

CLASSIC CATERING

WEDDINGS & SPECIAL EVENTS

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

www.classiccateringinfo.com | 571.363.3006



CLASSIC CATERING

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EVENT DINNER PACKAGES

Pricing is based on a 50-adult guest minimum and includes all buffet and service equipment. Classic Catering welcomes intimate guest counts, however, may incur a surcharge.

DINNER BUFFETS

All buffets served with assorted fresh breads, rolls and butter

EASY BUFFET

\$23

2 welcoming starters, 1 salad, 1 chicken entree, 2 side dishes

CLASSIC BUFFET

\$26

2 welcoming starters, 1 salad, 2 entrees, 2 side dishes

TIMELESS DINNER BUFFET

\$32

2 progressively passed hors d'oeuvres, 2 welcoming starters, pre-set salad and breads, 2 entrees, 2 accompaniments

ELEGANT SEATED | SERVED EVENTS

Pre-set salad, assorted fresh breads, rolls and butter

CLASSIC SEATED DINNER

\$30

2 welcoming starters, 3 progressively passed hors d'oeuvres, 1 soup or salad, Guest choice of entree (3 options), 2 side dishes

PREMIUM SEATED DINNER

\$38

5 progressively passed hors d'oeuvres, duo plate of your choice, 2 accompaniments, chocolate dipped strawberries and seasonal berries

STATIONS & PROGRESSIVE HORS D'OEUVRES RECEPTION

\$30

2 welcoming starters, 5 progressively passed hors d'oeuvres, 1 salad, 1 action station

MIX & MINGLE WELCOMING STARTERS, PROGRESSIVE HORS D'OEUVRES AND STATIONS

\$38

3 welcoming starters, 4 progressively passed hors d'oeuvres, soup and salad station, 2 action stations

Please Note:

The above pricing is for food and service equipment only. Your Event Designer will itemize china, linen, glassware and beverage selections in your customized proposal. Labor charges will be outlined in your proposal based on guest count, venue logistics and details of services required. Interactive stations require a Chef and Attendant.

WELCOMING STARTERS

SEASONAL FRESH DISPLAY WITH HONEY YOGURT DIP

Seasonal sliced fresh fruit such as honeydew, cantaloupe, strawberries, watermelon, raspberries, blackberries, blueberries, pineapple and kiwi with sweet honey yogurt dip

CLASSIC CHEESE BOARD

Blocks and cubes of sharp cheddar, Swiss, smoked gouda, pepper jack and brie garnished with red grapes aside crackers & baguette slices

UPTOWN CHEESE BOARD

Slices, blocks and cubes of smoked gouda, Havarti and dill, French onion cheddar, bacon horseradish cheddar, jalapeno jack and buffalo wing cheddar. Garnished with red and green grapes aside crackers & sliced baguette

ULTIMATE CHARCUTERIE BOARD

Bountiful presentation of prosciutto, pancetta, Sopressata and genoa salami, goat chevre, Gruyere and English blue cheese red grapes, fresh blueberries, dried fruit, raw nuts (on side if requested) apricot jam, olives, pepperoncinis. Served with Artisan breads and crackers

ANTIPASTO PLATTER

Salami, prosciutto and capicola with provolone and bocconcini cheese, sliced boiled eggs, marinated olives and peppers, Artichoke hearts, eggplant, sun dried tomatoes, telera rolls, breadsticks, sweet, sour and spicy pickles and stone ground mustard

CREAMY BRIE WHEEL – YOUR WAY

Soft decorated brie wheel with your choice of raspberry, strawberry, blueberry or cranberry toppings. Served with traditional French baguette

FARM FRESH CRUDITE

Seasonal fresh vegetables with pesto aioli dipping sauce

GRILLED AND RAW VEGETABLE PLATTER

Charred Artichokes, roasted peppers, carrots, red onion, asparagus and mushrooms with a lemon garlic aioli accompanied with raw seasonal veggies

HOT CRAB AND ARTICHOKE DIP

Served with sliced sourdough baguettes and soft pretzel bites

CRAB AND AVOCADO NAPOLEON

Our traditional crab dip topped with diced tomato and cilantro served with red, white and blue tortilla chips and sourdough baguettes

