



## CLASSIQUE CATERING

### On Display

#### R1 Poached Prawns

Lemon Wedges & Cocktail Sauce

*(100-Piece Minimum)*

5.25 Piece

#### R2 Baked Brie En Croûte *(Serves 35 People)*

Imported Brie Wrapped In Puff Pastry, Gourmet Crackers & Sliced Baguettes  
With Choice Of Fillings, Select From:

- Apples, Walnuts & Brown Sugar
- Pesto
- Blackberry Preserves
- Sun-Dried Tomatoes

220.00 each

#### R3 Cocktail Sandwich Platter

Assorted Cocktail Rolls, Honey Glazed Ham, Smoked Turkey,  
Roast Beef, Gourmet Cheeses

8.00 Person

#### R4 Market Fresh Crudité Vegetable Display

Seasonally Inspired Vegetables, Three Dipping Sauces

7.50 Person

#### R5 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

#### R6 Fruit Display

Lavish Array of the Season's Best Local & Imported Fruits

9.00 Person

#### R7 Smoked Salmon Display

Cream Cheese, Capers, Chopped Eggs, Red Onions  
& Fresh Dill, Crostini and Sliced Baguettes

12.50 Person

#### R8 Charcuterie Display

Dry Italian Salami, Prosciutto, Smoked Duck Breast, Serrano Ham  
Caper Berries, Cornichon, Seasoned Mustards, House-baked Seasoned Breadsticks

12.75 Person

#### R9 Vegetarian Antipasto Display

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

8.25 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

7.50 Person



# CLASSIQUE CATERING

## The Cutting Board

An additional \$157.50 will be charged for each Uniformed Attendant

<b>R11 Steamship</b> (Serves 150 People)	1130.00
Dijon Mustard & Herb Crusted Baron of Beef Served with Fresh Deli Rolls, Mustard, Mayonnaise, Creamed Horseradish	
<b>R12 Chateaubriand</b> (Serves 25 People)	440.00
Herb Marinated and Seared Beef Filet with Blue Cheese Butter Served with Fresh Deli Rolls	
<b>R13 Prime Rib</b> (Serves 50 People)	683.00
Pepper Crusted & Roasted Prime Rib Served with Deli Rolls & Condiments	
<b>R14 Turkey Breast</b> (Serves 50 People)	525.00
Herb Brined Boneless Turkey, Oven Roasted Served with Assorted Deli Rolls & Condiments	
<b>R15 Clove Studded Ham</b> (Serves 50 People)	525.00
Honey Glazed Ham, Served with Assorted Mustards & Deli Rolls	
<b>R16 Leg of Lamb</b> (Serves 50 People)	605.00
Roasted Leg of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, served with Deli Rolls & Condiments	
<b>R17 Lime Marinated Pork Loin</b> (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 fifty (50) person minimum order.

An additional \$157.50 will be charged for each Uniformed Attendant necessary.

<b>R20 Grilled Fajita Bar</b>	18.50 Person
Chicken & Beef, Grilled Peppers & Onions, Sour Cream, Guacamole, Shredded Cheeses, Lettuce, Jalapeños, Tri-color Tortilla Chips, Fire-roasted & Verde Salsa, Flour Tortillas	
<b>R21 Southwest Station</b>	14.00 Person
Chicken Chingalingas, Avocado Relish, Roasted Chilies Cilantro Cheese, Tri-color Tortilla Chips, Fire-roasted & Verde Salsa	
<b>R22 Supreme Nacho Bar</b>	14.00 Person
Freshly Fried Corn Tortilla Chips, House-Made Salsa, Fresh Guacamole, Chopped Tomatoes, Onions, Picadillo, Refried Beans, Black Olives, Cheese, Jalapeños, Sour Cream	
<b>R23 French Station</b>	14.00 Person
Sautéed Chicken, Shallots, Tomatoes, Fresh Tarragon, Baby Greens, Crumbled Goat Cheese, Toasted Hazelnut Vinaigrette	
<b>R24 Italian Station</b>	14.00 Person
Cheese Tortellini, Basil Cream Sauce Beef Ravioli, Fire Roasted Tomato Sauce Fresh Grated Parmesan Cheese, Fresh Baked Breadsticks	
<b>R25 Asian Noodle Bar</b>	14.00 Person
Udon Noodles, Beef & Broccoli Stir Fry, Vegetable Stir Fry, Fried Wonton Strips	
<b>R26 Sushi and Sashimi Bar</b>	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	
<b>R27 Mushroom Bar</b>	14.00 Person
Sautéed Fresh Seasonal Mushrooms, Brandied Garlic Sauce, Sherry Cream, Balsamic Soy Sauce, Toasted Baguettes, Herbs	
<b>R28 Carved Chateaubriand</b>	22.25 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 \$157.50 will be charged for each Uniformed Attendant necessary.

