



CLASSIQUE CATERING

Phone: 916.446.1215 / Fax: 916.446.1302

BOOTH CATERING

Morning Break

Keurig Set-up.....\$495.00
Brew a fresh cup of coffee every time you need one. A Keurig machine is supplied with 48 Keurig Pods of your choice of: Starbucks Pike Place, Decaf Pikes Place, Assorted Hot Teas, Hot Chocolate. Water and all condiments included. Serves approximately 48. All EQUIPMENT MUST BE RETURNED. Requires 110 volts, 20 amps; electrical service.

Bakery Assortment
48 pieces.....\$168.00
an assortment of muffins, scones, and Danish served with butter and preserves

House Made Muffins
1 dozen.....\$42.00
assorted muffins served with butter and preserves

Freshly Baked Scones
1 dozen.....\$42.00
assorted scones served with butter and preserves

Assorted Mini Danish
1 dozen.....\$42.00
assorted miniature danish

Bagels & Cream Cheese
1 dozen.....\$42.00
assorted bagels and cream cheese spread
TOASTER.....\$27.00
All EQUIPMENT MUST BE RETURNED. Requires 110 volts, 20 amps; electrical service.

Fresh Fruit Tray
Serves 25.....\$236.25
season's best local and imported fruit

Yogurt and Granola
Serves 12.....\$115.50
individual yogurt cups with house made granola and fresh fruit

Multigrain Bars
Serves 12.....\$42.00
made in house, assorted flavors

Breakfast Popovers
Serves 12.....\$86.00
house made breakfast pastries with choice of sweet or savory filling

Individual Egg Bites
Serves 12.....\$69.50
Ham, Cheddar & Red Pepper or Mushroom, Spinach & Gruyere

Lunch Break

Cocktail Sandwich Platter
Serves 12.....\$176.50
assorted sandwiches including turkey, ham, and roast beef with cheese; accompanied by potato salad OR pasta primavera salad, and kosher pickles

Deli Board
Serves 12.....\$330.75
an array of sliced roast beef, turkey, ham, Swiss, cheddar, and provolone cheeses; served with potato salad OR pasta primavera salad, fresh baked rolls, mustard and mayonnaise

Grilled Chicken Caesar Salad
Platter for 12.....\$276.00
romaine lettuce, grilled breast of chicken, house made croutons, shaved parmesan, and Classique Caesar dressing; served with fresh baked rolls and butter

Tortellini Salad
Serves 12.....\$110.25
cheese filled tortellini in a light vinaigrette

Gourmet Wrap Platter
Serves 12.....\$176.50
assortment of turkey, chicken Caesar, and vegetarian wraps in spinach tortillas; served with potato salad OR pasta primavera salad

Gourmet Box Lunch
Each.....\$28.25
served with potato, pasta, OR orzo salad, Miss Vickie's kettle-style chips and fresh baked cookie; choose from the following:

Southwest Grilled Steak Sandwich
Grilled Steak with Avocado, Caramelized Onions, Oven Roasted Tomatoes and Chipotle Aioli on a Sourdough Roll

Black Forest Ham Sandwich
Black Forest Ham with Grilled Portabella, Swiss Cheese, Spring Mix and Whole Grain Mustard on a Nine Grain Roll

Grilled Vegetable Sandwich
Grilled Vegetables, Portabella, Brie, Spinach and Red Pepper Aioli on Rosemary Focaccia

Central Valley Chicken Club
Grilled Chicken, Bacon, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Croissant

Roasted Turkey Sandwich
Roasted Turkey, Pepperjack Cheese, Romaine, Tomato and Garlic Aioli on a Nine Grain Roll

Maximum of 3 Sandwich Choices and 1 Salad Choice per order
A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 25

Tables available for \$25.00 rental fee
Prices above do not include 23% service charge and 8.25% sales tax
\$250 minimum required for all orders – Difference will be billed as a labor fee
Prices valid for 2019 events only



