



## *Reception Menu Options*

**... the first step to your wedding menu**

We're here to help you!

As a Chef owned and operated catering business, we take immense pride in providing the highest quality and taste of food by cooking or grilling and freshly assembling each menu item at the reception site. In addition, we feel that it is just as important to please the eye as the palate, therefore we take great care in the presentation of our buffets and plate design. Our well-trained quality team guarantees friendly attention to every guest.

When reviewing the list of menu options, keep in mind that it is our goal for your reception menu to be uniquely yours. We are happy to help create an experience even better than you imagined!

**Thank you for your interest in Classic Catering**  
**Tel (831) 647-0114 [www.eventsbyclassic.com](http://www.eventsbyclassic.com)**

*Events by Classic*

## Stationary or Butler Passed

### *Hors D'oeuvres*

#### SKEWERS

Spicy Tangerine Beef  
Roasted Tomato, Kalamata Olive & Fresh Mozzarella  
Fresh Melon  
Grilled Yakitori Chicken with Sesame Seeds & Scallions  
Rare Ahi Tuna Skewers with Sesame Seeds, Soy-Wasabi Cream & Ginger

#### PORCELAIN SPOONS

Shrimp & Avocado Ceviche with Champagne & Fresh Citrus  
Creamy Parmesan Polenta with Mushroom Ragu

#### HERBED CROSTINIS

Classic Bruschetta with Goat Cheese & Balsamic Reduction  
Cambozola, Grilled Pear & Prosciutto on Toast Point  
Kalamata Olive Tapenade topped with Sundried Tomato & Chevre  
Warm Crab & Artichoke Spread with Toasted Almonds

#### MINI-SOUP SIPPERS

Roasted Butternut Squash Bisque  
Fire-Roasted Tomato & Fresh Basil  
Cream of Asparagus

#### MINI PHYLLO CUPS (FILLED WITH):

Filet Canapés: Filet Mignon with Mushroom Duxelles & Horseradish Cream  
Oregon Smoked Salmon, Herb Cream Cheese & Fresh Dill  
Warm Brie & Fig with Honey & Candied Almonds  
Spanokopita: Spinach & Feta Cheese

#### SEAFOOD

Petite Crab Cakes with New Orleans Remoulade  
Oysters Rockefeller Baked with Spinach, Shallots & Pernod, Topped with Hollandaise  
Chilled Shrimp with Horseradish Cocktail Sauce & New Orleans Remoulade  
Golden Fried Coconut Shrimp with Asian Style Tartar Sauce  
Grilled Prawns with Fresh Ginger-Soy Vinaigrette, Cilantro & Sesame Seeds

#### THIS AND THAT...

Tomato, Feta & Fresh Basil Tartlets  
Artichoke, Spinach & Asiago Stuffed Mushrooms  
Prosciutto Wrapped Asparagus with Parmesan, Basil & Golden Phyllo  
Meatballs with Mushroom-Marsala Sauce  
Portabella Mushroom & Chicken Croquettes  
Endive Spears Stuffed with Cambozola Cheese, Grapes, Honey & Sugared Almonds  
Curried Chicken Salad in Crispy Wonton Cups  
Grape & Blue Cheese Truffles rolled in Crushed Pistachios  
Jack Cheese, Goat Cheese & Grilled Vegetable Quesadillas with Fresh Chive Sour Cream  
Vegetarian Summer Rolls served with Peanut & Soy Dipping Sauces  
Salmon Mousse on Cucumber Rounds

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# *Stationary Hors D'oeuvres*



## **EXQUISITE FRUIT & CHEESE**

Clusters of Grapes, Strawberries & Sun-dried Apricots  
Presented with an Assortment of Imported & Domestic Cheeses  
Accompanied by Crispy Lavosh & Gourmet Crackers

## **MEDITERRANEAN ANTIPASTO**

A Savory Assortment of Marinated Mushrooms, Artichoke Hearts &  
a Medley of Mediterranean Olives, Fresh Herbed Mozzarella Balls,  
Black Pepper Salami, Roasted Bell Pepper Spread  
Carrot Sticks, Cherry Tomatoes & Sliced Baguettes

## **CHIPS, DIPS & TAPENADE**

A Fun Selection of Chips, Lavosh & Sliced Baguettes  
with Caramelized Onion Dip, Spinach & Artichoke Dip,  
Roasted Red Pepper Spread & Kalamata Olive Tapenade

## **RAW & ROASTED VEGETABLES WITH DIPS**

A Colorful Display of the Season's Best & Brightest  
Grilled & Roasted Vegetables  
Served with Caramelized Onion Dip & Cucumber Dill Dips

