



CLASSIQUE CATERING

Chilled Lunches

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

Desserts available for an additional \$2.75

Chicken or Beef Fajita Salad	22.50
Ancho Marinated & Grilled Strips of Chicken or Beef, Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro, Sour Cream Salsa, Tortilla Bowl	
Cobb Salad	22.50
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	21.50
Jerk Marinated Chicken, Jicama Slaw, Mixed Greens, Oranges, Mango, Pineapple, Seasonal Berries, Orange Lime Vinaigrette	
Mediterranean Chicken Salad	23.00
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	24.00
Sliced Marinated Sirloin Steak, Napa Cabbage, Romaine Lettuce, Five Color Sushi Rice, Carrots, Cucumbers, Radishes, Snow Peas, Ginger Hoisin Dressing	
Antipasto Platter	21.50
Fresh Mozzarella, Smoked Meats, Grilled Vegetables, Olives, Peppers, Orzo Salad, Deli Rolls & Condiments	
Marinated Flank Steak Salad	24.00
Slices Of Tender Flank Steak, Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese, Chipotle Lime Vinaigrette	
Roasted Turkey and Brie Sandwich	21.50
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	21.50
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, House-made Croutons	
<i>SUBSTITUTE CHICKEN WITH SALMON ~ ADD \$2.00</i>	



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	30.50
Choice New York Steak, Basil Mushroom Sauce, Parslied Red Potatoes, Asparagus, Julienne Carrots.	
Bourbon Braised Pot Roast	28.50
Mashed Parsnips & Potatoes, Seasonal Vegetables.	
Pepper Seared Salmon	28.50
Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Grilled Sun Dried Tomato Polenta, Steamed Asparagus, Cherry Tomatoes.	
Italian Stuffed Chicken	28.50
Grilled Chicken Breast, Spinach, Fresh Mozzarella, Sun-Dried Tomatoes, Mild Italian Sausage, Pesto Cream Sauce, Fettuccini, Seasonal Vegetables.	
Grilled Chicken	27.50
Seasoned Chicken Breast, Chardonnay Buerre Blanc Sauce, Crispy Shallots, Herbed Au Gratin Potatoes, Seasonal Vegetables.	
Grilled Lemon Basil Chicken	27.00
Lemon & Basil Marinated Chicken Breast, Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes, Seasonal Vegetables	
Almond Crusted Lemon Chicken	27.50
Almond Coated Chicken Breast, Lemon Zest, Black Pepper, Bread Crumbs. Artichoke Goat Cheese Puree, Canneli Beans, Tomatoes, Seasonal Vegetables	
Chili Rubbed Flank Steak	29.00
Dry Rub Seasoned Grilled Flank Steak, Grilled Onions, Roasted Corn & Mushroom Ragu, Garlic Roasted Mashed Potatoes	
Aloha Mahi-Mahi and Grilled Pineapple	27.50
Grilled Hawaiian Fish served With Coconut Rice and Seasonal Vegetables	
Dijon Crusted Chicken	27.00
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	25.00
With Ratatouille & Garlic Toast	



CLASSIQUE CATERING

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.

25.00

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

24.50

Grilled Vegetable Strudel

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

25.00

Vegan Entrees

Wild Mushroom Saffron Pappardelle

Roasted Tomato Truffle Sauce
Crispy Capers

24.50

Black Bean Pumpkin Seed Burger

Mixed Lettuces, Avocado, Grilled Red Onion
Sauteed Broccoli

24.50

Moroccan Spiced Chick Pea Cake

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

24.50

*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*



CLASSIQUE CATERING

Luncheon 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 & Red Leaf, English Cucumber, Radish, Cherry Tomatoes, Croutons & Creamy Herb Dressing

Baby Spinach & Radicchio, Toasted Walnuts, Sliced Apples & Golden Raisins With Apple-Onion Vinaigrette

Mixed Greens, Roasted Red Peppers, Polenta Croutons & Balsamic Vinaigrette

Caesar Salad

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

Romaine Bundle With Orange Slices, Almonds & Ginger Vinaigrette

Baby Green, Oven-dried Cherry Tomatoes & Blue Cheese With Herb Provencal Vinaigrette

Luncheon Desserts ~

available for an additional \$2.75 when accompanied with Lunch Entrée

A la Carte \$4.00

Pineapple-Passion Fruit Sponge Cake Mojito

Godiva Brownie Chocolate-tini

Strawberry Shortcake-tini

Caramel Banana & Pecan Bread Pudding-tini

Poached Pear Filled With Macadamia Nuts & Mascarpone

Rustic Apple Pie

New York Cheesecake

Chocolate Cheesecake



CLASSIQUE CATERING

Gourmet Box Lunches

\$20.00

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.