<b>R29 Comfort Food Station</b>	14.00 Person
Grilled White Cheddar Cheese Triangles, Tomato Bisque Shooters, Mac & Cheese Bites, Mini Sliders	
<b>R30 Carved Salmon En Croûte</b>	16.50 Person
Fresh Salmon Fillet in Puff Pastry, Herbed Wild Rice, Creamy Herb Sauce	
<b>R31 Mini Reuben Station</b>	11.25 Person
Petite Grilled Reuben Sandwiches, Swiss Cheese, Corned Beef, Sauerkraut, Dijon Mustard	
<b>R32 Famous Mashed Potato Bar</b>	9.75 Person
Creamy Mashed Potatoes Served in a Martini Glass Garnishes to Include Bacon, Chives, Cheeses & Sour Cream	
<b>R33 Bananas Foster Station</b>	12.75 Person
Sliced Bananas, Flamed Rum, Butter & Sugar, Vanilla Bean Ice Cream	
<b>R34 Crepe Suzette Station</b>	12.75 Person
Crepes flambeed with Grand Marnier, Vanilla Bean Ice Cream	
<b>R35 Dessert-tini Station</b>	12.00 Person
To include a Selection of: Pineapple-Passion Fruit Sponge Cake Mojito-tini Godiva Brownie Chocolate-tini Strawberry Shortcake-tini Caramel Banana Nut Bread Pudding-tini	



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### Chilled Hors d'oeuvres

75 Piece Minimum

<b>R50</b> Roasted Garlic Prawns	5.25 Piece
<b>R51</b> Grilled Chile Lime Shrimp Skewers	5.25 Piece
<b>R52</b> Crab Artichoke Crowns	4.75 Piece
<b>R53</b> Artichoke Bottoms, Bay Shrimp Salad, Lemon Dill Sauce	4.50 Piece
<b>R54</b> Red Grapes, Bleu Cheese, Toasted Pistachios	4.50 Piece
<b>R55</b> Fresh Fruit Skewers	4.50 Piece
<b>R56</b> Tarragon Chicken Salad Endive	4.50 Piece
<b>R57</b> Endive, Oranges, Walnuts, Blue Cream Cheese	4.50 Piece
<b>R58</b> Roasted Baby Red Potatoes, Crème Fraîche, Caviar	4.50 Piece
<b>R59</b> Roasted Baby Red Potatoes Herbed Cream Cheese	4.50 Piece
<b>R60</b> Mediterranean Salsa Crostini	4.50 Piece
<b>R61</b> Bruschetta, Red & Yellow Tomatoes, Basil, Olive Oil	4.50 Piece
<b>R62</b> Red Bosc Pears, Gorgonzola Cheese	4.50 Piece
<b>R63</b> Strawberry Halves, Cracked Black Pepper Cream Cheese	4.50 Piece
<b>R64</b> Grilled Asparagus, Prosciutto	4.50 Piece
<b>R65</b> Hoisin BBQ Duck Scallion Pancakes	5.25 Piece
<b>R66</b> Grilled Asparagus, Roasted Red Pepper Sauce	4.25 Piece
<b>R67</b> Shrimp Gazpacho	5.25 Piece
<b>R68</b> White and Dark Chocolate Dipped Strawberries	4.50 Piece
<b>R69</b> Ahi Tuna in Sesame Cones	5.50 Piece
<b>R70</b> Pate de Queijo with Fig Jam (Brazilian Cheese Puff)	4.50 Piece
<b>R71</b> Individual Crudit� with Hummus and Creamy Herb Dip	4.75 Piece



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### Hot Hors d'oeuvres

75 Piece Minimum

<b>R75</b>	Coconut Prawn Skewers, Ginger Apricot Chutney	5.25 Piece
<b>R76</b>	Petite Beef Wellington	5.25 Piece
<b>R77</b>	Lime Tarragon Crab Cakes	5.00 Piece
<b>R78</b>	Bleu Cheese Artichoke Fritters	5.00 Piece
<b>R79</b>	Vegetarian Samosas, Cilantro Chutney, Mango Chutney	4.50 Piece
<b>R80</b>	Chicken Sate Skewers	4.50 Piece
<b>R81</b>	Javanese Curried Chicken, Cucumber Raita Dipping Sauce	4.50 Piece
<b>R82</b>	Parmesan Chicken Wings, Galliano Sauce	4.50 Piece
<b>R83</b>	Spanakopita Triangles	4.50 Piece
<b>R84</b>	Italian Sausage Quattro Formaggio Mushrooms	4.50 Piece
<b>R85</b>	Asian Vegetarian Spring Rolls, Hot Mustard	4.50 Piece
<b>R86</b>	Pot Stickers, Dipping Sauce	4.50 Piece
<b>R87</b>	Southwestern Chicken Chingalingas, Guacamole	4.50 Piece
<b>R88</b>	Carnitas Masa Cakes, Avocado Salsa	4.50 Piece
<b>R89</b>	Chevre Apple Cinnamon Beggars Purse	4.50 Piece
<b>R90</b>	Swedish Meatballs	4.50 Piece
<b>R91</b>	Asian Orange Glazed Dumpling	4.50 Piece
<b>R92</b>	Pork Empanadas, Pumpkin Seed Salsa	5.00 Piece
<b>R93</b>	Beef Empanadas, Mole Sauce	5.00 Piece
<b>R94</b>	Bacon wrapped Crab Cake Puff	5.00 Piece
<b>R95</b>	Avocado Egg Roll	5.00 Piece
<b>R96</b>	Chorizo Cupcakes, Garlic Mashed Potatoes, Candied Bacon, Salsa	5.00 Piece
<b>R97</b>	Peking Duck Straws with Sesame Seeds	5.25 Piece