



CLASSIC CATERING

PLATTERS, ALA CARTE & PACKAGES

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

www.classiccateringinfo.com | 571.363.3006

PAN ASIAN FLAIR

11

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

MEDITERRANEAN TOUR

11

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

DRESSED TO IMPRESS PACKAGE

11

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

DETAILS

- U Order Placement 24-Hours notice is requested for delivery; however, we are eager to serve your last minute needs
- U Our website is www.classiccateringinfo.com
- U Please note that orders being placed after 1:00pm for the next business day may have menu limitations based on our inventory
- U Changes to any order cannot be guaranteed if not received at least 8 hours prior to your event

MINIMUMS

- U These menus have been designed and priced to serve a certain minimum guest count. Lesser numbers can be served, although prices and menu may be adjusted by your account executive
- U 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.

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