



## CLASSIC EVENTS

# *Catering and More...*

*We love to Laugh, Celebrate Life and Prepare Glorious Foods.  
Our philosophy is to create wonderful food while creating  
Merry moments and treasured memories*

*Acqua, Events @ the Foundry, Marquis de Lafayette  
& Shea's Seneca Banquets & Events*



*Acqua Banquets 716.874.5400*

*Events @ the Foundry 716.240.9693*

*Marquis de Lafayette 716.427.5540*

*Shea's Seneca Banquets & Events 716.427.5542*

[www.classicevents.buffalo.com](http://www.classicevents.buffalo.com)

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# RISE & SHINE



“One should not attend even the end of the world without a good breakfast.”

— Robert A. Heinlein, *Friday*



## PLATTERS

### **Fresh Fruit Platter** **\$5.95**

A selection of sliced cantaloupe, Honeydew melon, pineapple, ruby red grapefruit, navel oranges, Bananas and assorted berries

### **The Bake Shop** **\$14.00**

Assorted Breakfast Baked Goods including whole coffee cakes, Fresh country breads, Croissants, Danish & muffins served with our creamery butters, jams, jellies, peanut butter and Nutella

Accompanied hard boiled eggs, Columbian Coffee, tea and juices

### **Smoked Salmon Platter** **\$9.95**

Sliced, smoked Norwegian salmon served with assorted bagels and vegetable cream cheese, sweet

Red onions, capers and vine ripened tomatoes

### **Meats & Cheeses** **\$9.95**

Imported and Select meats, Artisan cheeses, Fresh Country breads, Hard-boiled eggs, Cornichons & Spreads

### **Yogurt Parfaits** **Small \$3.95 Large \$6.95**

Creamy Yogurt with honey drizzle, crunchy granola, assorted fresh berries

## BREAKFAST SANDWICHES

### **The Big Muffin** **\$8.95**

Smoked country bacon, egg, American cheese on English muffin, fresh seasonal fruit

### **Ham it-up** **\$9.95**

Virginia ham, egg, cheddar cheese on English muffin  
Fresh seasonal fruit

### **The Big B** **\$7.95**

Buttermilk biscuit with herb cream cheese, oven dried tomatoes, fresh basil, and fresh seasonal fruit

## BREAKFAST WRAPS & BURRITOS

### **The Mexicano** **\$8.95**

Flour tortilla filled with scrambled egg, chorizo sausage, Onions, peppers, jack cheese, salsa  
Fresh seasonal fruits

### **The Big V** **\$8.95**

Flour tortilla filled with scrambled eggs, fresh herbs, Swiss cheese, mushrooms, spinach, and onion  
Fresh seasonal fruits

### **Simply Crepes** **\$9.95**

Fresh crepe filled with chicken, rice pilaf, roasted red pepper, onion, asparagus, Mornay sauce,

## ADDITIONAL BREAKFAST ENHANCEMENTS

*Breakfast meats \$2.50 (ham, bacon or sausage)*

*Omelet Station \$6 (add chef's fee)*

*Belgian waffle Station, whipped cream, berries \$5*

*French toast or Pancakes with warm syrup \$3*

*Fruit or Savory Crepes \$4*

*Avocado Toasts \$4*

*Eggs Benedict \$5*

*Assorted Whole fruits \$3*

*Oatmeal & Berries (brown Sugar, Granola) \$4*

## BUFFETS

### **The Continental** **\$12.95**

Assorted Juices coffee and tea service  
Pastries, muffins, bagels, croissants & quick breads, accompanied with jams, jellies & creamery butter  
Add Fresh Fruits \$1.50 per person

### **Good Morning Brunch Buffet** **\$19.95**

Assorted sweet rolls, quick breads, Danish & croissants, Orange juice, coffee & tea service, Fresh Fruits, bacon, sausage or ham, hash brown potatoes, egg entrée, fluffy pancakes with warm syrup.

### **Gotta Love Brunch Buffet** **\$23.95**

Assorted juices, coffee & tea, pastries, muffins, bagels, croissants, quick breads, accompanied with jams, jellies & creamery butter, fresh fruits, hash brown potatoes, bacon, hand-carved ham, (roast beef or turkey also available) silver dollar pancakes, egg entrée (scrambled, fritatta, egg burrito or strata), roasted asparagus, penne pasta with choice of a la vodka, marinara, pesto or alfredo sauce

### **The Breakfast Grazing Table** **\$19.95**

Whole Fruits, Fresh berries, Assorted baked goods, Sliced meats & cheeses, Dried fruits, Nuts, Hard-boiled eggs, Mini quiches, Fresh waffles, Mini quiches, Butter, whipped cream, Syrups, Bread spreads

## PLATED BREAKFAST

### **Traditional Plated breakfast** **\$16.95**

Choice of fruit cup or yogurt parfait, assorted sweet rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea service, bacon, sausage or ham, hash brown potatoes, egg entrée

### **Benedict it-up** **\$17.95**

Choice of fruit cup or yogurt parfait, assorted sweet rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea, eggs benedict, hash browns & asparagus

### **Fabulous French!** **\$16.95**

Choice of fruit cup or yogurt parfait, assorted sweet rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea, brioche bread dipped in egg, dusted with cinnamon-sugar, grilled and served with warm maple syrup. Bacon or sausage

### **All stuff up** **\$17.95**

Choice of fruit cup or yogurt parfait, assorted sweet rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea, French toast stuffed bananas, candied roasted cashews & dark chocolate,  
Accompanied with warm maple syrup & bacon.

