



CLASSIC CATERING

CORPORATE EVENTS

We design, create, and bring your events to life.

www.classiccateringinfo.com | 571.363.3006

EASY MORNING PARFAITS & CONTINENTAL BREAKFAST OPTIONS

8 guests minimum

Add fresh fruit platter\$3 person
 Add Parfait\$4 person

CLASSIC CATERING ASSORTED PASTRIES, BAGELS AND DANISH (V)

Served with butter, preserves and cream cheese.

\$5.50 PERSON

TASTE OF EUROPE (V)

A generous assortment of breakfast breads, flaky scones, fruited croissants, bite-sized beignets. Served with butter and preserves.

\$7 PERSON

TOUCH OF CLASS CONTINENTAL (V)

Assorted coffee cakes, Melt in your mouth donuts, sweet cinnamon horns, fresh baked bagel assortment. Served with butter, preserves and cream cheese.

(24 Hour Notice Required for donuts| last minute orders donuts easily substituted)

\$8 PERSON

PARFAITS ALMOST TOO PRETTY TO EAT!

8 guests minimum per selection

Loaded with calcium and vitamin B6, these layered Low-fat vanilla yogurt treats will either start the day off right or pep your team up as an afternoon snack!

\$5 EACH

APPLE PIE OF MY EYE PARFAIT (V)

Packed with fiber and protein Americas pie just became a modern-day treat. Sweet and tart apples blazed and tossed with brown sugar and fresh oats create the perfect mix.

BERRY PATRIOTIC PARFAIT (V)

Layered Low-fat vanilla yogurt, fresh blueberries, strawberries and granola

SWEET RASPBERRY & PEACH PARFAIT (V)

Low-fat vanilla yogurt, caramelized sweet raspberries AND peaches with honey granola.

“ORANGE YOU SPECIAL” PARFAIT (V)

Low-fat Greek yogurt, layered with fresh mandarin oranges and blueberries with granola make this a sweet and tart delectable treat!

WAKE UP AND SHINE

8 guests minimum

ADD Fresh Fruit Platter\$3 person

MORNING GLORY (V)

Low-fat yogurt, fresh berries, granola, seasonal fresh baked muffins, mini plain and fruited croissants. Served with butter, preserves, fresh fruit platter

\$9 PERSON

NEW YORK BAGEL AND MINI MUFFIN BAR (V)

Fresh baked bagel assortment, assorted mini muffins. Presented with plain and flavored cream cheeses, butter and preserves.

\$5.50 PERSON

EGGS WITH BENEFITS

Soft fresh scrambled eggs, Applewood smoked bacon, pork sausage links, herb sautéed breakfast potatoes, fresh baked pastry assortment.

\$12 PERSON

STROLL THROUGH EUROPE

Hard boiled eggs, sliced Soppressata, Virginia cured ham, creamy brie cheese, sliced Roma tomatoes, fresh fruit jam, mini fruited croissants, whole fresh fruit, individual flavored Greek yogurt.

\$11 PERSON

SMOKED SALMON DELIGHT

Traditional smoked salmon presentation, purple onions, piped cream cheese, chopped egg, diced tomatoes, capers, assorted mini bagels, cocktail breads and Fresh seasonal fruit display.

\$13 PERSON

EUROPEAN FLAIR

(Minimum order of 12 each quiche serves 6. Minimum 2 quiche)

\$12 PERSON

Your choice of the following baked savory tart thickened with eggs joined with seasoned sautéed potatoes, Applewood smoked bacon, fresh fruit platter, individual low fat yogurt, mini bagels, preserves and butter.

- Lorraine
- Asparagus, sun dried tomato & chevre
- Ham & cheddar
- Sausage & pepper jack
- Spinach & mozzarella
- Wild mushroom & Gruyere
- Smoked salmon & dill

GREEK EXPERIENCE

Fluffy scrambled eggs, pork sausage links and herb sautéed potatoes presented in chafers to keep warm. Vine ripened tomatoes, feta cheese, olive oil, oregano, pita bread, individual Greek yogurts.

\$13 PERSON



EVERYONE LOVES A BREAKFAST SANDWICH!

Minimum 6 each

Add Fresh Fruit Platter \$3 person
Add Breakfast Potatoes \$2 person

CLASSIC CATERING BREAKFAST MUFFINS

Sausage, egg, cheddar cheese on oversized English muffin
OR Bacon, egg and cheddar cheese on oversized English muffin
\$6.50 PERSON

TOUCH OF THE SOUTH

Virginia cured ham, egg, American cheese, fresh baked biscuit.
\$6.50 PERSON

TURKEY & SWISS CROISSANT

Thinly sliced turkey breast, egg, Swiss cheese on buttery croissant.
\$6.50 PERSON

VEGGIES ALL THE WAY

Diced tomato, onion, peppers, spinach, cheddar jack cheese
scrambled with eggs on oversized English muffin
\$6.50 PERSON

LETS EAT!

