



CLASSIQUE CATERING

Entrée, Beef

*All hot entrées include
fresh baked bread,
freshly brewed coffee
and a choice of one of
the dinner salads*

Napa Filet	42.00
Filet Mignon with a Red Wine Demiglace and Fried Leeks. Potato Pancake and Seasonal Vegetables.	
Forest Roulade	36.50
Flank Steak Roulade, Wild Mushrooms, Pinenuts and Fresh Herbs Mustard Horseradish Sauce. Puff Pastry filled with Roasted Garlic Rosemary Risotto and Seasonal Vegetables.	
Herb Crusted New York Strip Steak	42.00
Fresh and Buttery Herbs atop a Tender New York Strip Steak Porcini Mushroom and Tarragon Sauce. Seasonal Vegetables Roasted Yukon Gold Potatoes.	
Grilled New York Strip	42.00
Herb Marinated New York Strip, Mushroom Peppercorn Sauce Mashed Yukon Gold Potatoes and Seasonal Vegetables.	
Seared Beef Tenderloin	42.00
Sliced Beef Tenderloin, Brandied Whole Grain Mustard Sauce Roasted Potatoes and Vegetable Medley.	

Entrée, Chicken

Central Valley Chicken	35.50
Breast Of Chicken, Pears, Walnuts and Gorgonzola Cheese, Port Wine Sauce Multigrain Pilaf, Candied Walnuts and Seasonal Vegetables.	
Asparagus and Gouda Chicken Roulade	34.00
Chicken Breast, Asparagus, Caramelized Onions, Smokey Gouda Mornay Sauce Buttered New Potatoes and Seasonal Vegetables.	
Apple and Blue Cheese Stuffed Chicken	34.00
Chicken Breast, Apples, Blue Cheese, Caramelized Onion Ginger Sauce. Leek, Chive and Green Onion Potato Pancake and Grilled Baby Artichokes.	
Tapenade Chicken	33.00
Chicken Breast, Tapenade with a Lemon Sauce. Mashed Potatoes and Tomato Zucchini Gratin.	
Grilled Chicken with Jack Cheese	33.00
Chicken Breast, Jack Cheese, Corn, Mushrooms, Grilled Peppers Roasted Tomato Sauce. Roasted Red Potatoes, Braised Cabbage and Basil Carrots.	
Mushroom and Pepper Stuffed Chicken	33.00
Herb Breadcrumb Crusted Chicken Breast, Sautéed Peppers, Mushrooms, Saffron Cream. Mashed Parsnips and Seasonal Vegetables.	



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Entrée, Pork	Pepper Crusted Pork Tenderloin	34.25
<i>All hot entrées include fresh baked bread, freshly brewed coffee and a choice of one of the dinner salads</i>	Port & Blue Cheese Sauce, Grilled Apple Relish, Roasted Fingerling Potatoes, Julienne Vegetables	
Entrée, Seafood	Pan Seared Sea Bass	40.00
	Served With Fresh Mango Salsa, Ginger Citrus Cream, Mushroom Orzo Pasta and Seasonal Vegetables.	
	Salmon with Roasted Walnut and Orange Butter	36.50
	Grilled Salmon, Garlic, Rosemary, Thyme and Oregano Roasted Walnut Sorrel and Orange Juice Butter. Wild Rice Pilaf and Seasonal Vegetables.	
	Seared Mahi-Mahi	37.00
	Mahi-Mahi Fillet, Garlic, Tomato and Parsley Butter Sauce. Rice Pilaf, Delta Asparagus.	
Entrée, Dual	Steak & Prawns	49.50
	Beef Tenderloin Steak, Tri Color Pepper Sauce, Parsley Mushrooms, Glazed Onions, Roasted Garlic Rosemary Prawns. Garlic Mashed Potatoes Seasonal Vegetables.	
	Chicken & Prawns	41.75
	Herb Grilled Chicken Breast, Tomato Basil Sauce, Jumbo Shrimp, Lemon Garlic Crème Fraiche. Roasted Mashed Parsnips, Seasonal Vegetables.	
	Scallops & Chicken	41.75
	Buttery Wine Poached Scallops, Puff Pastry Shell, Herb Roasted Chicken Breast, Artichokes, Pearl Onions, Kalamata Olives. Rice Medley Pilaf, Seasonal Vegetables.	
	Beef & Chicken	44.50
	Grilled New York Strip Sirloin Sliced, Maytag Blue Cheese, Crispy Onions Shredded Potato, Fresh Herb Wrapped Chicken Breast, Apple and Leek Sauce. Mashed Yukon Gold Potatoes, Seasonal Vegetables.	
	Beef & Salmon	49.50
	Petite Filet Mignon, Salmon and Crab En Croute, Béarnaise Sauce. Parsley Potatoes, Asparagus.	
	Beef & Chicken	46.75
	Beef Tenderloin, Parsley Mushrooms, Glazed Onions, Tri Color Peppercorn Sauce Asparagus, Gouda Chicken Roulade, Smokey Gouda Mornay Sauce. Roasted Garlic Mashed Potatoes, Seasonal Vegetables.	

