

Classic Catering

Classic Catering is the premier choice of discerning brides wanting to experience a special caterer that can provide personalized menus and impeccable service. We are currently celebrating our 18th successful year in business. We invite you to experience the excellent reputation we have earned over the years, as well as our personal pride in serving our clients to perfection. We offer a wide selection of delicious and upscale buffet presentations in all price ranges.



Experience our personal level of service by allowing Classic Catering to put the finishing touches on the important events of your life. Visit us online to learn more about Classic Catering and to view our photo gallery and menus. Please contact us today to discuss your menu details with our event planners.

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

"Where your delicious dreams begin..."



Classic Weddings

*Designed Exclusively for Club 1000
Brides*

TRADITIONAL "DISPOSABLE" SERVICE WARE

Clear Acrylic Plate, "Silver" Disposable Fork and White Disposable Napkin

Wedding Reception Designed Especially For You By Our Executive Chef and Event Planner
Attended By Experienced and Professional Staff

Beautifully Designed Upscale Buffet Presentation Following Your Color Theme
Accented With Hand Crafted Fruit Carvings, Fresh Flowers and Opulent Decorations
Complimentary Silk Centerpiece For Your Buffet
Matching White Linens For The Food Stations and Gift Table

White Square Linen Toppers and Three Votive Candles For Your Guest Tables

CLASSIC "CHINA" SERVICE WARE

White China Plate, Stainless Fork and White Linen Napkin

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Complimentary Silk Centerpiece For Your Buffet
Matching White Linens For The Food Stations and Gift Table

White Square Linen Toppers and Three Votive Candles For Your Guest Tables

Club 1000 ~ July 2009

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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

15.35 Traditional Service or 17.85 Classic Service

CLASSIC

Decorated Five-Layer Cheese Torte – Personalized for Your Celebration
Bruschetta Bar Served with Three Seasonal Toppings, Baguette Points and Lavosh
Asian Style Chicken Satay with Sweet Chili and Peanut Dipping Sauce
Roasted Artichoke Bottom with Spinach Artichoke Filling
Mushroom Cap Stuffed with Boursin Cheese

16.90 Traditional Service or 19.40 Classic Service

SOPHISTICATED

Hand Crafted Pineapple Flower Filled with Pico de Gallo
Bruschetta Bar Served with Three Seasonal Toppings, Baguette Points and Lavosh
"House Smoked" Citrus Vodka Salmon Fillet with Wasabi Cream and Baguette Points
Spanakopita (*Phyllo Dough Filled with Sautéed Spinach, Onions and Feta Cheese*)
Smoked Chicken Quesadilla Served with Sour Cream and Salsa
Roasted Wild Mushroom Ravioli in Sage Browned Butter

20.55 Traditional Service or 23.05 Classic Service

WEDDING CAKE SERVICE

We dress the cake table with white linens. Provided are toasting goblets with a complimentary bottle of champagne, served in a silver bucket. Our staff cuts and serves the cake. Cake table service includes a coffee station (45-cups), cake knife and server. We clean up the cake area and package all remaining cake.

1.50 Traditional Service or 2.50 Classic Service

NIGHTCAP GIFT BASKET

The new Mr. & Mrs. will relax and enjoy their nightcap gift basket, compliments of Classic Catering! Upon reaching their wedding night destination, they will take pleasure in their own private celebration. Champagne, chocolates, nibbles, bubbles and candlelight add to the memories as they reflect upon their *perfect wedding day!*

Allow 19 % Service Charge On All Items.

All Prices Are Per Person And Are Subject To Appropriate Sales Taxes. Gratuities Are Not Included.
A Service Charge Of 295.00 Will Apply To All Full Service Events. A 150 Minimum Guest Guarantee Is Required.
For Personalized Hors d'oeuvre Menus Add 1.00 Per Person For Traditional, Add 2.50 For Classic Service.

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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*)

17.95 Traditional Service or 20.45 Classic Service

CHAMPAGNE CELEBRATION

Champagne Chicken
Boneless Breast of Chicken in a Champagne Cream Sauce
And
"House Smoked" Brisket with Bourbon Coffee Glaze
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

20.95 Traditional Service or 23.45 Classic Service

THE CLASSIC CUT

Burgundy and Pepper Marinated Tri-Tip Beef Roast
Served with Wild Mushroom Ragout
And
"House Smoked" Orange Ginger Turkey
Served with Orange Marmalade Horseradish and Garlic Aioli
Hand Carved on Site
Classic Caesar Salad (*Hand Tossed with Freshly Grated Parmesan Cheese and Croutons*)
Grilled Seasonal Vegetables
Garlic Mashed Potatoes
Fresh Baked Petite Kaiser Rolls