Hickory smoked bacon OR sausage patty, egg, cheddar cheese on
fresh baked bagel.
\$6.50 PERSON

CHICKEN & WAFFLES

Belgian waffle sandwich of breaded baked chicken breast,
Applewood bacon, drizzled lightly with maple syrup. Pick up and
take a bite!
\$7.50 PERSON

BURRITO CORNER...ITS A WRAP!

Minimum 6 each

Add Fresh Fruit Platter \$3 person
Add Breakfast Potatoes \$2 person

WRAP IT UP

Flour tortilla, breakfast sausage, eggs, cheddar cheese and
shredded potatoes.
\$6 PERSON

THE ALAMO

Flour tortilla, scrambled eggs, breakfast sausage, sweet roasted
peppers, onion, pepper jack cheese.
\$6 PERSON

BACON MAKES IT BETTER

Whole wheat tortilla, scrambled eggs, bacon, pepper jack cheese,
tomatoes, shredded potatoes, refried beans.
\$6 PERSON

VEGETARIAN DELIGHT

Spinach tortilla, scrambled egg whites, spinach, mushrooms, diced
onion, tomato, brie
\$6 PERSON

SIMPLE BURRITO (V)

Sun dried tomato tortilla, eggs, shredded lettuce,
diced tomatoes, shredded potatoes, cheddar cheese
\$6 PERSON

CLASSIC CATERING BREAKFAST PACKAGES

15 guests minimum

Each package includes: Bottles of orange, apple & cranberry juice
and coffee (Includes coffee cup, sugar, sweet n' low and creamers)

FRESH START (V)

Fresh fruit platter, seasonal muffins, fruited & cheese danish, fresh
baked bagels, cream cheese, preserves, butter
\$11 PERSON

THE "GO TO" PACKAGE (V)

Assorted fresh baked bagels, assorted cream cheese, mini
croissants, seasonal muffins, scones, cheese and fruited danishes,
fresh fruit platter, individual assorted low fat yogurt, honey
granola, fresh berries
\$13 PERSON

THE DIRECTORS BREAKFAST

Fresh fruit platter, fruited & cheese danish, bagel assortment,
cream cheese, scrambled eggs, hickory smoked bacon and sausage
links, seasoned sautéed potatoes with onions & peppers
\$17 PERSON

THE "CEO" BREAKFAST

Fresh fruit platter, mini bagels, assorted cream cheese, mini
muffins, fruited croissants, scrambled eggs, French toast sticks,
powdered sugar, maple syrup, hickory smoked bacon, sausage
links, seasoned sautéed potatoes with onions & peppers
\$20 PERSON

CLASSIC CATERING BREAKFAST BAKES & CASSEROLES

Half pan serves 10-12

\$39 EACH- CHAFER REQUIRED

SAUSAGE & CHEESE CROISSANT BAKE

Crumbled pork sausage, egg, shredded Swiss cheese enveloped in
croissant

CRÈME BRULEE FRENCH TOAST CASSEROLE

French bread cubes, baked into a silky vanilla French toast custard.

HAM & SWISS BAKE

French bread cubes, egg, Virginia cured ham, Swiss cheese

THE LOADED BAKE

Egg, Applewood smoked bacon, blistered onions and peppers,
cheddar jack and hash browns.

BACON, SPINACH AND CHEDDAR STRATA

Challa bread cubes, egg, Applewood bacon, fresh spinach,
mushrooms and sharp cheddar cheese.

FRESH GARDEN BAKE (V)

Sauteed zucchini, squash, egg, roasted peppers, grape tomatoes,
mushrooms, Gruyere cheese.

ON THE LIGHT SIDE (V)

French bread cubes, egg whites, turkey sausage, caramelized
onions, peppers, mushrooms and low fat mozzarella

ALA CARTE SIDES & ADD ONS

Applewood bacon (3 pieces)	\$3 person
Scrambled eggs.....	\$3 person
Sausage patties OR links (2 per person).....	\$3 person
Turkey sausage OR turkey bacon (2 per person).....	\$3 person
Fresh fruit salad OR display	\$3.50 person
Whole fruit.....	\$1.50 person
Granola bars.....	\$2 person
Individual flavored low fat yogurts	\$2.50 person
Individual Greek yogurts.....	\$3 person
Assorted mini fruit danish	\$2 person
Assorted muffins	\$2 person
Bagel with cream cheese	\$2.50 person
Sautéed breakfast potatoes	\$2.50 person
Assorted individual oatmeal cups	\$3 person
Individual cottage cheese cups w fruit toppings	\$3 person
Individual assorted cereals and milk.....	\$3 person
Half pan brown sugar oatmeal with walnuts (on side)	\$20 pan
Half pan grits.....	\$15 pan

CHEF ATTENDED ACTION STATIONS

Minimum order 20 guest per station

\$10 PERSON

CHEF & ATTENDANT REQUIRED

OMELETTE STATION - Customized

Filling Options - bacon bits, crumbled sausage, diced ham, baby spinach, purple onions, mushrooms, scallions, diced red & yellow peppers, tomatoes, jack cheddar cheese, Swiss cheese.

