



CLASSIQUE CATERING

Dinner

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 \$100 Will Be Applied to Groups of Less Than 25

Entrée, Beef

Napa Filet 6oz. 59.00

Espresso Rub Filet Mignon with Sherry Cream and Fried Leeks.

Potato Pancake, Local Seasonal Vegetables

Glazed Short Ribs 53.00

Cider Braised Short Ribs, Pomme Puree, Local Seasonal Vegetables

Entrée, Chicken

Central Valley Chicken 47.00

Chicken Breast, Pears, Walnuts and Gorgonzola Cheese, Port Wine Sauce

Multigrain Pilaf, Candied Walnuts, Local Seasonal Vegetables

Honey Brined Chicken 47.00

Chicken Breast, Corn Puree and Smoked Heirloom Tomato Chutney

Garlic Rustic Mashed Potatoes, Local Seasonal Vegetables.

Grilled Lemon Thyme Chicken 47.00

Chicken Breast brined with Lemon and Thyme topped with White Wine Demi-Glace

Potatoes Colcannon, Local Seasonal Vegetables.

Herb Brined Chicken Breast 47.00

Chicken Breast, Sage Cream Sauce, Butternut Squash Risotto Cake,

Sautéed Mushrooms, Local Seasonal Vegetables

Entrée, Pork

Bone-in Pork Chop 49.00

Honey Mustard Pan Sauce, Sweet Potato Smash, Local Seasonal Vegetables



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Entrée, Seafood

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Pan Seared Pacific Rock Fish 51.00

Served with Fresh Mango Salsa,
Mushroom, Spinach, Orzo Pasta, Local Seasonal Vegetables

Herb Marinated Salmon with Lemon Beurre Blanc 50.00

Local Wild Rice and Quinoa Pilaf, Local Seasonal Vegetables

Entrée, Dual

Steak & Crab Cake 59.50

Beef Tenderloin Steak 4oz, Tri Color Pepper Sauce, Parsley Mushrooms,
Glazed Onions, Dungeness Crab Cake with Tarragon Shallot Butter,
Yukon Gold Mashed Potatoes, Local Seasonal Vegetables

Chicken & Prawns 55.75

Herb Grilled Chicken Breast, Roasted Tomato Basil Sauce with Lemon Garlic Jumbo Shrimp,
Roasted Mashed Parsnips, Local Seasonal Vegetables

Beef & Salmon 59.50

Petite Filet Mignon 4oz, with Cognac Cream Sauce,
Salmon Persillade, Lemon Dill Cream Sauce,
Rustic Roasted Garlic Mashed Potatoes, Local Seasonal Vegetables

Beef & Chicken 58.50

Beef Tenderloin 4oz, Balsamic Rosemary Demi-glaze, Chicken Saltimbocca,
Celery Root Potato Mash, Local 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, Pear, Blue Cheese, Croutons, Toasted Walnut Vinaigrette

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

Tri-color Caesar, Romaine, Kale, Radicchio, Shaved Parmesan, House-Made Herbed Croutons, Caesar Dressing

Baby Lettuce Salad, Assorted Tomatoes, 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, Egg, Chives, Lemon Vinaigrette **(Seasonal)**

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

Shaved Rainbow Carrots, Pistachios, Cumin Seed, Pomegranate Vinaigrette

Micro Greens, Mozzarella, Pomegranate Seeds, Spiced Walnuts, Citrus Vinaigrette

Avocado, Mango, Fresh Buffalo Mozzarella, White Balsamic Vinaigrette (Stacked)

Add \$5

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

Apple Pie-in-a-Jar, Cinnamon Cream

Premium Dinner Desserts

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

A la Carte \$7.00

Mini Trio Crème Brulee, Vanilla Bean, Chocolate & Caramel

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



CLASSIQUE CATERING

Dinner Buffet

All Dinner Buffets are accompanied by house-blend coffee.

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

Classique Dinner Buffet

61.25

Select (2) Salads:

Tri-color Caesar Salad, Arugula and Radicchio, Asiago Polenta Croutons, Caesar Dressing

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 (**Seasonal Stone Fruit Chutney**)

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 with Sun-dried Tomato Butter

Freshly Baked Rolls

Chef's Choice Dessert Display