Chicken Caesar Wrap

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

Central Valley Chicken Club

Grilled Chicken, Bacon, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Croissant.

Peppered Steak Sandwich

Grilled Steak, white Cheddar, Roasted Onions and Mushrooms, Arugula and Horseradish Aioli on Ciabatta.

Roasted Turkey Sandwich

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

All Box Lunches Include:

Choice of (1) Side

Miss Vickie's Kettle-style Chips

Gourmet Cookie

Your choice of Soft Drink or Bottled Water

Choice of (1) Side

Tomato, Mozzarella and Basil Salad

Lemon Dill Orzo Salad

Pasta Primavera

Fruit Salad

Potato Salad

Black Bean and Corn Salad

Whole Fruit

All Items Subject To 20% Service Charge & 8.75% Sales Tax



CLASSIQUE CATERING

Lunch Buffets

All Lunch Buffets are served on 9-inch plates and are accompanied by freshly brewed coffee, tea and iced tea.

There is a 50-person minimum. An eight (8) dollar surcharge will be added if ordered for dinner.

Classique Lunch Buffet

35.50

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

Choice Of Three

Caesar Salad
Tossed Green Salad With Two Dressings
Greek Salad
Red Potato Salad
Fresh Fruit Salad
Cucumber, Tomato & Red Onion Salad
Mediterranean Pasta Salad

Choice Of Two

Tri Tip
Grilled Flank Steak With Natural Juices
Beef Bourguignonne
Chicken Marsala
Parmesan Crusted Chicken With Rustic Tomato And Basil Sauce
Roast Pork Loin With Applejack
Turkey With Lemon Butter Sauce & Fried Capers
Grilled Chicken With Wild Mushroom Sauce
Baked Salmon With Apple & Fennel Chutney & Spaetzle

Choice Of Two

Brown & Wild Rice Pilaf
Oven Roasted Parmesan Sage Red Potatoes
Horseradish Buttermilk Mashed Potatoes
Buttered Noodles With Herbed Croutons
Herb & Mushroom Orzo
Creamy Polenta

Deli Lunch Buffet

28.50

Served With Sliced Breads & Deli Rolls, Relish and Condiment Tray and Fresh Baked Cookies and Brownies

Choice Of Three

Tossed Green Salad With Two Dressings
Penne Pasta Salad
Fresh Fruit Salad
Red Potato Salad

Meats

Roast Beef
Smoked Turkey
Honey Glazed Ham
Salami

Cheeses

Smoked Gouda
Cheddar
Monterey Jack
Swiss



CLASSIQUE CATERING

Lunch Buffets (con't)

All Lunch Buffets are served on 9-Inch plates and are accompanied by freshly brewed coffee, tea and iced tea.

There is a 50-person minimum. An eight (8) dollar surcharge will be added if ordered for dinner.

California Lunch Buffet

32.50

Jicama Green Bean Salad
Baby Spinach & Jerusalem Artichoke With Basil & Chive Balsamic Vinaigrette
Grilled Vegetable Pasta Salad
Turkey Sauté With Lemon, Mushrooms & Capers
Grilled Tri Tip With Cilantro Lime Sauce
Wild & Long Grain Rice With Red Peppers & Pinenuts
Sautéed White Potatoes, Apples, Onion & Mint
Garden Vegetable Sauté
Assorted Bread & Rolls
Pound Cake, Fruit Compote & Whipped Cream

Asian Lunch Buffet

29.50

Asian Tossed Salad with Mandarin Oranges and Washabi Vinaigrette
Pacific Rim Slaw with Julienne Snowpeas and Peanut Soy Vinaigrette
Stir Fry Steak with Spicy Orange Sauce
Crispy Cashew Chicken with Pineapple Sweet & Sour Sauce
Vegetable Chow Mein
Stir Fry Vegetables
Steamed Rice
Coconut Cake and Macadamia Nut Cookies

Italian Lunch Buffet

29.50

Choice of 2:

Eggplant Parmesan
Chicken Piccata
Italian Seasoned Meatballs
Baked Sausages & Peppers Sautéed With Mushrooms,
Olives, Red Sauce & Mozzarella Cheese

Included:

Caesar Salad
Antipasto Salad
Steamed Penne Rigate with Marinara & Alfredo Sauces
Fresh Sliced & Julienne Blend of Seasonal Vegetables
Breadsticks
Tiramisu