

CLYDE IRON

EVENTS & WEDDINGS



APPETIZERS

HOT

WOOD-GRILLED WINGS $275
Choose: Honey Chipotle, BBQ, Buffalo, or Asian sauce
Add ranch or bleu cheese $25 ea
100 pieces

MEATBALLS MADE FROM SCRATCH $275
Add sweet and sour, house-made marinara,
or Swedish meatball sauce $25 ea
100 pieces

STUFFED MUSHROOMS *(choose one)*
100 pieces

- **WILD RICE $275**
- **SPINACH AND MINCED HAM STUFFING, WITH WILD RICE AND CREAM CHEESE SAUCE $300**
- **CRAB STUFFED WITH BUTTER AND CHIVE CREAM SAUCE $300**

EGG ROLLS $275
100 pieces

CHICKEN SATAY WITH PEANUT SOY SAUCE $275
100 pieces

REUBEN SHOOTERS $250
100 pieces

PRETZEL BITES WITH QUESO $225
100 pieces

MINI CRAB CAKES $275
100 pieces

WALLEYE CAKES AND TARTAR SAUCE MADE IN HOUSE $275
100 pieces

BEEF OR CHICKEN WELLINGTON MADE IN HOUSE $375
100 pieces

CLYDE SLIDERS $295
Choose: Clyde's Reuben, Burgers,
Porketta or Shredded Chicken.
100 pieces

ADDITIONAL $75 FOR BUTLER-PASSED ENHANCEMENT

SALES TAX AND 20% ADMINISTRATION FEE ARE NOT INCLUDED IN PRICING. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



APPETIZERS

COLD

CLYDE CHIPS WITH PARMESAN DILL SAUCE $95
Serves 50

SMOKED SALMON PLATTER WITH RED ONIONS, CAPERS AND CRACKERS $275
Serves 50

BRUSCHETTA ON CROSTINIS $275
100 Pieces

PINWHEELS *(choose one)*
100 pieces

- **VEGGIE AND HERBED CREAM CHEESE $250**
- **ROAST BEEF, ROASTED RED PEPPERS, CARAMELIZED ONION AND HERBED CREAM CHEESE $275**
- **TURKEY, SPINACH, CRANBERRY AND SUNDRIED TOMATO CREAM CHEESE $275**

TORTILLA CHIPS AND PICO DE GALLO $150
ADD CORN/BEAN SALSA, QUESO, OR GUACAMOLE $40/EA
Serves 50

SLICED MEAT, CHEESE AND CRACKER PLATTER $250
Serves 50

RAW VEGGIE PLATTER WITH DIP $175
Serves 50

CAPRESE SKEWERS $275
100 Pieces

DOMESTIC CHEESE PLATTER $250
Smoked cheddar, Swiss, havarti, pepper jack, and cheddar jack.
Serves 50

IMPORTED CHEESE PLATTER $300
Brie, Fontina, queso Manchego, Boursin, gruyere, and English cheddar.
Serves 50

WOOD-GRILLED SHRIMP COCKTAIL $375
50 Large Pieces

MARINATED ASSORTED OLIVES $225
Serves 50

ANTIPASTO PLATTER $325
Fresh mozzarella, sliced salami, pepperoni, prosciutto, kalamata olives, marinated mushrooms, balsamic onions, artichoke hearts, roasted red peppers and crostinis.
Serves 50

FRUIT PLATTER WITH DIP $250
Serves 50

FRUIT KABOBS $275
100 Pieces

CHOCOLATE DIPPED STRAWBERRIES AND PINEAPPLE $275
100 pieces

SNACK MIX $100
Serves 50

ADDITIONAL $75 FOR BUTLER-PASSED ENHANCEMENT



PLATED DINNERS

PRICES ARE PER PERSON

WOOD-GRILLED CHICKEN BREAST IN BRANDY CREAM OR MUSHROOM CREAM SAUCE $30
Served with oven roasted garlic mashed potatoes and grilled vegetables.

CHICKEN PICCATA IN A LEMON CAPER SAUCE $30
Served with oven roasted garlic mashed potatoes and grilled vegetables.

PARMESAN CHICKEN WITH MARINARA $30
Served with penne pasta and grilled vegetables.