ITALIAN BRUSCHETTA

Served with Italian baguette

MIDDLE EASTERN MEZZE

Hummus, baba ghanoush, tabbouleh, olives, feta cheese, flatbread and pita angles

HOT PARMESAN ARTICHOKE AND SPINACH DIP

Sliced baguette

CARAMELIZED ONION, BACON AND GRUYERE DIP

Toasted baguette

SPUDS STATION *(Attendant Required)*

Enjoy savory baked Idaho potatoes, whipped sweet potatoes and Yukon gold mashed potatoes topped just the way you like it! Dress your potatoes with garlic buttered broccoli florets, cheddar cheese sauce, chipotle chili, shredded cheese, sour cream, scallions, bacon, butter balls, brown sugar, pecans, or mini marshmallows.

FOUR CHEESE MARTINI MAC 'N' CHEESE STATION

(Attendant Required)

A decadent four cheese macaroni pasta bar presented with guest choice of bacon bits, diced ham, chives, sun dried tomatoes, fresh spinach and crispy onions served in martini glasses



PASSED HORS D'OEUVRES

SOUP SHOOTERS- HOT

GRILLED CHEESE TRIANGLE & TOMATO BISQUE

NEW ENGLAND CLAM CHOWDER & OYSTER CRACKER

WILD MUSHROOM BISQUE

Flat Leaf Parsley

SURF & TURF SHOOTER**

Lobster Bisque, Mini Beef Brochette

SOUP SHOOTERS - COLD

GAZPACHO

Tomatoes, Garden Vegetables, Garlic, EVOO
Garlic Toasted Flatbread


WATERMELON LIME

Lime Wedge





CUCUMBER

Vegetable Stock, Yogurt, Fresh Mint Leaf



BEEF

Filet of beef, scallions, gorgonzola mousse, mini toast
Mini BBQ meatball with pretzel stick
Thai beef sate with peanut dipping sauce 
Thin slices of tenderloin on crostini with horseradish mousse
Spicy beef empanada with chipotle dip
Braised Short Rib on grit cake*
Ropa Vieja on corn cake
Grilled beef tenderloin kabobs with Bourbon Baines sauce
Churrasco Tenderloin kabobs with chimichurri
Filet mignon skewers with Maplewood bacon
Mini black angus cheeseburger
Herb-encrusted sirloin of beef crostini with horseradish aioli, flat leaf parsley
Mini beef wellington with Béarnaise sauce
Cuban braised beef on corn cake with lime chili crème fraiche




CHICKEN

Chicken and fire roasted vegetables skewer 
Pecan chicken tenders with raspberry BBQ sauce 
Chicken and Monterey jack cheese flautas
Wild mushroom & goat cheese chicken crostini
Chicken & pineapple skewers 
Tiny pulled chicken and jack cheese taco
Chicken, Mascarpone and artichoke crostini
Chicken, cranberry and walnut salad in Phyllo cup 
Sesame chicken and glass noodles in mini Chinese take-out boxes
Southwestern chicken empanadas with salsa picante
Petite chicken and waffles
Sweet "pop in your mouth" cornbread muffin, topped with spicy chicken salad
Thai chicken satay with peanut dipping sauce 
Rosemary chicken satay with spicy apricot sauce






SEAFOOD

Applewood bacon wrapped scallops, orange horseradish marmalade 
Smoked salmon on black bread with chevre & maple mustard
Lime-marinated shrimp & scallop ceviche on cucumber boat
Lobster, bacon & corn fritters with jalapeño honey aioli*
Korean BBQ shrimp skewer
Smoked salmon mousse & chive cucumber cup 
Seared scallop tostada with avocado and micro greens**
Dijon and thyme crab cakes with citrus mayonnaise
Mushroom caps with lobster sautéed in Merlot with Vidalia onions **
Cucumber rounds topped with grilled salmon and dill mousse
Grilled tuna ribbon skewers with wasabi cream
Mushrooms stuffed with crabmeat
Chilled jumbo shrimp with cocktail sauce
Chilled spicy cilantro shrimp