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
All Items Subject To 20% Service Charge & 8.75% Sales Tax*



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Dinner Salads

A Choice of one of the following salads is included with your hot entrée selection.

Field Greens, Belgian Endive, Pears, Blue Cheese, Croutons Toasted Walnut Vinaigrette
Tomato, Mozzarella, Orange and Basil
Baby Spinach, Toasted Pinenuts, Daikon Radish, Roasted Red, Golden Beets, Poblano Chile Dressing
Caesar Salad, Parmesan Wafer, Herbed Croutons
Baby Lettuce Salad, Assorted Tomatoes, Herb Vinaigrette
Romaine, Endive, Grilled Fennel, Orange, Apple Infused White Wine Vinaigrette
Fried Green Tomato Salad
Baby Greens, Blue Cheese, Tomato, Herb Vinaigrette
Romaine Bundle, Spiced Nuts, Orange Wedges, Sweet Balsamic Vinaigrette
Grilled Baby Artichokes, Shaved Parmesan, Organic Greens, Kalamata Olives, Sun-Dried Tomatoes, Herb Vinaigrette
Delta Asparagus Salad, Lemon Vinaigrette
Medley of Greens, Slaw, Tarragon Mustard Vinaigrette
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
Upgrade Salad / \$3.00 per salad
Phyllo Goat Cheese Cup, Dried Cranberries, Greens, Cinnamon Cider Vinaigrette

Dinner Desserts

Apple Florentine \$3.50
Bavarian Apple Strudel Cheese Cake
Bailey's & Chocolate Cake
White Chocolate Raspberry Cake
Grand Marnier Cheese Cake Soufflé
Chocolate Trio Cake
Roasted Almond Chocolate Truffle Slice
Almond Cake & Poached Pear Pyramid
French Cream Puff
Strawberry Shortcake
Poached Pear, Macadamia Nuts & Mascarpone
Passion Fruit, Orange Miroire Glaze
Pumpkin Soufflé, Brandy Chantilly Cream
Mini Trio Crème Brulee, Vanilla Bean, Chocolate & Caramel

French Specialty Desserts \$5.00
Chocolate Grand Marnier French Bombe
Tiramisu French Bombe
White Chocolate Mousse, Fresh Strawberry Sauce
Fruit Tartlet With Apricot Glaze
Individual Chocolate Fondue, Family-style platters of House-made Marshmallows, Freshly Baked Miniature Cookies, Pineapple & Strawberries



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Dinner Buffet

All Dinner Buffets are served on 11-Inch plates and are accompanied by freshly brewed coffee. There is a 50-person minimum.

Classique Dinner Buffet

\$45.50

Select 2 Salads:

Caesar Salad, Parmesan Wafer, Herbed Croutons
Spinach Salad, Strawberries, Toasted Almonds, Poppy Seed Dressing
Traditional Waldorf Salad
Baby Greens, Spiced Nuts, Bleu Cheese, Pears, Dried Apricots,
Port Wine Vinaigrette

Select 2 Entrees:

Additional Entrees \$3.00

Pear & Shallot Stuffed Turkey Breast, Caramelized Onion, Balsamic Sauce
Prime Rib Au Jus
Wild Mushroom Filled Chicken Breast, Orange & Brandy Sauce
Bourbon Glazed Ham
Pork Loin, Apricots, Prunes, Apple Cider Sauce

Select 2 Of The Following:

Roasted Garlic Mashed Potatoes
Herb Buttered Cous Cous
Au Gratin Potatoes
Rosemary Roasted New Potatoes
Wild Mushroom Risotto

Accompanied By:

Roasted Baby Vegetables
Creamy Pesto Cheese Tortellini
Freshly Baked Bread
Chef's Choice Dessert Display