



## Catering Menu Pack for JFKU

We have included a Variety of Menus that we feel cover Your Needs.  
If there is something not covered or you would like to Customize Your Order; Please Contact Us, and we would be more than happy to work with you.

925.939.9224 (main) or 925.382.3535 or e-mail [tom@classiccater.com](mailto:tom@classiccater.com)

**\*\*\*Please place all catering orders 5 days in advance. Thank you!**

### Food Allergies

Many of our products contain or may come in contact with common allergens, including wheat products, tree nuts, soy, milk, nuts, eggs, fish and shellfish. Please inform us of any food allergy requirements when placing your order.

### Serviceware

Disposable plates, napkins, cutlery and cups are provided with all orders.  
If you prefer china plate, glassware and silverware cost is \$1.50 per guest.

### Table Linens

Classic Catering will provide a Banquet Linen for Food & Beverage Table (Ivory, White, Almond or Black)  
Please inquire for all other table linen requirements.

### Beverages

Fresh Roasted Coffee and Tea... Air-pots (10 - 8oz cups) \$12.50; 50 cup thermal container \$45.00

Assorted Iced Sodas, Juices, Waters & Sparkling Water \$1.25 each

Sparkling Lemonade Punch ....(pitcher approx. 10 cups) \$11.00 each; (dispenser approx. 40 cups) \$40.00;

Refreshing Ice Tea .... (pitcher approx. 10 cups) \$12.00 each; (dispenser approx.. 40 cups) \$45.00;

Ice Water with Sliced Citrus Fruit .... (pitcher approx.. 10cups) NG; (dispenser approx. 40 cups) \$5.00

## BREAKFAST MENU

### Continental Breakfast

Assorted Scones, Muffins & Danish

Seasonal Fresh Fruit Arrangement

Chilled OJ

Fresh Roast Coffee and Tea

\$8.00 per guest

### A la Carte (add)

Assorted Fresh Baked Donuts \$1.00 per guest

Croissants with Sweet Cream Butter & Preserves \$1.50 per guest

Assorted Bagels with Cream Cheese \$1.25

Bagels, Cream Cheese & Smoked Salmon \$2.15 per guest

Low Fat Fruit Yogurt and Granola \$1.50 per guest

### Full Breakfast Menu

*Minimum Order 10 guests*

Choice of entree...

Scrambled Eggs served with sides of Cheddar Cheese, Salsa Fresca

or

Frittata with Ham, Spinach and Cheese

Frittata with Grilled Vegetables and Cheese

and

Crispy Home-style Potatoes

Bacon

Seasonal Fresh Fruit Arrangement

Assorted Muffins, Scones & Danish

Chilled Orange Juice, Fresh Roast Coffee & Tea

\$12.00 per guest

## Sandwich & Salad Lunch Menu

*(Make a Selection of Three Sandwiches AND Two Side Selections to Complete Your Lunch Buffet)*

### Platter of Assorted Sandwiches..... (Pick your 3 Favorites)

*(Assortment will be equivalent to 1 sandwich per person)*

- Almond and Dried Cranberry Chicken Salad on 9 Grain Quarters
  - Smoked Salmon & Cream Cheese Smear on Bagel
  - Spinach Tortilla Wrap filled with Shredded Carrot, Zucchini, Avocado, Yellow Beet, SDT & Cheese
  - Roasted Turkey & Jack Cheese on Soft Sourdough Roll
  - Sliced Cucumber, Sprouts, Tomato, Spinach & Cream Cheese on Whole Wheat Multi-Grain Bread
  - Ham, Swiss & Sweet Mustard on Sliced Rye
  - Grilled Tri-Tip with Red Leaf Lettuce, Tomato and Creamed Horseradish on Sourdough Roll
  - A Pair of BBQ Pulled Pork Sliders on Hawaiian Roll
  - Grilled Garden Vegetable with Pesto on Focaccia Bread
- \*\*gluten free bread available.*

### Side Selections..... (Pick your 2 Favorites)

*(Side Salads are Approx 4oz Per Guest)*

- Green Bean, Yellow Bean & Cherry Tomato Salad
- Sweet Corn & Basmati Rice Salad
- Grilled Zucchini, Red Pepper & Mushroom with Basil Parmesan Dressing
- Caesar Salad with Croutons & Shaved Asiago
- Spinach Salad with Tangerine, Feta Cheese, Toasted Pecan & Balsamic Vinaigrette
- Field Greens with Cucumber, Grape Tomatoes, Blue Cheese & Vinaigrette
- Rustic Pasta Salad with Artichokes, Sun-Dried Tomato & Olive
- Yukon Gold Potato Salad
- Thai Noodle Salad with Asian Vinaigrette
- Quinoa Salad with Cucumber, Feta, Red Onion, Parsley & Lemon
- Fruit Salad of Melon, Pineapple & Berries