# SALADS & SOUPS



**Traditional Cobb Salad** **\$16.95**

Crisp Greens with Chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese & Avocado

**Caesar** **\$14.95**

Chopped Romaine, Parmesan Croutons with Traditional Caesar Dressing

Add grilled chicken \$2

Add Steak \$3

Add shrimp \$3

Add salmon \$3

**A la Greque** **\$16.95**

Seared Sirloin (or Chicken) on a bed of Crisp Greens with Olives, Cucumbers, Red Onion, Tomatoes, Feta and Pita

**Asian Chicken** **\$16.95**

Chicken, Sprouts, Snow peas, Julianne Carrot And Red Peppers & Sesame Seeds, Ginger-orange Dressing

**The Mexican Fiesta** **\$16.95**

Seasoned Ground Beef, Shredded lettuce, Cheddar cheese, Tomatoes Sour Cream, Tortilla Strips & Salsa Vinaigrette

**The Southwestern** **\$16.95**

Marinated Chicken, Lettuce, Peppers, Black Beans, Jack Cheese, Avocado and Spicy Vinaigrette

**The Buffalo Salad** **\$16.95**

Romaine lettuce, Chopped Chicken Fingers, Julienne Carrots with Creamy Blue Cheese Dressing

**Julienne** **\$19.95**

Smoked turkey, Virginia-style ham, cheddar, Swiss cheese, hard boiled eggs, tomatoes and European cucumbers atop mixed lettuces with a creamy ranch dressing

**Thai Noodle** **\$17.95**

Grilled shrimp, mango, red pepper, glass noodles and cilantro, on a bed of field greens with a Thai mango vinaigrette

**Grilled Vegetables** **\$17.95**

Grilled green & yellow zucchini, red pepper, onion, eggplant, asparagus, Feta Cheese crumble, balsamic glaze

**Salad Nicoise** **\$18.95**

Mixed Greens Albacore Tuna, Tomato, Haricot Verts, New Potatoes, Hard-boiled Egg & Basil-caper Vinaigrette

**Salmon and Greens** **\$18.95**

Salmon on a bed of greens, Red Onion, Rice Wine, Honey & Dill Vinaigrette

**Add A Cup of Soup** **\$3.95**

*Traditional wedding soup, chicken noodle, tomato-basil, cream of mushroom, onion, butternut squash bisque, clam chowder, beef vegetable, loaded potato, hot pepper, cheeseburger & much more@*

# LUNCHEON WRAPS & SANDWICHES

*All sandwiches & Wraps served with choice of  
fresh Fruit or Salad and Chef's Dessert*

## LUNCHEON SANDWICHES

<b>BBQ</b>	<b>\$16.95</b>
<i>Slow roasted BBQ pulled pork with Jalapeno cabbage slaw, served on a Kaiser roll</i>	
<b>Little Italy</b>	<b>\$16.95</b>
<i>Genoa salami, prosciutto, ham, capicola, mozzarella cheese, roasted multi-colored peppers, black olives, romaine lettuce and a pesto spread on a rustic roll</i>	
<b>Club it up</b>	<b>\$17.95</b>
<i>Turkey, bacon, Swiss with lettuce, Tomato, Avocado On choice of Bread</i>	
<b>Chicken Salad</b>	<b>\$16.95</b>
<i>Chunky chicken, celery, mayo, lettuce and tomato on choice of bread</i>	
<b>The Carver's Table</b>	<b>\$16.95</b>
<i>Choice of hand-carved ham, turkey or roast beef with lettuce &amp; tomato served on roll</i>	
<b>Tuna</b>	<b>\$16.95</b>
<i>White albacore tuna salad with celery, sweet onion and a touch of pickle relish on a toasted roll</i>	
<b>Shrimp Po Boy</b>	<b>\$17.95</b>
<i>Flour dusted sautéed shrimp, shredded green leaf, house-made remoulade on crisp baguette</i>	
<b>Portobello</b>	<b>\$16.95</b>
<i>Grilled Portobello mushroom, roasted red peppers, tomatoes and field greens with Gouda cheese, pesto mayo</i>	
<b>Caprese</b>	<b>\$16.95</b>
<i>Vine ripened tomato, fresh mozzarella, field greens, basil, balsamic glaze, pesto mayo on baguette</i>	

## WRAPS

<b>Turkey Day</b>	<b>\$16.95</b>
<i>Hand-carved Turkey, Stuffing, Cranberry- mayo, Lettuce and Melted Swiss</i>	
<b>Grilled chicken</b>	<b>\$17.95</b>
<i>BBQ grilled chicken, field greens, tomato, jack cheese, sundried tomato mayo</i>	
<b>Grilled zucchini</b>	<b>\$16.95</b>
<i>Marinated green &amp; yellow zucchini, onion with fresh mozzarella, basil, Greek vinaigrette</i>	
<b>Beef it up!</b>	<b>\$17.95</b>
<i>Grilled marinated sirloin steak, Provolone cheese, lettuce, tomato, basil pesto</i>	
<b>Jambon</b>	<b>\$16.95</b>
<i>Sliced ham, Swiss cheese, honey-mustard, lettuce</i>	
<b>It's Greek to me</b>	<b>\$17.95</b>
<i>Marinated chicken or beef, shredded lettuce, tomato, onion, peppers, black olives, feta with Greek vinaigrette</i>	

*All Sandwiches Served with Fresh Fruit  
or Mixed Greens,  
Choice of Iced Tea or Lemonade, Chef's Dessert &  
Coffee & Tea Service*

*Let's Do Lunch!!*

All Lunch Selections Include Choice of Salad,  
Rolls & Creamery Butter  
Entree, Potato & Vegetables, Chef's Dessert,  
Coffee & Tea Service

**PLATED ENTREES**

**Grilled Marinated Pork Chop**

*Apple Jalapeno Chutney*

\$21.95

**Herb Encrusted Pork Loin**

*Apple Pork Jus*

\$20.95

**Glazed Pork Tenderloin**

*Hoisin Glaze*

\$19.95

**Pork Loin**

*Stuffed with Spinach, Roasted Red Pepper, Onion, Cheese,  
Risotto Roasted Red Pepper Sauce*

\$22.95

**Stuffed Chicken Marsala**

*Stuffed with cheese, mushrooms, Marsala wine sauce*

\$21.95

**Chicken Francaise**

*Batter dipped boneless breast of Chicken, Lemon*

\$20.95

**Chicken Saltimbocca**

*Chicken Stuffed with Proscuitto, Provolone, Fresh Sage,  
Lemon-white Wine- butter sauce*