BELGIAN WAFFLE STATION – Customized

Toppers to include — fresh sliced strawberries, blueberries, whipped cream, powdered sugar and maple syrup

BREAKFAST BURRITO BAR – Customized

Filling Options — scrambled eggs, sausage, bacon, refried beans, cheddar jack cheese, shredded potatoes, sour cream, salsa.

DRINKS

ASSORTED SODAS | WATER | TEA | LEMONADE

Acrylic cups and ice included

COKE | DIET COKE | SPRITE

8 oz mini bottles.....	\$1.50 each
16 oz bottles.....	\$2.50 each

BOTTLED WATER

8 oz mini bottle.....	\$1.25 each
16.9 oz bottle	\$1.75 each

BOTTLED JUICES

16 oz.....	\$2.50 each
Apple, orange or cranberry	

SNAPPLE

16 oz.....	\$2.50 each
Iced tea, diet tea, lemonade and additional assortments available at request	

SPARKLING WATER | SERVED WITH SLICED LIMES

Perrier	\$2.50 each
Sanpellegrino, 12 oz. can.....	\$2.50 each

COFFEE | HOT TEA | HOT CHOCOLATE

Includes 12oz hot cups with lids, half and half, sugar, sugar substitute and stirrers

CLASSIC CATERING HOUSE BLEND COFFEE OR DECAF | HOT CHOCOLATE

Small travel box, (serves 12).....	\$18.50 each
Large travel box, (serves 20).....	\$28.50 each
*pump, (serves 10)	\$20 each
*percolator, (serves 55)	\$85 each

ASSORTED HERBAL TEA BAGS | SLICED LEMON | HOT WATER

Small travel box, (serves 12).....	\$20 each
Large travel box, (serves 20).....	\$30 each
*pump, (serves 10)	\$25 each
*percolator, (serves 55)	\$95 each
*pick up fee assessed	



TAKE A BREAK & REFUEL OPTIONS

Minimum 8 guests

Select 2 options \$4 person
Select 3 options \$5 person

INDIVIDUAL PICK ME UP CUPS OF:

- Cubed cheddar cheese & crackers
- Carrot sticks & ranch dip
- Pepperoni slices & cheez-it crackers
- Celery sticks and peanut butter
- Kettle chips & French onion dip
- Pretzel ties and mini M&Ms
- Trail mix
- Hummus & pita chips

OTHER OPTIONS

- Fresh whole seasonal fruit
- Individual mixed fruit cups
- Individual Greek or low-fat yogurts
- Assorted bowl of hard candy
- Individual Pretzel bags
- Assorted granola bars
- Assorted full size candy bars

GENEROUS LUNCH ENTRÉE SALADS

Minimum 6 each Rolls & Butter included

CLASSIC CATERING COBB SALAD **GF**

Smoked turkey breast, ham, cubed cheddar cheese, tomatoes, purple onion, chopped egg whites, avocado, red pepper, romaine lettuce, herb ranch dressing

\$13 PERSON

UPSCALE CAESAR SALAD

Traditional Caesar salad coupled with, sweet grape tomatoes, sliced mushrooms, crisp cucumbers, Parmesan cheese, herb croutons, creamy Caesar dressing

\$10 PERSON

\$13 GRILLED OR BLACKENED CHICKEN

\$14 GRILLED STEAK

\$15 GRILLED OR BLACKENED SHRIMP OR SALMON

CHOPPED ASIAN SALAD **N**

Chopped Napa cabbage, sweet bell peppers, scallions, matchstick carrots, crisp bean sprouts, shelled edamame, snow peas, golden mandarin oranges, cashews, crisp wonton strips, ginger sesame dressing.

\$10 PERSON

\$13 GRILLED OR BLACKENED CHICKEN

\$14 GRILLED STEAK

\$15 GRILLED OR BLACKENED SHRIMP OR SALMON

CHOPPED SALAD WITH A TOUCH OF NEW MEXICO **GF**

Freshly chopped iceberg and romaine lettuce mixture, roasted corn, grape tomatoes, black beans, sweet yellow corn, cheddar jack cheese and a zippy southwest ranch dressing.

\$10 PERSON

\$13 GRILLED OR BLACKENED CHICKEN

\$14 GRILLED STEAK

\$15 GRILLED OR BLACKENED SHRIMP OR SALMON

POWER HOUR SALAD **V N**

Spinach, thinly sliced kale and Swiss chard, dried cranberries, cucumbers, sunflower seeds, crumbled blue cheese and maple vinaigrette

\$10 PERSON

\$13 GRILLED OR BLACKENED CHICKEN

\$14 GRILLED STEAK

\$15 GRILLED OR BLACKENED SHRIMP OR SALMON

WARM COMFORT SOUPS AND GOURMET CHILI BARS

\$5.50 PERSON

12 guest minimum, toppings on the side

Includes an assortment of corn bread, rolls and butter and crackers

- **Baked potato soup** Cheddar cheese, bacon bits
- **Broccoli cheddar** **V**
- **Chicken and rice**
- **Smooth tomato bisque w a little kick!**
- **Homestyle chili** Ground beef, jalapenos, cheddar cheese, sour cream, diced onion
- **White chicken chili** Chicken breast, cheddar cheese, diced onion, sour cream
- **Vegetarian chili** **V** Tomato based white and black beans, sour cream, diced jalapenos, cheddar cheese

EASY AS 1,2,3 ...maybe4?

