



## CLASSIQUE CATERING

### Chilled Plated Lunches

All chilled lunches are served with house-baked bread and butter, House-blend coffee and iced tea.

Desserts available for an additional \$4.50

A Labor Fee of \$100 will be applied on Groups of less than 25

<b>Chicken or Beef Fajita Salad</b>	32.00
Ancho Marinated & Grilled Strips of Chicken or Beef, Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro, Sour Cream, Salsa, Flour Tortilla Bowl	
<b>Cobb Salad</b>	32.00
Butter Leaf, Romaine Lettuce, Marinated Grilled Chicken Breast, Avocado, Tomato, Cucumber, Hard Boiled Eggs, Peppered Bacon, Onion, Crumbled Blue Cheese, Creamy Herb Dressing	
<b>Grilled Caribbean Chicken Salad</b>	32.00
Mango, Pineapple Salsa, Seasonal Berries, Orange Lime Vinaigrette	
<b>Mediterranean Chicken Salad</b>	32.00
Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Kalamata Olives, Tomatoes, Grilled Baby Vegetables, Feta Cheese, Lemon Herb Vinaigrette	
<b>Chinese Chicken Salad</b>	32.00
Shredded Breast of Chicken, Napa Cabbage, Carrots, Water Chestnuts Cucumbers, Radishes, Snow Peas, Cilantro, Scallions, Ginger Hoisin Dressing	
<b>Marinated Flank Steak Salad</b>	34.00
Slices of Tender Flank Steak, Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese, Chipotle Lime Vinaigrette	
<b>Roasted Turkey and Muenster Cheese Sandwich</b>	32.00
Turkey Breast, Muenster Cheese, 9-Grain Ciabatta, Lemon Herb Aioli Dressing, Apple & Poppy Seed Slaw, House Made Vegetable Chips, Sliced Seasonal Fruit	
<b>Farm-to-Fork Spring/Summer Salad</b>	32.00
Sliced Breast of Chicken, Butter Lettuce, Watermelon Radish, Snap peas, Delta Asparagus, Shaved Fennel, Summer Squash, Citrus Vinaigrette *Substitute Salmon for 2.00	
<b>Farm-to-Fork Fall/Winter Salad</b>	32.00
Sliced Chicken Breast, Spinach, Arugula, Pear, Dried Cranberries Candy stripe Beets, Multi-colored Carrots, Butternut Squash, Pomegranate Vinaigrette *Substitute Salmon for 2.00	



## CLASSIQUE CATERING

### Hot Lunches

All plated lunches are served with starter salad, house-baked bread and butter, house-blend coffee and iced tea.

Desserts available for an additional \$4.50

A Labor Fee of \$100 will be applied on Groups of less than 25

<b>Bourbon Braised Short Rib Style Pot Roast</b> * This is a Seasonal item available in the Fall/Winter Mashed Parsnips & Potatoes, Pan Gravy, Local Seasonal Vegetables	41.00
<b>Chili Rubbed Flank Steak</b> * This is a Seasonal item available in the Spring/Summer House-Made Dry Rub Seasoned Grilled Flank Steak, Grilled Onions, Roasted Corn & Mushroom Ragu, Garlic Roasted Mashed Potatoes, Local Seasonal Vegetables	41.00
<b>Tuscan Seared Salmon</b> Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Sun Dried Tomato Polenta, Local Seasonal Vegetables	39.00
<b>Poached Salmon</b> Dill Butter Sauce, Local Multi-Grain Rice, Local Seasonal Vegetables.	39.00
<b>Grilled Sonoma Chicken</b> Seasoned Chicken Breast, Chardonnay Beurre Blanc, Crispy Shallots, Yukon Mashed Potatoes, Local Seasonal Vegetables	36.75
<b>Honey Brined Chicken</b> Seasoned Chicken Breast and Tangerine Beurre Blanc, Local Rice Pilaf Local Seasonal Vegetables	36.75
<b>Grilled Lemon Basil Chicken</b> * This is a Seasonal item available in the Spring/Summer Lemon & Basil Marinated Chicken Breast, Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes, Local Seasonal Vegetables	36.75
<b>Grilled Chicken with Apple Relish</b> * This is a Seasonal item available in the Fall/Winter Grilled Chicken Breast with Herb Butter and Apple Relish, Grilled White Polenta With Wild Mushrooms, Local Seasonal Vegetables	36.75
<b>Turkey Filet</b> Cilantro Chile Lime Sauce *Spring/Summer, Sage Cream Sauce *Fall/Winter, Roasted Garlic Mashed Potatoes, Local Seasonal Vegetables	36.75
<b>Lemongrass Glazed Chicken</b> Black Rice Blend, Pickled Cucumber, Local Seasonal Vegetables	36.75
<b>Italian Sausage, Chicken, or Vegetarian Lasagna</b> With Local Seasonal Vegetables & Soft Garlic Breadsticks	36.75
<b>Chicken or Pork Empanada</b> Rice Verde, Fire Roasted Salsa	36.75



## CLASSIQUE CATERING

### Vegetarian Entrees

All plated lunches are served with starter salad, house-baked bread and butter, house-blend coffee and iced tea.

