



CLASSIC  
CATERING

*Celebrating 28 Years of Great Taste!*

*Wedding Menu*

# Classic Wedding Buffets

*includes salad, vegetable, accompaniment, and rolls & butter*

## Traditional Menu

### TUSCAN CHICKEN

boneless breast of chicken, white wine, tomato, basil broth  
\$18.95 per person

## Mid-West Menu

### OVEN ROASTED CHICKEN

bone-in with honey lemon glaze  
&

### BBQ PORK TENDERLOIN

\$23.95 per person

## Champagne Menu

### CHAMPAGNE CHICKEN

boneless breast of chicken, champagne cream sauce  
&

### BRISKET WITH BOURBON COFFEE GLAZE

\$25.95 per person

## Elegant Menu

### BREAST OF TURKEY

&

### BEEF STRIP LOIN

add a carving station for \$150 per chef  
\$26.95 per person

## Classic Offerings

### SALAD

caesar  
garden  
italian favorite  
salad supreme

### VEGETABLE

asparagus  
baby peas  
buttered corn  
grilled seasonal vegetables  
haricot verts amandine  
home-style haricot verts  
sugar snap peas

## Accompaniment

bleu cheese smashed potatoes  
cheddar cheese potatoes  
garlic mashed potatoes  
mashed potatoes  
oven roasted potatoes  
rice pilaf  
roasted fingerling potatoes

## For Your Information

Includes disposable plates, flatware and napkins  
China, flatware, & linen napkins may be added for an additional fee  
Minimum guest guarantee is required based on date & time of event  
Allow a 20% service charge on all wedding receptions  
Items available for carry out



# Classic Cold Hors D'Oeuvres

## **FRUIT DISPLAY**

assortment of seasonal fruit  
*\$2.95 per serving*

## **VEGETABLE DISPLAY**

house made ranch dipping sauce  
*\$2.95 per serving*

## **GRILLED SEASONAL VEGETABLES**

room temperature  
*\$2.95 per serving*

## **VEGGIE SHOOTER**

mini tumbler of fresh vegetables  
house made ranch dipping sauce or hummus  
*\$2.95 per serving*

## **DOMESTIC & IMPORTED CHEESES**

gourmet crackers  
*\$3.75 per serving*

## **PETITE COCKTAIL SANDWICH**

ham, turkey, roast beef, swiss & cheddar, fresh baked roll  
*\$3.95 per serving*

## **SMOKED CITRUS VODKA SALMON**

baguette points  
*\$5.95 per serving*

## **INDIVIDUAL SHRIMP COCKTAIL**

zesty citrus relish  
*\$4.95 per serving*

## **HUMMUS TRIO**

chipotle, red pepper, classic  
pita triangles  
*\$2.95 per serving*

## **INSALATA CAPRESE**

fresh mozzarella, sliced tomatoes, basil,  
balsamic vinaigrette, olive oil  
seasonal  
*\$3.25 per serving*

## **BRUSCHETTA BAR**

artichoke feta, olive tapenade, tomato misto  
baguette points & lavosh  
*\$3.75 per serving*

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# Classic Hot Hor D'Oeuvres

## ROASTED FINGERLING POTATOES

alouette cheese fondue

*\$3.50 per serving*

## CHICKEN SATAY

asian chicken satay, sweet chili

*\$3.95 per serving*

## MUSHROOM CAP

stuffed with alouette

*\$3.50 per serving*

## MINIATURE BLUE CRAB CAKE

chipotle cream

*\$5.50 per serving*

## BACON WRAPPED SCALLOP

sea scallop wrapped in bacon

*\$5.50 per serving*

## MINI BEEF WELLINGTON

mushroom duxelles

*\$4.50 per serving*

## ROASTED WILD MUSHROOM RAVIOLI

sage browned butter

*\$3.50 per serving*

## MINIATURE QUICHE

variety of fresh fillings

*\$3.50 per serving*

## SPANAKOPITA

filo triangle with cheese & spinach

*\$3.50 per serving*

## PANCETTA-WRAPPED MAC & CHEESE CUP

pancetta cup filled with macaroni & cheese

*\$3.95 per serving*

## BACON WRAPPED CHICKEN BITE

STUFFED WITH JALAPENO CHEESE

on a mini skewer

*\$3.95 per serving*

## FRIED CHICKEN & WAFFLES

mini waffles topped with chicken strips,  
chipotle honey butter, horseradish maple syrup

*\$4.50 per serving*

## PERFECT LITTLE SLIDER

pretzel bun, chipotle ketchup, grey poupon, pickle relish  
cheddar cheese, and of course, bacon!

*\$4.50 per serving*

## SPINACH ARTICHOKE CHEESE DIP

tortilla chip, salsa

*\$3.50 per serving*

## QUESADILLA

smoked chicken, sour cream, salsa

*\$3.95 per serving*

## MINI PIGS-N-A-BLANKET

classic yellow mustard

*\$3.95 per serving*

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# Classic Desserts

## Classic Cheesecakes

**NEW YORK STYLE**  
seasonal flavors  
\$45.00

**CHEF FEATURED**  
seasonal  
\$45.00

**LIMONCELLO CRÈME TORTE**  
Vanilla torte soaked in Limonello liqueur and layered  
with lemon mascarpone cream  
\$45.00

**CHOCOLATE TORTE**  
Flourless chocolate torte with chocolate mouse and fresh  
raspberry sauce  
\$45.00

**CHOCOLATE CAKE**  
with fresh berries  
\$45.00

## Sweet Indulgence

**SWEET PETIT FOURS**  
small delights and sweet treats  
\$3.50 per serving

**ROYAL MINIATURE CHEESECAKES**  
just the right bite size  
\$3.50 per serving

**MINI CHOCOLATE SHELLS**  
miniature chocolate shells filled with assorted  
flavors of creamy mousse  
\$3.50 per serving

**CHOCOLATE TRUFFLES**  
rich chocolate confections  
\$5.50 per serving

**GOURMET BROWNIES**  
variety of flavors  
\$1.95 per serving

**HAND DIPPED CHOCOLATE**  
COVERED STRAWBERRIES  
seasonal  
\$1.95 per serving

**CLASSIC DESSERT ASSORTMENT**  
gourmet brownies, bars, cookies  
\$1.95 per serving



## For Your Information

cheesecakes are sold whole; 16 pieces per cheesecake  
mini shells, mini pies, truffles; 2 per person  
chocolate covered strawberries, brownies; and dessert  
assortment; 1 per person  
items available for carry out