



## CLASSIQUE CATERING

### On Display

<b>Poached Prawns</b>	4.25 Piece
Lemon Wedges & Cocktail Sauce <i>(100-Piece Minimum)</i>	
<b>Baked Brie En Croûte</b>	
Imported Brie Wrapped In Puff Pastry, With Choice Of Fillings, Select From:	150.00 Small <i>(Serves 35 People)</i> 275.00 Large <i>(Serves 75 People)</i>
○ Apples, Walnuts & Brown Sugar	
○ Pesto	
○ Blackberry Preserves	
○ Sun-Dried Tomatoes	
Gourmet Crackers & Sliced Baguettes	
<b>Cocktail Sandwich Platter</b>	6.50 Person
Assorted Cocktail Rolls, Honey Glazed Ham, Smoked Turkey, Roast Beef, Gourmet Cheeses	
<b>Market Fresh Vegetable Display</b>	3.75 Person
Seasonally Inspired Vegetables, Three Dipping Sauces	
<b>Gourmet International Cheese Platter</b>	6.25 Person
Selection Of The Finest Imported & Domestic Cheeses Assorted Crackers & Baguettes	
<b>Fruit Display</b>	6.00 Person
Lavish Array Of The Season's Best Local & Imported Fruits	
<b>Smoked Salmon Display</b>	6.75 Person
Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Mini Bagels	
<b>Antipasto Display</b>	6.75 Person
Olives, Peppers, Salami, Mortadella, Cheeses, Artichokes, Grilled, Roasted Vegetables, Breadsticks	
<b>Vegetarian Antipasto Display</b>	5.50 Person
Grilled & Roasted Vegetables, Olives, Artichokes, Peppers, Cheeses, Breadsticks	
<b>Assorted Gourmet Pinwheel Wraps</b>	6.00 Person
Assorted Fillings Wrapped With Lavosh & Tortillas	
May Include:	
○ Chicken Caesar	
○ Black Forest Ham & Asparagus	
○ Grilled Mediterranean Vegetable	

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



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## The Cutting Board

*An additional \$150.00 will be charged for each Uniformed Attendant necessary*

<b>Steamship</b>	875.00
Dijon Mustard & Herb Crusted Certified Angus Beef Served With Fresh Deli Rolls, Mustard, Mayonnaise, And Creamed Horseradish (Serves 200 People)	
<b>Prime Rib</b>	475.00
Pepper Crusted & Roasted Prime Rib Served With Deli Rolls & Condiments (Serves 50 People)	
<b>Turkey Breast</b>	350.00
Boneless Turkey, Oven Roasted Served With Assorted Deli Rolls & Condiments (Serves 50 People)	
<b>Clove Studded Ham</b>	350.00
Honey Glazed Ham Served With Assorted Mustards & Deli Rolls (Serves 50 People)	
<b>Leg Of Lamb</b>	475.00
Leg Of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, Roasted, Served With Deli Rolls & Condiments (Serves 50 People)	
<b>Lime Marinated Pork Loin</b>	350.00
Boneless Pork Loin Marinated With Lime Served With Chile Pasilla & Roasted Corn Relish (Serves 50 People)	

### Planning For A Successful Reception

*We Would Like To Suggest The Following Guidelines For Estimating Consumption Of Hors D'oeuvre & Alcoholic Beverages*

#### Hors D'oeuvre

For A Reception Preceding Dinner	
30 - 60 Minutes	3 To 5 Pieces Per Guest
For A Reception Without Dinner	
30 - 60 Minutes	5 To 8 Pieces Per Guest
60 - 90 Minutes	8 To 13 Pieces Per Guest

#### Alcoholic Beverages

First Hour	2 Drinks Per Guest
Each Hour Thereafter	1 Drink Per Guest

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## CLASSIQUE CATERING

### Themed Hors d'Oeuvre Stations

*These Stations are intended as a complement or addition to other hors d'oeuvres and are equivalent to approximately three hors d'oeuvre sized portions per person.*

*All Theme Stations require a fifty person minimum order.*

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<b>Shrimp Puttanesca</b> Fusilli Pasta, Roma Tomatoes, Capers, Olives, Fresh Garlic, Rock Shrimp	12.50 Person
<b>Grilled Fajita Bar</b> Chicken & Beef, Grilled Peppers & Onions, Sour Cream, Guacamole, Shredded Cheeses, Lettuce, Jalapeños, Red & Green Salsa, Flour Tortillas	14.50 Person
<b>Southwest Station</b> Chicken Chingalingas, Avocado Relish, Roasted Chilies Cilantro Cheese Quesadillas, Blue, Yellow Corn Chips, Assorted Salsas	9.50 Person
<b>Supreme Nacho Bar</b> Freshly Fried Corn Tortilla Chips, House-Made Salsa, Fresh Guacamole, Chopped Tomatoes, Onions, Picadillo, Refried Beans, Black Olives, Cheese, Jalapeños, Sour Cream	9.50 Person
<b>French Station</b> Sautéed Chicken, Shallots, Tomatoes, Fresh Tarragon, Baby Greens, Crumbled Goat Cheese, Toasted Hazelnut Vinaigrette	11.50 Person
<b>Italian Station</b> Cheese Tortellini, Basil Cream Sauce Beef Ravioli, Fire Roasted Tomato Sauce Fresh Grated Parmesan Cheese, Fresh Baked Breadsticks	10.50 Person
<b>Asian Noodle Bar</b> Udon Noodles, Seafood Curry, Beef & Broccoli Stir Fry, Vegetable Stir Fry	10.50 Person
<b>Sushi and Sushi Bar</b> Selection of Assorted Nigiri Maguro (red tuna), Shiro Maguro (white tuna), Sake (fresh salmon), Ebi (steamed shrimp) and Selection of Rolls including California	18.00 Person
<b>Mushroom Bar</b> Sautéed Fresh Seasonal Mushrooms, Brandied Garlic Sauce, Sherry Cream, Balsamic Soy Sauce, Toasted Baguettes, Herbs	11.50 Person
<b>Carved Porterhouse</b> Giant Steaks Carved, Gorgonzola Mashed Red Skin Potatoes, Balsamic Reduction	17.25 Person
<b>Carved Salmon En Croute</b> Puff Pastry Fresh Salmon Fillet, Wild Rice, Herbs, Creamy Herb Sauce	15.00 Person
<b>Classique Portabella</b> Beer Battered Jumbo Portabella Mushrooms, Black Forest Ham, Fontina Cheese, Dijon Mustard	10.25 Person
<b>Mini Reuben Station</b> Petite Grilled Reuben Sandwiches, Swiss Cheese, Corned Beef, Sour Kraut, Dijon Mustard	8.25 Person