ROASTED TURKEY WITH APPLE DEMI $30
Served with house-made dressing, mashed sweet potatoes and garlic green beans.

PANKO CRUSTED WALLEYE WITH SHALLOTS AND WHITE WINE SAUCE $34
Served with oven roasted garlic mashed potatoes and garlic green beans or grilled asparagus.

BAKED WALLEYE WITH LEMON CAPER SAUCE $34
Served with wild rice or oven roasted garlic mashed potatoes and garlic green beans or grilled asparagus.

GRILLED SALMON WITH CITRUS OR ASIAN GLAZE $34
Served with rice pilaf or oven roasted garlic mashed potatoes and garlic green beans or grilled asparagus.

BACON WRAPPED PORK TENDERLOIN WITH CREAMY DIJON SAUCE $31
Served with oven roasted garlic mashed potatoes and garlic green beans or grilled vegetables.

8 OZ. WOOD-GRILLED SIRLOIN FILET $36
Served with roasted shallot cabernet sauce, herb-roasted red bliss potatoes and garlic green beans.

8 OZ. WOOD-GRILLED FILET MIGNON WITH RED WINE DEMI-GLAZE $48
Served with fingerling potatoes and grilled asparagus. Bacon wrapped add $2.

12 OZ. HERB CRUSTED ROASTED PRIME RIB $40
Served with fingerling potatoes and grilled asparagus.

SWEDISH MEATBALLS $28
House-made and served with oven roasted garlic mashed potatoes and garlic green beans.

VEGETARIAN LASAGNA WITH PARMESAN $28
Grilled yellow squash, green zucchini, red onions, mushrooms, carrots, and red and green bell peppers. Served with spinach stuffed mushrooms and mashed sweet potatoes.

BUTTERNUT SQUASH RAVIOLI $28
House-made ravioli pillows stuffed with oven roasted butternut squash, candied walnuts, parmesan cheese, fresh herbs and minced sundried tomatoes.

VEGAN BLACK BEAN AND SWEET POTATO QUINOA CAKES $26
Served with herbed brown rice and grilled asparagus.

ALL PLATED DINNERS ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CLASSIC CAESAR, OVEN-BAKED BAGUETTES, COFFEE AND WATER.



DUETS

MEAT, FISH AND SEAFOOD $46/PERSON

Select one from each category.

MEATS

- BACON WRAPPED PORK TENDERLOIN WITH DIJON CREAM SAUCE
- 6 OZ. WOOD-GRILLED SIRLOIN FILET WITH ROASTED SHALLOT CABERNET SAUCE
- 6 OZ. WOOD-GRILLED FILET MIGNON WITH RED WINE DEMI ADD $6/PERSON
- 8 OZ. HERB CRUSTED ROASTED PRIME RIB ADD $6/PERSON

FISH/SEAFOOD

- PANKO-CRUSTED WALLEYE WITH SHALLOTS AND WHITE WINE SAUCE
- BAKED WALLEYE WITH LEMON CAPER SAUCE
- GRILLED SALMON WITH CITRUS OR ASIAN GLAZE
- WOOD-GRILLED OR FRIED SHRIMP

VEGETABLES

- GRILLED ASPARAGUS
- GRILLED VEGETABLES
- GARLIC GREEN BEANS
- CARROTS IN A BROWN-SUGAR GLAZE
- ROASTED CORN

STARCHES

- OVEN ROASTED GARLIC MASHED POTATOES
- FINGERLING POTATOES
- HERB-ROASTED RED BLISS POTATOES
- RICE PILAF
- WILD RICE

ALL DUETS ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CLASSIC CAESAR, OVEN-BAKED BAGUETTES, COFFEE AND WATER.

DUETS

CHICKEN, FISH AND SEAFOOD
$42/PERSON

Select one from each category.