PORK & LAMB

Crisp baked potato cup with sour cream, bacon, scallions
Mini cheddar biscuit with Black Forest ham and honey mustard
Sausage-stuffed mushroom caps
Tiny chorizo taco with mild green salsa
BLT cherry tomato 
Antipasto skewer, Genoa, Capicola, fresh mozzarella, pepperoncini 
Roasted pork with pickled radish, carrot, and cucumber fresh jalapeno and cilantro in a wonton cup with sriracha dipping sauce
Virginia baked ham and pepper jelly on mini sweet potato biscuit
Sweet pop in your mouth corn muffin topped with tangy BBQ pork & slaw
Baby lamb chops with a fresh mint pesto*
Asparagus tips wrapped with prosciutto
Pork carnitas with Verde sauce in tortilla cups

VEGETARIAN

Grilled balsamic marinated bruschetta with basil balsamic reduction
Roasted corn & goat cheese fritters, jalapeno lime cream
Endive petal with cranberry, mushroom and goat cheese relish 
Edamame avocado hummus stuffed cherry tomato 
Black bean, roasted corn salsa & cilantro cucumber cup 
Boursin, chive piped golden & purple potato
Fresh mozzarella, grape tomatoes & basil pesto on baguette slice 
Chickpea and roasted red pepper with lemon tahini on a flatbread
Mushrooms stuffed with spinach, feta & sundried tomato
Fire-roasted green chile, caramelized onions and jack cheese mini empanada
Vegetarian spring rolls with wasabi sauce
Endive petal with avocado relish
Sharp Cheddar and Virginia apple butter mini grilled cheese
Herbed chevre and grape crostini
Endive petal piped with herbed chevre, figs and spiced pecans 
Shitake and Brie crostini

GARDEN FRESH SALAD SELECTIONS V

GARDEN FRESH CHOPPED SALAD V

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

GRILLED PEACH SALAD WITH GOAT CHEESE V N GF

Grilled peaches atop mixed greens, sugar snap peas, slivered almonds, scallions, fresh goat cheese dressed with Dijon, red wine vinaigrette.

CLASSIC CAESAR SALAD WITH MUSHROOMS & TOMATO V

Romaine lettuce, Parmesan cheese, thin-sliced mushrooms, herbed croutons, classic creamy Caesar dressing

BERRY DELICIOUS SALAD V N GF

Mixed greens, fresh blueberries, sliced strawberries, slivered almonds, feta cheese and sweetened balsamic

SPINACH SALAD V VG

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

MAPLE PEAR WITH GOAT CHEESE SALAD V N GF

Grilled pears atop field greens, crisp cucumbers, thinly sliced red onion, sunflower seeds, maple balsamic vinaigrette

ROMAINE, MANDARIN ORANGE & ALMOND SALAD V VG N GF

Crisp romaine lettuce, fresh mandarin orange sections, sliced almonds, poppy seed dressing

GREAT GREENS, WALNUT AND FETA SALAD V N GF

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

MOZZARELLA TOMATO CAPPRESE V GF

Buffalo mozzarella, grape tomatoes, fresh basil, cracked black pepper, olive oil and balsamic vinegar

GOURMET SOUPS

- Spicy tomato basil bisque V
- Vegetarian roasted corn chowder V
- Smooth potato soup, bacon bits, scallions & cheddar
- Creamy butternut squash V
- Seafood bisque
- Italian minestrone
- New England clam chowder

FOR THOSE WHO PREFER...

We are pleased to offer a pairing of Garden Fresh Salad selection and House-made soup selection in a demitasse cup on a shared plate – Add \$3



ENTREES

POULTRY

LEMON CHAMPAGNE CHICKEN **Gf**

Sautéed chicken breast in a delicate champagne reduction with lemon caper pan jus

CHICKEN PROVENCAL

Lightly floured sautéed chicken breast, fresh tomato, garlic, black olives, basil and dry white wine

CHICKEN PICCATA

Lightly floured and sautéed chicken breast in a delicate lemon caper cream sauce

FRESH LIME TEQUILA CHICKEN BREAST **Gf**

Chicken breast marinated in tequila, lime juice, orange juice, chili powder, grilled and topped with pineapple mango salsa

CHICKEN LIMONE

Chicken breast, white wine, EVOO, lemon butter and Provolone cheese

PARMESAN CRUSTED CHICKEN BREAST

French cut chicken breast drenched in Parmesan breadcrumbs, baked to perfection, topped with a savory balsamic butter sauce

VODKA CHICKEN

Sautéed chicken breast lightly dressed with a delicate, creamy vodka sauce

CHICKEN MARSALA

Chicken breast cutlets lightly coated in flour and sautéed, topped with mushrooms and Marsala wine reduction