CLASSIQUE CATERING

BOOTH CATERING ~ Continued

Sweet Tooth

Fudge Brownies

1 dozen.....\$42.00

Freshly Baked Cookies

1 dozen.....\$42.00

Hard Candies and M&Ms

per pound (approx. 8 2oz portions)...\$31.00

Chocolate Dipped Strawberries

each (minimum order of 75).....\$4.75

Snack Time

(approx. 8 2-oz. portions per pound)

Potato Chips & Dip.....\$30.00. per pound

Tortilla Chips, Salsa & Bean Dip\$61.00

per pound

Mrs. Vickie's Kettle Chips.....\$4.00 per bag

Pretzels.....\$23.00 per pound

Peanuts & Mixed Nuts.....\$35.00 per pound

Party Mix\$31.00 per pound

Popcorn Machine

Machine Rental.....\$330.75

Popcorn Supplies..... \$28.50 per kit

Each kit Serves up to 10

Attendant Required. Must be scheduled in advance ~ additional fees apply

Something Extra

GOURMET PLATTERS

Fresh Vegetable Tray

Serves 25.....\$193.00

fresh seasonal vegetables served with creamy herb dip

Gourmet Local & International Cheese Display

Serves 25.....\$275.50

a selection of the finest imported and domestic cheeses served with assorted gourmet crackers

Charcuterie Display

Serves 25.....\$330.75

a selection of premium smoked and cured meats served with seasoned mustards and gourmet crackers

Crostini Platter

Serves 25.....\$193.25

toasted baguette slices with bruschetta, artichoke goat cheese puree, and Mediterranean salsa

Pita & Hummus

Serves 25.....\$193.25

pita triangles with traditional, eggplant, and roasted red pepper hummus

Smoked Salmon Tray

Serves 25.....\$325.50

served with cream cheese, hardboiled egg, red onion, capers and Carr's Biscuits

Iced Gulf Shrimp Platter

50 pieces.....\$303.50

jumbo chilled gulf shrimp served with cocktail sauce and fresh lemon

HOT ITEMS

(75 piece minimum)

Chicken Skewers

each.....\$4.75

Teriyaki, Honey Porter, or Spicy Peanut Sauce (one sauce per 75 pieces)

Southwest Chicken Chingalingas

each.....\$4.75

seasoned chicken rolled and baked in corn tortillas served with guacamole

Savory Empanadas

each.....\$5.25

Latin-American style hand pies:

Beef with Mole Sauce or

Pork with Pumpkin Seed Salsa

(choose one per 75 pieces)

Petite Beef Wellington

each.....\$5.50

bite sized flaky pastry filled with seasoned beef and mushroom duxelles

Mini Crab Cakes

each.....\$5.25

served with lime-tarragon aioli

Avocado Egg Rolls

each.....\$4.75

avocado filling in a crispy egg roll wrapper

Vegetarian Spring Rolls

each.....\$4.75

vegetable filling in a crispy wonton wrapper with hot mustard sauce

Vegetarian Samosas

each.....\$4.75

spiced potato stuffed pastries with cilantro/mango chutney

CHILLED ITEMS

(75 piece minimum)

Bleu Grapes

each.....\$4.75

grapes rolled in bleu cheese and toasted pistachios

Cream Cheese Strawberry Bites

each.....\$4.75

strawberry halves with cracked black pepper cream cheese

Grilled Asparagus

each.....\$4.75

wrapped with prosciutto

Grilled Chile-Lime Shrimp Skewers

each.....\$5.50

grilled and chilled shrimp in a flavorful marinade

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CLASSIQUE CATERING

BOOTH CATERING ~ Beverage

Non-Alcoholic

Assorted Sodas & Bottled Waters
(Pepsi, Diet Pepsi, Sierra Mist)
per case (24).....\$105.00
per can.....\$4.50
Apple, Cranberry or Orange Juice
by the gallon.....\$82.00
Assorted Individual Juices.....\$4.50
Apple, Cranberry, Orange and Grapefruit

Stainless Steel Water
Dispenser.....\$88.00/day
Includes (2) 3-gallon jugs.