Desserts available for an additional \$4.50

A Labor Fee of \$100 will be applied on Groups of less than 25

<b>Stuffed Portobello Mushroom</b>	36.75
Baked Portobello Stuffed with Brie, Grilled Vegetables, Roasted Garlic & Fresh Herbs served on a Bed of Soft Polenta & Roasted Red & Yellow Bell Pepper Sauce	
<b>Grilled Vegetable Strudel</b>	36.75
Grilled Seasonal Vegetables in Phyllo Dough. Roasted Red & Yellow Pepper Sauce, Herbed Couscous and Vegetable Garnish.	
<b>Vegetarian Empanada</b>	36.75
Sweet Potato and Black Bean filling, Rice Verde, Fire Roasted Salsa	

### Vegan Entrees

<b>Black Bean Cake with Red Velvet Compote</b>	36.75
Red Beets, Strawberry Chipotle Sauce, Micro Greens	
<b>Shepherd's Pie</b>	36.75
Wild Mushroom, Caramelized Onion, Local Seasonal Vegetables	
<b>Moroccan Spiced Chick Pea Cake</b>	36.75
Red Pepper Coconut Curry, Apricot-Date Chutney, Local Seasonal Vegetables	
<b>Fire Roasted Eggplant</b>	36.75
Stuffed with Quinoa, Chimichurri, Garlic	
<b>Risotto Cakes</b>	36.75
Rustic Roasted Red Pepper Sauce and Local Seasonal Vegetables	
<b>Roasted Cauliflower Steak</b>	36.75
with Garlic, Parsley, Walnuts and Local Seasonal Vegetables	



## CLASSIQUE CATERING

### Luncheon Starter Salads

A choice of one of the following salads is included with your Hot Entrée selection.  
Other salad choices are available at an additional charge.

House Salad of Butterleaf & Romaine, English Cucumber, Radish, Cherry Tomatoes, Croutons & Creamy Herb Dressing

Tri-Color Caesar Salad, Romaine, Kale, Radicchio, Shaved Parmesan, Croutons, Caesar Dressing

Greek Salad of Mixed Greens, Kalamata Olives, Grilled Red Onions, Tomatoes, Feta & Oregano Lemon Dressing

#### \*Seasonal Spring/Summer Options

Baby Spinach, Blueberries, Red Onion, Feta, Almonds, lemon Poppy Seed Dressing  
Spring Greens, Asparagus, Shaved Parmesan, Fennel Seed, Lemon Vinaigrette

#### \*Seasonal Fall/Winter Options

Mixed Greens, Apple, Pear, Beets, Goat Cheese, Cherries, Toasted Pecans, Balsamic Fig Vinaigrette  
Spinach Salad, mandarin Oranges, Candied Bacon Lardons, Sweet Vidalia Onion Vinaigrette

Mixed Greens, Cherry Tomatoes, Carrot, Jicama, Pumpkin and Sunflower Seeds with Miso Ginger Dressing

Baby Arugula, Grilled Baby Artichokes, Pickled Red Onion, Asparagus, Olives and Lemon Dressing *\*Seasonal-Spring/Summer*

### Luncheon Desserts ~

Available for an *additional \$4.50 when accompanied with Lunch Entrée*

#### **A la Carte \$5.50**

Mixed Berry-tini  
Pineapple-Passion Fruit Sponge Cake Mojito-tini  
Godiva Brownie Chocolate-tini  
Strawberry Shortcake-tini  
Caramel Banana Nut Bread Pudding-tini  
Red Velvet Cheesecake Trifle-tini  
Nutella Chocolate Truffle-tini  
Banana Caramel Pie-in-a-Jar  
Coconut Cream Pie-in-a-Jar  
Rustic Apple Pie  
New York Cheesecake  
Chocolate Decadence with Raspberry Coulis



## CLASSIQUE CATERING

### Gourmet Box Lunches

\$28.25

All Box Lunches Sandwiches or Wraps Include:

Choice of one Side (excluding boxed salads)

Miss Vickie's Kettle-style Chips

Gourmet Cookie

Maximum of 3 Box Lunch Choices and (1) Side Choice

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

#### **Choice of (1) Side (excluding boxed salads)**

Tomato, Mozzarella and Basil Salad

Lemon Dill Orzo Salad

Yukon Potato Salad

Southwest Black Bean and Corn Salad

Crudit  & Hummus

Whole Fruit

Tri-color Tortilla Chips and House-made Salsa – **upgrade \$1.50**

House-made Herb and Parmesan Kettle Chips – **upgrade \$1.50**

#### **Southwest Grilled Steak Sandwich or Wrap**

Grilled Steak with Avocado, Caramelized Onions, Oven Roasted Tomatoes and

Chipotle Aioli on a Sourdough Roll or in a Chipotle Wrap

#### **Black Forest Ham Sandwich or Wrap**

Black Forest Ham with Grilled Portabella, Swiss Cheese, Spring Mix and Whole Grain Mustard

on a Pretzel Roll or in an Onion Herb Wrap.

