apple Relish, Tomato, Mozzarella, Garlic and Basil with Olive Oil and Sea Salt  
Chilled Gazpacho Shots

### CHEESE AND FRUIT STATION

Blue Cheese, Port Salut, Gouda, Sharp Country Cheddar, Goat  
Cream Havarti, Fontina and Baked Brie with Caramelized Apple Relish  
Assorted Gourmet Flat Breads, Crackers, Fresh Baguette, Dried Fruits, Nuts and Grapes

### TAKE ME OUT TO THE BALL PARK

Choice of Chicago-Style Mini All Beef Hot Dogs or Hand Dipped Corn Dogs with Cumin Fennel Ketchup  
Angus All Beef Sliders with Cheddar Cheese, Sliced Red Onion and Garlic Aioli  
Choice of Buffalo, Buttery Ranch or Grilled Sweet and Spicy Mango Clevelander Signature Chicken Wings  
Homemade Potato Chips, Sliced Carrots and Sliced Celery with Creamy Blue Cheese and Buttery Ranch Dip  
Salted Freshly Baked Pretzel Dippers with Warm Beer Cheese Sauce and Honey Mustard

### PIZZA STATION

Selection of Three Signature Pizzas Margherita | Pepperoni | BBQ Chicken | Shrimp and Alfredo  
Classic Caesar Salad

### MINI DESSERT STATION

Vanilla, Pistachio, Raspberry and Vanilla Macaroons  
Assorted Petit Four and Chocolate Bonbons  
Chef's Selection of Fresh Baked Cookies

### RAW BAR

King Crab Legs, Freshly Shucked East and West Coast Oysters, Jumbo Shrimp Cocktail  
Mango, Avocado and Lobster Salad, Japanese Seaweed Salad  
Chef's Selection of Assorted Sushi and Sashimi

Stone Crabs May be Added for An Additional Charge (based on season and availability)

## THEMED DINNER STATIONS

### FRESH SALAD BAR

Mixed Greens, Spinach, Arugula, Peas, Crisp Corn, Garbanzo Beans, Beets, Cucumbers, Tomatoes  
Bell Pepper, Shaved Red Onion, Dried Cranberries, Crumbled Blue Cheese Shredded Cheddar  
Garlic Croutons Chopped Pecan Wood Smoked Bacon and Grilled Chicken Breast  
Citrus Vinaigrette, Balsamic Vinaigrette, Ranch and Blue Cheese Dressing, Assorted Rolls with Butter

**Add Ons                      Hummus                      Egg Salad                      Tuna Salad                      Shrimp Salad**

### FIESTA AND FAJITAS

Mild Salsa, Pico de Gallo and Fresh Guacamole with Warm Tortilla Chips  
Beef and Chicken Fajitas with Flour Tortillas, Shredded Cheese and Sour Cream  
Spanish Rice with Black Beans, Classic Cheese Quesadillas and Seafood Ceviche

### ALL AMERICAN

Steak Kabobs, All Beef Hot Dogs with Traditional Fixings and Barbecued Chicken Breast  
Mixed Greens Salad with Balsamic Vinaigrette and Ranch Dressing  
Baked Macaroni and Cheese, Country Style Potato Salad, Creamed Corn, Jalapeño Corn Bread

### SOUTH BEACH

Mojo Roasted Pulled Pork Loin, Ropa Vieja, Fresh Seafood Ceviche  
White Rice & Black Beans Tostones with Garlic Mojo, Sweet Plantains, Cuban Bread  
Mixed Greens Salad with Balsamic Vinaigrette and Ranch Dressing

### PASTA

Fettuccini Alla Carbonara with Pancetta and Peas in a Creamy Parmesan Sauce  
Spicy Tomato Penne Alla Arrabiatta and Classic Spaghetti Bolognese, Classic Caesar Salad  
Beefsteak Tomato and Fresh Mozzarella with Basil and a Balsamic Glaze Drizzle and Garlic Breadsticks  
add Grilled Chicken                      add Grilled Shrimp