Keg Beer*

Domestic.....\$551.25
Bud Light & Budweiser
Premium.....\$672.00
and up
Jockey Box Rental.....\$52.50

*Server charge extra

Bars require an attendant ~ All Bar Service subject to a \$150.00 bartender fee. A minimum of \$500.00 in sales required per bar within a 3 hour period. Difference will be billed as a labor fee.

Hosted Bar Service ~ Billed on Consumption

	<u>House</u>	<u>Premium</u>
Domestic Beer	7.00	7.00
Premium Beer	8.25	8.25
Wine	10.25	11.25
Cocktails	9.25	10.25
Spring Water	4.50	4.50
Soft Drinks	4.50	4.50

Above Items Subject To 23% Service Charge & 8.25% Sales Tax

Cash Bar Service*

	<u>House</u>	<u>Premium</u>
Domestic Beer	7.50	7.50
Premium Beer	8.50	8.50
Wine	10.50	11.50
Cocktails	9.50	10.50
Spring Water	4.50	4.50
Soft Drinks	4.50	4.50

* Beverages Are Priced Per Drink & Include Local Sales Tax

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CLASSIQUE CATERING

Classique Catering FOOD AND BEVERAGE SAMPLING GUIDELINES

Classique Catering / Centerplate retains the exclusive right to provide, control and maintain all food and beverage services throughout the facility for the events and shall retain any revenues therefore. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.

- All food and beverage samples or traffic promoters brought in to the Sacramento Convention Center, Memorial Auditorium or The Community Theater must have approval from Classique Catering / Centerplate in writing prior to the event and adhere to the following guidelines:

Traffic Promoters

- If “traffic promoters” (i.e. coffee, bottled water, candy, popcorn, etc.) are of a type that competes with products vended by Classique Catering / Centerplate, the sampling company/organization must contact Classique Catering / Centerplate to arrange an appropriate buy-out fee. Please contact your Catering Sales Representative for more information.
- Pre-wrapped single bite size items under .5oz are allowed without contacting Classique Catering.

Food and Non-Alcoholic Beverage Sampling

- **A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day to day operations.** Samples may only be distributed in such quantities that are reasonable with regards to the purpose of promoting the merchandise.
 - Food samples are limited to (2) two-ounce portions.
 - Samples of non-alcoholic beverages are limited to a (2) two-ounce maximum.
 - If samples are not in a sealed package/container they will require a health permit.
- A written description must be submitted in advance to Classique Catering / Centerplate that details the product and portion size to be sampled. Classique Catering / Centerplate will provide approval of sampling arrangements to the sampling company/organization in writing only.



CLASSIQUE CATERING

Food Storage, Delivery and Production Services

- If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made **no later than 3 weeks** in advance of the start of the event. Only Classique Catering / Centerplate staff may perform all preparation/cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.
- For non-beverage and food vendors, refrigerated, freezer and dry storage is available for \$30.00 per cubic foot, per day.
- Any special instructions for the handling of refrigerated product must be provided at the time of order.
- Delivery of any type of food and beverage product to the facility must be coordinated with your Catering Sales Representative. Classique Catering / Centerplate will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.
- Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$20.00 for each 20-pound bag.

Sampling and Donated Alcoholic Beverages

- The Sacramento Convention Center, Memorial Auditorium and the Community Theater are licensed to Classique Catering / Centerplate by the California Alcoholic Beverage Control Board. The code under which these liquor licenses are granted provide that alcoholic beverages may not be sampled or gifted within these venues.

***All of the aforementioned policies will be strictly administered.
Any violation of these will result in the removal of product from the show floor.***