#### **Central Valley Chicken Sandwich or Wrap**

Grilled Chicken, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Multi-Grain Croissant or in a Whole Wheat

Wrap

#### **Roasted Turkey Sandwich or Wrap**

Roasted Turkey, Pepper jack Cheese, Romaine, Tomato, and Garlic Aioli on a Nine Grain Roll or in a Chile Tomato Wrap

#### **Chicken Caesar Salad or Wrap**

Grilled Chicken with Romaine, Tomato, Parmesan and Caesar Dressing in a Spinach Wrap

#### **Quinoa Salad or Wrap**

Quinoa, Tomato, Herb, Feta, Spinach & Arugula Lemon Vinaigrette on Mixed Baby Greens or in a Spinach Wrap

#### **Chicken Salad or Wrap**

Chopped Chicken Breast, Apples, Grapes, Celery, Scallions, Tarragon with Citrus Aioli on Bed of Mixed Baby Greens

OR in a Spinach Wrap

#### **ADD:**

Assorted Sodas & Bottled Waters \$4.50 pp

Iced Tea & Lemonade \$4.25pp

Coffee, Decaf, Hot Tea \$4.25pp

**OPTION:** Above Items set up "Buffet Style" \$1.75pp



## CLASSIQUE CATERING

### Lunch Buffets

Accompanied by freshly brewed coffee, tea and iced tea.

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

An eight (8) dollar surcharge will be added if ordered for dinner.

#### California Lunch Buffet

45.00

Served with Seasonal Vegetables, House Baked Bread  
and Chef's Choice Dessert

##### Choice Of Two

Caesar Salad

Tossed Green Salad with Two Dressings

Baby Spinach Salad with Feta, Blueberries, Almonds, Lemon Poppy seed Dressing

Quinoa Salad with Cherry Tomatoes, Spinach and Fresh Herb Vinaigrette

Mediterranean Pasta Salad

Jicama Green Bean Salad

Mixed Greens & Jerusalem Artichoke with Basil & Chive Balsamic Vinaigrette

Grilled Vegetable Pasta Salad

##### Choice Of Two

Tri Tip with Fire Roasted Salsa

Grilled Flank Steak with Natural Juices

Chicken Marsala

Grilled Chicken with Rustic Tomato and Basil Sauce

Turkey Breast with Cilantro Lime Sauce

Roast Pork Loin with Applejack

Baked Salmon with Apple & Fennel Chutney & Spätzle

##### Choice Of Two

Wild & Long Grain Rice with Red Peppers and Pine Nuts

Oven Roasted Parmesan Sage Red Potatoes

Horseradish Buttermilk Mashed Potatoes

Herb & Mushroom Orzo

White Polenta with Parmesan

Sautéed White Potatoes, Apples, Onion & Mint

#### Deli Lunch Buffet

39.00

Served with Sliced Breads & Deli Rolls, Relish and Condiment Tray  
House made Kettle Chips and Fresh-Baked Cookies and Brownies

##### Choice Of Two

Tossed Green Salad with Two Dressings

Penne Pasta Salad

Fresh Fruit Salad

Red Potato Salad

##### Meats

Roast Beef, Roast Turkey, Honey Glazed Ham, Dry Italian Salami

##### Cheeses

Smoked Gouda, Cheddar, Pepper Jack, Swiss



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#### Latin Lunch Buffet

40.00

Sweet Potato, Black Bean, Jack Cheese Enchiladas  
Chicken Chingalingas  
Warm Flour Tortillas, Guacamole, Sour Cream, Fire-roasted Salsa  
Verde Rice  
House-Made Pinto Beans  
Tossed Green Salad with Queso Fresco, Jicama, Tomatoes, Chipotle Dressing  
Tri-Color Tortilla Chips  
House-made Churros

#### Asian Lunch Buffet

40.00

Pacific Rim Slaw with Julienne Snow Peas, Carrots, Tamari Miso Vinaigrette  
Stir Fry Steak with Spicy Orange Sauce  
Green Coconut Curry Chicken  
Vegetable Chow Mein  
Stir Fry Vegetables  
Steamed Rice  
Macadamia Nut Cookies

#### Italian Lunch Buffet

40.00

Eggplant Verde stuffed with Quinoa  
Chicken Piccata  
Caesar Salad  
Steamed Penne Rigate with Marinara & Alfredo Sauces  
Seasonal Vegetables  
Soft Breadsticks  
Tiramisu Bars

#### Indian Lunch Buffet

40.00

Vegetarian Samosa with Cilantro Mint Chutney  
Dal Mahlcani  
Cauliflower Potato Aloo Gobi  
Bas Mati  
Biryani Rice  
Butter Chicken  
Pappdum  
Cardamom Shortbread Cookies