CHICKEN

- WOOD-GRILLED CHICKEN IN BRANDY OR MUSHROOM CREAM SAUCE
- CHICKEN PICCATA IN LEMON CAPER SAUCE

FISH/SEAFOOD

- PANKO-CRUSTED WALLEYE WITH SHALLOTS AND WHITE WINE SAUCE
- BAKED WALLEYE WITH LEMON CAPER SAUCE
- GRILLED SALMON WITH CITRUS OR ASIAN GLAZE
- WOOD-GRILLED OR FRIED SHRIMP

VEGETABLES

- GRILLED ASPARAGUS
- GRILLED VEGETABLES
- GARLIC GREEN BEANS
- CARROTS IN A BROWN-SUGAR GLAZE
- ROASTED CORN

STARCHES

- OVEN ROASTED GARLIC MASHED POTATOES
- FINGERLING POTATOES
- HERB-ROASTED RED BLISS POTATOES
- RICE PILAF
- WILD RICE

ALL DUETS ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CLASSIC CAESAR, OVEN-BAKED BAGUETTES, COFFEE AND WATER.





DINNER BUFFETS

LASAGNA AND OVEN SMOKED HAM $32/PERSON
Italian sausage, parmesan, grilled yellow squash, green zucchini, red onion, mushrooms, carrots and red and green bell peppers. Served with oven roasted garlic mashed potatoes and garlic green beans.

SWEDISH MEATBALLS AND PARMESAN BREADED CHICKEN $32/PERSON
House-made red sauce and melted mozzarella. Served with oven roasted garlic mashed potatoes and garlic green beans.

CLYDE PORKETTA AND GRILLED CHICKEN $30/PERSON
Served with oven roasted garlic mashed potatoes and grilled vegetables.

PASTA FEAST $30/PERSON
Penne pasta served with house-made sauces, your choice of two meats and grilled vegetables. Includes Clyde's house recipe Alfredo and marinara sauces, and choose from seasoned wood-grilled chicken breast, homemade meatballs, or spicy grilled Italian sausage.

ROAST BEEF AND TURKEY $32/PERSON
Served with house-made gravy, brown sugar glazed carrots, stuffing, and mashed sweet potatoes.

HERB-CRUSTED PORK TENDERLOIN AND CILANTRO LIME MARINATED GRILLED CHICKEN BREAST $32/PERSON
Served with oven roasted garlic mashed potatoes and garlic green beans.

BREADED PORK CUTLETS WITH PORK GRAVY AND BEER BRINED BAKED CHICKEN $34/PERSON
Served with oven roasted garlic mashed potatoes and grilled vegetables.

GRILLED SIRLOIN AND MUSHROOMS WITH LYONNAIS SAUCE AND WOOD-GRILLED SALMON PICCATA $40/PERSON
Served with herb-roasted red bliss potatoes and grilled asparagus.

TRADITIONAL STYLE TACO AND ENCHILADA FEAST $28/PERSON
Chicken enchiladas, and beef and shredded chicken tacos seasoned with our chef's blend of spices. Served with crisp corn and soft flour tortillas. Taco bar is complete with classic sides of fresh crisp tortilla chips, mexican red rice, slow-cooked refried beans and fajita vegetables.

Toppings include: shredded taco cheese, house recipe salsa, black olives, pico de gallo, diced tomato and onion, sour cream, and fresh-made guacamole and queso.

BBQ RIBS AND FRIED CHICKEN $36/PERSON
Served with coleslaw, roasted corn, herb-roasted potatoes, sliced watermelon and vegetable platter with dip.

ALL BUFFETS ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CLASSIC CAESAR, OVEN-BAKED BAGUETTES, COFFEE AND WATER.

CARVING STATIONS

SELECT TWO PROTEINS AND TWO SIDES $44/PERSON

MEATS

- ROASTED PORK LOIN WITH RED WINE DEMI
- ROASTED TURKEY AND GRAVY
- ROASTED IN-SIDE ROUND OF BEEF
- CORNED BEEF
- HONEY GLAZED SMOKED HAM
- PRIME RIB — ADD $6/PERSON

STARCHES

- OVEN ROASTED GARLIC MASHED POTATOES
- FINGERLING POTATOES
- HERB-ROASTED RED BLISS POTATOES
- RICE PILAF
- WILD RICE

VEGETABLES

- GRILLED ASPARAGUS
- GRILLED VEGETABLES
- GARLIC GREEN BEANS
- CARROTS IN A BROWN-SUGAR GLAZE
- ROASTED CORN

ALL CARVING STATIONS ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CLASSIC CAESAR, OVEN-BAKED BAGUETTES, COFFEE AND WATER.