\$21.95

**Fried Chicken**

*Traditional Southern Fried Chicken with Biscuits*

\$20.95

**Chicken Parmesan**

*Boneless chicken, Italian breadcrumbs, Marinara Sauce,  
Provolone cheese*

\$21.95

**Mon's Chicken a la King**

*Tender Chunks of Chicken, Red pepper, Peas in a creamy  
Mornay Sauce*

\$19.95

**Marinated Grilled Chicken**

*Served over Orzo Salad, Tomato-cucumber Salsa*

\$21.95

**Chicken Stuffed Crepe**

*Wild rice pilaf, Roasted Red Pepper, Asparagus, Cheese &  
Mornay sauce*

**Chicken Florentine**

*Stuffed with Spinach & Cheese with Mornay Sauce*

\$21.95

**Classic Chicken**

*Stuffed with roasted red pepper & Goat cheese*

\$23.95

**Miso Glazed Sea bass**

*Fried Leeks*

\$26.95

**Shrimp & Scallop Brochette**

*Scampi Sauce*

\$20.95

**Crab & Shrimp Cakes**

*Served with Spicy Remoulade Sauce*

\$24.95

**Filet of Sirloin**

*Cabernet Jus*

\$23.95

**12 oz. Strip Steak**

*Herb Butter Medallion*

\$26.95

**Petite Filet Mignon**

*Blue Cheese Butter (optional)*

\$27.50

**Prime Rib of Beef**

*Natural Jus*

\$28.00

**Beef Stroganoff**

*Served over Egg Noodles*

\$21.95

**Pepper Steak**

*Red & Green Red Bell Peppers & Onions*

*Served Over Fluffy Rice*

\$21.95

**3-cheese Ravioli, Meatball**

*With Chunky Tomato Sauce*

\$21.00

**Asiago Stuffed Gnocchi**

*With Tomato- Basil Sauce*

\$19.50

**Lasagna Bolognese**

*Eggplant Lasagna Three-Cheese*

\$20.95

**Bang Bang Shrimp**

*Asian Vegetables, Served Over Rice Noodles*

\$21.95

**Portobello Mushroom Stack**

*Layered Grilled Vegetables & Tomato Essence*

\$19.95

**Vegetable Wellington**

*Baked in Flaky Puff Pastry*

\$19.95

**Rustic Vegetable Tart**

*Roasted Root Vegetables*

\$19.95

**Mushroom Tartlet**

\$19.95

**Zucchini Cup Wild Rice & Vegetables**

\$19.95

**Sandwich Buffet** **\$18.95**

Assortment of sandwiches and wraps  
Choice of side salads:  
Caesar salad, Garden salad, Marinated green bean salad, Cole slaw, macaroni salad, carrot raisin salad, orzo-feta & craisin salad, potato salad, Southwestern roasted corn salad, fruit salad, Asian noodle salad, tomato-cucumber salad)

**The Deli Platter** **\$18.95**

Ham, turkey, roast beef, salami, tuna salad, assorted cheeses  
Relish tray  
Choice of 2 salads:  
Caesar salad, garden salad, marinated green bean salad, cole slaw, macaroni salad, carrot raisin salad, orzo-feta & craisin salad, potato salad, Southwestern roasted corn salad, fruit salad, Asian noodle salad, tomato-cucumber salad, accompanied with Rolls and Breads, Condiments assorted fresh baked cookies

**Buffalo's Best** **\$19.95**

Assorted Gourmet Pizzas, Buffalo style seasoned Chicken wings (Mild, Medium, Hot or BBQ)  
Celery, Carrots, Blue Cheese  
Mini Beef on Weck Sliders & Seasoned Fries  
Garden Salad  
Assorted Baked Cookies

**The Luncheon Grazing Table** **\$19.95**

Whole and Sliced fruits, Dried Fruits, Nuts, Fresh Crudites, Dips, Grilled Vegetables, Select Meats & Cheeses, Olives, Marinated Artichokes, Country Breads, Crackers, Breadsticks, Hummus & Pretzels



**The Carver's Table** **\$18.95**

Hand-carved Roast beef, Turkey, Glazed Ham, Loin of Pork accompanied with Rolls and Condiments  
Beef Tenderloin & Prime Rib (Additional up-charge)  
Relish tray  
Choice of 2 salads,  
Caesar salad, garden salad, marinated green bean salad, cole slaw, macaroni salad, carrot raisin salad, orzo-feta & craisin salad, potato salad, southwestern roasted corn salad, fruit salad, Asian noodle salad, tomato-cucumber  
Assorted cookie platter

**The Rivermist Buffet** **\$23.95**

Includes Mixed Green or Caesar Salad, Rolls & Butter  
One Seasonal Vegetable  
Choice of Rice, Potato or Pasta (*choose 2*)  
Choice of 2 entrée selections  
Chef's Dessert, Coffee and Tea Service

**Buffet Entrée Selections**

Hand-carved Roast beef, Turkey, Glazed Ham or Loin of Pork  
Chicken Marsala, Picatta or Francaise  
Filet of Salmon  
Chicken, Vegetable or Beef Stir Fry  
Apricot Stuffed Pork Loin  
Chicken Fricassees, Southern Fried Chicken  
Slow Cooked Pot Roast  
Pepper Steak with rice  
Coffee & Tea Service and Chef's Dessert  
(*please inquire about starch & vegetable selections*)

# BOXED LUNCH

## **The Carver's Choice** **\$14.95**

Choice of hand-carved turkey, roast beef, ham, tuna salad, chicken salad, cheese, lettuce, tomato & mayo/mustard, accompanied with choice of cole slaw or potato salad, chips, whole fruit & cookie

## **Lettuce Wraps** **\$14.95**

Choice of shredded chicken, pork or shrimp, cellophane noodles, shredded carrot, peppers, cabbage, scallions with chili, soy and thai peanut sauce in bibb lettuce. Accompanied with chef's dessert and fruit salad

## **Southern Fried** **\$16.95**

Crispy fried chicken, potato salad, Cole slaw, biscuit and Chef's dessert

## **Buffalo's Best** **\$16.95**

Buffalo's Traditional Beef on Weck, four Sicilian grilled chicken wings, celery carrots, blue cheese, whole fruit and Chef's dessert

## **Cobb Salad** **\$17.95**

Marinated grilled chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese, chopped greens, avocado & ranch dressing, mini baguette, chef's dessert

