

# the BEACHWALK MENU



Select One

## SALAD

All salads served with  
assorted rolls & butter

- HOUSE ..... *df, v*  
*mixed greens, cucumber, red onion, tomato, croutons, choice of dressing*
- MIDWEST ..... *gf, v*  
*mixed greens, dried cherries, pecans, feta, raspberry vinaigrette*
- ITALIAN ..... *v*  
*romaine, garlic croutons, tomato, pepperoncini, parmesan, italian dressing*
- BEACHWALK CAESAR ..... *v*  
*romaine, croutons, parmesan, caesar dressing*
- FARMHOUSE (MAY-SEPT.) ..... *gf, v*  
*mixed greens, fresh berries, pecans, onion, goat cheese, poppyseed dressing (\$1 upgrade)*

Classic

## CHARCUTERIE

meat, cheese, bread, crackers, fruit, almonds,  
peppadews, olives, pickles, hummus, naan

Select up to Three, or Classic Charcuterie

## APPETIZERS

### BEEF MEATBALLS

*honey bourbon or swedish*

### BRUSCHETTA (SELECT 1)

*caramelized tomato & ricotta (v), brie & pear chutney (v), or fig & prosciutto (df)*

### SATAY (SELECT 1)

*beef with chimichurri sauce (df), OR chicken charmoula with tzatziki sauce*

### SPANAKOPITA

*spinach & feta rolled in phyllo dough, spicy tomato sauce*

### FRENCH DIP TARTLET

*steak bites, caramelized onion, mozzarella, vol au vent cup*

### STUFFED MUSHROOM CAPS

*italian sausage or spinach & parmesan (v)*

### CAPRESE BITES

*mozzarella, basil, grape tomatoes, citrus vinaigrette*

### CHICKEN SALAD TARTLET

*dried cherries, apricots, vol au vent cup*

### SEAFOOD TARTLET (SELECT 1)

*shrimp dip with lemon, cream cheese OR smoked salmon with crème fraîche*

Gluten- Free (gf), Vegetarian (v), Dairy -Free (df)

\*can be made Gluten-Free

info@classiccateringevents.com

269-465-4420

Select One

# STARCH

MASHED POTATOES ..... gf, v  
*boursin cheese*

PARSLEY BUTTERED ..... gf, v  
POTATOES

AU GRATIN POTATOES ..... gf, v

MAC & CHEESE \* ..... v  
*breadcrumbs*

WILD RICE ..... gf, df, v  
*pilaf*

Select One

# VEGETABLE

CARROTS & SHALLOTS ..... gf, df, v  
*caramelized*

GREEN BEANS ..... gf, v  
*seasoned or garlic parmesan*

ROASTED VEGETABLE BLEND ..... gf, df, v  
*zucchini, squash, bell peppers, onion*

BRUSSEL SPROUTS ..... gf, df, v  
*roasted, maple, balsamic*

Select Two

# ENTRÉES

HERB ROASTED CHICKEN BREAST

*florentine, piccata, riesling, marsala (df) or normandy sauce*

SEARED PORK LOIN (GF,DF)

*herb crusted, with demi-glace, cherry wine or apple chutney*

CHEF CARVED BEEF MEDALLONS (GF,DF)

*mirin reduction, A1 demi sauce, or chimichurri sauce*

BISTRO SIRLOIN STEAK (GF, DF)

*6 oz. sirloin, A1- demi sauce*

WILD CAUGHT SALMON (GF)

*dijon cream or citrus rum sauce (df)*

BAKED TILAPIA (GF)

*garlic butter sauce*

BAKED LASAGNA \*

*italian sausage or roasted vegetables (V)*

SQUASH RAVIOLI (V)

*sage brown butter sauce*

DRUNKEN ROAST (DF)

*beef with garlic, crushed red pepper, scallions, diced carrots, bell peppers, rosemary, craft beer*

CHANA MASALA (GF,DF,V)

*masala spice blend, chickpeas, tomatoes, served over white rice*

COCONUT CURRY QUINOA (GF,DF,V)

*roasted red onion, squash, zucchini, red pepper, roasted chickpeas*

*Pricing*

## Guest List 50+

Please inquire for pricing on guest counts 15 - 50.

*Complete your event with*  
**SERVICE STAFF &  
TABLETOP RENTALS**

*Add-on*  
**A SERVICE STAFF**

BUFFET SERVICE  
FAMILY STYLE SERVICE  
DUET PLATED SERVICE

---

*\*Sales tax and gratuity are not included.*

*Please inquire for children's menu.*

*Add-on*  
**B TABLETOP RENTALS**

**PACKAGE INCLUDES:**

*White, Salad & Dinner China  
Silver Dinner Flatware  
Water Goblet  
Water Carafes  
Linen Napkins in Choice of House Colors  
Setup & Take Down of Packaged Items*

---

*Please inquire about guest table linen options  
and available enhancements.*