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<b>Famous Mashed Potato Bar</b>	7.75 Person
Creamy Mashed Potatoes Served In A Martini Glass Garnishes To Include Bacon, Chives, Cheeses & Sour Cream	
<b>Southwest Shrimp Cocktail Bar</b>	15.00 Person
Jumbo Shrimp In A Martini Glass, Dressed Black Beans, Corn, Tomato and Avocado	
<b>Sweet Treats</b>	8.50 Person
White & Dark Chocolate Dipped Strawberries, Assorted Petit Fours, Lemon & Cherry Triangles	
<b>Bananas Foster Station</b>	10.50 Person
Sliced Bananas, Flamed Rum, Butter & Sugar, Vanilla Ice Cream	
<b>Dessert-tini Station</b>	9.75 person
To include a Selection of: Pineapple-Passion Fruit Sponge Cake Mojito Godiva Brownie Chocolate-tini Strawberry Shortcake-tini Banana Nut Bread Pudding-tini	

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## CLASSIQUE CATERING

### Chilled Hors d'oeuvres

*75 Piece Minimum*

Roasted Garlic Prawns	4.25 Piece
Grilled Chile Lime Shrimp Skewers	4.25 Piece
Crab Artichoke Crowns	3.95 Piece
Artichoke Bottoms, Bay Shrimp Salad, Lemon Dill Sauce	3.25 Piece
Red Grapes, Bleu Cheese, Toasted Pistachios	2.95 Piece
Fresh Fruit Skewers	3.25 Piece
Tarragon Chicken Salad Endive	2.95 Piece
Endive, Oranges, Walnuts, Blue Cream Cheese	2.95 Piece
Roasted Baby Red Potatoes, Crème Fraîche, Caviar	2.95 Piece
Roasted Baby Red Potatoes Herbed Cream Cheese	2.95 Piece
Mediterranean Salsa Crostini	2.50 Piece
Bruschetta, Red & Yellow Tomatoes, Basil, Olive Oil	2.50 Piece
Red Bosc Pears, Gorgonzola Cheese	2.50 Piece
Cherry Tomatoes Stuffed with Dilled Bay Shrimp	2.50 Piece
Strawberry Halves, Cracked Black Pepper Cream Cheese	2.50 Piece
Mint Grapefruit Spring Rolls	3.25 Piece
Grilled Asparagus, Blackforest Ham	3.50 Piece
Hoison BBQ Duck Scallion Pancakes	3.95 Piece
Skewered Snow Pea Asian Meatballs	3.25 Piece
Gorgonzola Polenta Crouton, Beef Tenderloin, Pine Nuts, Port Reduction	3.95 Piece
Grilled Asparagus, Roasted Red Pepper Sauce	3.25 Piece
Shrimp Gazpacho	3.95 Each
White and Dark Chocolate Dipped Strawberries	3.50 Piece
White and Dark Chocolate Dipped Biscotti & Fortune Cookies	3.75 Piece

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## CLASSIQUE CATERING

### Hot Hors d'oeuvres *75 Piece Minimum*

Baby Lamb Chops, Cherry Chutney	5.50 Piece
Coconut Prawn Skewers, Ginger Apricot Chutney	4.25 Piece
Petite Beef Wellington	4.25 Piece
Lime Tarragon Crab Cakes	3.95 Piece
Bleu Cheese Artichoke Fritters	3.95 Piece
Vegetarian Samosas, Cilantro Chutney, Mango Chutney	3.25 Piece
Teriyaki Chicken Skewers	2.95 Piece
Javanese Curried Chicken, Cucumber Raita Dipping Sauce	2.95 Piece
Parmesan Chicken Wings, Galliano Sauce	2.95 Piece
Thai Chicken Wings	2.95 Piece
Spanakopita Triangles	2.95 Piece
Tiropita Triangles	2.95 Piece
Italian Sausage Quattro Formaggio Mushrooms	2.95 Piece
Asian Vegetarian Spring Rolls, Hot Mustard	3.75 Piece
Pot Stickers, Dipping Sauce	2.95 Piece
Southwestern Chicken Chingalingas, Guacamole	3.25 Piece
Carnitas Masa Cakes, Avocado Salsa	2.95 Piece
Chevre Apple Cinnamon Beggars Purse	3.25 Piece
Sausage Puff Pastry Rolls	2.95 Piece
Swedish Meatballs	2.95 Piece
Asian Orange Glazed Dumpling	3.25 Piece
Tomato Crème Brulee	3.25 Piece
Pork Empanadas, Pumpkin Seed Salsa	3.75 Piece
Beef Empanadas, Mole Sauce	3.75 Piece
Bacon wrapped Crab Cake Puff	3.75 Piece
Avocado Egg Roll	3.50 Piece

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