### CARVING ACTION STATION

Churrasco with Chimichurri  
Salmon en Croute with White Wine Caper Sauce  
Whole Salt Crusted Snapper or Grouper  
Herb Crusted Tenderloin of Beef with Creamy Horseradish  
Korean Spiced Pork Loin with Green Papaya Slaw  
Sweet Orange Glazed Free Range Turkey Breast with Apple Cranberry Compote  
Chile Glazed Beef Skirt Steak with Chimichurri  
Roasted Sirloin of Beef  
Roasted Prime Rib of Beef with Au Jus  
Roasted Leg of Lamb with Mint Jelly

**all carving stations are served with freshly baked rolls and butter**

### ADD MINI DESSERTS TO ANY ABOVE THEMED STATION

## CLASSIC DINNER BUFFET

select one of the following buffet packages

WASHINGTON AVE	1 cold	1 hot	2 main	1 dessert
COLLINS AVE	2 cold	2 hot	2 main	1 dessert
OCEAN DRIVE	2 cold	2 hot	3 main	2 dessert

### COLD

<b>Avocado &amp; Tomato</b>	avocado, tomato, cucumber with red wine vinaigrette
<b>Chopped Wedge</b>	romaine, apple wood bacon, tomato, blue cheese crumble with creamy blue cheese dressing
<b>Classic Caesar</b>	romaine lettuce, shaved reggiano parmesan, seasoned croutons and creamy dressing
<b>Southern Salad</b>	fresh greens, strawberries, candied pecans and goat cheese with balsamic vinaigrette
<b>Caprese</b>	fresh mozzarella with sliced seasonal tomatoes, basil pesto, olive oil and balsamic reduction
<b>Pasta Salad</b>	bow tie pasta with julienned vegetables, fresh herbs and a light vinaigrette dressing
<b>Potato Salad</b>	red bliss potatoes, snipped chives, house mayonnaise and fine herbs
<b>Jicama Slaw</b>	shredded jicama, carrot, sweet red pepper, cilantro with house mayonnaise and seasonings
<b>Tropical Fruit Salad</b>	pineapple, mango, grapes, berries, lime juice, honey topped with toasted coconut
<b>Mediterranean</b>	marinated olives, grilled artichoke hearts, feta, with arugla and lemon vinaigrette
<b>Tuna Tatare</b>	
<b>Fresh Seafood Ceviche</b>	
<b>Sushi Rolls</b>	JB, Spicy Tuna and California
<b>Jumbo Shrimp Cocktail</b>	
<b>Steamed Crab Legs</b>	

### HOT

<b>Roasted Fingerling Potatoes</b>	<b>Creamy Alfredo Penne Pasta</b>
<b>Potatoes Au Gratin</b>	<b>Corn on the Cob with Melted Butter</b>
<b>Truffle Mashed Potatoes</b>	<b>Mushroom Medley</b>
<b>Sweet Plantains</b>	<b>Sautéed Seasonal Cut Vegetables</b>
<b>Steamed Jasmine Rice</b>	<b>Fresh Cut Green Beans with Almonds &amp; Garlic</b>
<b>Wild Rice with Fresh Herbs</b>	<b>Roasted Baby Squash Vegetables</b>
<b>White Rice with Black Beans</b>	<b>Truffle Grilled Asparagus</b>
<b>Chorizo Baked Beans</b>	<b>Creamed Corn</b>
<b>Baked Macaroni and Cheese</b>	<b>Risotto Milanese</b>

## MAIN

<b>Grilled Mahi Mahi</b>	fresh cut filet with lemon and dill in a white wine leek stew
<b>Citrus Soy Salmon</b>	grilled salmon filet with sweet citrus soy
<b>Seared Red Snapper</b>	cilantro and garlic crusted red snapper with lemon caper sauce
<b>Saku Chilean Sea Bass</b>	filet marinated in miso citrus soy
<b>Baked Halibut</b>	baked filet with parsley, lemon, white wine and sea salt panko
<b>Baked Lobster Tail</b>	panko-crusted whole lobster tail with butter, herbs and garlic
<b>Chimichurri Skirt Steak</b>	grilled skirt steak with chimichurri sauce
<b>Braised Beef Short Rib</b>	fresh vegetables in a red wine demi-glaze
<b>Roasted Prime Rib</b>	sliced roasted prime rib with au jus
<b>Beef Skewers</b>	marinated cube steak with onions and pepper, papadilla pepper sauce
<b>Oven Roasted Half of Spring Chicken</b>	herb and spice marinated with pan gravy
<b>Grilled Chicken Breast</b>	sweet and spicy mango glaze and pineapple salsa
<b>Chicken Piccata</b>	chicken breast scaloppine with white wine lemon caper sauce
<b>Chili Crusted Beef Tenderloin</b>	white truffle madeira mushroom sauce

