

CLASSIC CATERING

PLATTERS, ALA CARTE & PACKAGES

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

www.classiccateringinfo.com | 571.363.3006

RECEPTION PLATTERS

Serves 20-25 unless otherwise noted

SEASONAL FRESH FRUIT 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, pepperoncini's. Served with Artisan breads and crackers

ANTIPASTO PLATTER

Salami, prosciutto and capicola with provolone and boccancini 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 ZUCCHINI AND GOAT CHEESE ROLL-UPS

Aside roasted red pepper and sundried tomato relish

ASSORTED PINWHEELS

Turkey rolled with cranberry cream cheese relish, roast beef with creamed cheddar horseradish sauce, ham with olive and roasted pepper tapenade

BEEF TAQUITO AND CHICKEN FLAUTA DISPLAY

50 PIECES

Mexican seasoned ground beef in corn tortilla, shredded marinated chicken breast with cheddar jack cheese in flour tortilla- lightly fried and served with a zesty southwestern dip

VEGETARIAN TAQUITO DISPLAY

50 PIECES

Vegetarian corn taquitos prepared with black beans, grilled veggies and cheddar jack cheese

PETITE ALL BEEF MEATBALLS***

100 PIECES

Choice of :

- Barbeque
- Teriyaki
- Bourbon
- Sweet and sour sauce

CHICKEN WINGS***

100 PIECES

Choice of:

- Buffalo with blue cheese dipping sauce
- Teriyaki with Sriracha and teriyaki dipping sauce
- Breaded, honey stung wings with honey mustard dipping sauce

BONELESS BUFFALO CHICKEN BITES***

100 PIECES

Served with blue cheese dressing, carrot and celery sticks

STUFFED MUSHROOMS

100 PIECES

- Bacon and blue cheese,
- Italian sausage and fresh mozzarella
- Seafood and parmesan
- Blue cheese and hazelnut
- Sundried tomato and pesto cream cheese

SPANAKOPITA WITH TZATZIKI DIP

100 PIECES

Baked phyllo stuffed with spinach and feta cheese served with Tzatziki dip

EGGROLLS

50 PIECES

Choice of:


- Vegetarian
- Chicken
- Pork

Served with soy sauce and sweet tai chili sauce

STEAMED POT STICKERS (DUMPLINGS)

50 PIECES

Choice of:

- Chicken
- Pork
- Edamame 

Served with teriyaki sauce and hot mustard

BACON WRAPPED SCALLOPS

50 PIECES

WARM HOMETOWN SLIDERS***

40 PIECES

May choose (2) of the following = 20 of each selection

- Grilled chicken and bacon with pepper jack cheese
- Pepper bacon, lettuce and cheddar with chipotle mayonnaise
- Hamburger with caramelized red onion
- BBQ pulled pork with Napa slaw
- Buffalo chicken slider with blue cheese
- Spicy black bean slider with chipotle mayonnaise (V)
- Portobello mushroom with provolone cheese and roasted red peppers (V)
- Chesapeake crab cake with Cajun remoulade- Add \$TBD
- Fresh grilled tuna steak slider with Asian slaw – Add \$ TBD

STADIUM SLIDERS- ROOM TEMP***

40 PIECES

May choose (2) of the following = 20 each selection

- 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
- Cuban slider with swiss cheese and pickles on soft roll
- Grilled veggies and provolone on rustic baguette

ASSORTED PINWHEELS

40 PIECES

May choose (2) of the following = 20 each selection

- Turkey rolled with cranberry cream cheese relish
- Roast beef with creamed cheddar horseradish sauce
- Ham with olive and roasted pepper tapenade
- Sun-dried tomato and basil pinwheel

JUMBO SHRIMP COCKTAIL***

50 PIECES

Peeled (tail on) steamed, seasoned and chilled jumbo shrimp. Accompanied by cocktail sauce and lemon wedges

CAJUN JUMBO SHRIMP COCKTAIL***

50 PIECES

Peeled (tail on) steamed, seasoned with Old Bay and Chefs secret spice, chilled jumbo shrimp. Accompanied by Cajun remoulade

PETITE QUICHE

50 PIECES

MINI BEEF WELLINGTON

50 PIECES

Beef tenderloin with mushroom wrapped in a puff pastry

MINI CRAB CAKES***

50 PIECES

Served with cajun remoulade

CHICKEN SATAY (N)

50 PIECES

With Thai peanut dipping sauce

TERIYAKI BEEF SATAY

50 PIECES

With honey sriracha dip

SEASONED SALMON SATAY

50 PIECES

With creamy dill sauce

STUFFED MINI POTATOES

50 PIECES

Piped boursin cheese and bacon mini potatoes OR skip the bacon and make it vegetarian with boursin cheese and chives

FRUIT KABOBS

50 PIECES

BUFFALO MOZZARELLA TOMATO CAPRESE SKEWERS

50 PIECES

VEGGIE SUSHI PLATTER

50 PIECES

Sushi roll with fresh cucumber, avocado, blanched asparagus, and red onion with soy, wasabi and pickled ginger for serving

ASSORTED SUSHI PLATTER***

50 PIECES

Assorted sushi rolls consisting of rainbow roll, pink lady roll, paradise roll, California roll, spicy tuna roll with avocado and salmon roll. Presented with wasabi, shaved ginger and soy sauce