BUILD YOUR OWN SALAD BAR

\$8.50 PERSON

1. CHOOSE (1) GREEN

Mixed baby greens Iceberg romaine blend

Baby spinach Power Greens (Kale, Spinach and Raw Chard)

2. CHOOSE (6) TOPPINGS

Grape tomatoes Cheddar jack cheese Cheddar cheese

Diced cucumber Red peppers Sliced radishes

Shredded carrots Homemade croutons

Crumbled bacon Sunflower seeds

3. CHOOSE (2) DRESSINGS

Ranch Raspberry vinaigrette Southwestern ranch

Honey mustard House caesar Balsamic vinaigrette

4. ADD A PROTEIN

GRILLED CHICKEN \$4

GRILLED FLANK STEAK \$7

GRILLED OR BLACKENED SHRIMP OR SALMON \$8



MEAN GREENS

SIDE SALADS \$3.50 EACH

ALL AMERICAN CHOPPED SALAD (V)

Iceberg & Romaine lettuce, diced tomato, cucumbers, shredded carrots, roasted corn, scallions, cheddar jack cheese, homemade croutons, peppercorn ranch dressing

CLASSIC CAESAR SALAD (V)

Chopped romaine, Parmesan cheese, sliced mushrooms, herbed croutons, classic creamy Caesar dressing.

SPINACH SALAD (V N)

Sweet bell peppers, sliced mushrooms, Bermuda onions, olives, herbed croutons, baby spinach, raspberry vinaigrette.

ROMAINE, MANDARIN ORANGE AND ALMOND SALAD (VG N)

Crisp romaine lettuce, golden mandarin oranges, sliced almonds, poppy seed dressing

GREAT GREENS, WALNUT AND FETA SALAD (V N)

Salad greens, fresh cilantro, feta cheese, candied walnuts, diced cucumbers, light vinaigrette

POTATO SALADS

OLD FASHIONED POTATO SALAD (V)

Russet potatoes, chopped celery, onion, boiled eggs, relish and mayonnaise base.

BABY RED POTATO (V GF)

Baby red potatoes with mustard, mayonnaise, salt and pepper

UP AND LOADED BAKED POTATO SALAD

Baby red potatoes, sour cream, mayonnaise, purple onion, cheddar cheese, scallions, bacon, salt and pepper.

GERMAN POTATO SALAD (V GF)

Sliced potatoes and diced onion served room temperature with vinegar, olive oil, mustard and herbs

PASTA & GRAIN SALADS

TRI COLOR ITALIAN PASTA & SALAMI SALAD

Tri-color rotini pasta, sliced capocollo & salami, red and green peppers, black olives, mozzarella balls fresh basil tossed with a light Italian dressing.

CHEESE TORTELLINI GARDEN PASTA SALAD (V N)

Tri-colored cheese filled tortellini, an explosion of sweet bell peppers, broccoli florets, cherry tomatoes, sliced mushrooms, cubed cheddar cheese and creamy pesto dressing.

ORCCHIETTE PASTA SALAD (V)

Orcchiette pasta, red and green peppers, purple onions, Italian vinaigrette.

TABBOULEH SALAD (V)

Finely chopped vegetables, Bulgur wheat, parsley, tomato, mint, green onion, lime juice and olive oil.

VEGETABLE SALADS

BUFFALO MOZZARELLA, CUCUMBER CAPRESE (V GF)

Buffalo mozzarella, cherry tomatoes, cucumbers, balsamic vinegar, fresh oregano, red onion, extra virgin olive oil.

FIRE SIDE VEGETABLE SALAD (V GF VG)

Fire blistered squash, zucchini, carrots, mushrooms, roasted red peppers, asparagus and purple onions on a bed of mixed greens with balsamic vinaigrette.

BALSAMIC GREEN BEAN SALAD

Fresh green beans, cherry tomatoes, crumbled feta, lemon zest, balsamic



SANDWICHES AND WRAPS

Served with bagged kettle chips. Minimum 4 per selection

\$8.50 EACH

Choose any 1 salad and cookies brownies Add \$4.50 person

Choose any 2 salads and cookies brownies..... Add \$6 person

Individual Lunch Bags..... add \$1.25 person

BEEF

CHIPOTLE ROAST BEEF WITH CHEDDAR

Oven roasted beef, cheddar cheese, plum tomatoes, leaf lettuce, chipotle mayo on Kaiser roll

ROAST BEEF & GOUDA SUB

Oven roasted, thinly sliced roast beef, gouda, leaf lettuce, tomato and mayo on a sub roll

BEEF & FETA WRAP

Roast beef, flavorful arugula, blistered peppers, feta cheese and herb spread in a sundried tomato tortilla.

