

## RECIPE FOR A FABULOUS RECEPTION

### Gently combine the following ingredients:

- \*One Bride and Groom with a dream
- \*One of the beautifully carpeted rooms  
with floor-to-ceiling windows at the  
Sacramento Convention Center,  
Memorial Auditorium

OR

Another Sacramento location of your choice

### Stir and add:

Our professional wedding consultants  
who will season your event to taste with  
their fresh approach to event planning

### Combine with a:

Baker, Florist, Limousine, Decorations, Ice Carving, Music and Photographer/Videographer

Blend all ingredients with one Chef of distinctive style  
Top with a generous portion of professional staff  
Sprinkle with tender love and care of family and friends

Call **Classique Catering** for your wedding reception!

*With **Classique Catering**, "Food is Art". Our award winning catering company is the celebrated caterer at the Sacramento Convention Center, as well as events throughout Northern California.*

## SERVED DINNER

### Choose One Salad:

Field Greens and Belgian Endive Salad with  
Pears, Blue Cheese, Croutons and Toasted  
Walnut Vinaigrette

Baby Spinach Salad  
Toasted Pinenuts, Daikon Radish,  
Roasted Red & Golden Beets,  
with Pablano Chile Dressing

Caesar Salad  
Crisp Romaine Greens  
tossed with Parmesan Cheese  
& Herb Croutons  
served with Parmesan Wafer

Garden Salad  
Mixed Red & Green Leaf with Bibb Lettuce,  
Cherry Tomatoes, Croutons and Creamy Herb  
Dressing

### Choose One Entrée:

Central Valley Chicken  
Breast Of Chicken stuffed with Pears, Walnuts  
and Gorgonzola Cheese  
with a Port Wine Sauce. Served with Multigrain  
Pilaf, Sliced Poached Pear,  
Candied Walnuts and Seasonal Vegetables.  
\$31.00

Pepper Crusted Pork Loin  
Served with Port & Blue Cheese Sauce,  
Grilled Apple Relish, Roasted Fingerling  
Potatoes & Julienne Vegetables  
\$31.00

New York Strip Steak  
Lemon Pepper Compound Butter,  
Horseradish Potato Gratin & Seasonal  
Vegetables  
\$33.25

Accompanied by:

Fresh Baked Rolls and Sliced French Bread,  
Coffee, Decaffeinated Coffee, Tea

Includes: China, Linen, Flatware, Glassware, Cake Cutting

Additional charge will apply for off-premise events

**Add Champagne Toast for additional \$5.00 per person**

ALL PRICES SUBJECT TO 20% TAXABLE GRATUITY/SERVICE CHARGE AND 8.75% SALES TAX

## BUFFET DINNER

### Select 2 Salads

Classic Caesar with Parmesan Cheese  
Baby Greens with Pears, Pistachios and Orange Vinaigrette  
Mixed Greens with Pine Nuts, Feta Cheese and Balsamic Vinaigrette  
Mixed Greens with Walnuts, Dried Cranberries, Gorgonzola and Port Wine Vinaigrette

### Select 2 Entrees

Turkey Breast Stuffed with Chestnuts, Pistachios and Raisins  
Striploin with Green Peppercorn & Cognac Cream Sauce  
Chicken Portabello  
Glazed Ham with Tangerine Chutney  
Seared Salmon with Sorrel Sauce  
Roast Pork Loin with Apricot Marsala Cream Sauce

### Select 2 of the Following

Roasted Herbed Fingerling Potatoes  
Orzo with Lemon, Green Onion, Red Pepper and Pinenuts  
Mashed Sweet Potatoes  
Cornbread Stuffing with Applesauce and Sage  
Roasted Garlic Mashed Potatoes

### Accompanied By

Green Beans with Toasted Almonds  
Gingered Carrots  
Cheese Tortellini with Sage Cream  
Rolls and Butter  
Coffee, Decaffeinated Coffee and Tea

\$31.95 per person ++

Includes: China, Linen, Flatware, Glassware, Cake Cutting

Additional charge will apply for off-premise events

**Add Champagne Toast for additional \$5.00 per person**

## HORS D'OEUVRES

**Baked Brie En Croûte**      125.00 Small (*Serves 35 People*)      250.00 Large (*Serves 75 People*)

Imported Brie Wrapped in Puff Pastry, With Choice of Fillings, Select From:

Apples, Walnuts & Brown Sugar

Pesto, Blackberry Preserves, Or

Sun-Dried Tomatoes

Served With Gourmet Crackers & Sliced Baguettes

**Market Fresh Vegetable Display**      3.00 Person

Seasonally Inspired Vegetables with Three Dipping Sauces

**Gourmet International Cheese Board**      5.00 Person

A Selection of the Finest Imported & Domestic Cheeses,

Served with Assorted Crackers & Baguettes

**Fruit Display**      4.25 Person

Lavish Array of the Season's Best Local & Imported Fruits

per piece

Roasted Garlic Prawns      \$4.25

Red Grapes rolled in Blue Cheese and Coated with Toasted Pistachios      \$2.95

Roasted Baby Red Potatoes with Crème Fraiche & Caviar      \$2.95

Crostini with Mediterranean Salsa      \$2.50

Bruschetta with Red & Yellow Tomatoes, Basil & Olive Oil      \$2.50

Grilled Asparagus with Roasted Red Pepper Sauce      \$3.25

Petite Beef Wellington      \$4.25

Crab Cakes with Lime Tarragon      \$3.95

Teriyaki Chicken Skewers      \$2.50

Quattro Formaggio Mushrooms with Italian Sausage      \$2.50

Asian Vegetarian Spring Rolls with Hot Mustard      \$3.25

Beef Empanada with Mole Sauce      \$3.75

Crab Cake Puff wrapped in Bacon      \$3.75

Avocado Egg Roll      \$3.50

## BARS AND BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Hot Tea \$47.00 per gallon

Lemonade, Iced Tea, Fruit Punch \$38.00 per gallon

### Hosted Bar Service

	<u>House Brands</u>	<u>Premium Brands</u>
Domestic Beer	\$5.25	\$5.25
Premium Beer	\$6.25	\$6.25
Wine	\$7.25	\$8.50
Cocktails	\$6.75	\$7.75
Spring Water	\$3.00	\$3.00
Fountain Soft Drinks	\$3.00	\$3.00

ALL PRICES SUBJECT TO 20% TAXABLE GRATUITY/SERVICE CHARGE AND 8.75% SALES TAX

### Hosted Inclusive Hourly Pricing

Beer, Wine, Cocktails & Soft Drinks

\$13.00 per person for First Hour

\$7.00 per person for Second Hour

\$6.00 per person for Third Hour

ALL PRICES SUBJECT TO 20% TAXABLE GRATUITY/SERVICE CHARGE AND 8.75% SALES TAX

### Cash Bar Service

	<u>House Brands</u>	<u>Premium Brands</u>
Domestic Beer	\$5.50	\$5.50
Premium Beer	\$6.50	\$6.50
Wine	\$7.50	\$9.00
Cocktails	\$7.00	\$8.00
Spring Water	\$3.00	\$3.00
Fountain Soft Drinks	\$3.00	\$3.00

THESE PRICES INCLUDE 20% TAXABLE GRATUITY/SERVICE CHARGE AND 8.75% SALES TAX

All Bar and Beverage Service is subject to a \$150.00 per bartender fee. within a 3 Hour Period.

## ***Payment Policies and Information***

In order to guarantee services, pre-payment is required on all contracts. A deposit of 50% of the total contract value will be required at time of contract signing, a minimum 30 days in advance of the first function. The final 25% remaining balance due shall be paid in full 72 business hours (Monday – Friday) prior to the start of the function. Final payment for event charges in addition to those estimated on the contract must be paid at the conclusion of the event by a company, certified or cashiers check or they will be assessed to the credit card used to authorize the event. If the event is of a nature that additional charges may be incurred, a completed credit card authorization form must be provided by the Customer as a guarantee of payment for services rendered.

### **Guarantees**

Guaranteed guest count is required 5 business days (Monday – Friday) prior to your event. Classique Catering will prepare 5% over (not to exceed an additional twenty- five meals) any guaranteed count given five business days (Monday – Friday) prior on all sit down meal events. Five- percent overage preparation does not pertain to box lunches, continental breakfasts or receptions. *Any increase to final guest count given less than 72 business hours (Monday – Friday) prior to the event will result in an additional charge of 25%, plus tax and gratuity, per person.*

### **Pricing**

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Classique Catering / Centerplate will gladly lock in and guarantee menu selection pricing within 60 days of your first catered event with a signed contract, signed event orders and a deposit per our stated deposit policy. Please note that we require a minimum of 5 working business days (Monday – Friday) in advance of the deadline to complete all of the necessary paperwork. Pricing for banquet meals is based on round tables of 8 or 10. Other scenarios may require additional labor, linen or food & beverage charges. A 19% service charge and applicable sales tax will be added to all food and beverage sales.

If more than one entrée is offered at the event, the price of each entrée will be that of the higher priced entrée. Labor costs incurred due to event times that deviate in excess of 30 minutes of the contracted event times may be passed on. An additional Labor Fee will be assessed for events scheduled on or requiring preparatory set-up on the following union negotiated holidays: New Years Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

### **Cancellation**

A charge will be assessed for cancellation of contracted services within 15 days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred by Classique Catering / Centerplate as a result of the anticipated event as well as the foregone profit margin associated with the cancelled event should the date not be rebooked by another customer. Any event canceled within seventy-two (72) business hours (Monday – Friday) prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements.

### **Contracts**

In order to execute your event, a signed copy of the Event Orders and Banquet Contract must be returned to Classique Catering / Centerplate. The signed contract with its stated terms constitutes the entire agreement between the client and Classique Catering / Centerplate. A signed contract with deposit will lock in prices within the policy stated above.

### **Liability**

Classique Catering / Centerplate can not assume responsibility for the damage to or loss of any merchandise or articles left in the facilities before, during or following the event.

### **Supplemental Staffing**

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices provided the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1 to 30 staff to patron ratio and tables of 8 to 10 persons. For buffets, included staffing is based on a 1 to 45 staff to patron ratio. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply. Please note that a three- (3) hour maximum per staff member applies for the following charge.

Banquet / Beverage Server	100.00
Bartender	150.00
Chef / Carver	150.00