



CLOVER
CATERING

BE A GUEST
at your next event



THOUGHTFUL FOOD, GRACIOUS HOSPITALITY

Our mission is simple: we want to provide the highest quality cuisine paired with impeccable service and gracious genuine hospitality to make your catered event special – whether large or small, formal or informal. We're equally at home serving corporate events, board lunches or dinners, business meetings, group gatherings, holiday parties, weddings, or summer barbecues. Depending on your needs, our services can include fully-staffed parties of all sizes as well as convenient pickup or delivery and set-up.

Our food is made using only fresh, quality ingredients, leaving no detail overlooked. We're proud to source as many items as possible from local suppliers like Hangman Valley Farm, Andersen Ranches, Snake River Farms, and Shepherd's Grain.

With Clover catering your next event, you'll feel like a guest –even if you're the host.





BREAKFAST BUFFET

Scrambled Eggs \$4⁵⁰ per guest

Thick Sliced Bacon \$3⁰⁰ per guest

Housemade Sausage \$4⁰⁰ per guest

Rosemary Breakfast Potatoes \$3⁰⁰ per guest

Bagel Bar \$3⁹⁵ per guest
assorted housemade bagels, cream cheese,
honey butter, fruit preserves

Bagels and Smoked Salmon \$5⁵⁰ per guest
with cream cheese, capers, and pickled onions

Breakfast Pastries and Breads \$4⁹⁵ per guest
assorted housemade pastries,
croissants, bagels, breads
served with butter, cream cheese, fruit preserves

Biscuits and Gravy \$4⁰⁰ per guest
Italian sausage breakfast gravy
with housemade buttermilk biscuits

Corned Beef & Potato Hash \$5⁰⁰ per guest
house-brined and braised corned beef,
potatoes, Russian cream

Chorizo Scramble \$6⁵⁰ per guest
housemade chorizo, eggs, tortilla chips,
pickled onion, tomato salsa

Wild Mushroom Scramble \$6⁵⁰ per guest
wild mushrooms, eggs, goat cheese, arugula

Seasonal Quiche \$4⁰⁰ per guest
bacon, Swiss cheese, goat cheese, herbs



SANDWICH BOXED LUNCH

*All boxed lunches include a sandwich,
housemade potato chips & a housemade cookie.*

Mediterranean Chicken Schwarma \$14⁰⁰

sesame/yogurt brined chicken breast, sautéed peppers
& onions, white bean hummus, sambal chutney, feta,
olives, arugula on housemade flatbread

Italian Cold Cut \$14⁰⁰

sopressata, sweet capicola, mortadella, Swiss, aged
provolone, housemade olive salad on a sesame bun

Reuben \$16⁰⁰

braised house-brined corned beef, sauerkraut,
Gruyere, Louie dressing on toasted marbled rye

Grilled Cheese \$13⁰⁰

Kasseri, extra-sharp cheddar, aged provolone,
Gilroy garlic butter, served panini-style on
housemade sourdough baguette

Tuna Salad Sandwich \$15⁰⁰

olive oil poached tuna with lemon aioli,
capers, red onion, celery, fresh herbs,
spring greens, on a focaccia bun

Turkey Bacon \$16⁰⁰

citrus brined roasted turkey, aioli, bacon, tomato jam,
avocado, romaine, on 9-grain wheat bread

Ham and Brie Croissant \$15⁰⁰

croissant, sliced ham, brie, Dijon, herb
aioli, spring greens on a croissant

Roasted Seasonal Vegetable Sandwich \$14⁰⁰

pesto, mozzarella, spring greens, roasted
vegetables, served panini-style on focaccia



LUNCH BUFFET

entrées include choice of two sides

ENTRÉES

Sandwich Platter \$15⁰⁰ per guest
choice of two sandwiches, cut for sharing

Timballo (Clover's Lasagna) \$15⁰⁰ per guest
housemade pasta layered with pork Bolognese,
pancetta, lamb, tomato, parmesan cheese, béchamel,
fire-roasted tomato sauce, citrus oil

Grilled Chicken Breast \$16⁰⁰ per guest
with warm bacon/stoneground mustard vinaigrette

Roasted Pork Loin \$16⁰⁰ per guest
with spiced apple chutney, balsamic reduction

Grilled Washington Steelhead \$16⁰⁰ per guest
with spiced hazelnut butter, orange gremolata

SIDES

Clover Salad
spring greens, Pecorino Romano,
candied pecans, citrus vinaigrette

Caesar Salad
romaine, Pecorino Romano, Clover croutons,
anchovy, lemon, Caesar dressing

Pasta Salad
cavatelli pasta, feta, olive, roasted pepper,
pine nuts, garlic/chili vinaigrette

Roasted Potato Wedges
Yukon gold potatoes, fresh herbs, olive oil

Seasonal Vegetables
chef's selection of peak-season vegetables,
cooked & garnished according to type