DIRECTORS SUB

Oven roasted beef, smoked turkey breast, honey ham, leaf lettuce, tomatoes, cheddar jack cheese and seasoned spread on a sub roll.

BEEF AND BLUE

Oven roasted beef, field cress greens, grilled red onion, blue cheese with Jack Daniels horseradish mustard on hardy roll.

POULTRY, PORK AND SEAFOOD

CAESAR SALAD WRAP WITH MARINATED CHICKEN

Romaine lettuce, cracked black pepper, marinated chicken breast, Parmesan cheese, Caesar spread in a spinach tortilla.

CLASSIC CLUB SANDWICH

Generous layers of smoked turkey breast, honey baked ham, Applewood smoked bacon, crisp lettuce, tomatoes and mayonnaise on multi-grain bread.

SOUTHWESTERN TURKEY WRAP

Thinly sliced turkey breast, Monterey jack cheese, shredded lettuce, diced tomato, chipotle chile adobo sauce in sundried tomato tortilla.

THE CLASSIC ITALIAN SUB

Turkey breast, salami, ham, provolone cheese, Italian dressing, lettuce, tomatoes, purple onion and brown mustard on a fresh baked sub roll.

CHICKEN SANDWICH WITH A HINT OF CHIPOTLE

Grilled chicken breast strips, roasted red peppers, jalapeno cheddar cheese, green leaf lettuce, tomatoes and chipotle spread on telera roll.

TUNA LIKE NEVER BEFORE **ADD \$2**

Fresh grilled, chopped Tuna Steak, celery, red onions, capers, leaf lettuce, lemon, parsley, dill, Dijon, cheese-mayo base, on fresh baked sub roll.

GOURMET TURKEY & BRIE **ADD \$1**

Honey roasted turkey breast, crisp lettuce, ripe tomato, brie cheese, sliced avocado, red pepper and mayonnaise on 5 grain bread.

THE JEFE WRAP

Bosses favorite! Grilled chicken breast, black beans, corn, sour cream, cumin, garlic, Monterey jack cheese, cilantro and romaine lettuce in a jalapeno cheddar tortilla.

CHICKEN SANDWICH STRAIGHT FROM BUFFALO

Thinly sliced Buffalo chicken breast, tomatoes, diced celery, crisp romaine lettuce and blue cheese spread on ciabatta bread.

CHICKEN SALAD CROISSANT **N**

Diced chicken breast, walnuts, cranberries, red onion, mayonnaise, lemon zest and baby spinach on a buttery croissant.

DELUXE HAM AND CHEESE

Black forest ham, Havarti cheese, honey mustard dressing, leaf lettuce and vine ripe tomatoes on multi-grain bread.

VEGETARIAN

OH MY VEGGIES **V**

Grilled Portobello mushroom strips, diced roasted sweet potato, black beans, seared fajita peppers and onion, lettuce, sour cream spread in a spinach tortilla.

VEGGIE FOCACCIA **V N**

Baby spinach, roasted red peppers, artichoke hearts, fresh mozzarella, fresh thyme and basil pesto on telera bread

GREEK DELIGHT **V**

Cucumbers, black olives, pepperoncini, plum tomatoes, radishes, greens, feta and red-pepper tzatziki on telera bread

HUM YUM TORTILLA **VG**

Flour tortilla filled with hummus, roasted peppers, cucumbers, tomato, shredded lettuce, cilantro, and Kalamata olives.

BALSAMIC ROASTED TOMATO CAPRESE **V**

Roasted beefsteak tomatoes, buffalo mozzarella, leaf lettuce, olive oil and balsamic vinegar on ciabatta bread.

SMOKEY PORTOBELLO ROLL **V**

Fan favorite! Grilled Portobello mushrooms, Monterey jack cheese and spicy cilantro slaw on a multi-grain roll.

BLAZED VEGETABLE WRAP **VG**

Flash grilled eggplant, red onion, bell peppers, zucchini, yellow squash, lettuce and tomato in a spinach tortilla.



EASY BREEZY SANDWICH LUNCHEONS

Served with bagged kettle chips
Minimum 12 guests

\$8.50 EACH

Choose any 1 salad and cookies brownies Add \$4.50 person
Choose any 2 salads and cookies brownies..... Add \$6 person

A LUNCH TO REMEMBER

- Honey roasted turkey breast, crisp lettuce, ripe tomato, brie cheese, sliced avocado, red pepper and mayonnaise on 5 grain bread
- Oven roasted beef, smoked turkey breast, honey ham, leaf lettuce, tomatoes, cheddar jack cheese and seasoned spread on a sub roll.
- Roasted beefsteak tomatoes, buffalo mozzarella, leaf lettuce, olive oil and balsamic vinegar on ciabatta bread. 🍷

OLE OLE

- Grilled chicken breast, black beans, corn, sour cream, cumin, garlic, Monterey jack cheese, cilantro and romaine lettuce in a jalapeno cheddar tortilla.
- Thinly sliced turkey breast, Monterey jack cheese, shredded lettuce, diced tomato, chipotle adobo sauce in sundried tomato tortilla.
- Grilled Portobello mushroom strips, diced roasted sweet potato, black beans, seared fajita peppers and onion, lettuce, sour cream spread in a spinach tortilla.

