

Classic Catering Corporation

Wedding Receptions

Classic Catering is the finest selection of discerning brides wanting to experience an imaginative caterer that is able to provide personalized menus and impeccable service.

We have been creating culinary memories for nearly two decades.

Our dedicated staff works with you to make your event unique, reflecting your interests, fresh ideas and style. We offer an extensive selection of delicious and stunning buffet presentations in all price ranges.



Experience our excellence in responsiveness, quality and professionalism by allowing *Proprietors, Doug and Mary Partridge* to put the finishing touches on the important events of your life.

We invite you to contact us directly to discuss your plans and to schedule a private consultation. Visit us online to view our photo gallery and menus.

www.classiccateringcorp.com

Contact us: (913) 492-2632 or mary@classiccateringcorp.com

Where your delicious dreams begin...

Classic Catering Corporation

CLASSIC CELEBRATIONS

SIGNATURE

Season's Best Fresh Fruit Display
Fresh Crudités Display Served with House Made Ranch Style Dipping Sauce
Domestic and Imported Cheese Display Served with Gourmet Crackers
Petite Cocktail Sandwiches Featuring Ham, Turkey and Roast Beef
House Made Miniature Quiche with a Variety of Fillings

14.35 Per Person

CLASSIC

Decorated Five-Layer Cheese Torte – Personalized for Your Celebration
Grilled Seasonal Vegetables (*Served on a Platter at Room Temperature*)
Asian Style Chicken Satay with Sweet Chili and Peanut Dipping Sauce
Roasted Artichoke Bottom with Spinach Artichoke Filling
Mushroom Cap Stuffed with Boursin Cheese

15.60 Per Person

SOPHISTICATED

Crostini with Brie and Caramelized Pear
Bruschetta Bar Served with Three Seasonal Toppings, Baguette Points and Lavosh
"House Smoked" Citrus Vodka Salmon Fillet with Wasabi Cream and Baguette Points
Roasted Vidalia Onions with Bleu Cheese Crumbles
Smoked Chicken Quesadilla Served with Sour Cream and Salsa
Roasted Wild Mushroom Ravioli in Sage Browned Butter

19.10 Per Person

WEDDING CAKE SERVICE

We dress the cake table with linens. Provided are toasting goblets with a complimentary bottle of champagne, served in a silver bucket, cake knife and server. Our staff cuts and serves the cake. Service ware includes clear acrylic plates, "silver" disposable forks and napkins. We clean up the cake area and package all remaining cake.

Enjoy Complimentary Cake Cutting Service!

NIGHTCAP GIFT BASKET

The new Mr. and Mrs. will relax and enjoy their special gift basket. Upon reaching their wedding night destination, they will take pleasure in their own private celebration. Champagne, chocolates, nibbles, bubbles and candlelight adds to the memories as they reflect upon their perfect wedding day!

Night Cap Gift Basket Is Provided With Our Compliments

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CLASSIC ROMANCE

ELEGANT

Tuscan Chicken

Pan Seared Boneless Breast of Chicken in a White Wine, Tomato and Basil Broth

Italian Favorite Salad (*Hand Tossed with Freshly Grated Parmesan Cheese, Red Onions and Pimentos*)

Sugar Snap Peas

Penne Pasta Tossed with an Artichoke Cream Sauce

Focaccia Bread (*Italian Herb Bread*)

16.95 Per Person

CHAMPAGNE CELEBRATION

Champagne Chicken

Boneless Breast of Chicken in a Champagne Cream Sauce

And

Kansas City Strip Steak – Hand Carved on Site

Served with Horseradish Cream Sauce

Classic Salad Supreme (Field Greens Tossed with Raspberry Vinaigrette, Fresh Berries and Candied Pecans)
(Bleu Cheese Crumbles Available)

Haricot Verts Amandine (French Green Bean)

Roasted Fingerling Potatoes

Fresh Baked Petite Kaiser Rolls

19.95 Per Person

TRADITIONAL STYLE

"House Smoked" Brisket with Bourbon Coffee Glaze

And

Orange Ginger Turkey "House Smoked" – Hand Carved on Site

Served with Orange Marmalade Horseradish and Roasted Garlic Aioli

Classic Caesar Salad (*Hand Tossed with Freshly Grated Parmesan Cheese and Croutons*)

Grilled Seasonal Vegetables (*Served on a Platter at Room Temperature*)

Garlic Mashed Potatoes

Fresh Baked Petite Kaiser Rolls

19.95 Per Person

All Prices Include Our Traditional High Quality Disposable Service Ware. Allow a 19% Service Charge On All Wedding Receptions.

All Prices Are Per Person And Are Subject To Appropriate Sales Taxes. Gratuities Are Not Included.

A Service Charge Of 295.00 May Apply To Corporate and Social Events. A Minimum Guest Guarantee Is Required.

For Smaller Events, Certain Items Are Available For Carry Out.