Mashed Potatoes
whipped Yukon gold mashed potatoes
with butter and cream



COLD HORS D'OEURVES *per dozen*

Chicken Liver Mousse \$30⁰⁰
with bacon/mushroom marmalade and red wine
reduction, on herb cracker

Shrimp Ceviche \$30⁰⁰
fried wonton, cilantro vinaigrette

Dungeness Crab & Artichoke Dip \$34⁰⁰
on toasted crostini

Beef Tenderloin \$35⁰⁰
seared rare with mascarpone cheese,
caper/onion relish on toasted crostini

Tomato & Basil Bruschetta \$28⁰⁰
with balsamic vinegar reduction

Wild Mushroom Canapé \$28⁰⁰
with goat cheese, truffle oil, on herb cracker

Oysters on the Half Shell \$38⁰⁰
with seasonal dressing

Salmon Tartare \$34⁰⁰
with capers, shallot, herbs, lemon, on herb crackers

Ahi Tartare \$36⁰⁰
with truffled apple, gorgonzola cheese,
balsamic reduction, on herb crackers

Prawn Cocktail \$32⁰⁰
with lemon and fennel salad

Goat Cheese Mousse \$26⁰⁰
in parmesan cups or endive leaves with
fresh herbs and lemon oil

Citrus-cured Salmon \$32⁰⁰
with Pernod crème fraiche, fennel salad

Smoked Salmon Spread \$34⁰⁰
with dill crème, pickled onion,
capers, on toasted crostini



HOT HORS D'OEURVES *per dozen*

Stuffed Mushrooms \$28⁰⁰

Dungeness crab, parmesan, artichoke hearts

Duck Scrapple Bites \$34⁰⁰

with mushrooms, dried cherries, port jus

Beef Wellington Bites \$35⁰⁰

with béarnaise sauce

Beef Satay \$32⁰⁰

with serrano/cilantro vinaigrette slaw

Chicken Satay \$32⁰⁰

with serrano/cilantro vinaigrette slaw

Prawn Satay \$34⁰⁰

with coleslaw, chili garlic oil

Fried Parmesan Polenta Cakes \$30⁰⁰

topped with wild mushroom/tomato ragout

Shrimp, Chorizo & Roasted Peppers \$34⁰⁰

with cumin/lime aioli on fried polenta

Corned Beef \$34⁰⁰

with gruyere cheese, Russian dressing,
sauerkraut, cornichons on toasted rye



PLATTERS *serve 12 to 15*

Dungeness Crab and Artichoke Dip \$40⁰⁰
with housemade garlic crostini

White Bean Hummus \$35⁰⁰
with feta cheese, olives,
toasted housemade flatbread

Artisan Cheeses \$45⁰⁰
chef's selection of assorted fine cheeses
with seasonal accompaniments

Charcuterie \$48⁰⁰
chef's selection of assorted salamis, pâtés,
terrines with seasonal accompaniments

Meat & Cheese Assortment \$46⁰⁰
chef's selection of assorted salamis, pâtés, terrines,
fine cheeses with seasonal accompaniments

Grilled Vegetable Antipasto \$40⁰⁰
grilled squash, mushrooms, peppers, onions, seasonal
vegetables with roasted red pepper dipping sauce

Raw Vegetable Crudités \$35⁰⁰
cauliflower, broccoli, carrot, celery, bell peppers,
seasonal vegetables with tzatziki dip

Shrimp Cocktail \$50⁰⁰
poached gulf shrimp, citrus cocktail sauce, lemon

Smoked Half Side of Salmon \$55⁰⁰
house-brined and applewood-smoked salmon,
capers, cornichons, lemon, dill, crème fraîche



BUFFET DINNERS

TIER 1 & TIER 2

include Clover's house-baked bread & honey/shallot butter plus salad or soup & two sides – see entrées on next page

— **SALAD OR SOUP** choose one —

Clover Salad

spring greens, Pecorino Romano, candied pecans, citrus vinaigrette

Caesar Salad

romaine, Pecorino Romano, Clover croutons, anchovy, lemon, Caesar dressing

Roasted Beet Salad

frisée, fresh herbs, tarragon almonds, goat cheese, fennel, citrus vinaigrette

Fire-roasted Tomato Soup

Seasonal Soup

— **SIDES** choose two —

Mashed Potatoes plain or roasted garlic

Creamy Parmesan Polenta

Olive Oil & Herb Roasted Fingerling Potatoes

Roasted Root Vegetables & Baby Beets

White Cheddar Mac & Cheese

Braised White Beans

Orange & Tarragon Glazed Carrots

Grilled Asparagus with honey and pine nuts

Roasted Seasonal Vegetables

Wheatberry & Mushroom Risotto



BUFFET DINNERS

TIER 1 & TIER 2

include Clover's house-baked bread & honey/shallot butter plus salad or soup & two sides (see previous page)

TIER 1 \$29⁰⁰ per guest

— **ENTRÉES** choose one —

Timballo (Clover's Lasagna)

housemade pasta layered with pork Bolognese, pancetta, lamb, tomato, parmesan cheese, béchamel, fire-roasted tomato sauce, citrus oil