20.95 Traditional Service or 23.45 Classic Service

Please Allow a 75.00 Chef's Carving Fee Per 100 Guests

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CLASSIC COLD HORS D'OEUVRES

Hand Crafted Pineapple Flower Filled with Pico de Gallo

2.95

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

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

Coconut Marinated Shrimp and Mango Served with Lettuce Parcels

3.50

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

Jumbo Shrimp Cocktail Served with Spicy Seafood Sauce and Lemons

6.95

Mini Beef Filet Served on Baguette Points with Horseradish Cream

3.95

Chicken and Avocado Tostaditos

2.95

Petite Cocktail Sandwiches Featuring Ham, Turkey and Roast Beef

2.95

Trio of Mini Chocolate Shells Filled with Assorted Flavors of Creamy Mousse

3.50

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CLASSIC HOT HORS D'OEUVRES

Awesome Little Turkey Sliders

Southwestern Style Mini Burgers Served with Avocado, Cheddar Cheese, Red Onions and Tomatoes
3.95

Warm Brie with Red Onion Marmalade Served with Gourmet Crackers

3.25

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

2.95

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

2.95

Bacon Wrapped Diver Scallop

5.50

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

Crispy Jumbo Shrimp with Caramelized Orange Sauce

6.95

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

Baron of Beef or "House Smoked" Orange Ginger Turkey or Burgundy Tri-Tip Beef Roast

5.95 *(Or Beef Tenderloin Add 2.95)*

Miniature Masa Boat Filled with Red Chile Braised Pork

2.95

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CLASSIC DINNER

PORK TENDERLOIN MEDALLIONS WITH PLUMS Rice Pilaf, Grilled Seasonal Vegetables, Garden Salad, Rolls and Carrot Cake	18.95
HONEY BAKED HAM Cheddar Cheese Potatoes, Home Style Haricot Verts, Garden Salad, Rolls and Fruit Pie	18.95
BEEF TENDERLOIN MEDALLIONS Garlic Mashed Potatoes, Sugar Snap Peas, Classic Salad Supreme, Rolls and Cheesecake	25.95
BREAST OF TURKEY WITH PAN GRAVY Mashed Potatoes, Buttered Corn, Garden Salad, Rolls and Pumpkin Pie with Whipped Cream	18.95
PORK LOIN WITH ROASTED APPLE COMPOTE Roasted Fingerling Potatoes, Haricot Verts Amandine, Garden Salad, Rolls and Carrot Cake	18.95
CLASSIC CARVERS (BARON OF BEEF, ORANGE GINGER TURKEY, OR BURGUNDY TRI-TIP BEEF ROAST) Mashed Potatoes, Haricot Verts Amandine, 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 20.95 Per Person)</i>	18.95
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 Amandine, Caesar Salad, Rolls and Fruit Pie	19.95
SIRLOIN STEAK STROGANOFF Buttered Noodles, Baby Peas, Garden Salad, Rolls and Whacky Chocolate Cake	18.95
GLAZED ORANGE BASIL CHICKEN Rice Pilaf, Grilled Seasonal Vegetables, Garden Salad, Rolls and Carrot Cake	18.95
CHAMPAGNE CHICKEN Rice Pilaf, Vegetable Medley, Garden Salad, Rolls and Fruit Pie	18.95
GRILLED SALMON ROULADE NESTLED ON A BED OF SUCCOTASH Rice Pilaf, Classic Salad Supreme, Rolls and Cheesecake	20.95
PAN SEARED WHISKEY CHERRY CHICKEN Oven Roasted Potatoes, Sugar Snap Peas, Garden Salad, Rolls and Whacky Chocolate Cake	18.95
"HOUSE SMOKED" BRISKET WITH BOURBON COFFEE GLAZE Roasted Fingerling Potatoes, Haricot Verts Amandine, Classic Salad Supreme, Rolls and Fruit Pie	18.95

*Please Include A 75.00 Chef's Carving Fee Per 100 Guests
Dinner Served Without Desserts, Subtract 1.00 Per Person*

Allow 19 % Service Charge On All Items. Prices Shown Are For Traditional Service. Add 2.50 Per Person For Classic Service.
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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 & 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 is 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	
WHACKY 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	25.00
Sugar Cookie Crust with Creamy Sweet Topping and Fresh Fruit (15-inch Pizza Pie)	
CLASSIC DESSERT ASSORTMENT (Includes Gourmet Cookies, Brownies and Cakes)	2.95

MINI INDULGENCES

TRIO OF MINI CHOCOLATE SHELLS	3.50
Miniature Chocolate Shells Filled with Assorted Flavors of Creamy Mousse	
TRIO OF MINI TARTLETS	3.50
Individual Pastry Shells with Assorted Sweet Fillings	
TRIO OF MINI HOME STYLE FRUIT PIES	3.50
Miniature Pie Shells are Filled with Blueberry, Apple and Cherry Flavors	
CHOCOLATE TRUFFLES (Hand Rolled Rich Chocolate Confection)	3.50
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, Cakes and Fruit Pizza Are Sold Whole With Twelve Pieces Per Cake.
Mini Chocolate Shells, Tartlets and Truffles Are Sold With Two Pieces Per Person.
Mini Fruit Pies, Chocolate Covered Strawberries and Brownies Priced Per Piece.
All Prices Are Subject To Appropriate Sales Taxes. Allow 19 % Service Charge On All Items.

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