CHILDREN'S MENU & DESSERTS

CHILDREN'S MENU $12/PERSON

CHICKEN STRIPS with chips

KIDS MAC-N-CHEESE
Served with side of fruit.

KIDS CHEESEBURGER with chips

MILK OR JUICE $2

CLYDE MADE DESSERTS $6/PERSON

BREAD PUDDING
Baked with craisins and topped with Clyde's homemade caramel and crème anglais.

CHEESECAKE
Wood oven baked. Served New York-style and topped with choice of raspberry, caramel or chocolate sauce.

APPLE CRISP
Wood-fired traditional style and topped with homemade caramel sauce. Served a la mode, *add $1.*

CLYDE CANNOLIS
Classic cannoli shells filled with Amaretto spiked mousse and topped with powdered sugar — *3 pieces*.

CHOCOLATE TORTE
Gluten free.



LATE NIGHT SNACKS

REUBEN SHOOTERS $250
100 Pieces

WOOD-FIRED ASSORTED ONE-TOPPING AND VEGGIE PIZZAS $20 EACH

WOOD-GRILLED WINGS $275
Choose: Honey chipotle, BBQ, Buffalo or Asian
100 Pieces

CLYDE CHIPS WITH PARMESAN DILL SAUCE $95
Serves 50

PORKETTA AND SHREDDED CHICKEN SLIDERS $295
100 Pieces

EGG ROLLS $275
100 Pieces

DELI PLATTER WITH MEAT, CHEESE AND SILVER DOLLAR BUNS $250
Serves 50

PRETZEL BITES WITH QUESO $250
100 Pieces

TORTILLA CHIPS AND PICO DE GALLO $150
Add corn/bean salsa, queso or guacamole $40 EA
Serves 50

POPCORN BAR WITH SEASONINGS $75
Serves 50

CHOCOLATE CHIP COOKIES AND MILK $200
50 Pieces

SNACK MIX $100
Serves 50

HUMMUS AND PITA CHIPS $150
Serves 50

BEER

CLYDE KEGS

1/2 Barrel | $450 1/6 Barrel | $175

Cream Ale
Empire Kolsch
Whirley Wheat
Stiff Leg IPA
McGiffert Logger
Steam Skidder Stout