Grilled Chicken Breast

with caper/lemon butter sauce

Seasonal Vegetable Risotto

Grilled Washington Steelhead

with spiced hazelnut butter, orange gremolata

Braised Pork Shoulder

with sherry braising jus

Grilled Flat Iron Steak

with warm bacon vinaigrette

TIER 2 \$35⁰⁰ per guest

— **ENTRÉES** choose one —

Rock Salt Roasted Prime Rib

with au jus, horseradish

Herb Roasted Pork Loin

with pancetta, caper butter sauce

Grilled King Salmon

with spiced hazelnut butter, orange/almond gremolata

Herb Roasted Chicken

with smoked paprika rub, warm bacon vinaigrette

Braised Boneless Beef Short Ribs

with red wine braising jus, fresh herbs



PLATED DINNERS

TIER 1, TIER 2 & TIER 3

*include Clover's house-baked bread & honey/shallot butter
plus salad or soup and two entrées*

— **SALAD OR SOUP** choose one —

Clover Salad

spring greens, Pecorino Romano,
candied pecans, citrus vinaigrette

Caesar Salad

romaine, Pecorino Romano, Clover croutons,
anchovy, lemon, Caesar dressing

Roasted Beet Salad

frisée, fresh herbs, tarragon almonds,
goat cheese, fennel, citrus vinaigrette

Fire-roasted Tomato Soup

Seasonal Soup



PLATED DINNERS

TIER 1 \$29⁰⁰ per guest

includes Clover's house-baked bread & honey/shallot butter plus salad or soup (see previous page) and two entrées

— **ENTRÉES** choose two —

Grilled Flat Iron Steak
with papas bravas, arugula,
crispy pickled onion, chimichurri

Grilled Chicken Breast
roasted fingerling potatoes, Brussels sprouts,
delicata squash, warm bacon vinaigrette

Seasonal Vegetable Risotto

Semolina Crusted Rockfish
parmesan polenta, seasonal vegetable, lemon,
shallot/caper butter sauce

Grilled Steelhead
roasted root vegetables, fingerling potatoes,
hazelnut/golden raisin butter sauce

Timballo (Clover's Lasagna)
housemade pasta layered with pork Bolognese,
pancetta, lamb, tomato, parmesan cheese, béchamel,
fire-roasted tomato sauce, citrus oil



PLATED DINNERS

TIER 2 \$39⁰⁰ per guest

includes Clover's house-baked bread & honey/shallot butter plus salad or soup (see previous page) and two entrées

— **ENTRÉES** choose two —

Braised Boneless Beef Short Ribs
with red wine braising jus,
roasted root vegetable, potato purée

Herb Roasted Pork Loin
squash and apple puree, with bacon
smashed potato, spiced apple butter, crispy shallots

Pesto & Roasted Pepper Stuffed Chicken Breast
wrapped in bacon with potato purée, seasonal
vegetable, caper/lemon butter sauce

Rock Salt Crusted Prime Rib
with roasted garlic mashed potato, horseradish,
seasonal vegetable, au jus

Grilled Wild Washington King Salmon
with huckleberry/red wine reduction, roasted
squash/fingerling potato hash, spiced hazelnut butter

Seasonal Seafood
chef's selection – inquire regarding
seasonal and available options

Rye-Crusted Lamb Meatloaf
with creamy polenta, wild mushrooms,
cherry compote, braised winter greens



PLATED DINNERS

TIER 3 \$49⁰⁰ per guest

includes Clover's house-baked bread & honey/shallot butter plus salad or soup (see previous page) and two entrées

— **ENTRÉES** choose two —

10-oz Rib Eye

with gorgonzola potato gratin, seasonal vegetable, port wine jus, bacon/mushroom marmalade

Beef Wellington

filet mignon and mushroom duxelles wrapped in prosciutto and puff pastry, root vegetable hash, beef demiglace

6 oz Filet Mignon

roasted garlic mashed potato, duck fat hollandaise, wild mushrooms, red wine shallots

Roasted Hangman Farms Half Chicken

warm bacon vinaigrette, roasted fingerling potato, Brussels sprout/mushroom hash, herb butter

Seared Scallops

cauliflower purée, blood orange gastrique, citrus/fennel salad

Braised Leg of Lamb Agrodolce

sweet & sour braising jus, creamy polenta, root vegetables, hazelnut gremolata

Wild Alaskan Halibut

pine nut/panko crust, port wine reduction, spiced pear salsa, wild rice

Clover is committed to using the freshest seasonal ingredients available. Menu items are subject to change by season and availability. We will be happy to work with you to create the perfect menu for your event. The menus shown are samples that can easily be modified by our chefs to fit your needs. 48-hour advance notice on all orders and an 8-guest minimum are preferred. A 20% service charge is added to all orders. Additional delivery, setup, or other fees may apply.





CLOVER

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