



## CLASSIQUE CATERING

### On Display

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

<b>Poached Prawns</b> Lemon Wedges & Cocktail Sauce <i>(100-Piece Minimum)</i>	5.50 Piece
<b>Skewer Station</b> <i>(Choose 4)</i> Assorted Skewers of: <ul style="list-style-type: none"><li>o Beef, Lamb or Chicken and Seasonal Vegetables</li><li>o Balsamic Garlic Mushroom</li><li>o Caprese</li><li>o Antipasto Artichoke, Grilled Zucchini, Provolone, Kalamata Olive</li></ul>	12.25 Person
<b>Cocktail Sandwich Platter</b> Assorted Cocktail Sandwiches: <ul style="list-style-type: none"><li>o Mini Muffuletta</li><li>o Chicken Salad on Mini Whole Wheat Croissant</li><li>o Brussels Sprout Tempeh on Mini Roll</li></ul>	10.50 Person
<b>Market Fresh Crudité Vegetable Display</b> Seasonally Inspired Vegetables Three Dipping Sauces: Creamy Herb, Sun-dried Tomato Hummus, Pesto Aioli	7.75 Person
<b>Gourmet International &amp; Local Cheese Display served on Granite</b> Selection of the Finest Imported & Local Cheeses, Dried Fruits, Nuts, House-baked Seasoned Bread sticks, Assorted Crackers & Baguettes	11.00 Person
<b>Fruit Display</b> Lavish Array of the Season's Best Local & Imported Fruits, Tequila Lime Sauce	9.50 Person
<b>Smoked Salmon Display</b> Cream Cheese, Capers, Chopped Egg, Red Onion, Fresh Dill, Crostini and Sliced Baguette	13.25 Person
<b>Charcuterie Display</b> Dry Italian Salami, Prosciutto, Smoked Duck Breast, Serrano Ham Caper Berries, Cornichon, Seasoned Mustards, House-baked Seasoned Breadsticks	14.50 Person
<b>Vegetarian Antipasto Display</b> Grilled & Roasted Vegetables, Marinated Mushrooms, Olives, Roasted Garlic, Artichokes, Peppers, Cheeses, Breadsticks	8.75 Person
<b>Crostini Bar</b> 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	7.75 Person



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## The Cutting Board

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

<b>Steamship</b> (Serves 150 People)	1186.00
Dijon Mustard & Herb Crusted Steamship of Beef Served with Fresh Deli Rolls, Mustard, Mayonnaise, Creamed Horseradish	
<b>Chateaubriand</b> (Serves 20 People)	577.50
Herb Marinated and Seared Beef Filet with Blue Cheese Butter Served with Fresh Deli Rolls	
<b>Prime Rib</b> (Serves 50 People)	717.00
Pepper Crusted & Roasted Prime Rib Served with Deli Rolls & Condiments	
<b>Turkey Breast</b> (Serves 50 People)	551.25
Herb Brined Boneless Turkey, Oven Roasted Served with Assorted Deli Rolls & Condiments	
<b>Leg of Lamb</b> (Serves 50 People)	635.25
Roasted Leg of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, served with Deli Rolls & Condiments	
<b>Lime Marinated Pork Loin</b> (Serves 50 People)	525.00
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**      16.75 Person

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

**Southwest Station**      14.75 Person

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

**Fiesta Nacho Bar**      14.75 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**      18.00 Person

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

**Italian Station**      14.75 Person

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

**\*\*Asian Noodle Bar**      16.75 Person

Udon Noodles and Glass Noodles (Gluten Free), Thai Green Coconut Curry Chicken  
Spicy Orange Beef, Stir-fry Asian Vegetables  
Toppings: Scallions, Cilantro, Peanuts, Black Sesame Seeds, Fried Wonton Strips  
Sauces & Condiments: Teriyaki, Sriracha and Tamari

**Sushi and Sashimi Bar**      24.00 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**      14.75 Person

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

**Comfort Food Station**      14.75 Person

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

**Carved Salmon En Croûte**      17.25 Person

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



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**Mini Reuben Station** 11.75 Person

