



CLASSIQUE CATERING

On Display

R1 Poached Prawns Lemon Wedges & Cocktail Sauce <i>(100-Piece Minimum)</i>	5.00 Piece
R2 Baked Brie En Croûte <i>(Serves 35 People)</i> Imported Brie Wrapped In Puff Pastry, Gourmet Crackers & Sliced Baguettes With Choice Of Fillings, Select From: <ul style="list-style-type: none">○ Apples, Walnuts & Brown Sugar○ Pesto○ Blackberry Preserves○ Sun-Dried Tomatoes	210.00 each
R3 Cocktail Sandwich Platter Assorted Cocktail Rolls, Honey Glazed Ham, Smoked Turkey, Roast Beef, Gourmet Cheeses	7.50 Person
R4 Market Fresh Crudite Vegetable Display Seasonally Inspired Vegetables, Three Dipping Sauces	7.00 Person
R5 Gourmet International & Local Cheese Display served on Granite Selection of the Finest Imported & Local Cheeses, Dried Fruits, Nuts, House-baked Seasoned Breadsticks, Assorted Crackers & Baguettes	10.00 Person
R6 Fruit Display Lavish Array of the Season's Best Local & Imported Fruits	8.50 Person
R7 Smoked Salmon Display Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Crostini and Sliced Baguettes	11.75 Person
R8 Charcuterie Display Dry Italian Salami, Prosciutto, Smoked Duck Breast, Serrano Ham Caper Berries, Cornichon, Seasoned Mustards, House-baked Seasoned Breadsticks	12.00 Person
R9 Vegetarian Antipasto Display Grilled & Roasted Vegetables, Marinated Mushrooms, Olives, Roasted Garlic, Artichokes, Peppers, Cheeses, Breadsticks	7.75 Person
R10 Crostini Bar House-made Crostini with Assorted Toppings that may include: Bruschetta - Red and Yellow Tomatoes with Pesto Mediterranean Salsa -with Artichoke Hearts, Kalamata Olives, Sun-dried Tomatoes and Capers Goat Cheese and Artichoke Puree White Bean Spread with Sage Roasted Garlic Pesto Torte - Cream Cheese, Pesto and Sun-dried tomatoes Hummus	7.00 Person



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The Cutting Board

An additional \$150.00 will be charged for each Uniformed Attendant

R11 Steamship (Serves 150 People)	1075.00
Dijon Mustard & Herb Crusted Baron of Beef Served with Fresh Deli Rolls, Mustard, Mayonnaise, Creamed Horseradish	
R12 Chateaubriand (Serves 25 People)	420.00
Herb Marinated and Seared Beef Filet with Blue Cheese Butter Served with Fresh Deli Rolls	
R13 Prime Rib (Serves 50 People)	650.00
Pepper Crusted & Roasted Prime Rib Served with Deli Rolls & Condiments	
R14 Turkey Breast (Serves 50 People)	500.00
Herb Brined Boneless Turkey, Oven Roasted Served with Assorted Deli Rolls & Condiments	
R15 Clove Studded Ham (Serves 50 People)	500.00
Honey Glazed Ham, Served with Assorted Mustards & Deli Rolls	
R16 Leg of Lamb (Serves 50 People)	575.00
Roasted Leg of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, served with Deli Rolls & Condiments	
R17 Lime Marinated Pork Loin (Serves 50 People)	475.00
Boneless Pork Loin Marinated with Lime Served with Chile Pasilla & Roasted Corn Relish	

Planning For A Successful Reception

We Would Like To Suggest The Following Guidelines For Estimating Consumption Of Hors D'oeuvre & Alcoholic Beverages

Hors D'oeuvre

For A Reception Preceding Dinner	
30 - 60 Minutes	3 To 5 Pieces Per Guest
For A Reception Without Dinner	
30 - 60 Minutes	5 To 8 Pieces Per Guest
60 - 90 Minutes	8 To 13 Pieces Per Guest

Alcoholic Beverages

First Hour	2 Drinks Per Guest
Each Hour Thereafter	1 Drink Per Guest



CLASSIQUE CATERING

Themed Hors d' Oeuvre Stations

These Stations are intended as a complement or addition to other hors d'oeuvres and are equivalent to approximately three hors d'oeuvre sized portions per person.