## **Pacific Rim** **\$16.95**

Grilled marinated shrimp on a bed of noodles with red and green peppers, carrots, snow peas, scallions and hoisin-ginger sauce & Chef's dessert

## **Southwestern**

Grilled marinated flank, grilled corn, roasted tomato, blistered peppers, grilled onions, black beans, chimichurra drizzle, corn bread, whole fruit, lemon bar

## **Millionaire's Meatloaf** **\$15.95**

Bacon, cheese, jalapeno meatloaf sandwich with Cole-slaw or potato salad, whole fruit, chips and Chef's dessert

## **Trio of Salads** **\$16.95**

White albacore, chicken salad & egg salad on a bed of lettuce, Seasonal Fruit, Fresh roll and Chef's dessert





*“A first-rate soup is more creative than a second-rate painting.”*

**Abraham Maslow**

### **Dinner Soups**

Lobster Bisque with Puff Pastry Crouton  
 New England or Manhattan clam chowder  
 Tomato-Basil Cream Bisque  
 Onion Soup  
 Ginger-orange Butternut Squash  
 Traditional Wedding Soup  
 Cream of Chicken  
 Chilled Ginger Beet, Crème Fraiche  
 Pea Soup  
 Vichyssoise  
 Loaded Potato  
 Hot Stuffed Pepper  
 Gazpacho

### **A la Carte Dinner Salads**

**Grilled Romaine Caesar \$8.95**  
 Anchovies, Cheese Tuile, Shaved Parmesan, Caesar Dressing  
**Field Greens with Roasted Beets \$8.95**  
 Orange Segments, Feta, Citrus Vinaigrette  
**Bibb lettuce with Poached Pear \$9.95**  
 Candied Walnuts, Roquefort & Champagne Vinaigrette  
**Chopped Salad \$9.95**  
 Chopped Romaine, Garbanzo Beans, Tomatoes, Cucumber, Onion, Salami, Carrot, Provolone Cheese,  
 Italian Vinaigrette  
**Mixed Greens with Oven Roasted Tomato \$8.95**  
 Bermuda onion, Nicoise Olives, Feta, Greek Vinaigrette  
**Caprese \$8.95**  
 Beefsteak Tomatoes, Fresh Mozzarella, Basil, Vidalia onion  
 Olive Oil & Balsamic Drizzle

# FIRST COURSE



*Colossal Shrimp Cocktail \$15.95*  
*Cocktail Sauce, Lemon*

*Crab Louis \$12.95*  
*Avocado & Remolade*

*Caramelized Onion Tartlet \$11.95*  
*Roquefort Cheese*

*Mu Shu Dumplings \$9.95*  
*Spicy Peanut, Miso & Asian Chili*  
*Sauce*

*Butternut Squash Ravioli \$13.95*  
*Sage Brown Butter Sauce*

*Crab Cocktail \$15.95*  
*Spicy Remolade*

*Fried Calamari \$9.95*  
*Cajun Cocktail Sauce*

*Stuffed Spinach Bread \$11.95*  
*Fresh Spinach, Garlic,*  
*Melted Provolone Cheese*

*Let Our Culinary Experts Customize a*  
*Seasonal Appetizer Special For You!*



## *Classic Events Hors d'oeuvre Displays...*

<b>Fresh Fruit Display</b>	<b>\$4.95</b>
<i>Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries</i>	
<b>Assorted Cheese Display</b>	<b>\$5.95</b>
<i>Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers</i>	
<b>The Artisan Display</b>	<b>\$7.25</b>
<i>Imported Cheeses, Dried Fruits, Fresh Berries, Nuts, French Baguette, Salamis</i>	
<b>Crudités Display</b>	<b>\$4.95</b>
<i>A display of Garden-Fresh Vegetables, Accompanied with assorted dips</i>	
<b>Bountiful Epicurean Display</b>	<b>\$6.25</b>
<i>Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits. Artisan Breads, Assorted Olives and Crackers</i>	
<b>Bruschetta</b>	<b>\$5.25</b>
<i>Hummus, Olive Tapenade, Tomato-Basil, and Corn &amp; Black Bean Salsa and Warm Artichoke Dip. Accompanied with Fresh Baked Crostini's &amp; Nacho Chips</i>	
<b>Dips &amp; Spreads</b>	<b>\$6.95</b>
<i>Warm Spinach-artichoke, Buffalo Wing Dip, Layered Taco Dip and "Crack Dip" accompanied with fresh Crudités, Nacho chips &amp; Crostinis</i>	
<b>The Grazing Table</b>	<b>Market price</b>
<i>Gorgeous &amp; Fabulous! The Grazing table trend started in Australia and we're happy that we're able to bring it to you! A bounty of the freshest of vegetables, cheeses, meats, breads, dips, sweets and even sushi.</i>	
<b>Antipasto Station</b>	<b>\$9.95</b>
<i>Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine</i>	
<b>Charcuterie</b>	<b>\$10.95</b>
<i>Assorted Sausages, Meats and Cheeses, Accompanied with Cornichons, Mustards, Olives, Country Breads and Crackers</i>	
<b>The Bacon Station</b>	<b>\$10.95</b>
<i>Bacon prepared A Variety of Ways- Traditional, Bourbon Glazed Candied, Cola, Bourbon Brown Sugar and Praline Bacon- Served Hanging On our House-made Bacon Bar, Mini Biscuits and Sauces</i>	

## *Classic Events Hors d'oeuvre Displays continued...*

### **Nacho Nacho**

*Crisp Tortilla chips with Warm Nacho cheese, Black Beans, Jalapenos, Guacamole, Salsa & Sour Cream*

**\$6.95**

*Add Seasoned Chicken, Beef or Pork*

**\$2.00**

### **Fresh Seafood**

*Fresh Raw Bar with Choice of Crab Legs, Clams, Oysters, Mussels, Ceviche, lobster and Shrimp*

**Market price**

### **Sushi Display**

*Assorted Sushi &/or Sashimi, Accompanied with Soy, Ginger & Wasabi*

**Market price**

### **Shrimp Cocktail Bowl**

*Traditional Cocktail Sauce, Fresh Lemons*

**Market price**

### **The Pretzel Bar**

*Fresh Baked Soft Pretzels, Stuffed Pretzel Nuggets & Pretzel Rods accompanied with Warm Cheese, Honey-mustard, Dijon Mustard and Chunky Blue Cheese*