DOMESTIC KEGS $450

1/2 Barrel, 120 pints

Bud Light
Coors Light
Michelob Golden Light

PREMIUM KEGS $525

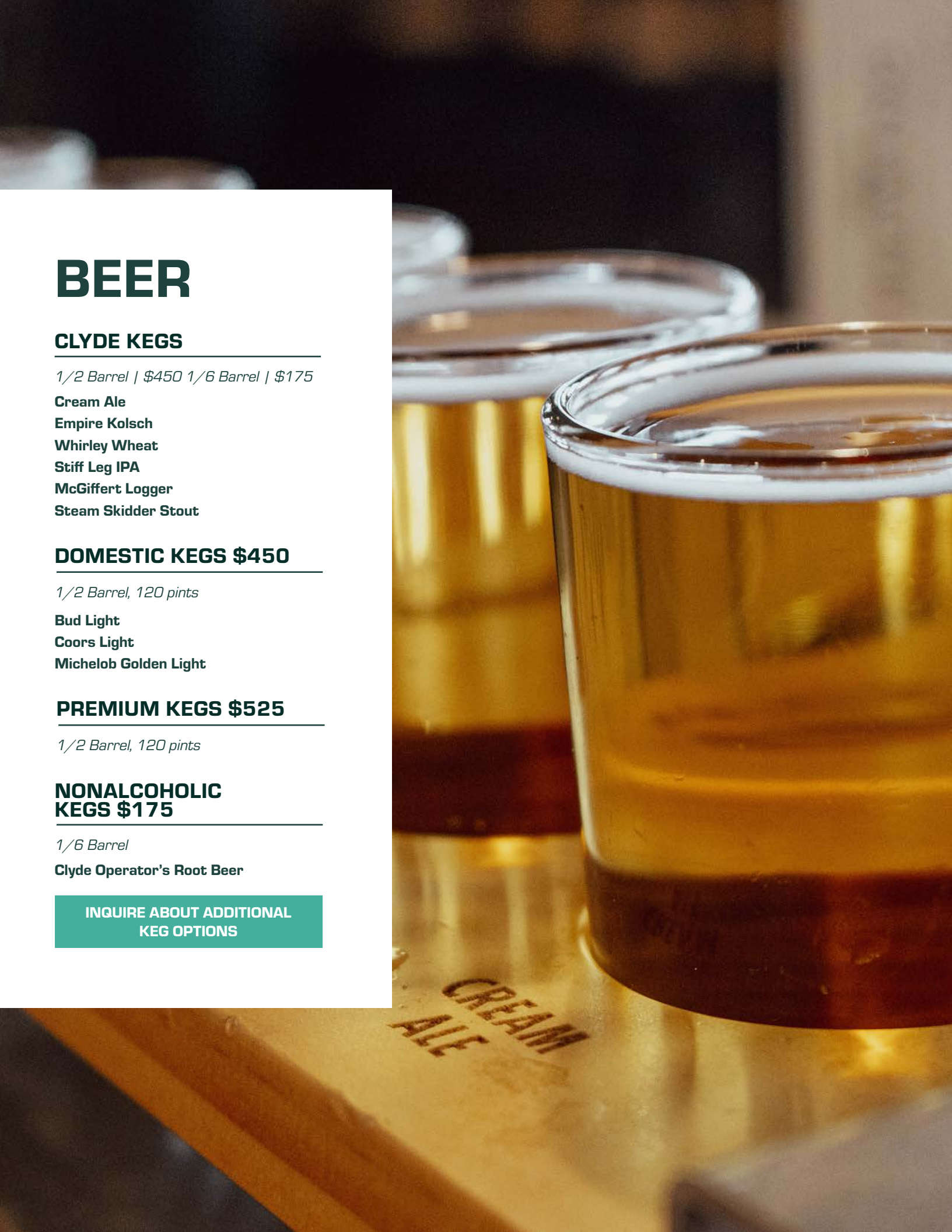
1/2 Barrel, 120 pints

NONALCOHOLIC KEGS $175

1/6 Barrel

Clyde Operator's Root Beer

INQUIRE ABOUT ADDITIONAL KEG OPTIONS





WINE

PREMIUM WINE PACKAGE $375

10 bottles – select up to 4 kinds

WHITE

Kendall Jackson Vintner's Reserve 2016 Chardonnay [CA]
Fruit forward, pineapple, mango, papaya, with citrus notes. Divinely complex/food-friendly.

Underwood Pinot Gris [OR]
Notes of cantaloupe, cucumber peel, lily with a bright finish.

Maryhill Riesling [WA]
Lemon zest and ripe apricot that deliver grapefruit and fruity flavors.

Piquitos Moscato [Italy]
Light bodied, mandarin peel, honeysuckle and sweet orange blossom.

Murphy-Goode Sauvignon Blanc [CA]
Notes of tangerine, peach, pear, melon, and pineapple.

RED

William Hill Cabernet Sauvignon [CA]
A supple, yet substantial wine, exhibiting aromas of cassis, currant and raspberry.

Kendall Jackson Cabernet Sauvignon [CA]
Aromas of lush, bright black cherry, blackberry, and cassis.

Josh Cellars Legacy Red Blend [CA]
Aromatic blue fruit and brown spices, yielding fresh plum and blackberry fruit.

Angeline Pinot Noir [CA]
Cherries, strawberries, cranberries, roses, chocolate orange, and coconut.

HOUSE WINE PACKAGE $275

10 bottles

WHITE

La Terre Chardonnay [CA]
Macintosh apple, honeysuckle, vanilla flavors.

La Terre White Zinfandel [CA]
Citrus aromas and bright, sweet flavor.