JANUARY 2012

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CLASSIC COLD HORS D'OEUVRES

Bocconcini Caprese

Marinated Fresh Mozzarella Tossed with Basil, Grape Tomatoes, and Kalamata Olives; Served with Lavosh
2.95

Hand Crafted Pineapple Flower Filled with Pico de Gallo

2.95

Crostini with Brie and Caramelized Pear or House Made Ricotta and Arugula Pesto

2.50

"House Smoked" Citrus Vodka Salmon Fillet with Wasabi Cream and Baguette Points

4.50

Decorated Five-Layer Cheese Torte – Personalized for Your Celebration

Chevre and Cream Cheese Layered Between Sun-Dried Tomato and Basil Pestos Served with Gourmet Crackers
3.25

Heirloom Tomato Salad Caprese *(Mixed Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinaigrette with Olive Oil)*

3.25

Hummus bi Tahina or Baba Ghanoush Served with Pita Triangles

2.50

Fresh Crudités Display Served with House Made Ranch Style Dipping Sauce

2.25

Domestic and Imported Cheese Display Served with Gourmet Crackers

3.25

Italian Stuffed Flank Steak *(Roulade with Spinach, Prosciutto, Parmesan and Roasted Red Peppers)*

4.95

Season's Best Fresh Fruit Display

2.95

Decorated Whole "House Smoked" Salmon Display Served with Baguette Points

4.95 (Prepared for a Minimum of Fifty Guests)

Bruschetta Bar Served with Three Seasonal Toppings, Baguette Points and Lavosh

3.25

Roasted Jumbo Shrimp Cocktail Platter - Served with Spicy Seafood Sauce and Lemons

6.95

Mini Beef Filet Served on Baguette Points with Horseradish Cream

3.95

Grilled Seasonal Vegetables *(Served on a Platter at Room Temperature)*

2.95

Petite Cocktail Sandwiches Featuring Ham, Turkey and Roast Beef

2.95

"Individual" Roasted Shrimp Cocktail on a Bed of Mango Kumquat Relish - Butler Style Passed

3.95

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CLASSIC HOT HORS D'OEUVRES

Roasted Vidalia Onions Topped with Bleu Cheese Crumbles
2.95

Wild Mushroom Ragout with Crispy Polenta
2.95

Roasted Fingerling Potatoes with Three Cheese Fondue
2.95

Beef Short Ribs Braised with Root Vegetables and Boulevard Bully Porter
5.95

Roasted Artichoke Bottom with Spinach Artichoke Filling *(With Crabmeat Filling Add .75)*
2.95

Bacon Wrapped Diver Scallop
5.95

Mushroom Cap Stuffed with Boursin Cheese *(With Crabmeat Filling Add .75)*
2.95

Frenched Lamb Chop with Pomegranate Molasses and Oven Dried Tomatoes
5.95

House Made Miniature Quiche with a Variety of Fillings
2.95

Miniature Beef Wellington with Mushroom Duxelles
3.50

Asian Style or Jerk Chicken Satay Served with Sweet Chili, Peanut or Pineapple Dipping Sauce
3.50

Spanakopita *(Phyllo Dough Filled with Sautéed Spinach, Onions and Feta Cheese)*
2.95

Spinach Artichoke Cheese Dip Served with Tortilla Chips and Salsa
3.50

Smoked Chicken Quesadilla Served with Sour Cream and Salsa
(Also Available as Italian Style Quesadilla with Pancetta, Roasted Red Pepper, Fresh Mozzarella and Artichokes)
2.95

Miniature Blue Crab Cake with Chipotle Cream *(Or Miniature Lobster Cakes with Smoked Corn Relish)*
4.95

Roasted Wild Mushroom Ravioli in Sage Browned Butter *(Additional Ravioli Flavors Available)*
2.95

KC Strip Steak or "House Smoked" Orange Ginger Turkey or Burgundy Tri-Tip Beef Roast
5.95 *(For Beef Tenderloin Add 3.95)*