ELEGANT SANDWICH PLATTER

- Diced chicken breast, walnuts, cranberries, red onion, mayonnaise, lemon zest and baby spinach on a buttery croissant. 🍷
- Oven roasted, thinly sliced roast beef, gouda, leaf lettuce, tomato and mayo on a sub roll
- Roasted beefsteak tomatoes, buffalo mozzarella, leaf lettuce, olive oil and balsamic vinegar on ciabatta bread.

STADIUM SANDWICHES (2 person)

- Oven roasted beef with horseradish crème on French roll
- Smoked turkey with cranberry mayo on mini croissant
- Honey baked ham with honey mustard on slider roll

TRADITIONAL SANDWICH BUFFET

Your choice of any three of the following sandwiches prepared ready to enjoy. All served with lettuce & tomato

- Oven roasted beef & Cheddar with horseradish crème on sub roll
- Smoked turkey breast & Havarti with cranberry mayo on multi-grain bread
- Grilled chicken breast with honey mustard on Kaiser
- Honey baked ham & Swiss with Dijon mustard on soft roll
- Chicken Salad on croissant 🍷

HOT LUNCH BUFFETS 15 guest minimum

Served with rolls & butter

CHAFERS REQUIRED

Choose 1 entrée & 2 sides

Add second entrée (must be ordered for all attendees)\$4-\$7 person
Add a side salad and cookies brownies\$4.50 person

POULTRY \$13 PERSON

VODKA CHICKEN

Chicken breast simmered with flavorful vodka sauce topped with fresh basil, parsley and shaved parmesan cheese.

CREAMY CHICKEN DIJONAISE

Seared chicken breast simmered with garlic, white wine, cream and mustard.

CHICKEN BREAST PICATTA

The name says it all! Lightly floured sautéed chicken breast with traditional lemon butter and caper sauce.

CHICKEN WITH PORTOBELLO MUSHROOMS AND ARTICHOKE 🍷

Tender chicken breast is browned and simmered with white wine, artichoke hearts, shallots, garlic and tomatoes.

CHICKEN ZINFANDEL 🍷

Sautéed chicken breast in a light zinfandel reduction, shallots and topped with freshly chopped herbs.

GRILLED CHICKEN BREAST AND ITALIAN SALSA 🍷

Herb-marinated grilled chicken breast dressed with an Italian salsa composed of fresh Roma tomatoes, basil, balsamic vinegar and orange juice.

BALSAMIC BAKED CHICKEN

Lightly floured, Parmesan breaded chicken breast laced with a flavorful balsamic vinaigrette

CARIBEAN STYLE CHICKEN BREAST 🍷

Seasoned grilled chicken breast topped with the sweet and savory mixture of mango, avocado fresh cilantro and lime.

BEEF \$14 PERSON

LONDON BROIL YOUR WAY

Thinly sliced London broil grilled and accented with shiitake mushrooms your choice of sauce.

- Teriyaki
- Creamy horseradish
- Port Wine
- Mushroom sauce

BISTRO FILET MEDALLIONS YOUR WAY 🍷

Petite tender beef medallions, grilled and accented with your choice of sauce.

- Brandy mustard sauce
- Bordelaise with mushrooms
- Port red wine

BEEF TIPS WITH HORSERADISH CREAM SAUCE

Sirloin tips slowly simmered with fresh horseradish, Dijon mustard, white wine, salt and pepper.

ASIAN INSPIRED PEPPER STEAK

Tender sweet marinated steak strips simmered with ground ginger, spring onion, green bell peppers, wedged tomatoes.

CLASSIC MEXICAN STYLE STEAK

Lime and garlic marinated steak grilled over open fire. Served with fresh tortillas and salsa.

SEAFOOD \$14 PERSON

GRILLED SALMON WITH AVOCADO CUCUMBER SALSA **Gf**

Grilled salmon fillets topped with crisp avocado cucumber salsa.

SALMON YOUR WAY **Gf**

Fresh baked OR blackened salmon fillets YOU choose how our Chef prepares

- Fresh Herbs & Lemon
- Cajun Cream Sauce
- Basil Butter
- Dill cream sauce
- Mustard-Glazed
- White wine butter reduction.

SEARED MAHI MAHI WITH COCONUT CREAM SAUCE

Gorgeous Mahi Mahi filets seared to perfection topped with a coconut cream sauce

CREAMY SCALLOP AND JUMBO SHRIMP PASTA

Sea scallops, fresh jumbo shrimp and delicious lobster sauce tossed with orecchiette pasta baked to perfection

SPINACH STUFFED FLOUNDER ROLLS WITH MUSHROOMS AND FETA

Flounder filets lightly seasoned and filled with a heavenly stuffing of spinach, mushrooms and feta then rolled and sliced.