## **THE SEASON'S BEST FRUIT**

A Plentiful Offering of the Season's Best & Brightest Fruits  
Beautifully served on a Silver Tiered Tray

## **SOUTH OF THE BORDER**

Roasted Corn Guacamole, Shrimp & Avocado Ceviche, Pico de Gallo  
Served with Blue & Yellow Corn Tortilla Chips &  
Freshly-Made Flour Tortilla Chips

## **A LA PROVENCE**

French & American Cheeses,  
Freshest Fruits such as Strawberries & Grapes,  
Vegetable Crudités of the Season  
Served with Caramelized Onion Spread, Sliced Baguettes & Crackers

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Passed Butler Style or Served at Chef Attended "Experience" Stations

## *Small Plates*

*Perfect for Roaming Receptions*



### **BEEF, PORK & LAMB**

Chateaubriand: Filet Mignon Medallions Stuffed with Spinach, Pancetta & Herbs with Demi Glaze  
Roasted Filet Mignon Medallions with Crimini Mushroom Cream Sauce  
Marinated & Grilled Skirt Steak with Chimichurri Sauce  
Short Rib Bourguignon with Sweet Onions and a Velvety Red Wine Sauce  
Pork Tenderloin Medallions with Apple Brandy Sauce or Herbed Pan Sauce  
Roasted Rack of Lamb with Mustard-Rosemary Crust (or Mint/Basil Pesto)

### **POULTRY**

Panko & Parmesan Crusted Chicken Breast with a Velvety White Wine & Fresh Herb Sauce  
Warm Duck Breast served on Mache, Oranges, Raspberries & Toasted Pecans with a Sherry Vinaigrette  
Chicken Marsala with Crimini Mushrooms, Fresh Marjoram and Marsala Wine  
Chicken Saltimbocca Roulade with Prosciutto, Fresh Sage & Parmesan Cheese

### **SEAFOOD**

Crab Cakes with New Orleans Remoulade on Jicama Slaw  
Chipotle/Citrus Shrimp on Cucumber Mango Salad  
Macadamia Nut Crusted Mahi Mahi with Julienne Vegetable Stir fry  
Seared Scallops topped with Pancetta & Parmesan with Butter Broth on Jasmine Rice  
Grilled Salmon with Sweet Onion Marmalade & Basil Oil  
Grilled Sea Bass with Tomato Cream Sauce & Sautéed Spinach

### **PASTA/VEGETARIAN**

Sweet Butternut Squash Ravioli with Gorgonzola Cream Sauce & Basil Chiffonade  
Three-Cheese & Spinach Ravioli with a Fire Roasted Tomato Cream Sauce  
Fusilli Pasta with Grilled Vegetables and Fresh Signature Marinara Sauce  
Mini Grilled Cheese Sandwiches with Tomato Soup Sipper  
Portabella Mushroom Stuffed with Fresh Herbs, Grilled Vegetables & Manchego Cheese

*All small plates are served with appropriate starch, vegetable or both*

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# Entrée Selections



## BEEF, PORK & LAMB

Short Ribs Bourguignon with Sweet Onions & a Velvety Red Wine Sauce

Whole Filet Tenderloin, New York Strip Roast, or Prime Rib with

Horseradish Cream & Natural Au Jus

Chateaubriand: Filet Mignon Medallions Stuffed with Spinach, Pancetta & Herbs with Demi Glaze

Marinated Tri-Tip — Slow-Grilled to Perfection

Herb-Marinated Skirt Steak with Warm Shallot Vinaigrette or Chimichurri Sauce

Roast Beef with a Classic Breadcrumb, Garlic & Herb Crust & Natural Au Jus

Spice-Roasted Baby Back Ribs with Apricot Sauce

Roasted Rack of Lamb Crusted with Dijon Mustard, Herbs & Spice

Cider-Brined Roast Pork Loin with Apple-Raisin-Cognac Sauce

*If desired, Sautéed Mushrooms may be served with the above entrées at an additional charge.*

## POULTRY

Panko & Parmesan Crusted Chicken Breast with Velvety White Wine & Fresh Herb Sauce

Tuscan Lemon Chicken, Marinated with Garlic, Rosemary & Grilled Lemons

Braised Chicken Thighs with White Wine, Bacon, Sweet Onions & Mushrooms

Chicken Marsala with Crimini Mushrooms, Fresh Marjoram & Marsala Wine

Barbequed Chicken with a Sweet & Smokey BBQ Sauce, or Marinated & Grilled

Stuffed Turkey Breast with Dates, Apricots & Fresh Sage with Brandy Sauce

## SEAFOOD

Macadamia Nut & Panko Crusted Mahi Mahi or Halibut with a Pineapple/Mango Chutney

