



## CLASSIQUE CATERING

### Dinner

All hot entrées include fresh baked bread, house-blend coffee and a choice of dinner salads

Desserts available for an additional \$5.50

A Labor Fee Of \$100 Will Be Applied to Groups of Less Than 25

### Entrée, Beef

**Napa Filet 6oz.** 62.00

Espresso Rub Filet Mignon with Sherry Cream and Fried Leeks.

Potato Pancake, Local Seasonal Vegetables

**Glazed Short Ribs** 55.50

Cider Braised Short Ribs, Pomme Puree, Local Seasonal Vegetables

### Entrée, Chicken

**Central Valley Chicken** 49.25

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

Multigrain Pilaf, Candied Walnuts, Local Seasonal Vegetables

**Honey Brined Chicken** 49.25

Chicken Breast, Corn Puree and Smoked Heirloom Tomato Chutney

Garlic Rustic Mashed Potatoes, Local Seasonal Vegetables.

**Grilled Lemon Thyme Chicken** 49.25

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

Potatoes Colcannon, Local Seasonal Vegetables.

**Herb Brined Chicken Breast** 49.25

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

Sautéed Mushrooms, Local Seasonal Vegetables

### Entrée, Pork

**Bone-in Pork Chop** 51.50

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



## CLASSIQUE CATERING

### Entrée, Seafood

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**Pan Seared Pacific Rock Fish** 53.50  
Served with Fresh Mango Salsa,  
Mushroom, Spinach, Orzo Pasta, Local Seasonal Vegetables

**Herb Marinated Salmon with Lemon Beurre Blanc** 52.50  
Local Wild Rice and Quinoa Pilaf, Local Seasonal Vegetables

### Entrée, Dual

**Steak & Crab Cake** 62.50  
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** 58.50  
Herb Grilled Chicken Breast, Roasted Tomato Basil Sauce with Lemon Garlic Jumbo Shrimp,  
Roasted Mashed Parsnips, Local Seasonal Vegetables

**Beef & Salmon** 62.50  
Petite Filet Mignon 4oz, with Cognac Cream Sauce,  
Salmon Persillade, Lemon Dill Cream Sauce,  
Rustic Roasted Garlic Mashed Potatoes, Local Seasonal Vegetables

**Beef & Chicken** 61.50  
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 Mozzarella, White Balsamic Vinaigrette (Stacked)

Add \$5.25

### Dinner Desserts

*Available for an additional \$5.50 when accompanied with Dinner Entrée*

**A la Carte \$6.75**

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 \$6.00 when accompanied with Dinner Entrée*

**A la Carte \$7.25**

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

64.25

#### 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