VEGETARIAN, PASTA AND RICE (PROTEIN OPTIONAL)

\$10 PERSON

ADD CHICKEN \$3 PERSON

ADD BEEF OR SHRIMP \$4 PERSON

FETTUCCHINE ALFREDO

Fettuccine pasta with a homemade parmesan alfredo sauce.

ORECCHIETTE ROASTED RED PEPPER ALFREDO

Orecchiette pasta with rich alfredo sauce made with roasted red peppers and crumbled goat cheese

STIR FRIED RICE

Stir fried rice with chopped red cabbage, bell peppers, diced carrots, sliced fresh mushrooms, green snap peas, scallions, and tasty hoisin sauce.

TORTELLINI IN PARMESAN CREAM SAUCE WITH SPINACH AND SUNDRIED TOMATOES

Tri-colored tortellini in a parmesan cream with baby spinach and sundried tomatoes

PENNE PASTA WITH SPINACH AND RICOTTA

Penne pasta tossed with baby spinach, sliced mushrooms, diced tomatoes and ricotta cheese.

GARDEN FRESH CHEESE TORTELLINI **V N**

Mushrooms, onions, squash, zucchini and tomatoes, colorful cheese tortellini in a delightful pesto sauce

DON'T FORGET THE SIDES!

- Orzo with grilled vegetables and feta cheese
- Pesto **V N**
- Parmesan orzo **V**
- Homestyle mac 'n cheese **V**
- Rice pilaf **V Gf**
- Red skin mashed potatoes **V Gf**
- Roasted asparagus
- Green beans almandine **V N Gf**
- Shallots, lemon butter **V Gf**
- Lemon butter green beans **V Gf**
- Grilled vegetable medley **V Gf**
- Squash & zucchini medley **V Gf**
- Roasted broccoli & cauliflower **V Gf**
- Honey glazed baby carrots **V Gf**

CLASSIC CATERING PRIX FIXE PACKAGES

15 guest minimum

All Served with American Chopped Salad, Fresh Rolls and Butter and Assorted Sweets Tray

CHAFERS REQUIRED

CHICKEN WITH PORTOBELLO MUSHROOMS AND ARTICHOKE **Gf**

Tender chicken breast is browned and simmered with white wine, artichoke hearts, shallots, garlic and tomatoes. Rice pilaf, green beans almandine

\$18 PERSON

CREAMY CHICKEN DIJONAISE

Seared chicken breast simmered with garlic, white wine, cream, mustard. Red skin mashed potatoes, roasted, broccoli & cauliflower

\$18 PERSON

CHICKEN PICATTA

Parmesan orzo, grilled vegetable medley

\$18 PERSON

BEEF TIPS WITH HORSERADISH CREAM SAUCE

Sirloin tips slowly simmered with fresh horseradish, Dijon mustard, white wine, salt and pepper, mashed potatoes, lemon green beans

\$19 PERSON

AUTHENTIC SIZZLING CHICKEN AND BEEF FAJITAS

Sour cream, cheddar jack cheese, lettuce tomatoes, chopped onions, jalapenos. Guacamole, salsa, corn tortillas, flour tortillas, Spanish rice, homemade tortilla chips and salsa

\$19 PERSON

ADD SHRIMP \$22 PERSON

BARBECUE USA

Pulled pork sliders, angus beef sliders, buttermilk chicken breast (vegetarian substitution available), red potato salad, classic coleslaw, homestyle mac 'n cheese, cornbread & butter

\$20 PERSON



FOR YOUR SWEET TOOTH

- Fresh baked assorted cookies (2 pieces per person)2.50 person
- Mini cupcakes (1.5 pieces person).....2.50 person
- Cake pops & cheesecake drops (1 each per person).....4 person
- Miniature Italian Cannoli (1.5 pieces person)3.50 person
- Mini assorted cheesecakes (1.5 pieces person).....3.50 person
- Mini assorted tarts and pies (1 person) 3.50 each
- Brownies and Blondies (1.5 pieces person).....3 person
- Dessert bar assortment (1.5 pieces person).....3.50 person
- Mini Dessert Mousse Cups (1.5 pieces person).....4 person
- Layer cakes (serves 16) 45 cake

DETAILS

- Order Placement 24-Hours notice is requested for delivery; however, we are eager to serve your last minute needs.
- To place a last minute order, call either Deborah at 703.505.4234 or deborah@classiccateringinfo.com OR Sandy at 703.300.5761 or sandy@classiccateringinfo.com
- Our website is www.classiccateringinfo.com
- Please note that orders being placed after 1:00pm for the next business day may have menu limitations based on our inventory.
- Changes to any order can not be guaranteed if not received at least 8 hours prior to your event.

