



## CLASSIQUE CATERING

### On Display

<b>Poached Prawns</b> Lemon Wedges & Cocktail Sauce <i>(100-Piece Minimum)</i>	4.25 Piece
<b>Baked Brie En Croûte</b> Imported Brie Wrapped In Puff Pastry, With Choice Of Fillings, Select From: <ul style="list-style-type: none"><li>○ Apples, Walnuts &amp; Brown Sugar</li><li>○ Pesto</li><li>○ Blackberry Preserves</li><li>○ Sun-Dried Tomatoes</li></ul> Gourmet Crackers & Sliced Baguettes	150.00 Small <i>(Serves 35 People)</i> 275.00 Large <i>(Serves 75 People)</i>
<b>Cocktail Sandwich Platter</b> Assorted Cocktail Rolls, Honey Glazed Ham, Smoked Turkey, Roast Beef, Gourmet Cheeses	6.50 Person
<b>Market Fresh Vegetable Display</b> Seasonally Inspired Vegetables, Three Dipping Sauces	3.75 Person
<b>Gourmet International Cheese Platter</b> Selection Of The Finest Imported & Domestic Cheeses Assorted Crackers & Baguettes	6.25 Person
<b>Fruit Display</b> Lavish Array Of The Season's Best Local & Imported Fruits	6.00 Person
<b>Smoked Salmon Display</b> Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Mini Bagels	6.75 Person
<b>Antipasto Display</b> Olives, Peppers, Salami, Mortadella, Cheeses, Artichokes, Grilled, Roasted Vegetables, Breadsticks	6.75 Person
<b>Vegetarian Antipasto Display</b> Grilled & Roasted Vegetables, Olives, Artichokes, Peppers, Cheeses, Breadsticks	5.50 Person
<b>Assorted Gourmet Pinwheel Wraps</b> Assorted Fillings Wrapped With Lavosh & Tortillas May Include: <ul style="list-style-type: none"><li>○ Chicken Caesar</li><li>○ Black Forest Ham &amp; Asparagus</li><li>○ Grilled Mediterranean Vegetable</li></ul>	5.00 Person





## 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.*

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

<b>Shrimp Puttanesca</b> Fusilli Pasta, Roma Tomatoes, Capers, Olives, Fresh Garlic, Rock Shrimp	10.50 Person
<b>Grilled Fajita Bar</b> Chicken & Beef, Grilled Peppers & Onions, Sour Cream, Guacamole, Shredded Cheeses, Lettuce, Jalapeños, Red & Green Salsa, Flour Tortillas	13.50 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	9.50 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	15.00 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	16.25 Person
<b>Carved Salmon En Croute</b> Puff Pastry Fresh Salmon Fillet, Wild Rice, Herbs, Creamy Herb Sauce	12.00 Person
<b>Classique Portabella</b> Beer Battered Jumbo Portabella Mushrooms, Black Forest Ham, Fontina Cheese, Dijon Mustard	9.25 Person
<b>Mini Reuben Station</b> Petite Grilled Reuben Sandwiches, Swiss Cheese, Corned Beef, Sour Kraut, Dijon Mustard	8.25 Person

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



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<b>Famous Mashed Potato Bar</b>	6.75 Person
Creamy Mashed Potatoes Served In A Martini Glass Garnishes To Include Bacon, Chives, Cheeses & Sour Cream	
<b>Southwest Shrimp Cocktail Bar</b>	13.00 Person
Jumbo Shrimp In A Martini Glass, Dressed Black Beans, Corn, Tomato and Avocado	
<b>Sweet Treats</b>	7.50 Person
White & Dark Chocolate Dipped Strawberries, Assorted Petit Fours, Lemon & Cherry Triangles	
<b>Bananas Foster Station</b>	9.50
Person Sliced Bananas, Flamed Rum, Butter & Sugar, Vanilla Ice Cream	
<b>Dessert-tini Station</b>	8.75 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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### Chilled Hors d'oeuvres

*50 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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<b>Hot Hors d'oeuvres</b> <i>50 Piece Minimum</i>	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