**\$6.95**

### **Chips & Dips**

*House-made Potato Chips, Root Vegetable Chips, Potato Sticks accompanied with Ranch Dressing, Bison Brand Dip, Blue Cheese Dip, Honey-mustard, Bacon-ranch Dip*

**\$5.25**

### **Popcorn Station**

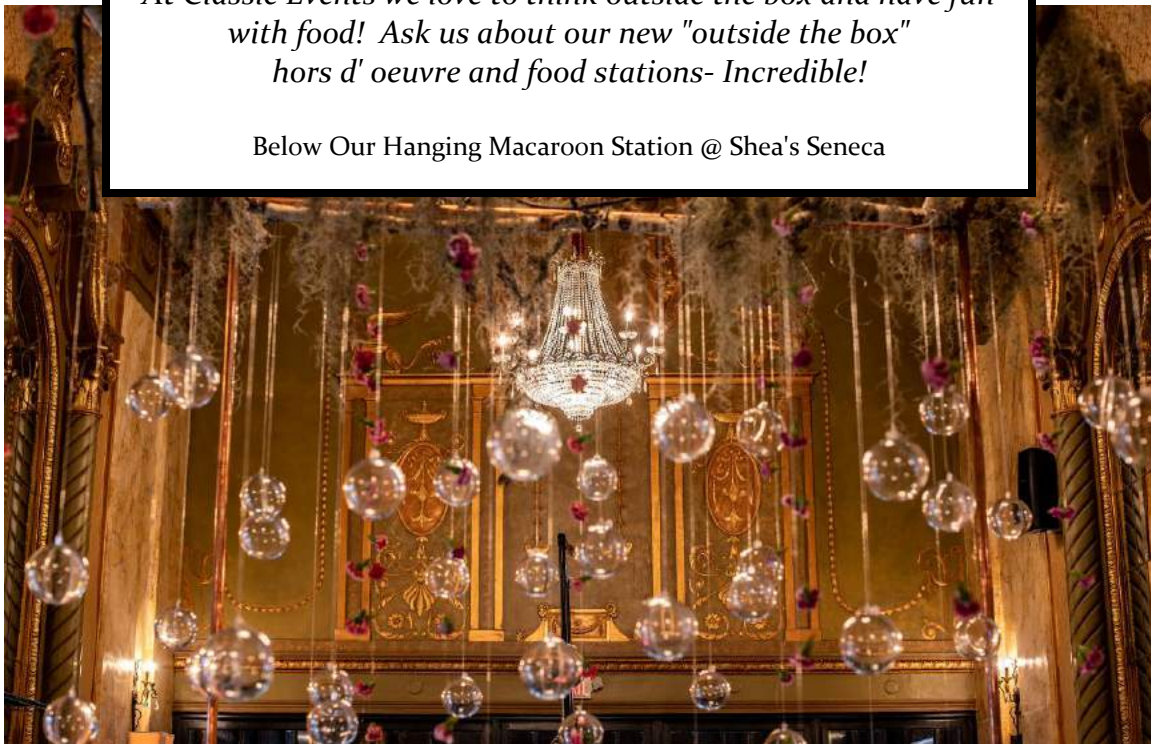
*An Array of 5-Seasoned Popcorns*

*(May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar cheese, Vinegar & Salt, Chocolate Covered)*

**\$5.95**

*At Classic Events we love to think outside the box and have fun with food! Ask us about our new "outside the box" hors d'oeuvre and food stations- Incredible!*

*Below Our Hanging Macaroon Station @ Shea's Seneca*



# The Art of the Hors d'oeuvres

## Signature Hors d'oeuvres...

<b>Roasted Scallop</b>	<b>\$2.95</b>
<i>Sweet Carrot-ginger puree</i>	
<b>Hickory Smoked Salmon on Blini</b>	<b>\$2.95</b>
<i>With Crème fraiche &amp; Capers</i>	
<b>Lobster Mac and Cheese</b>	<b>\$3.95</b>
<i>Served in Mini cast Iron Pan</i>	
<b>Crinkle Cut Fries</b>	<b>\$3.25</b>
<i>Warm Cheese Sauce and Lardoons in Paper Cone</i>	
<b>Mini Taco</b>	<b>\$3.25</b>
<i>Accompanied with Mini Margarita</i>	
<b>Mini Meat Loaf &amp; Potato Puree</b>	<b>\$2.95</b>
<i>Served in Mini Casserole Pan</i>	
<b>Bloody Mary Shrimp Shooter</b>	<b>\$2.95</b>
<b>Chicken &amp; Waffle</b>	<b>\$2.95</b>
<i>Chicken Fritter &amp; Mini Waffle Cone</i>	
<b>Steak Tartar &amp; Fried Quail Egg</b>	<b>\$3.95</b>
<i>Served in Asian Spoon</i>	
<b>Mini Grilled Cheese</b>	<b>\$2.95</b>
<i>with Fire Roasted Tomato Soup</i>	
<b>Traditional Mini Fish &amp; Chips</b>	<b>\$3.50</b>
<i>Served in Newspaper Cone</i>	
<i>*add a bottled signature drink</i>	
<b>Seared Scallop on Potato Latke</b>	<b>\$2.95</b>
<i>With Caviar Sauce &amp; Ginger-orange Puree</i>	
<b>Spicy Tuna Tartar Cornet</b>	<b>\$3.25</b>
<i>Wasabi Sauce</i>	
<b>Bacon Wrapped Shrimp</b>	<b>\$3.50</b>
<b>Seared Beef on Potato Waffle</b>	<b>\$3.50</b>
<i>Arugula &amp; Horsey Sauce</i>	
<b>Grape leaf Cigar Served in Ashtray</b>	<b>\$3.95</b>
<i>sitting on a Glass of Smokin' Bacon Bourbon</i>	
<b>Maryland Crab Cakes</b>	<b>\$3.25</b>
<i>Spicy Remoulade Sauce</i>	
<b>Short Rib Sliders</b>	<b>\$3.25</b>
<i>Mini Herb Biscuits</i>	
<b>Caprese Pipette</b>	<b>\$2.95</b>
<i>Tomato, Mozzarella, Basil &amp; Balsamic Glaze</i>	
<b>Crab Louis</b>	<b>\$3.25</b>
<i>Avocado &amp; Remoulade Served In Spoon</i>	
<b>Steak Frites</b>	<b>\$2.95</b>
<i>Frites wrapped in Filet Mignon, Dijon Aioli</i>	
<b>Charcuterie Board</b>	<b>\$3.25</b>
<i>Select Meats &amp; Cheeses displayed on Clip Board</i>	
<b>Firecracker Shrimp</b>	<b>\$3.50</b>
<i>Atop Asian Sesame Noodles, Asian Take-out container</i>	
<b>Buffalo Chicken Fritter</b>	<b>\$2.95</b>
<i>served with Blue cheese and Hot Sauce Pipette</i>	