HORS D'OEUVRES ALA CARTE

Priced per piece | 50 piece minimum

BEEF***

- Thin slices of tenderloin on crostini with horseradish mousse
- Spicy beef empanada with chipotle dip
- Mini black angus cheeseburger
- Mini beef wellington with Béarnaise sauce
- Cuban braised beef on corn cake with lime chili crème fraiche

CHICKEN***

- Chicken and Monterey jack cheese flautas
- Chicken, cranberry and walnut salad in Phyllo cup **N**
- 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 **N**
- Rosemary chicken satay with spicy apricot sauce

SEAFOOD***

- Smoked salmon on black bread with Chevre & maple mustard
- Smoked salmon and dill cream cheese on a sliced cucumber
- Lobster, Bacon & Corn Fritters with Jalapeño Honey Aioli
- 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 crab meat
- Chilled jumbo shrimp with cocktail sauce
- Chilled spicy cilantro shrimp

PORK & LAMB***

- 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 & coleslaw
- Baby lamb chops with a fresh mint pesto **N**
- Asparagus tips wrapped with prosciutto
- Pork carnitas with Verde sauce in tortilla cups

VEGETARIAN

- Fresh mozzarella, grape tomatoes and 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 petals with avocado relish
- Sharp Cheddar and Virginia Apple Butter mini Grilled Cheese
- Herbed chevre and grape crostini
- Endive petals piped with herbed chevre, figs and spiced pecans
- Shitake and Brie crostini



DIPS & SPREADS

Serves 20-25

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

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

With Sliced Baguette

CARAMELIZED ONION, BACON AND GRUYERE DIP

With Toasted Baguettes

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

MEXICAN TERRINE

Layers of refried and black beans, cheddar jack cheese, sour cream, shredded lettuce, guacamole, pico de gallo with red, white and blue tortilla chips

ADD SEASONED SHREDDED CHICKEN





PACKAGED UP

Packages are for minimum of 20 people



FAN FAVORITE PACKAGE

\$ PP

- Domestic Cheese board with Artisan crackers 
- Italian Bruschetta with crostini 
- All beef BBQ meatballs
- Kettle potato chips with French onion dip 
- Full sized assorted candy bars



MEXICAN FIESTA

\$ PP

- Beef taquitos, chicken flautas with southwest sauce
- Vegetarian taquitos 
- Make your own Nachos! Seasoned ground beef, refried beans, cheddar jack cheese, sour cream, diced jalapeno, shredded lettuce, guacamole, pico de gallo
- Chefs signature Queso garnished, fresh cilantro, diced tomatoes with red, white and blue tortilla chips 
- Churro Sticks

TAILGATE PARTY

\$ PP

- Domestic Cheese and pepperoni board with Artisan crackers 
- Tri-colored tortilla chips with fire-roasted salsa and guacamole 
- Boneless Buffalo chicken bites with blue cheese dip***
- Pale ale barbecue pulled pork sliders***
- Assorted cookies and brownies

LET'S CALL IT FRIDAY

\$ PP



- Hot Parmesan Artichoke and Spinach Dip with Sliced Baguette

Stadium Sliders- Room Temp (2 per 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
- Sweet pop in your mouth cornbread muffin topped with spicy chicken salad
- Assorted sweets tray

THE "GO TO" PARTY

\$ PP

- Hot Crab and Artichoke Dip served with sliced sourdough baguettes and soft pretzel bites
- Pinwheels: turkey rolled with cranberry cream cheese, roast beef with creamed cheddar horseradish sauce, ham with olive and roasted pepper tapenade
- Tri-colored tortellini pesto pasta with garden vegetables  
- Brownies, blondies and dessert bars

PAN ASIAN FLAIR

\$ PP

- Vegetable spring rolls with sweet chili sauce ①
- Chicken pot stickers with Hoisin sauce
- Edamame pot stickers with hot mustard ①
- Teriyaki beef satay with honey sriracha dip
- Fortune cookies

MEDITERRANEAN TOUR

\$ PP

- Traditional hummus with naan and vegetable dippers ①
- Baba ghanoush, tabbouleh, olives, feta cheese, flatbread and pita angles
- Tandoori chicken ① kebabs with tzatziki sauce
- Grilled rosemary, thyme and lemon beef skewers with dill sauce
- Baklava

DRESSED TO IMPRESS PACKAGE

\$ PP

- Decorated Brie wheel with crackers
- Smoked salmon plank platter with lemon dill dipping sauce and crostini
- Chicken and cranberry walnut salad phyllo cups ①
- Piped boursin cheese and bacon mini red & golden potatoes
- Cherry cheesecake batter dip with chocolate graham crackers

DETAILS

- Order Placement 24-Hours notice is requested for delivery; however, we are eager to serve your last minute needs
- 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 cannot be guaranteed if not received at least 8 hours prior to your event

MINIMUMS

- These menus have been designed and will be 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, for temporary use, such as silver chafing dishes, platters, china, glassware, linens and floral arrangements are available at an additional charge.

Serveware may be purchased at a price that is TBD:

- Clear plates & cutlery
- Silver band plates & cutlery
- Biodegradable plates & cutlery
- Black/White disposable tablecloths
- Disposable chafing dishes with fuel
(Please retain disposable chafing dishes as they are reusable)
- Replacement fuel for future events

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 (For example: If your event is scheduled for 10am on Wednesday, we must receive written notice no later than 10am on Tuesday without your 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

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
