



CLASSIQUE CATERING

Entrée, Seafood

All hot entrées include fresh baked bread, house-blend coffee and a choice of dinner salads
Desserts available for an additional \$5.25
A Labor Fee of \$105 Will Be Applied to Groups of Less Than 25

D29 Pan Seared CA White Seabass Persillade 51.00
*Served with Fresh Mango Salsa, Ginger Citrus Cream,
Mushroom Orzo Pasta and Seasonal Vegetables*

D30 Salmon with Roasted Walnut and Orange Butter 50.00
*Herb Marinated Grilled Salmon, Roasted Walnut Sorrel Orange Butter,
Wild Rice Pilaf and Seasonal Vegetables*

Entrée, Dual

D31 Steak & Prawns Market Price
*Beef Tenderloin Steak 4oz, Tri Color Pepper Sauce, Parsley Mushrooms,
Glazed Onions, Roasted Garlic Rosemary Prawns, Garlic Mashed Potatoes,
Seasonal Vegetables*

D32 Chicken & Prawns 55.75
*Herb Grilled Chicken Breast, Tomato Basil Sauce, Jumbo Shrimp,
Lemon Garlic Crème Fraiche, Roasted Mashed Parsnips, Seasonal Vegetables*

D33 Beef & Salmon Market Price
*Petite Filet Mignon 4oz, Sherry Cream Sauce, Tobacco Onions, Salmon Persillade,
Lemon Dill Sauce, Rustic Roasted Garlic Mashed Potatoes, Seasonal Vegetables*

D34 Beef & Chicken Market Price
*Beef Tenderloin 4oz, Balsamic Rosemary Demi-glaze, Saltimbocca,
Celery Root Potato Mash, Seasonal Vegetables*



CLASSIQUE CATERING

Dinner Salads

A Choice of one of the following salads is included with your hot entrée selection.

Field Greens, Belgian Endive, Pears, Blue Cheese, Croutons Toasted Walnut Vinaigrette

Heirloom Red & Yellow Tomato, Mozzarella, Orange and Basil (Seasonal)

Caesar Salad, Shaved Parmesan, House-made Herbed Croutons

Baby Lettuce Salad, Assorted Tomatoes, Herb Vinaigrette

Baby Greens, Blue Cheese, Tomato, Herb Vinaigrette

Romaine Bundle, Almonds, Orange Segments, Ginger Vinaigrette

Grilled Baby Artichokes, Shaved Parmesan, Organic Greens, Kalamata Olives, Sun-Dried Tomatoes, Herb Vinaigrette

Delta Asparagus Salad, Lemon Vinaigrette

Field Greens, Caramelized Pecans, Crumbled Gorgonzola Cheese, Oven-Dried Tomatoes, Raspberry Vinaigrette

Baby Greens, Port Soaked Dried Cherries, Balsamic Grilled Red Onions, Candied Walnuts, Blue Cheese, Balsamic Vinaigrette

Dinner Desserts

Available for an additional \$5.25 when accompanied with Dinner Entrée

A la Carte \$6.50

Bailey's & Chocolate Cake

White Chocolate Raspberry Cake

Grand Marnier Cheese Cake Soufflé

Chocolate Trio Bambino

Roasted Almond Chocolate Truffle Slice

Poached Pear Almond Cake

Strawberry Shortcake

Vanilla Cake layered with-Passion Fruit, Orange Miroire Glaze

Premium Dinner Desserts

Available for an additional \$5.75 when accompanied with Dinner Entrée

Mini Trio Crème Brule, Vanilla Bean, Chocolate & Caramel

Individual Chocolate Fondue, Family-style platters of House-made
Marshmallows, Freshly Baked Miniature Cookies, Pineapple & Strawberries

Apple Pie-in-a-Jar, Cinnamon Cream



CLASSIQUE CATERING

Dinner Buffet

All Dinner Buffets are accompanied by house-blend coffee.
There is a 50-person minimum.

D40 Classique Dinner Buffet

61.25

Select (2) Salads:

Tri-color Caesar Salad, Arugula and Radicchio, Asiago Polenta Croutons
Spinach Salad, Strawberries, Toasted Almonds, Poppy Seed Dressing
Green Bean Salad with Stone Ground Mustard Vinaigrette, Caramelized Onions
Baby Greens, Spiced Nuts, Bleu Cheese, Apple, Port Wine Vinaigrette

Select (2) Entrees:

Additional Entrees \$4.00

Slow Roasted Glazed Short Ribs
Prime Rib au Jus and Horseradish
Mushroom Filled Chicken Breast, Saffron Sauce and Mediterranean Salsa
Grilled Chicken Breast with Orange Brandy Sauce
Pork Tenderloin with Apple Relish

Select (1) Starch:

Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Rosemary Roasted Tri-color Fingerlings
Wild Mushroom Risotto

Accompanied By:

Roasted Baby Seasonal Vegetables
Cheese Tortellini Sun-dried Tomato Butter
Freshly Baked Rolls
Chef's Choice Dessert Display