## Vegetarian Hors d'oeuvres

<b>Assorted Bruschetta's</b>	<b>\$2.95</b>
<i>Tapenade, Tomato-basil, Hummus,</i>	
<b>Gourmet Pizzettas</b>	<b>\$2.95</b>
<b>Caesar Salad in Cheese Cornet</b>	<b>\$2.95</b>
<b>Brie &amp; Raspberry Pillows</b>	<b>\$2.95</b>
<b>3-Cheese Tartlets</b>	<b>\$2.95</b>
<i>With Caramelized Onion</i>	
<b>Edam me Dumpling</b>	<b>\$2.75</b>
<i>With Sweet Chili Dipping Sauce</i>	
<b>Trio of Soup Shooters</b>	<b>\$2.95</b>
<i>Tomato, Beet-Orange, Gazpacho &amp; Vichyssoise</i>	
<b>Mushroom Purses</b>	<b>\$2.95</b>
<b>Spanakopita</b>	
<b>Asian Summer Rolls</b>	<b>\$2.95</b>
<i>With Sweet Chili Sauce</i>	
<b>Vegetarian Sushi Roll</b>	<b>\$3.25</b>
<b>Beet &amp; Goat Cheese</b>	<b>\$2.95</b>
<i>With Arugula in Pastry Cup</i>	
<b>Savory Quiches</b>	<b>\$2.95</b>
<b>Mini Tomato Caprese</b>	<b>\$2.95</b>
<i>With Balsamic Glaze Pipette</i>	
<b>Potato Latke</b>	<b>\$2.95</b>
<i>With Apple Chutney</i>	
<b>Spinach Balls with Tzatziki Sauce</b>	<b>\$2.95</b>
<b>Vegetable Tempura</b>	<b>\$2.95</b>
<i>Curry Dipping Sauce</i>	
<b>Stuffed Mushrooms</b>	<b>\$3.25</b>
<b>Scallion Pancake</b>	<b>\$2.50</b>
<i>With Asian Dipping Sauce</i>	
<b>Grilled Vegetable Kabobs</b>	<b>\$2.95</b>
<i>With Greek-Feta Dipping Sauce</i>	
<b>Pear, Blue &amp; Candied Walnuts</b>	<b>\$2.95</b>
<i>Served in Endive Boat, Balsamic Glaze</i>	
<b>Chevre Crostini</b>	<b>\$2.95</b>
<i>Roasted Red Pepper, Basil &amp; Pine Nuts</i>	
<b>Caramelized Onion &amp; Blue Crostini</b>	<b>\$2.95</b>
<b>3-Cheese Grilled Cheese Sandwiches</b>	<b>\$2.95</b>
<b>Black Bean and Cheese Quesadillas</b>	<b>\$2.50</b>
<i>With Sour Cream and Salsa</i>	
<b>Rosemary Biscuit w/ Olive Tapenade</b>	<b>\$2.50</b>
<b>Goat Cheese Stuffed Artichoke Hearts</b>	<b>\$2.95</b>
<b>Skewered Fresh Fruit</b>	<b>\$2.95</b>
<i>With Curry-Yogurt Dipping Sauce</i>	

## *Meat Hors d'oeuvres*

<b>Thai Chicken or Beef Satay</b>	<b>\$2.95</b>
<i>with Spicy Dipping Sauce</i>	
<b>Mini Ryeben</b>	<b>\$2.95</b>
<b>Mu Shu Dumpling</b>	<b>\$2.50</b>
<i>With Hoison Glaze (Pork, Chicken or Vegetarian)</i>	
<b>Curried Chicken Salad in Pate Choux</b>	<b>\$2.95</b>
<b>Bacon Wrapped Stuffed Dates</b>	<b>\$3.25</b>
<i>Stuffed with Gorgonzola</i>	
<b>Thai Beef Salad in Savory Cup</b>	<b>\$2.95</b>
<b>Maple Glazed Crispy Bacon</b>	<b>\$2.95</b>
<b>Beef Wellingtons</b>	<b>\$2.95</b>
<i>Mushroom Duxelle &amp; Puff Pastry</i>	
<b>Shaved Tenderloin on Herb Crostini</b>	<b>\$3.25</b>
<i>Horseradish Sauce, Arugula</i>	
<b>Pork Tenderloin on Crostini</b>	<b>\$2.95</b>
<i>With Apple-Jalapeno Chutney</i>	
<b>Bacon Wrapped Chicken Satays</b>	<b>\$2.95</b>
<i>With Brown Sugar-Chili Glaze</i>	
<b>Lamb Lollipop</b>	<b>\$3.95</b>
<i>With Mustard Dipping Sauce</i>	
<b>Asian Chicken Cakes</b>	<b>\$2.95</b>
<i>With Cilantro-Lemon Aioli</i>	
<b>Gourmet Pizzas (meat)</b>	<b>\$2.25</b>
<b>Sautéed Bacon Wrapped Apple</b>	<b>\$2.95</b>
<i>Stuffed with Blue Cheese</i>	
<b>Chicken Cordon Blue</b>	<b>\$2.95</b>
<i>Ham, Swiss &amp; Breadcrumbs Crust</i>	