All Theme Stations require a fifty (50) person minimum order.

An additional \$150.00 will be charged for each Uniformed Attendant necessary.

R20 Grilled Fajita Bar 17.50 Person

Chicken & Beef, Grilled Peppers & Onions, Sour Cream, Guacamole, Shredded Cheeses, Lettuce, Jalapeños, Tri-color Tortilla Chips, Fire-roasted & Verde Salsa, Flour Tortillas

R21 Southwest Station 13.25 Person

Chicken Chingalingas, Avocado Relish, Roasted Chilies Cilantro Cheese, Tri-color Tortilla Chips, Fire-roasted & Verde Salsa

R22 Supreme Nacho Bar 13.25 Person

Freshly Fried Corn Tortilla Chips, House-Made Salsa, Fresh Guacamole, Chopped Tomatoes, Onions, Picadillo, Refried Beans, Black Olives, Cheese, Jalapeños, Sour Cream

R23 French Station 13.25 Person

Sautéed Chicken, Shallots, Tomatoes, Fresh Tarragon, Baby Greens, Crumbled Goat Cheese, Toasted Hazelnut Vinaigrette

R24 Italian Station 13.25 Person

Cheese Tortellini, Basil Cream Sauce
Beef Ravioli, Fire Roasted Tomato Sauce
Fresh Grated Parmesan Cheese, Fresh Baked Breadsticks

R25 Asian Noodle Bar 13.25 Person

Udon Noodles, Beef & Broccoli Stir Fry, Vegetable Stir Fry, Fried Wonton Strips

R26 Sushi and Sashimi Bar 22.00 Person

Selection of Assorted Nigiri Maguro (red tuna), Shiro Maguro (white tuna), Sake (fresh salmon), Ebi (steamed shrimp) and Selection of Rolls including California

R27 Mushroom Bar 13.25 Person

Sautéed Fresh Seasonal Mushrooms, Brandied Garlic Sauce, Sherry Cream, Balsamic Soy Sauce, Toasted Baguettes, Herbs

R28 Carved Chateaubriand 21.25 Person

Peppercorn Crusted Filet, Sherry Cream, Mashed Red Skin Potatoes, Balsamic Reduction



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Themed Hors d' Oeuvre Stations (con't)

These Stations are intended as a complement or addition to other hors d'oeuvres and are equivalent to approximately three hors d'oeuvre sized portions per person.

All Theme Stations require a fifty (50) person minimum order.

An additional \$150.00 will be charged for each Uniformed Attendant necessary.

R29 Comfort Food Station	13.25 Person
Grilled White Cheddar Cheese Triangles, Tomato Bisque Shooters, Mac & Cheese Bites, Mini Sliders	
R30 Carved Salmon En Croute	15.75 Person
Fresh Salmon Fillet in Puff Pastry, Herbed Wild Rice, Creamy Herb Sauce	
R31 Mini Reuben Station	10.75 Person
Petite Grilled Reuben Sandwiches, Swiss Cheese, Corned Beef, Sauerkraut, Dijon Mustard	
R32 Famous Mashed Potato Bar	9.25 Person
Creamy Mashed Potatoes Served in a Martini Glass Garnishes to Include Bacon, Chives, Cheeses & Sour Cream	
R33 Bananas Foster Station	12.00 Person
Sliced Bananas, Flamed Rum, Butter & Sugar, Vanilla Bean Ice Cream	
R34 Crepe Suzette Station	12.00 person
Crepes flambéed with Grand Marnier, Vanilla Bean Ice Cream	
R35 Dessert-tini Station	11.25 person
To include a Selection of: Pineapple-Passion Fruit Sponge Cake Mojito-tini Godiva Brownie Chocolate-tini Strawberry Shortcake-tini Banana Nut Bread Pudding-tini	