and

Assorted Fresh Baked Cookies

**\$12.00 per guest**

*Add \$1.25 per guest for assorted sodas and waters*

## Box Lunches

*Please Limit Your Selections to 3 Choices*

### Classic Chicken Salad Sandwich

with dried cranberry & toasted almond on 9 grain whole wheat

### Roasted Turkey Breast

with jack cheese, tomato, lettuce on 9 grain whole wheat

### Grilled Tri Tip

with cheddar, lettuce on 9 grain whole wheat

### Spinach Tortilla Veggie Wrap

with spinach leaves, shredded carrot, zucchini, avocado & shredded cheese

### Grilled Chicken Breast Caesar Salad

with heart of romaine, carrots, shredded parmesan cheese & croutons

### Grilled Vegetable and Tofu

Fresh vegetables, tofu and pesto sauce on 9-grain whole wheat

\*\*\*\* Lunches include gourmet salad, fresh fruit & chocolate chip cookie

\*\*gluten free bread available

**Box Lunches \$10.00**

*Add \$1.25 per guest for assorted sodas and waters*

## Hot Buffet Menu

*Minimum Order 10 guests*

### Choice of entree...

Roasted Chicken with Asparagus Tips, Mushroom & Pan Sauce w/ Roasted Potatoes

Orange Ginger Chicken with Snow Peas, Red Pepper & Cashew w/ Steamed Rice

Meat and Cheese Lasagna

Sliced Fresh Turkey with Gravy and Corn Bread Stuffing

Honey Fried Chicken with Southern Biscuits

Sweet and Sour Pork with Vegetables & Steamed Rice

Beef Tips w/ Mushroom, Peppers & Onions with Rice Pilaf

BBQ Beef Brisket w/ Mashed Potatoes and Baked Beans

Spaghetti and Meatballs with Tomato Sauce

Assorted Pizza (please inquire)

Chef's Homemade Soups (please inquire)

### Vegetarian Options....

Cheese Raviolis with Tomato Sauce

Portabella Mushroom filled w/ Vegetables, Tofu and Shredded Cheese

Grilled Vegetable Lasagna

### Choice of salad...

Classic Caesar Salad with Shaved Cheeses and Croutons

Spring Greens tossed with Pear, English Cucumber, Grape Tomato & Blue Cheese

Baby Spinach Leaves with Bacon, Red Onion, Oranges and Feta Cheese

Wedge Salad ....Iceberg Lettuce, Tomato, Bacon & Blue Cheese

Fresh Fruit Bowl

*Plus Basket of Garlic Bread w/ Sliced Multi Grain and Platter of Fresh Baked Cookie*

**\$13.00 per guest**

*Add \$1.25 per guest for assorted sodas and waters*

*Add \$3.75 per guest for an additional entrée.*

## Hors d'oeuvre Buffet Platters

(All Platters contain 35 pieces which serves approx... 20)

(We Recommend a Selection of 5 for a Hors'd Event)

- Chicken Satay Skewers with Peanut Dipping Sauce ..... \$52.50
- Teriyaki Glazed Cocktail Meatballs .....\$45.00
- Vegetable Potstickers with Sesame Seed Dipping Sauce....\$40.25
- Vegetarian Spring Roll with Miso Soy Dipping Sauce.....\$40.25
- Twice Baked Mini Potatoes filled (corn, black bean and cheddar)...\$40.25
- Mini BBQ Pulled Pork Sliders.....\$52.50
- Artichoke Dip with Water Crackers...\$38.00
- Sun-Dried Tomato Basil Torte with Crostini Toasts....\$37.50
- Artichoke & Cheddar Cheese Frittata .....\$45.00
- Garden Vegetables with Hummus Dip/Ranch Dip.....\$37.50
- Antipasto Platter of Peppers, Olives, Baby Carrots, Salami & Cheese Cubes....\$45.00
- Mini Fresh Fruit Skewers with Honey Yogurt Dipping Sauce.....\$40.25
- Imported & Domestic Cheese Arrangement served with Grapes, Berries & Crackers .....\$45.00
- Asparagus wrapped in Prosciutto Ham .....\$43.00
- Skewer Variety .....Pork & Mango/ Pesto Chicken & Pepper/ Thai Coconut Beef....\$52.50
- Grilled Jumbo Prawns with Pineapple wrapped in Bacon .....\$52.50
- Quesadilla filled with Chicken and Cheese .....\$40.25
- California Sushi Rolls .....\$45.00
- Flat Bread Pizza Bites with Sundried Tomato, Kalamatha Olive & Asiago Cheese ....\$37.50
- Stuffed Mushrooms with Onion, Garlic, Spinach & Breadcrumbs....\$40.25

Gourmet Dessert Bars, Chocolates and Bite Size Cookies \$52.50

*Add \$1.25 per guest for assorted sodas and waters*