## *Seafood Hors d'oeuvres*

<b>Shrimp Fritters</b>	<b>\$2.95</b>
<i>Mango-pepper Salsa</i>	
<b>Garlic Shrimp</b>	<b>\$3.25</b>
<i>Coconut Cream Dipping Sauce</i>	
<b>Smoked Salmon on Blini</b>	<b>\$2.95</b>
<i>Crème Fraiche</i>	
<b>Fried Oyster</b>	<b>\$2.95</b>
<i>Jalapeno Tartar Sauce</i>	
<b>Bacon Wrapped Scallops</b>	<b>\$2.95</b>
<b>Oyster Shooters</b>	<b>\$3.50</b>
<b>Crab Cakes</b>	<b>\$3.25</b>
<i>Spicy Remoulade Sauce</i>	
<b>Salmon Tartar</b>	<b>\$2.95</b>
<i>English Cucumber Cup</i>	
<b>Shrimp Salad</b>	<b>\$2.95</b>
<i>Pate Choux</i>	



## CLASSIC EVENTS

*Classic Events Believes that  
there's an art to beautiful  
hors d'oeuvres prepared to look as  
good as they taste! All of our  
hors d'oeuvres are prepared using  
the freshest ingredients and  
displayed in attractive whimsical  
butler-passed trays by our  
experienced servers.*

*"your body is not a temple, it's an  
amusement park. Enjoy the ride."*

*— Anthony Bourdain,*

# Dinner Entrees

## DINNER ENTREES

### POULTRY

<b>Chicken Saltimbocca</b>	\$27.95
<i>Stuffed with Prosciutto &amp; Cheese, Lemon -White Wine Sauce</i>	
<b>Chicken Duxelle, En Croute</b>	\$26.95
<i>Wild Mushrooms, Flaky Puff Pastry Crust, Duxelle Sauce</i>	
<b>Chicken Stuffed Roasted Pepper &amp; Goat Cheese</b>	\$23.95
<b>Garlic Chicken Thighs</b>	\$24.95
<i>Caramelized Onion Jus</i>	
<b>Chicken Francaise</b>	\$24.95
<i>Batter Dipped with Lemon Sauce</i>	
<b>Classic's Chicken</b>	\$27.95
<i>Charbroiled, topped with Shrimp Hollandaise Sauce</i>	
<b>Stuffed Chicken Bruschetta</b>	\$25.95
<i>Asiago Cheese</i>	
<b>Charbroiled Frenched Chicken</b>	\$26.95
<i>Marinated with Lemon, Orange, Garlic &amp; Herbs</i>	
<b>Tuscan Grilled Chicken</b>	\$24.95
<i>Marinated with Balsamic &amp; Fresh Herbs, Tomato Confit</i>	

### PORK

<b>Maple Glazed Grilled Pork Chop</b>	\$24.95
<i>Jalapeno-Apple Chutney</i>	
<b>Stuffed Pork Loin</b>	\$26.95
<i>Roasted Red Pepper, Spinach, Risotto &amp; Cheese</i>	
<b>Hoison Glazed Pork Tenderloin</b>	\$26.95
<i>Blue Cheese Sauce, Frizzled Leeks</i>	
<b>Braised Pork Shank</b>	\$26.95
<i>Caramelized Onion Sauce</i>	

### BEEF

<b>8oz. Filet Mignon</b>	\$39.95
<i>Béarnaise Sauce</i>	
<b>Herb Encrusted Prime Rib of Beef</b>	\$33.95
<i>Natural Jus</i>	
<b>8oz Filet of Sirloin</b>	\$28.95
<i>Port Demi</i>	
<b>Chateau Briand</b>	\$42.95
<i>Fresh Seasonal Vegetables</i>	
<b>Boursin Stuffed Filet of Sirloin</b>	\$32.95
<i>Demi</i>	
<b>14oz Strip Steak</b>	\$38.95
<i>Herb Butter Medallion</i>	
<b>Slow Cooked Short Ribs</b>	\$36.95
<b>Root Vegetable Jus</b>	
<b>Mustard &amp; Herb Encrusted Rack of Lamb</b>	\$52.95
<i>Mint Infused Jus</i>	
<b>Char Broiled Lamb Chops</b>	\$44.95
<i>French Thyme &amp; Pearl Onion Demi</i>	

## SEAFOOD ENTREES

<b>Braised Pacific Cod Casino</b>	\$24.95
<i>Topped with Casino Butter</i>	
<b>Pan Seared Halibut</b>	\$38.95
<i>Soy Ginger &amp; Mustard Beurre Blancs</i>	
<b>Charbroiled Shrimp and Scallops</b>	\$34.95
<i>Served over Linguine with Tomatoes, Asparagus &amp; Roasted Garlic Cream Sauce</i>	
<b>Charbroiled Swordfish</b>	\$28.95
<i>Topped with Ginger Beurre Blanc</i>	
<b>Baked Dijon Salmon</b>	\$27.95
<i>Dijon Glaze</i>	
<b>Pepper Honey Salmon</b>	\$27.95
<i>Brown Sugar Soy-butter Sauce</i>	
<b>Miso Glazed Sea Bass</b>	\$38.95
<i>Fried Leeks</i>	
<b>Lobster Tail</b>	market
<i>Drawn Butter</i>	
<b>Halibut A la Greque</b>	\$36.95
<i>Topped with Feta, Tomatoes &amp; Olives &amp; Tzatziki Sauce</i>	

### VEGETARIAN

<b>Asian Vegetable Stir Fry</b>	\$23.95
<i>Over Basmati Rice</i>	
<b>Eggplant Lasagna</b>	\$23.95
<i>3-cheese</i>	
<b>Portobello Mushroom Stack</b>	\$23.95
<i>Grilled Vegetables, Tomato Essence</i>	
<b>Rustic Root Vegetable Tart</b>	\$23.95
<b>Vegetable Wellington</b>	\$23.95
<i>Seasonal Vegetables Baked in Puff Pastry.</i>	
<b>Vegetable Terrine</b>	\$23.95
<i>Tomato Essence</i>	
<b>Zucchini Cups</b>	\$23.95
<i>Stuffed with Wild Rice &amp; Vegetables</i>	