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Chilled Hors d'oeuvres

75 Piece Minimum

R50 Roasted Garlic Prawns	5.00 Piece
R51 Grilled Chile Lime Shrimp Skewers	5.00 Piece
R52 Crab Artichoke Crowns	4.50 Piece
R53 Artichoke Bottoms, Bay Shrimp Salad, Lemon Dill Sauce	4.25 Piece
R54 Red Grapes, Bleu Cheese, Toasted Pistachios	4.25 Piece
R55 Fresh Fruit Skewers	4.25 Piece
R56 Tarragon Chicken Salad Endive	4.25 Piece
R57 Endive, Oranges, Walnuts, Blue Cream Cheese	4.25 Piece
R58 Roasted Baby Red Potatoes, Crème Fraîche, Caviar	4.25 Piece
R59 Roasted Baby Red Potatoes Herbed Cream Cheese	4.25 Piece
R60 Mediterranean Salsa Crostini	4.25 Piece
R61 Bruschetta, Red & Yellow Tomatoes, Basil, Olive Oil	4.25 Piece
R62 Red Bosc Pears, Gorgonzola Cheese	4.25 Piece
R63 Strawberry Halves, Cracked Black Pepper Cream Cheese	4.25 Piece
R64 Grilled Asparagus, Proscuitto	4.25 Piece
R65 Hoison BBQ Duck Scallion Pancakes	5.00 Piece
R66 Grilled Asparagus, Roasted Red Pepper Sauce	4.25 Piece
R67 Shrimp Gazpacho	5.25 Piece
R68 White and Dark Chocolate Dipped Strawberries	4.25 Piece
R69 Ahi Tuna in Sesame Cones	5.25 Piece
R70 Pate Queijo with Fig Jam (Brazilian Cheese Puff)	4.25 Piece
R71 Individual Crudite with Hummus and Creamy Herb Dip	4.50 Piece



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Hot Hors d'oeuvres

75 Piece Minimum

R75	Coconut Prawn Skewers, Ginger Apricot Chutney	5.00 Piece
R76	Petite Beef Wellington	5.00 Piece
R77	Lime Tarragon Crab Cakes	4.75 Piece
R78	Bleu Cheese Artichoke Fritters	4.75 Piece
R79	Vegetarian Samosas, Cilantro Chutney, Mango Chutney	4.25 Piece
R80	Chicken Sate Skewers	4.25 Piece
R81	Javanese Curried Chicken, Cucumber Raita Dipping Sauce	4.25 Piece
R82	Parmesan Chicken Wings, Galliano Sauce	4.25 Piece
R83	Spanakopita Triangles	4.25 Piece
R84	Italian Sausage Quattro Formaggio Mushrooms	4.25 Piece
R85	Asian Vegetarian Spring Rolls, Hot Mustard	4.25 Piece
R86	Pot Stickers, Dipping Sauce	4.25 Piece
R87	Southwestern Chicken Chingalingas, Guacamole	4.25 Piece
R88	Carnitas Masa Cakes, Avocado Salsa	4.25 Piece
R89	Chevre Apple Cinnamon Beggars Purse	4.25 Piece
R90	Swedish Meatballs	4.25 Piece
R91	Asian Orange Glazed Dumpling	4.25 Piece
R92	Pork Empanadas, Pumpkin Seed Salsa	4.75 Piece
R93	Beef Empanadas, Mole Sauce	4.75 Piece
R94	Bacon wrapped Crab Cake Puff	4.75 Piece
R95	Avocado Egg Roll	4.25 Piece
R96	Chorizo Cupcakes, Garlic Mashed Potatoes, Candied Bacon, Salsa	4.75 Piece