CHICKEN, ARTICHOKE AND SPINACH ROULADES **N**

Chicken breast filled with fresh spinach, artichoke hearts, mozzarella cheese, chopped almonds and topped with white wine cream sauce

CREAMY CHICKEN DIJONNAISE **Gf**

Creamy Dijon mustard chicken sautéed to perfection with shallots

BAKED PESTO CHICKEN BREAST **N**

Boneless skinless chicken breast, basil pesto, plum tomatoes and shredded mozzarella cheese

BEEF & PORK

TAVERN FILET MEDALLIONS **Gf**

Tender medallions of beef grilled and accented with your choice of sauce, brandy mustard sauce, Bordelaise with mushrooms or Port red wine

BEEF TIPS WITH HORSERADISH CREAM SAUCE **Gf**

Sirloin tips slowly simmered with fresh horseradish, Dijon mustard, white wine, sea salt and fresh-cracked pepper

BLACK & BLEU BISTRO FILET

Tender medallions of beef complimented with a bold bleu cheese bacon cream sauce

BEEF BOURGUIGNON

Tender beef tips simmering in burgundy wine sauce, mushrooms and pearl onions

MARGARITA GRILLED PORK CHOP

Boneless pork chop marinated in garlic, cilantro, lime and tequila, rubbed with smoked paprika and cumin with a creamy avocado tomatillo Verde sauce.

HERB ENCRUSTED CENTER CUT PORK LOIN

Center cut pork loin glazed with a delicate, yet impactful, white wine parsley-scallion sauce

SEAFOOD

GRILLED SALMON WITH AVOCADO CUCUMBER SALSA **Gf**

Grilled salmon fillets topped with avocado and crisp cucumber salsa

SALMON YOUR WAY

Fresh baked OR blackened salmon fillets
Your choice of preparation: fresh herbs & lemon, Cajun cream sauce, Basil butter, Dill cream sauce, mustard-glaze, white wine butter reduction

ORANGE MANGO PAN-ROASTED HALIBUT *

Halibut steak rubbed and marinated with orange cayenne served with mango, mint & strawberry relish

SEARED MAHI MAHI WITH COCONUT CREAM SAUCE *

Mahi Mahi filets seared to perfection topped with 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, rolled and sliced

HERB MARINATED RED SNAPPER

Marinated Red Snapper filet with fresh herbs & lemon butter served with mango salsa

ALLOW US TO DESIGN YOUR CARVING

STATION *(Chef required) ***

Our team will customize your station to suit your guests style and preference

- Roast Turkey Breast
- Top Round of Beef
- Prime Rib
- Tenderloin of Beef
- Roasted Pork Loin
- Flank Steak
- Virginia Baked Ham

(VEGETARIAN PASTA ENTREES CONTINUED NEXT PAGE)

ENTREES (CONT.)

VEGETARIAN/PASTA

FETTUCINE ALFREDO

Fettuccine pasta with homemade parmesan alfredo sauce

ORECCHIETTE ROASTED RED PEPPER ALFREDO **V**

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

TORTELLINI IN PARMESAN CREAM SAUCE WITH SPINACH AND SUNDRIED TOMATOES **V**

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

PENNE PASTA WITH SPINACH AND RICOTTA **V**

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

TRI-COLORED GARDEN TORTELLINI **V** **N**

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

GRILLED VEGETABLE STACK **V** **VG**

Portobello mushroom, bell peppers, zucchini and seasonal vegetables. Bed of spinach, polenta, balsamic glaze

STUFFED PORTOBELLO MUSHROOMS **V**

Caramelized onions, artichoke hearts, roasted red pepper and seasoned breadcrumbs