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

**Famous Mashed Potato Bar** 10.25 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

\$4.25 Person

**Bananas Foster Station** 13.50 Person

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

**Crepe Suzette Station** 13.50 Person

Crepes flambé with Grand Marnier, Vanilla Bean Ice Cream

**Soup Station \*Local & Seasonal** 14.75 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** 10.50 Person

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



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### Alfresco Hors d'oeuvres

75 Piece Minimum

Ahi Tuna in Sesame Cones	5.75 Piece
Crostini with Arugula, Burrata, Figs, Prosciutto, Balsamic Glaze	5.75 Piece
Ahi Poke & Cucumber Bite	5.75 Piece
Hoisin BBQ Duck Scallion Pancakes	5.50 Piece
Cambazola Apple Tartlet	5.50 Piece
Heirloom Tomato Gazpacho Shooter, Salt & Pepper Rim <i>*Seasonal</i>	5.50 Piece
Roasted Garlic Prawns	5.50 Piece
Grilled Chile Lime Shrimp Skewers, Chipotle Crema	5.50 Piece
Snow Peas with Salmon Mousse	5.25 Piece
Crab Artichoke Crowns, Lemon Dill Sauce	5.00 Piece
Caprese Skewer <i>*Seasonal</i>	4.75 Piece
Red Grapes, Bleu Cheese, Toasted Pistachios	4.75 Piece
Tarragon Chicken Salad Endive	4.75 Piece
Endive, Oranges, Walnuts, Blue Cream Cheese	4.75 Piece
Roasted Baby Red Potatoes Herb Cream Cheese	4.75 Piece
Bruschetta, Red & Yellow Tomatoes, Basil, Olive Oil <i>*Seasonal</i>	4.75 Piece
Red Bosc Pears, Gorgonzola Cheese, Spiced Walnuts <i>*Seasonal</i>	4.75 Piece
Strawberry Halves, Cracked Black Pepper Cream Cheese <i>*Seasonal</i>	4.75 Piece
Grilled Asparagus, Prosciutto <i>*Seasonal</i>	4.75 Piece
Classique Deviled Eggs (Assorted toppings: Bacon, Caviar, Chives, Lemon Zest, Capers)	4.75 Piece



## CLASSIQUE CATERING

### Hot Hors d'oeuvres

75 Piece Minimum

Coconut Prawn Skewers, Ginger Apricot Chutney	5.50 Piece
Petite Beef Wellington	5.50 Piece
Peking Duck Straws with Sesame Seeds	5.50 Piece
Crab Cakes, Lime Tarragon Crème Fraiche	5.25 Piece
Artichoke Fritters, Boursin	5.25 Piece
Corn and Zucchini Fritter, Smoked Tomato Compote or Buffalo Sauce	5.25 Piece
Lamb Meatball with Lemon Cumin Yogurt	5.25 Piece
Pork Empanadas, Pumpkin Seed Salsa	5.25 Piece
Beef Empanadas, Mole Sauce	5.25 Piece
Bacon wrapped Crab Cake Puff, Remoulade Sauce	5.25 Piece
Avocado Egg Roll, Tamarind Dipping Sauce	5.25 Piece
Chorizo Cupcakes, Garlic Mashed Potatoes, Candied Bacon, Salsa	5.25 Piece
Cauliflower Fritter, Roasted Red Pepper Sauce or Chimichurri	5.00 Piece
Vegetarian Samosas, Cilantro Chutney, Mango Chutney	4.75 Piece
Chicken Sate Skewers, Spicy Peanut Sauce	4.75 Piece
Javanese Curried Chicken, Cucumber Raita Dipping Sauce	4.75 Piece
Parmesan Crusted Chicken Lollipop, Galliano Prosciutto Sauce	4.75 Piece
Spanakopita Triangles, Mint Tzatziki	4.75 Piece
Italian Sausage Quattro Formaggio Mushrooms	4.75 Piece
Asian Vegetarian Spring Rolls, Hot Mustard	4.75 Piece
Pork Pot Stickers, Plum Dipping Sauce	4.75 Piece
Southwestern Chicken Chingalingas, Guacamole	4.75 Piece
Carnitas Masa Cakes, Avocado Salsa	4.75 Piece
Chevre Apple Cinnamon Beggars Purse	4.75 Piece
Swedish Meatballs	4.75 Piece