



# CLASSIC CATERING

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PICNICS & BARBECUES

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

[www.classiccateringinfo.com](http://www.classiccateringinfo.com) | 571.363.3006



## CLASSIC CATERING

### PICNICS & BARBECUES

#### **PICNIC & BBQ READY** *Pricing based on 50 guests or more.*

As always, we welcome more intimate groups, yet a surcharge may apply. Grilling on site for staffed events of 50 guests or more is complimentary. Pricing is per person and includes basic disposable goods and linens for service tables only. Linens for guest tables are available at additional costs.

#### **HOMETOWN BBQ**

##### **\$13 / Person**

All beef hamburgers  
¼ pound all-beef hot dogs  
Blazing BBQ chicken pieces  
(1) Salad & (2) Sides  
Kettle Chips & French Onion Dip  
Sliced watermelon & cantaloupe  
Fresh baked rolls, lettuce, tomato, deli pickles, onions, relish, ketchup, mustard, mayonnaise, hot sauce

#### **LET'S MAKE IT A BBQ!**

##### **\$15 / Person**

All beef hamburgers  
¼ pound all beef hot dogs  
Blazing BBQ chicken pieces  
Pulled pork BBQ OR Sliced Beef Brisket  
(1) Salad & (3) Sides  
Kettle Chips & French Onion Dip  
Sliced watermelon & cantaloupe  
Fresh baked rolls, lettuce, tomato, deli pickles, onions, relish, ketchup, mustard, mayonnaise, hot sauce

#### **DESIGN YOUR OWN BBQ**

**One entrée \$10 | two entrée \$14  
three entrée \$17 | four entrée \$20**

#### **ENTRÉES**

All Beef Hamburgers  
¼ pound All Beef Hot Dogs  
Pulled Pork  
BBQ Grilled Italian Sausages with Peppers and Onions  
Tangy BBQ Chicken Pieces  
Turkey Burgers  
Chicken Apple Sausages  
Rosemary, Garlic & Oregano Chicken Pieces  
Polish Sausage  
Beer & Onion Simmered Bratwurst  
Pulled BBQ Chicken  
Sliced BBQ Beef Brisket  
Black Bean Burgers



#### **SELECT ANY 3 SIDES**

#### **GRILLIN' UPGRADES**

*(must be ordered for each attendee)*

Marinated Boneless Chicken Breast Add \$2 | person  
Skirt Steak Add \$2 | person  
Grilled Portobello Mushroom Add \$2 | person  
Cajun Shrimp Skewers Add \$2 | person  
Salmon Burgers Add \$2 | person  
Skewered Beef or Chicken Kabobs Add \$2 | person  
Baby Back Ribs Add \$4 | person  
Whole Roasted Pig - Market Price  
Maryland Blue Crabs - Market Price  
Steamed Jumbo Shrimp - Market Price  
Steamed Alaskan Crab Legs - Market Price

#### **SIDES**

Fresh Summer Fruit Salad   
Roasted Red Skin Potato & Vegetable Salad   
Cucumber Dill Salad   
Garden Tri Color Pesto Salad   
Red Potato Salad   
Uploaded Potato Salad  
Cucumber Tomato and Red Onion Salad   
Chopped Salad with Assorted Dressings   
Caesar Salad   
Classic Coleslaw   
North Carolina Coleslaw   
Corn Cobettes   
Pork and Baked Beans  
Vegetarian Baked Beans   
Four cheese Mac n Cheese   
Red Skin Mashed Potatoes   
Southern Collard Greens  
Sicilian Pasta Salad

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VEGETARIAN NUTS VEGAN GLUTEN FREE

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

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

## CONTRACT TERMS PICNICS & BARBECUES

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**

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**Date**

\_\_\_\_\_

**Date**

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