



CLASSIQUE CATERING

On Display

There is a 50-person minimum. A \$250 Labor Fee Will Be Applied to Groups Less than 50

Poached Prawns

Lemon Wedges & Cocktail Sauce
(100-Piece Minimum)

5.25 Piece

Skewer Station (Choose 4)

Assorted Skewers of:

- Beef, Lamb or Chicken and Seasonal Vegetables
- Balsamic Garlic Mushroom
- Caprese
- Antipasto Artichoke, Grilled Zucchini, Provolone, Kalamata Olive

11.75 Person

Cocktail Sandwich Platter

Assorted Cocktail Sandwiches:

- Mini Muffuletta
- Chicken Salad on Mini Whole Wheat Croissant
- Brussels Sprout Tempeh on Mini Roll

10.00 Person

Market Fresh Crudité Vegetable Display

Seasonally Inspired Vegetables

Three Dipping Sauces: Creamy Herb, Sun-dried Tomato Hummus, Pesto Aioli

7.50 Person

Gourmet International & Local Cheese Display served on Granite

Selection of the Finest Imported & Local Cheeses, Dried Fruits,
Nuts, House-baked Seasoned Bread sticks, Assorted Crackers & Baguettes

10.50 Person

Fruit Display

Lavish Array of the Season's Best Local & Imported Fruits, Tequila Lime Sauce

9.00 Person

Smoked Salmon Display

Cream Cheese, Capers, Chopped Egg, Red Onion, Fresh Dill, Crostini and Sliced Baguette

12.50 Person

Charcuterie Display

Dry Italian Salami, Prosciutto, Smoked Duck Breast, Serrano Ham

Caper Berries, Cornichon, Seasoned Mustards, House-baked Seasoned Breadsticks

13.75 Person

Vegetarian Antipasto Display

Grilled & Roasted Vegetables, Marinated Mushrooms, Olives,
Roasted Garlic, Artichokes, Peppers, Cheeses, Breadsticks

8.25 Person

Crostini Bar

House-made Crostini with Assorted Toppings that may include (Choose up to 4):

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

Edamame Hummus

Pesto Torte - Cream Cheese, Pesto and Sun-dried tomatoes

Roasted Cauliflower Hummus

7.50 Person



CLASSIQUE CATERING

The Cutting Board

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

Steamship (Serves 150 People)	1130.00
Dijon Mustard & Herb Crusted Steamship of Beef Served with Fresh Deli Rolls, Mustard, Mayonnaise, Creamed Horseradish	
Chateaubriand (Serves 20 People)	550.00
Herb Marinated and Seared Beef Filet with Blue Cheese Butter Served with Fresh Deli Rolls	
Prime Rib (Serves 50 People)	683.00
Pepper Crusted & Roasted Prime Rib Served with Deli Rolls & Condiments	
Turkey Breast (Serves 50 People)	525.00
Herb Brined Boneless Turkey, Oven Roasted Served with Assorted Deli Rolls & Condiments	
Leg of Lamb (Serves 50 People)	605.00
Roasted Leg of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, served with Deli Rolls & Condiments	
Lime Marinated Pork Loin (Serves 50 People)	500.00
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 (50) person minimum order.

An additional \$150 will be charged for each Uniformed Attendant necessary.

Street Taco Bar ****Recommended as Action Station** 16.00 Person

Chicken & Beef, Cilantro & Onions, Crema, Fresh Sliced Jalapeños,
Tri-color Tortilla Chips, Fire-roasted & Verde Salsa, Corn Tortillas

Southwest Station 14.00 Person

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

Fiesta Nacho Bar 14.00 Person

Freshly Fried Corn Tortilla Chips, Spicy Ground Beef, Refried Beans,
House-Made Salsa, Fresh Guacamole, Chopped Tomatoes, Onions,
Black Olives, Queso Sauce, Jalapeños and Sour Cream

French Station 17.00 Person

Sautéed Chicken, Shallots, Tomatoes, Fresh Tarragon
Baby Greens Salad, Crumbled Goat Cheese, Toasted Hazelnut Vinaigrette
Cognac Garlic Mushrooms

Italian Station 14.00 Person

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

****Asian Noodle Bar** 16.00 Person

Udon Noodles OR Glass Noodles. Beef OR Chicken & Broccoli Stir Fry OR Vegetable Stir Fry
Toppings: Scallions, Cilantro, Peanuts, Black Sesame Seeds and Fried Wonton Strips.
Sauces & Condiments: Thai Green Coconut Curry, Spicy Orange, Teriyaki, Sriracha and Tamari

Sushi and Sashimi Bar 23.00 Person

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

Craft Brewers Station 14.00 Person

Stout Meatballs, Crostini with Jalapeno IPA Hummus and Beer Queso,
Beer Battered Brussels Sprouts, Chili Lime Beer Chicken Skewer

Comfort Food Station 14.00 Person

Grilled White Cheddar Cheese Triangles, Tomato Bisque Shooters,
Mac & Cheese Bites, Mini Sliders

Carved Salmon En Croûte 16.50 Person

Fresh Salmon Fillet in Puff Pastry, Herbed Wild Rice, Creamy Herb Sauce



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Themed Hors d' Oeuvre Stations (con't)

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Mini Reuben Station 11.25 Person