RED

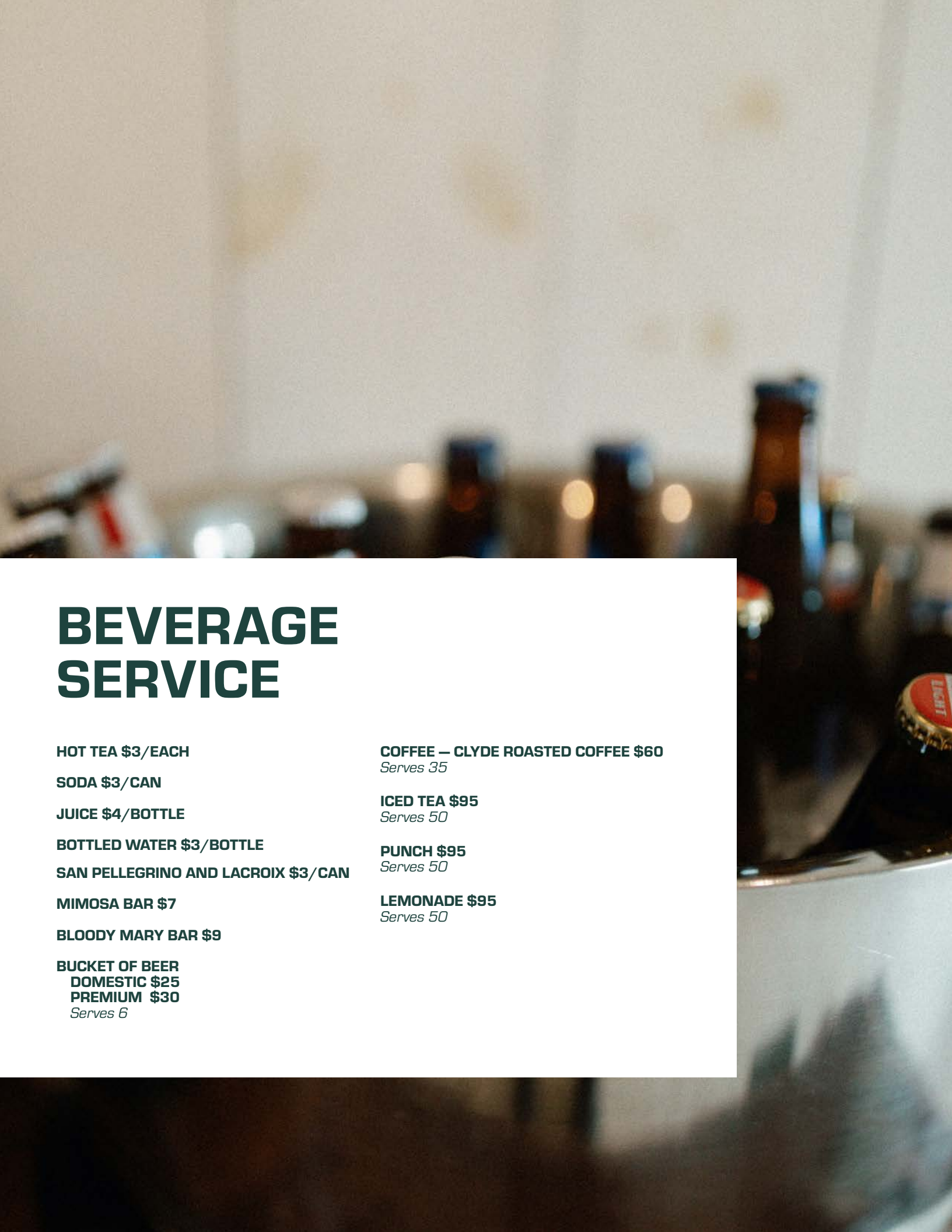
La Terre Cabernet Sauvignon [CA]
Blackberry, plum, and hints of oak, spices, vanilla.

La Terre Merlot [CA]
Black cherry, cassis, and clove flavors.

SPARKLING

La Marca Prosecco $30/bottle
[Veneto, Italy]
Fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.

Segura Viudas Cava [Italy] **$25/bottle**
White fruits, citrus, tropical fruits, and light floral notes, dry finish.



BEVERAGE SERVICE

HOT TEA $3/EACH

SODA $3/CAN

JUICE $4/BOTTLE

BOTTLED WATER $3/BOTTLE

SAN PELLEGRINO AND LACROIX $3/CAN

MIMOSA BAR $7

BLOODY MARY BAR $9

BUCKET OF BEER
DOMESTIC $25
PREMIUM $30
Serves 6

COFFEE — CLYDE ROASTED COFFEE $60
Serves 35

ICED TEA $95
Serves 50

PUNCH $95
Serves 50

LEMONADE $95
Serves 50



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