



CLASSIQUE CATERING

On Display

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| 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

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| 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

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| 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

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



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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.

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| 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)

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

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



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Chilled Hors d'oeuvres

75 Piece Minimum

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| 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

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| 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 |