



CLASSIQUE CATERING

Chilled Lunches

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

Desserts available for an additional \$2.75

Chicken or Beef Fajita Salad	24.00
Ancho Marinated & Grilled Strips of Chicken or Beef, Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro, Sour Cream Salsa, Tortilla Bowl	
Cobb Salad	25.00
Red Leaf, Romaine Lettuce, Marinated Grilled Chicken Breast, Avocado, Tomatoes, Cucumbers, Hard Boiled Egg, Peppered Bacon, Onion, Alfalfa Sprouts, Crumbled Bleu Cheese, Creamy Herb Dressing	
Grilled Caribbean Chicken Salad	24.00
Jerk Marinated Chicken, Jicama Slaw, Mixed Greens, Oranges, Mango, Pineapple, Seasonal Berries, Orange Lime Vinaigrette	
Mediterranean Chicken Salad	24.50
Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Kalamata Olives, Tomatoes, Grilled Baby Vegetables, Feta Cheese, Lemon Herb Vinaigrette	
Pan Asian Sirloin Steak Rice Salad	25.00
Sliced Marinated Sirloin Steak, Napa Cabbage, Romaine Lettuce, Five Color Sushi Rice, Carrots, Cucumbers, Radishes, Snow Peas, Ginger Hoisin Dressing	
Antipasto Platter	23.00
Fresh Mozzarella, Smoked Meats, Grilled Vegetables, Olives, Peppers, Orzo Salad, Deli Rolls & Condiments	
Marinated Flank Steak Salad	25.00
Slices Of Tender Flank Steak, Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese, Chipotle Lime Vinaigrette	
Roasted Turkey and Brie Sandwich	23.00
Turkey Breast, Brie Cheese, Focaccia Bread, Lemon Herb Aioli Dressing, Apple & Poppy Seed Slaw, House Made Vegetable Chips, Sliced Seasonal Fruit	
Chicken Caesar Salad with Parmesan Tuile Cup	23.00
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, House-made Croutons	
<i>SUBSTITUTE CHICKEN WITH SALMON ~ ADD \$2.00</i>	

*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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CLASSIQUE CATERING

Hot Lunches

All hot lunch entrees include fresh baked bread, freshly brewed coffee and iced tea, and a selection of one luncheon salad.

Desserts available for an additional \$2.75

Grilled New York Steak	32.00
Choice New York Steak, Basil Mushroom Sauce, Parslied Red Potatoes, Asparagus, Julienne Carrots.	
Bourbon Braised Pot Roast	30.50
Mashed Parsnips & Potatoes, Seasonal Vegetables.	
Pepper Seared Salmon	30.50
Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Grilled Sun Dried Tomato Polenta, Steamed Asparagus, Cherry Tomatoes.	
Italian Stuffed Chicken	30.00
Grilled Chicken Breast, Spinach, Fresh Mozzarella, Sun-Dried Tomatoes, Mild Italian Sausage, Pesto Cream Sauce, Fettuccini, Seasonal Vegetables.	
Grilled Chicken	29.00
Seasoned Chicken Breast, Chardonnay Buerre Blanc Sauce, Crispy Shallots, Herbed Au Gratin Potatoes, Seasonal Vegetables.	
Grilled Lemon Basil Chicken	28.50
Lemon & Basil Marinated Chicken Breast, Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes, Seasonal Vegetables	
Almond Crusted Lemon Chicken	29.00
Almond Coated Chicken Breast, Lemon Zest, Black Pepper, Bread Crumbs. Artichoke Goat Cheese Puree, Cannellini Beans, Tomatoes, Seasonal Vegetables	
Chili Rubbed Flank Steak	31.00
Dry Rub Seasoned Grilled Flank Steak, Grilled Onions, Roasted Corn & Mushroom Ragu, Garlic Roasted Mashed Potatoes	
Aloha Mahi-Mahi and Grilled Pineapple	30.50
Grilled Hawaiian Fish served With Coconut Rice and Seasonal Vegetables	
Dijon Crusted Chicken	29.00
Boneless Chicken Breast Coated with Dijon mustard, Fresh Herbs and Panko Bread Crumbs. Served with Roasted Garlic Mashed Potatoes and Fresh Vegetables.	
Beef, Italian Sausage, Chicken or Vegetarian Lasagna	27.00
With Ratatouille & Garlic Toast	

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**Vegetarian
Alternative
Lunches**

*All hot lunch entrees
include fresh baked
bread, freshly brewed
coffee and iced tea,
and a selection of one
luncheon salad.*

*Desserts available for
an additional \$2.75*

**Vegetarian
Vegan Salad
Options**

Blossom Greens

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

Baby Arugula

Grilled Baby Artichokes, Pickled Red Onion, Asparagus,
Olives and Lemon Dressing

Seaweed Salad

Grilled Carrots, Cabbage and Shitake Mushrooms, Edamamae,
Radishes and Miso Ginger Dressing

**Vegetarian
Entrees**

Chicken or Vegetarian Pot Pie

Served in a Puff Pastry and accompanied by Seasonal Vegetables.

27.00

Stuffed Portobello Mushroom

Au Gratin Baked Portobello Stuffed With Ricotta, Grilled Vegetables,
Roasted Garlic & Fresh Herbs Served On A Pool Of Soft Polenta &
Roasted Red Bell Pepper Sauce

26.50

Grilled Vegetable Strudel

Grilled Seasonal Vegetables within Phyllo Dough.
Served with Roasted Red Pepper Sauce,
Herbed Couscous and additional Vegetable Garnish.

27.00

Vegan Entrees

Wild Mushroom Saffron Pappardelle

Roasted Tomato Truffle Sauce
Crispy Capers

26.50

Black Bean Pumpkin Seed Burger

Mixed Lettuces, Avocado, Grilled Red Onion
Sauteed Broccoli

26.50

Moroccan Spiced Chick Pea Cake

Seasonal Vegetables, Red Pepper Coconut Curry
Apricot-Date Chutney, Toasted Almonds

26.50