Petite Grilled Reuben Sandwiches, Swiss Cheese, Corned Beef, Sauerkraut, Dijon Mustard

Famous Mashed Potato Bar 9.75 Person

Creamy Mashed Potatoes Served in a Martini Glass
Garnishes to Include Bacon, Salsa, Scallion, Tomatoes, Parmesan, Blue Cheese, Cheddar Cheese & Sour Cream
*Add Carnitas

\$4.00 Person

Bananas Foster Station 12.75 Person

Sliced Bananas, Flamed Rum, Butter & Sugar, Vanilla Bean Ice Cream

Crepe Suzette Station 12.75 Person

Crepes flambé with Grand Marnier, Vanilla Bean Ice Cream

Soup Station *Local & Seasonal 14.00 Person

Spring/Summer:

Heirloom Tomato Gazpacho
Cream of Asparagus
Corn Chowder

Fall/Winter:

Tomato Bisque
Pozole
Roasted Cream of Mushroom

Dessert-tini Station (Choice of 3): Can be served in a Cosmo Glass or 4oz Canning Jar 10.00 Person

- Godiva Brownie Chocolate-tini
- Strawberry Shortcake-tini
- Red Velvet Cheesecake Trifle-tini
- Nutella Chocolate Truffle-tini
- Coconut Cream Pie-tini
- Pineapple-Passion Fruit Sponge Cake Mojito-tini
- Caramel Banana Nut Bread Pudding-tini
- Banana Caramel Pie-tini



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Alfresco Hors d'oeuvres

75 Piece Minimum

Ahi Tuna in Sesame Cones	5.50 Piece
Crostini with Arugula, Burrata, Figs, Prosciutto, Balsamic Glaze	5.50 Piece
Ahi Poke & Cucumber Bite	5.50 Piece
Hoisin BBQ Duck Scallion Pancakes	5.25 Piece
Cambazola Apple Tartlet	5.25 Piece
Heirloom Tomato Gazpacho Shooter, Salt & Pepper Rim *Seasonal	5.25 Piece
Roasted Garlic Prawns	5.25 Piece
Grilled Chile Lime Shrimp Skewers, Chipotle Crema	5.25 Piece
Snow Peas with Salmon Mousse	5.00 Piece
Crab Artichoke Crowns, Lemon Dill Sauce	4.75 Piece
Caprese Skewer *Seasonal	4.50 Piece
Red Grapes, Bleu Cheese, Toasted Pistachios	4.50 Piece
Tarragon Chicken Salad Endive	4.50 Piece
Endive, Oranges, Walnuts, Blue Cream Cheese	4.50 Piece
Roasted Baby Red Potatoes Herb Cream Cheese	4.50 Piece
Bruschetta, Red & Yellow Tomatoes, Basil, Olive Oil *Seasonal	4.50 Piece
Red Bosc Pears, Gorgonzola Cheese, Spiced Walnuts *Seasonal	4.50 Piece
Strawberry Halves, Cracked Black Pepper Cream Cheese *Seasonal	4.50 Piece
Grilled Asparagus, Prosciutto *Seasonal	4.50 Piece
Classique Deviled Eggs (Assorted toppings: Bacon, Caviar, Chives, Lemon Zest, Capers)	4.50 Piece



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Hot Hors d'oeuvres

75 Piece Minimum

Coconut Prawn Skewers, Ginger Apricot Chutney	5.25 Piece
Petite Beef Wellington	5.25 Piece
Peking Duck Straws with Sesame Seeds	5.25 Piece
Crab Cakes, Lime Tarragon Crème Fraiche	5.00 Piece
Artichoke Fritters, Boursin	5.00 Piece
Corn and Zucchini Fritter, Smoked Tomato Compote or Buffalo Sauce	5.00 Piece
Lamb Meatball with Lemon Cumin Yogurt	5.00 Piece
Pork Empanadas, Pumpkin Seed Salsa	5.00 Piece
Beef Empanadas, Mole Sauce	5.00 Piece
Bacon wrapped Crab Cake Puff, Remoulade Sauce	5.00 Piece
Avocado Egg Roll, Tamarind Dipping Sauce	5.00 Piece
Chorizo Cupcakes, Garlic Mashed Potatoes, Candied Bacon, Salsa	5.00 Piece
Cauliflower Fritter, Roasted Red Pepper Sauce or Chimichurri	4.75 Piece
Vegetarian Samosas, Cilantro Chutney, Mango Chutney	4.50 Piece
Chicken Sate Skewers, Spicy Peanut Sauce	4.50 Piece
Javanese Curried Chicken, Cucumber Raita Dipping Sauce	4.50 Piece
Parmesan Crusted Chicken Lollipop, Galliano Prosciutto Sauce	4.50 Piece
Spanakopita Triangles, Mint Tzatziki	4.50 Piece
Italian Sausage Quattro Formaggio Mushrooms	4.50 Piece
Asian Vegetarian Spring Rolls, Hot Mustard	4.50 Piece
Pork Pot Stickers, Plum Dipping Sauce	4.50 Piece
Southwestern Chicken Chingalingas, Guacamole	4.50 Piece
Carnitas Masa Cakes, Avocado Salsa	4.50 Piece
Chevre Apple Cinnamon Beggars Purse	4.50 Piece
Swedish Meatballs	4.50 Piece