Citrus Baked Salmon with White Wine Butter & Caper Sauce

Grilled Salmon with Honey-Onion Marmalade & Fresh Basil Oil

Grilled Sea Bass with Fire Roasted Tomato Cream Sauce

Grilled Jumbo Shrimp Skewers with Garlic, Lemon & Fresh Parsley

## PASTA

Penne or Fusilli Pasta with choice of Alfredo or Roasted Tomato Cream Sauce

Baked Penne layered with Ricotta, Mozzarella & Signature Marinara

Pasta Primavera with Selection of the Season's Best Vegetables, Capers & Basil Leaves

Lasagna — Choose from Traditional Bolognese Sauce, Roasted Chicken, or Grilled Vegetable

Stuffed Pasta Shells in Marinara Sauce — Filled with Roasted Chicken, Spinach,

Ricotta & Parmesan Cheeses

Raviolis — Choose from 3-Cheese & Spinach, Butternut Squash, or Goat Cheese & Wild Mushroom

with Choice of Sauces:

Fire-Roasted Tomato Cream, Gorgonzola Cream, or Creamy Alfredo

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Chef Attended  
*Experience Stations*



PASTA STATION

*Guests choose from 2 Pastas and 2 Sauces*

Pastas Include: Butternut Squash Ravioli, 3-Cheese & Spinach Ravioli, or Fusilli Pasta

Sauces Include: Marinara, Alfredo or Gorgonzola Cream

Served with Garlic Focaccia Bread & Shaved Parmesan Cheese

*The Extra Touch: Serve with Limoncello or Chianti Classico!*

MAC & CHEESE STATION

Roasted Leek Macaroni & Manchego Cheese

Sun Dried Tomato, Fresh Basil Macaroni & Gorgonzola Cheese

Caramelized Onion & Goat Cheese Macaroni with Fresh Thyme

Toppings: Frizzled Leeks, Bacon, Diced Tomatoes, Sautéed Mushrooms & Fried Shallot Rings

*The Extra Touch: Go Retro! Serve with Manhattans!*

CHEDDARS, CHUTNEYS & BANGERS

Display of White, Yellow, Sharp, Mild & Smoked Cheddars

Various Fruit & Mixed Vegetable Chutneys

Grilled Bangers (Sausages) with Assorted Mustards (Spicy, Stone Ground & Honey)

Assorted Breads, Crackers & Flatbread

*The Extra Touch: Micro-Brew Beer Tasting!*

FROSTED TRI-COLORED FINGERLING POTATO BAR

“Sexier than Mashed”...Guests can smash the potato on the plate and top with

Oven Roasted Tomato Butter, Sour Cream Jack & Aged-Cheddar Cheeses,

Creamed Spinach, Sautéed Mushrooms, Chives & Pancetta

*The Extra Touch: Serve with Iced Vodka Shots!*

CARVING STATIONS

Orange-Glazed Ham, Whole Beef Tenderloin,

Marinated Tri-Tip Roasts, Slow Roasted Leg of Lamb or

Slow Roasted Prime Rib of Beef with Rosemary Au Jus & Horseradish Cream

(May be served with Petite Dinner Rolls & Traditional Accompaniments for Mini Sandwiches)

*The Extra Touch: Serve with Local Red Wine Varietals!*

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# *Salad, Vegetable & Starch Selections*

## ~ SALADS ~

### **The Cosmo**

Baby Field Greens & Bib Lettuce with  
Dried Cranberries, Goat Cheese, Roasted Sweet Corn,  
Sugared Almonds & Champagne/Citrus Vinaigrette

### **Caesar Salad**

Romaine Lettuce with Shaved Parmigiano-Reggiano  
Cheese & Garlic Croutons  
Tossed with Classic Caesar Dressing

### **The Wedge**

Iceberg Lettuce Wedge Topped with Fresh Tomato,  
Green Onion & Chunky Blue Cheese Dressing

### **The Margarita**

Romaine Lettuce, Black Beans, Grilled Corn, Avocado,  
Roasted Red Peppers, Tortilla Straws & Pico de Gallo  
Tossed with Fresh Cilantro Lime Vinaigrette

### **Italian Mixed Salad**

Romaine, Iceberg & Bib Lettuce with Tomatoes, Salami,  
Provolone, Kidney & Garbanzo Beans & Red Onions  
Tossed with Classic Red Wine Dijon Vinaigrette

### **Farmer's Market Green Salad**

Served with Choice of Ranch,  
Blue Cheese or Vinaigrette Dressing

### **Crunchy Thai Salad**

Shredded Cabbage, Carrots, Green Onion, Peanuts,  
Colored Bell Pepper & Crunchy Wonton Strips  
Tossed with Peanut Dressing

