



THE CLASSIC MENU

BY CLASSIC CATERING & EVENTS

APPETIZERS (SELECT 3 OR CHARCUTERIE TABLE)

PINWHEELS

SMOKED TURKEY, HONEY GLAZED
HAM, OR ARTICHOKE

STUFFED MUSHROOM CAPS

ITALIAN SAUSAGE, CRAB & SHRIMP,
OR SPINACH & PARMESAN

SESAME SALMON CUBES

MAPLE BACON GLAZE OR
MIRIN REDUCTION

MUSHROOM POLENTA SQUARE

CRÈME FRAÎCHE

FRESH FRUIT DISPLAY

CHICKEN SATAY

THAI PEANUT OR PLUM SAUCE

PROSCIUTTO WRAPPED ASPARAGUS

BRUSCHETTA

FRESH TOMATO, BRIE & PESTO, PEAR
CHUTNEY & BRIE, OR FIG & PROSCIUTTO

MEATBALLS

TANGY, BBQ, OR SWEDISH

SPANAKOPITA

SPINACH AND FETA CHEESE WRAPPED IN
PHYLLO DOUGH, SPICY TOMATO SAUCE

CHARCUTERIE TABLE

IMPORTED MEAT, CHEESE, BREADS,
CRACKERS, FRESH FRUIT, ROASTED
ALMONDS, HOUSEMADE HUMMUS,
NAAN BREAD



SALADS (SELECT 1)

HOUSE SALAD

TOSSED SALAD, CUCUMBER, RED ONION,
TOMATO, CHOICE OF DRESSING

MIDWEST

MIXED GREENS, DRIED CHERRIES,
WALNUTS, FETA, RASPBERRY
VINAIGRETTE

CAESAR

ROMAINE, CROUTONS, PARMESAN,
CAESAR DRESSING

SPINACH SALAD

TENDER BABY SPINACH, BOILED EGG,
RED ONION, WARM BACON DRESSING

ENTRÉES (SELECT 2)

CHICKEN CHARDONNAY

HERB SEASONED, LIGHT
CHARDONNAY SAUCE

BAKED LASAGNA

ITALIAN SAUSAGE OR ROASTED
VEGETABLES, THREE CHEESE
BLEND, MARINARA

MARINATED BEEF MEDALLIONS

HAND CARVED, MIRIN REDUCTION

MOSTACCIOLI

PENNE PASTA, ROASTED ITALIAN SAUSAGE,
MARINARA, GRATED PARMESAN

CARVED ROAST BEEF

SLOW ROASTED, HOMEMADE
HORSERADISH SAUCE, AU JUS

HERB CRUSTED PORK LOIN

DEMI-GLACE, APPLE OR CHERRY CHUTNEY

CHICKEN MARSALA

LIGHTLY FLOURED &
ROASTED, MARSALA WINE &
MUSHROOM SAUCE

CHICKEN PICCATA

WHITE WINE, LEMON, CAPERS

CHICKEN FLORENTINE

FRESH SPINACH CREAM SAUCE

STUFFED SHELLS

FOUR CHEESES BLEND, MARINARA

SALMON FILET

FARMED, WITH BEURRE BLANC OR
DILL SAUCE

CARVED HAM

HONEY GLAZED OR MICHIGAN
CHERRY GLAZED

STARCHES (SELECT 1)

SCALLOPED POTATOES

WILD RICE PILAF

AU GRATIN POTATOES

GARLIC MASHED POTATOES

ROASTED YUKON POTATOES

PARSLEY BUTTERED NEW POTATOES

BOURSIN CHEESE MASHED POTATOES

VEGETABLES (SELECT 1)

BEAN MEDLEY

GREEN BEANS, BABY CARROTS,
ROASTED RED PEPPER BUTTER

FRESH GREEN BEANS

SEASONED, AMANDINE,
OR GARLIC PARMESAN

ROASTED VEGETABLE BLEND

ZUCCHINI, YELLOW SQUASH,
BELL PEPPERS, RED ONION

CONFETTI CORN

CORN, RED & GREEN PEPPER, RED ONION

BROCCOLI CROWNS

LEMON BUTTER & SEASONING

GLAZED BABY CARROTS

ASPARAGUS

ROASTED OR GRILLED

FRESH BAKED BREADS (SELECT 1-ALL SERVED WITH BUTTER)

SLICED SOUR DOUGH BREAD

HOMEMADE POTATO ROLLS

ASSORTED ROLLS

\$24.00 PER GUEST

*INQUIRIES FOR LESS THAN 50 GUESTS PLEASE CALL FOR QUOTE.
COMPLIMENTARY DISPOSABLE PLATES, SILVERWARE, NAPKINS, AND LINENS FOR BUFFET TABLES.
THE CLASSIC MENU CAN BE SERVED BUFFET, FAMILY STYLE, OR PLATED MEALS.
SALES TAX AND DELIVERY NOT INCLUDED.*