



CLASSIC CATERING

PICNICS & BARBECUES

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

www.classiccateringinfo.com | 571.363.3006



CLASSIC CATERING

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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 TBD and includes basic disposable goods and linens for service tables only. Linens for guest tables are available at additional costs.

HOMETOWN BBQ

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!

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

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 \$ TBD | person***
Skirt Steak Add \$TBD | person***
Grilled Portobello Mushroom Add \$TBD | person
Cajun Shrimp Skewers Add \$TBD | person***
Salmon Burgers Add \$TBD | person
Skewered Beef or Chicken Kabobs Add \$TBD | person***
Baby Back Ribs Add \$TBD | 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 Cobbettes
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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***This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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

Date

Date