MINIMUMS

- These menus have been designed and priced to serve a certain minimum guest count. Lesser numbers can be served, although prices and menu may be adjusted by your account executive.
- Minimum order for delivery is \$150 (not including delivery charge)

PLATTERS & DISPOSABLES

Presentation, unless otherwise coordinated, will be presented on upscale disposable bowls and trays with disposable serving utensils. Real equipment such as silver chafing dishes, platters, china, glassware, linens and floral arrangements are available at an additional charge.

Serve ware may be purchased at the following price

- Clear plates & Cutlery..... add \$1.50 person
- Silver band plates & cutlery add \$2.50 person
- Biodegradable plates & cutlery add \$3 person
- Black white disposable tablecloth \$6.50 ea
- Disposable chafing dishes with fuel \$12.50. (Please retain disposable chafing dishes as they are reusable)
- Replacement fuel for future events..... \$1.50 ea

DELIVERY

Delivery Drop-off charges will be applied to all deliveries based on travel distance and the amount of items ordered. Please ask your Account Executive about delivery and pickup charges to your location. We provide complimentary set-up of your buffet within a simple 20 minute time frame. Prices quoted are for drop-off only during hours of 7:30am – 4pm Monday through Friday. Surcharges may be assessed for early, late or weekend deliveries.

CANCELLATION

Cancellations received in written form at least 24 hours before the start time will incur no penalty (If your event is scheduled for 10am on Wednesday we must receive written notice no later than 10am on Tuesday without incurring the 50% charge). Cancellations received in written form within 24 hours of your event will incur a 50% charge to cover our event investment. If we have not received a cancellation in written form the event will be charged in full. The above policy applies to events cancelled due to inclement weather.

CONTRACT TERMS CORPORATE EVENTS

A deposit and copy of your signed contract is required to secure your event time, date and services. Your contract is not confirmed until both items have been received. Your Account Executive will return an executed copy of your contract to you.

DEPOSIT AND PAYMENT SCHEDULE

To secure your event, a deposit of 25% of the contract subtotal is required along with your signed contract. A second 25% deposit is required 60 days prior to event date. Final payment is required 10 days prior to event date. If event is within 60 days of booking, a deposit of 50% is required.

ACCEPTABLE FORMS OF PAYMENT AND GUEST COUNT

Acceptable forms of payment for deposit are business or personal check, money order, cashier's check, cash, debit card and all major credit cards. Final payment as well as guest count is required 10 days prior to event. Guest count may increase up to 3 days prior to event and any additional balance due will be required at that time. Final guest count may not be decreased once provided 10 days prior to event. Acceptable forms of final payment are business check, money order, cashier's check, cash, debit card and all major credit cards.

Personal checks are not accepted for final payment.

It is the responsibility of the client to ensure daily charge limits for debit or credit cards have not been exceeded. Split payments over multiple days may be processed prior to the final payment due date to avoid late fees. A late fee of \$50 per day will be assessed to all final payments received after the due date. ALL deposits are non-refundable. If military deployment or other emergency circumstance arise and your event needs to be canceled or rescheduled, considerations are made on a case by case basis and based on availability in our catering schedule. Deposits for cancelled events are not refundable.

MENU SUBSTITUTIONS AND LEFTOVER FOOD

Classic Catering will provide the menu requested and described in your contract. In the event of a menu item becoming unavailable, such as a nationwide recall or natural disaster, Classic Catering reserves the right to provide a comparable substitution. Substitutions may be selected by the client, if time permits, and product is available. It is required by the Health Department that Classic Catering is to ensure that all food items are safe by Health Department standards.

As proper refrigeration varies from venue to venue, you are not guaranteed leftovers at the end of your event. Classic Catering will have a Kitchen Manager on site who will determine which items, if any, are safe for consumption after the event and may be removed from the venue by the client.

EVENT CANCELLATION AND INCLEMENT WEATHER POLICY

You, as the client, have the right to cancel any time and forfeit any paid deposits. All cancellations are required to be provided in writing to your Account Executive and client will receive a confirmation of event cancellation as well as the release from any additional contract payment. DEPOSITS ARE NON-REFUNDABLE in the event of a cancellation. In the event of inclement weather, Classic Catering will make every feasible effort to provide service. If Classic Catering is unable to provide contracted service, the client will be refunded in full within a 30-day window. Provided 48 hours' notice from the client, Classic Catering will gladly reschedule the event due to inclement weather to another available date, within 90 days of original event date.

BY SIGNING BELOW, I AGREE THAT I HAVE CONTRACTED CLASSIC CATERING TO PROVIDE CATERING SERVICE FOR MY EVENT AS LISTED IN THE CONTRACT, I AGREE THAT THIS IS A BINDING CONTRACT.

Client Signature

Classic Catering representative

Date

Date

571.363.3006.....classiccateringinfo.com

🌱 VEGETARIAN 🥥 NUTS 🌿 VEGAN 🍷 GLUTEN FREE

*Indicates Upgraded Menu Item - Additional \$1-\$4/person

**Indicates Premium Menu Item - Additional \$5-\$7/person