Creamy Seafood Dip Served with Baguette Points and Lavosh
3.50

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CLASSIC DINNER BUFFETS

PORK TENDERLOIN MEDALLIONS WITH PEACHES Rice Pilaf, Grilled Seasonal Vegetables, Garden Salad, Rolls and Carrot Cake	17.95
HONEY BAKED HAM Cheddar Cheese Potatoes, Home Style Haricot Verts, Garden Salad, Rolls and Fruit Pie	17.95
BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM RAGOUT Garlic Mashed Potatoes, Sugar Snap Peas, Classic Salad Supreme, Rolls and Cheesecake	24.95
BREAST OF TURKEY ON A BED OF PAN GRAVY Mashed Potatoes, Buttered Corn, Garden Salad, Rolls and Pumpkin Pie with Whipped Cream	17.95
PORK LOIN WITH ROASTED APPLE COMPOTE Roasted Fingerling Potatoes, Haricot Verts Amantine, Garden Salad, Rolls and Carrot Cake	17.95
CLASSIC CARVERS (KC STRIP STEAK, ORANGE GINGER TURKEY, OR BURGUNDY TRI-TIP BEEF ROAST) Mashed Potatoes, Haricot Verts Amantine, Caesar Salad, Rolls and Carrot Cake <i>(To Include Assorted Gourmet Cheesecake Or Fruit Pie, add 2.25 Per Person)</i> <i>(Also Available with Two Entrées for 19.95 Per Person)</i>	17.95
LINGUINE IN ROASTED TOMATO VODKA SAUCE WITH PANCETTA AND HERBS Grilled Seasonal Vegetables, Caesar Salad, Focaccia Bread and Cheesecake	17.95
CHICKEN BREAST ROULADE WITH PROSCIUTTO, FONTINA AND FRESH SAGE Oven Roasted Potatoes, Haricot Verts Amantine, Caesar Salad, Rolls and Fruit Pie	18.95
SIRLOIN STEAK STROGANOFF Buttered Noodles, Baby Peas, Garden Salad, Rolls and Whacky Chocolate Cake	17.95
GLAZED ORANGE BASIL CHICKEN Rice Pilaf, Grilled Seasonal Vegetables, Garden Salad, Rolls and Carrot Cake	17.95
CHAMPAGNE CHICKEN Rice Pilaf, Vegetable Medley, Garden Salad, Rolls and Fruit Pie	17.95
GRILLED SALMON ROULADE NESTLED ON A BED OF SUCCOTASH Rice Pilaf, Classic Salad Supreme, Rolls and Cheesecake	19.95
PAN SEARED WHISKEY CHERRY CHICKEN Oven Roasted Potatoes, Sugar Snap Peas, Garden Salad, Rolls and Whacky Chocolate Cake	17.95
"HOUSE SMOKED" BRISKET WITH BOURBON COFFEE GLAZE Roasted Fingerling Potatoes, Haricot Verts Amantine, Classic Salad Supreme, Rolls and Fruit Pie	17.95

Dinner Served Without Desserts, Subtract 1.00 Per Person

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CLASSIC DESSERTS

CLASSIC CHEESECAKES	33.00
NEW YORK STYLE: The Chef's Personal Favorite with Just a Hint of Lemon BROWNIE CHEESECAKE: Rich Brownie Crust, Cheesecake Middle, Topped with Chocolate Ganache APPLE CINNAMON: Our Delicious Cheesecake Swirled with Seasoned Apples and Cinnamon GERMAN CHOCOLATE: Chocolate Cheesecake with Coconut and Pecan Topping	
HOLIDAY CHEESECAKES	35.00
WHITE CHOCOLATE CRANBERRY: White Chocolate with a Delicate Cranberry Swirl PUMPKIN WITH BOURBON SOUR CREAM TOPPING: A Great Alternative to Pumpkin Pie	
DEATH BY CHOCOLATE	33.00
Classic Flourless Chocolate Cake Topped with a Light Raspberry Whipped Ganache	
MILE HIGH KEY LIME PIE	33.00
Not Your Regular Flat Pie! This Dessert Reaches New Heights in Both Flavor and Style	
WACKY CHOCOLATE CAKE	25.00
From Scratch Sheet Cake with "Knock Your Socks Off" Icing	
STRAWBERRY SHORTCAKE	33.00
Layered Buttermilk Cake Filled and Frosted with Fresh Strawberries and Whipped Cream	
CLASSIC FRUIT PIZZA	2.95
Sugar Cookie Crust with Creamy Sweet Topping and Fresh Fruit	
CLASSIC DESSERT ASSORTMENT (Includes Gourmet Cookies, Brownies and Cakes)	2.95

MINI INDULGENCES

MINI CHOCOLATE SHELLS	3.50
Miniature Chocolate Shells Filled with Assorted Flavors of Creamy Mousse	
MINI TARTLETS	3.50
Individual Pastry Shells with Assorted Sweet Fillings	
MINI HOME STYLE FRUIT PIES	3.50
Miniature Pie Shells are Filled with Blueberry, Apple and/or Cherry Flavors; Topped with Whipped Cream	
CHOCOLATE TRUFFLES	3.50
Hand Rolled Rich Chocolate Confection	
CLASSIC TRIFLE	5.25
An Individual Martini Glass Layered with Sponge Cake, Custard and Fresh Fruit	
GOURMET BROWNIES (Cream Cheese or Walnut Fudge Brownies)	1.35
HAND DIPPED CHOCOLATE COVERED STRAWBERRIES	1.50

Cheesecakes and Cakes Are Sold Whole With Twelve Pieces Per Cake.
Mini Chocolate Shells, Tartlets, Fruit Pies and Truffles Are Sold With Two Pieces Per Person.
Chocolate Covered Strawberries and Brownies Priced Per Piece.
All Prices Are Subject To Appropriate Sales Taxes. All Items Are Available For Carry Out.

January 2012

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