



THE CLASSIC MENU

CLASSIC CATERING & EVENTS

SALADS (INCLUDES BOTH)

HOUSE (V) (GF)

mixed salad greens, grape tomatoes, cucumber, onion, assorted dressings

CAPRESE (V)(GF)

fresh tomato, mozzarella, basil, balsamic glaze

SALADS SERVED WITH
ASSORTED ROLLS & BUTTER

ENTREES (ALL INCLUDED)

RIESLING CHICKEN BREAST

pan seared chicken breast, riesling sauce

SEARED PORK LOIN

herb crusted, with demi-glace, cherry wine (GF) or apple chutney (GF)

PASTA PRIMAVERA (V) *

penne pasta, roasted fresh vegetables, cheese, marinara sauce

VEGETABLES (SELECT 1)

BEAN MEDLEY (V) (GF)

green beans, baby carrots, roasted red pepper butter

BROCCOLI CROWNS (V) (GF)

lemon butter, seasoning

BABY CARROTS (V) (GF)

glazed

STARCH (SELECT 1)

YUKON GOLD POTATOES (V) (GF)

herb roasted

MASHED POTATOES (V) (GF)

garlic

WILD RICE PILAF (V) (GF)

*Vegetarian Options (V) | Gluten-Free Options (GF) | *can be made Gluten-Free*

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*NEXT, COMPLETE YOUR EVENT WITH SERVICE STAFF &
TABLETOP RENTALS*

A) ADD ON SERVICE STAFF

The Classic Menu is only available with buffet style service due to the high volume of menu items included.

B) ADD ON TABLETOP RENTAL ITEMS

Package includes: white, ivory, or vintage salad & dinner china, silver dinner flatware, water goblet, water carafes, linen napkin in choice of house colors, white or ivory lap length linens for guest dining tables & setup/take down of packaged items

(enhancements available upon availability & request)

OR

Choose to include a disposable chinet salad and dinner plate, disposable white napkin, and disposable cutlery.