**with gourmet rolls and fresh butter**

## DESSERT

### MINI DESSERT STATION

Vanilla, Pistachio, Raspberry and Vanilla Macaroons  
Assorted Petit Fours and Chocolate Bonbons  
Chef's Selection of Fresh Baked Cookies

### FRUIT & CHEESE DISPLAY

Blue Cheese, Port Salut, Gouda, Sharp Country Cheddar, Goat  
Cream Havarti, Fontina and Baked Brie with Caramelized Apple Relish  
Assorted Gourmet Flat Breads, Crackers, Fresh Baguette, Dried Fruits, Nuts and Grapes

### INDIVIDUAL SIZED DESSERTS

**select 2 from the following offerings**

<b>Apple Tart</b>	almond flavored pastry cream with fresh sliced apple
<b>Raspberry Tart</b>	sweet pastry crust filled with vanilla cream topped with raspberries
<b>Key Lime Pie</b>	graham cracker crumbs topped with a layer of key lime filling and meringue
<b>Tiramisu</b>	lady fingers soaked in espresso, filled with mascarpone in a vanilla tart
<b>Triple Chocolate Mousse</b>	white and milk chocolate mousse with dark chocolate ganache
<b>Opera</b>	almond cake soaked with espresso and chocolate ganache

## SIT DOWN

selection of 1 dish per course

### FIRST COURSE

**Clevelander** artisan lettuce, baby frisee, quinoa, enoki mushroom, dried cranberries, candied walnut, orange segment, cucumbers, cherry tomatoes and crumble blue cheese, served with raspberry

**Avocado Tomato & Frisee** avocado, tomato and cucumber with passion fruit vinaigrette

**Chopped Wedge** iceberg lettuce, applewood bacon, tomato caramelized red onions, blue cheese crumbles

**Classic Caesar** romaine lettuce, shaved reggiano parmesan, seasoned croutons and creamy dressing

**Southern Salad** fresh greens, strawberries, candied pecans and goat cheese with balsamic vinaigrette

**Caprese Fresh** mozzarella with sliced seasonal tomatoes, olive oil and balsamic

**Tuna Tatare**

**Jumbo Shrimp Cocktail**

**Smoked Norwegian Salmon**

### ENTRÉE

**Yuzu Soy Glazed Salmon** coconut rice and baby bok choy

**Herbs and Panko Crusted Chilean Sea Bass** haricot vert and risotto milanese with white truffle wafu

**Florida Snapper** tropical fruit salsa, jasmine rice and grilled asparagus with lemon caper beurre blanc

**Grilled Sword Fish Steak Oscar** crab meat and asparagus with hollandaise and roasted fingerling potatoes

**Braised Short Rib** root vegetables and potato au gratin

**Grilled Chimichurri Marinated Skirt Steak** seasonal vegetables and roasted fingerling potatoes

**Grilled Filet Mignon** madeira mushrooms, wasabi mashed potatoes and vegetables

**Sweet and Spicy Glazed Chicken** mango salsa, frizzled onion and jasmine rice with spicy mango sauce

**Grilled Chicken Breast** truffle mashed potatoes and seasonal vegetables

**Roasted Dijon Crusted Rack of Lamb** rosemary mint demi and red bliss mashed potatoes

**Pan Seared Muscovi Duck Breast** mild peppercorn sauce with garlic mashed potato and baby squash

**Grilled Cauliflower Steak** olive tomato stew and risotto milanese ---vegetarian option

### DESSERT

**Apple Tart** almond flavored pastry cream with fresh sliced apple

**Raspberry Tart** sweet pastry crust filled with vanilla cream topped with raspberries

**Key Lime Pie** graham cracker crumbs topped with a layer of key lime filling and meringue

**Tiramisu** boudoir soaked in espresso, filled with mascarpone in a vanilla tart

**Triple Chocolate Mousse** white and milk chocolate mousse with dark chocolate ganache

**Opera** almond cake soaked with espresso and chocolate ganache