### **Crisp Cole Slaw with Cider Dressing**

### **Roasted Beet & Blue Cheese Salad**

Slow Roasted Beets, Crumbled Blue Cheese,  
Slivered Red Onions & Sugared Almonds on a Bed  
of Lettuce, Tossed with Aged Balsamic Vinaigrette

### **Summertime Orzo Pasta Salad**

With Sweet Grape Tomatoes, Spinach, Olives,  
Crumbled Goat Cheese, Lemon Zest & Olive Oil

### **Capresé Salad**

Layered Tomato, Mozzarella & Fresh Basil

**Tomato, Grilled Sweet Corn & Cucumber Salad**

## ~ VEGETABLES ~

### **Grilled Seasonal Vegetables**

Yellow Squash, Zucchini, Red Onions,  
Red & Yellow Bell Peppers & Crimini Mushrooms

### **Sautéed Green Beans with Roasted Baby Onions**

### **Slow Roasted Fall Root Vegetables**

Beets, Parsnips, Baby Carrots & Winter Squashes  
with Fresh Rosemary & Light Olive Oil

### **Sautéed Vegetable Medley**

with Warm Shallot Vinaigrette

### **Grilled Artichokes**

with Garlic Citrus Aioli

## ~ STARCHES ~

### **Roasted Leek Mashed Parsnips & Potatoes**

### **Roasted Garlic Mashed Potatoes**

### **Roasted Fingerling Potatoes with Garlic & Herbs**

### **Pan Roasted Parsnips & Carrots**

### **Creamy Parmesan Polenta**

### **Oven Roasted Sweet Potatoes**

with Roasted Garlic, Olive Oil & Fresh Rosemary

### **Roasted Potato & Green Bean Salad**

with Tangy Dijon Vinaigrette

### **Citrus & Green Onion Couscous**

### **Jasmine, Spanish Rice, Coconut Rice or Rice Pilaf**

### **Black Beans with Queso Fresco**

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# *The Finishing Touch*



## **Petite Dessert Buffet**

An assortment of Petit Fours,  
Chocolate Covered Strawberries,  
& Truffles

## **Comfort Food Dessert Buffet**

A selection of Bread Pudding,  
Chocolate Mousse & Rice Pudding  
Served with Hand-Whipped Heavy Cream

## **Freshly Baked Cookie Buffet**

A selection of Chocolate Chip Cookies,  
Fruit Filled Thumbprint Cookies,  
Biscotti & Brownies

## **Cookies & Milk**

Ice-cold Milk served in Shooter Glasses  
Accompanied by Warm  
Miniature Chocolate Chip Cookies

## **Strawberry Shortcake**

Fresh Strawberries atop an Old Fashioned Biscuit  
with Hand-Whipped Heavy Cream

## **Chocolate Fountain Fantasy**

White, Milk or Dark Chocolate  
Accompanied by assorted Dipping Items to include:  
Strawberries, Pineapple, Shortbread Cookies, Biscotti,  
Angel Food Cake & Marshmallows  
Choices dependent on the fruits of the season

***Complimentary Wedding Cake Cutting  
& Freshly Brewed Coffee Station***

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*Passed Hors D'oeuvres & Small Plates*  
*Sample Menu*

Our Sample Menus are examples of our food service and are designed to inform and inspire you. The Classic Catering team is happy to customize any menu so that it is a reflection of your good taste and preference.

**DISPLAY STATION**

*~ Stationary ~*

**A La Provence**

French & American Cheeses,  
Freshest Fruits, such as Strawberries and Grapes,  
Vegetable Crudités of the Season  
Served with Caramelized Onion Spread, Sliced Baquettes & Crackers

**HORS D'OEUVRES**

*~ Passed Butler Style ~*

**Fire Roasted Tomato & Fresh Basil Soup Sippers**

Velvety Soup Served in Mini Glass Soup Mugs

**Cambozola, Grilled Pear & Prosciutto**

On Toast Point

**Oregon Smoked Salmon in Mini Phyllo Pastry Cups**

With Herbed Cream Cheese & Fresh Dill  
Melts in your Mouth!

**SMALL PLATES**

*~ Passed Butler Style ~*

**Short Ribs Bourguignon**

Fall Apart Tender with Roasted Sweet Onions with a Velvety Red Wine Sauce  
Served with Mashed Potatoes & Seasonal Vegetables

**Pork Tenderloin Medallions with Apple-Brandy Sauce**

Served with Roasted Sweet Potatoes

*Cake Cutting & Coffee Station Always Complimentary!*

*Bon Appétit!*

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