WILD MUSHROOM PARCEL **V**

Red pepper coulis, micro greens

CHOOSE YOUR SIDES

VEGETABLES

Roasted asparagus & poached tomatoes with crumbled blue cheese

Carrots, squash & broccoli, chive-shallot butter

Pan-wilted spinach with toasted pine nuts **N**

Green Beans Almandine with brown butter **N**

Medley of roasted pepper trio

Honey glazed baby carrots

Roasted cauliflower topped with crispy chickpeas, leeks and lemon

Seasonal vegetable medley

Sweet Peas with garlic butter

Brown sugar & bacon green beans with garlic and Dijon mustard

Haricot verts & baby carrots

Roasted baby carrots with brown butter, honey and garlic

Tri-color roasted cauliflower medley

STARCH

Ruby-red roasted sweet potato swirl

Garlic red skin mashed potatoes

Oven roasted fingerling potatoes with fresh oregano & thyme

Tri-colored fingerling potatoes with spinach

Dilled Basmati rice

Whipped red & purple potatoes with roasted

garlic, boursin cheese and chives

Parmesan-truffle orzo

Creamy lemon orzo with arugula

Mediterranean orzo pasta with grilled

mushrooms, veggies, feta and pesto **N**

Saffron rice with pine nuts **N**

Basmati rice

ALLOW US TO DESIGN YOUR

ACTION STATION *(Chef required)*

Our team will customize your station to suit your guests style and preference

- Pasta station
- Steak, chicken steak & cheese station
- Quesadillas made to order
- Slider station
- Wok and Noodle Station
- Grown up grilled cheese station
- French fry & waffle fry station
- Seafood Raw Bar **

LET US MAKE THE STATIONS SWEET *

- S'mores please... *(Attendant required)*
- Candy Station
- Sundae | Old Fashioned Float Bar *(Attendant required)*

BEVERAGE PACKAGES

INFUSED WATERS

\$2.25 / Person

Includes Urns, ice and acrylic cups
Strawberry mint, watermelon basil, cucumber watermelon, pink grapefruit mint, blackberry mint, blueberry orange, pear vanilla, rainbow citrus (grapefruit, orange, lemon & lime) strawberry jalepeno, ginger peach, lemon raspberry

TEA & LEMONADE

\$2.25 / Person | Each Additional hour \$2 / Person

Includes Urns, ice and acrylic cups
Sweet or unsweetened southern tea with floating lemon, strawberry iced tea, raspberry iced tea, Arnold Palmer, iced tea with lemon, watermelon lemonade, raspberry lemonade

BEER, WINE AND SODA BAR

4 hours at \$14 / Person

Miller Lite, Yuengling, Corona, Sam Adams or Rebel IPA, House Wines, Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Mineral Water, Limes, Acrylic Cups, Bar Equipment and Ice Service

BEER, WINE, SPIRITS AND SODA BAR

4 hours \$18 / person | Each additional hour \$4 / Person

Miller Lite, Yuengling, Corona, Sam Adams or Rebel IPA, House Wines, Vodka, Rum, Tequila, Gin, Scotch, Bourbon, Whiskey, Triple Sec, Coke, Diet Coke, Sprite, Ginger Ale, tonic water, club soda, margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice

PREMIUM BEER, WINE AND SODA BAR

4 hours at \$28 / person | Each additional hour \$6 / Person

Stella Artois, (3 IPAs of your choice), Kendall Jackson Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Grey Goose Vodka, Bacardi Light Rum, Captain Morgan's Spiced Rum, Patron Silver Tequila, Crown Royal, Maker's Mark, Dewar's White, Grand Marnier, Coke, Diet Coke, Sprite, Ginger Ale, tonic water, club soda, margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice
Additional hour \$6/person

NON-ALCOHOLIC AND MIXER BAR FOR CLIENT PROVIDED ALCOHOL

\$4 / person

Coke, Diet Coke, Sprite, Ginger Ale, tonic water, club soda, margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice

NON-ALCOHOLIC STATION FOR ALCOHOL FREE EVENT

\$5 / person

Coke, Diet Coke, Sprite, Ginger Ale, bottled water, mineral water, Freshly brewed sweet tea, strawberry lemonade, acrylic cups, bar equipment and ice

SPARKLING CIDER TOAST

includes flute

\$2.50 / person

BASIC OPEN BAR GLASSWARE

(All Purpose and Wine Glassware)

\$2.50 / person

ALA CARTE GLASSWARE

\$1 / ea

water, wine, champagne, pilsner, martini, margarita

\$.50 / person

Bar Equipment for Client Provided Alcohol - beer tubs, carafes, pitchers, openers, ice tubs, wine tubs and white beverage napkins

\$1.25/person

Ice Service



CONTRACT TERMS WEDDINGS AND SPECIAL 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 WEDDING/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