### DUET ENTRÉES

<b>Filet of Sirloin &amp; Shrimp</b>	\$33.95
<b>Filet of Sirloin &amp; Lobster Tail</b>	market
<b>Filet Mignon &amp; Shrimp</b>	\$45.95
<b>Filet Mignon &amp; Lobster</b>	\$56.95
<b>Filet Mignon &amp; Sea bass</b>	\$52.95
<b>Filet Mignon &amp; Stuffed Chicken</b>	\$46.95

### *All of Classic Event*

#### *Dinner Entrees include:*

*Choice of Classic Mixed Greens Salad  
Assorted Fresh Baked Rolls & Creamery Butter  
Chef's Starch & Seasonal Vegetable  
Chef's Dessert  
Coffee & Tea Service*



## **PASTA**

### **Scallop & Shrimp Pernod**

*Tomatoes, Fresh Basil, Pernod Cream Sauce*

\$27.95

### **Stuffed Asiago Gnocchi**

*With Sundried Tomato Cream Sauce*

\$24.95

### **Lobster Ravioli**

*Lobster Sauce*

\$27.95

### **Butternut Squash Ravioli**

*Brown Butter & Sage Sauce*

\$24.95

### **Penne Pasta with Bolognese Sauce**

\$24.95

### **Farfalle with White Wine Garlic Sauce**

*Tomatoes, Black Olives, Fresh Herbs, Feta*

\$23.95

### **Three Cheese Purses**

*With Basil-Marinara, Alfredo, Vodka or Pesto Sauce*

\$23.95

#### ***Dinner Entrees include:***

*Choice of Classic Mixed Greens Sal*

*Assorted Fresh Baked Rolls & Creamery Butter*

*Chef's Starch & Seasonal Vegetable*

*Chef's Dessert & Coffee & Tea Service*



# Dinner Buffets

## **On The Lighter Side Buffet**

**\$20.95 per person**

Traditional Caesar or Classic Mixed Green Salad  
Assorted Rolls and Creamery Butter  
Choice of Oven Roasted Potato or Pasta  
One Entrée Selection  
Chef's Dessert  
Coffee & Tea Service

## **Our Traditional Evening Buffet:**

**\$30.95 per person**

Includes Choice of Salad  
Choice of 2 Starches  
Choice of Vegetable  
2 Entrée Selections  
Chef's Dessert  
Coffee & Tea Service

## **Buffet Menu Options:**

### **Salads:**

The Classic Mixed Greens House Salad or Our Traditional Caesar Salad with Parmesan Croutons

### **Vegetables**

Mélange of vegetables, Green beans, Honey glazed carrots. Cauliflower Au Gratin, Asian stir-fry, Sweet & Sour cabbage, Sautéed Broccoli Rabe, Corn & Red Peppers, Peas & Pearl Onions, Green Bean Casserole, Roasted Brussels sprouts with Onion, Roasted Root Vegetables

### **Starches**

Pasta with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato, Macaroni & Cheese or a A la Vodka Sauce  
Potatoes: Oven Roasted Reds, Mashed Potatoes, Smashed Potatoes, Parley-butter Boiled Potatoes, Home Fries, Seasoned French Fries, Twice Baked, Stuffed Baby Reds, Au Gratin & Scalloped

### **Buffet Entrée Selections**

#### **The Carver's Table**

Hand-carved Roast beef, Turkey, Glazed Ham or Pork Loin.

Accompanied with Assorted Rolls & Condiments

*Enhance Your Buffet with Prime Rib, Cedar Planked Salmon & Whole Roasted Tenderloin for an additional up-charge.*

#### **Chaffered Items:**

Chicken Marsala, Picatta, Oven Roasted-herb or Francasise

Filet of Salmon with Whiskey Cream Sauce

Chicken, Pork or Beef Stir Fry

Slow Cooked Pot Roast

Pepper Steak

Stuffed Pork Loin

Chicken Francaise, Picatta, Marsala

Oven Roasted Chicken Pieces or Southern Fried Chicken Pan Seared Salmon

Lasagna Bolognese

Sliced Roast Beef & Jus

Slow Cooked Pot Roast

Turkey with Stuffing

Millionaire's Meatloaf

Coffee & Tea Service

**Chef's Dessert**

# Station to Station

**\*A minimum of 3 or more stations must be chosen when ordering**

**Salad Station \$6.95**

*Chopped Romaine and Mixed Greens Accompanied with Tomatoes, Shredded carrots, Cucumber, Croutons, Olives, Cheese, Red onion, Pumpkin Seeds, Craisins & Assorted Dressings*

*Add Chicken, Beef or Shrimp for upcharge*

**Small Plate Salad Station \$7.95**

*Small Plate Salads Served in a variety of Glasses & Plates, displayed on a decorated Metro Rack*

*Choice of 4 of the following: Caesar with Breadstick, Beet & Goat Cheese, Caprese, Chop-chop, Mixed Greens, Bibb with Apple & Blue Cheese, Cucumber with Sour Cream*

**The Potato-tini bar \$7.95**

*Puree of Potatoes in Martini Glasses & Potato Skins Accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated & Crumbled Blue Cheeses*

**The Baked Potato Bar \$7.95**

*Russet Baked Potatoes accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated Cheeses*

**South of the Border \$8.95**

*Soft and Hard Taco Shells Seasoned Ground Beef & Chicken, Shredded lettuce, Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa, Sour Cream, Guacamole & Salsa Accompanied with Mexican Rice, Nacho Chips & Warm Cheese*

**Authentic Mexicano \$10.25**

*Chorizo & Queso Frescoe, Grilled Vegetables & Shrimp & Roasted Red Pepper Quesadillas, Chicken Mole, Rice and Beans, Salsa, Sour Cream & Guacamole*

**Fajitas Station \$9.95**

*Soft Taco Shells with Sizzling Seasoned Chicken & Beef, Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa &*



**Grits & More \$9.95**

*House-made Grits served with Choice of Sautéed Shrimp, Short-rib, BBQ Pulled Chicken, and Cheddar Cheese*

**Biscuits & Gravy \$7.95**

*Fresh Made Biscuits with Traditional Southern Gravy Fresh Fruit Skewers*

**That's Corny \$7.95**

*Grilled Corn on the Cob with Cheese & Herbs, Corn Salad & Corn Chowder*

**The Burger bar \$9.95**

*Grilled Short rib Beef Burgers accompanied with Ketchup, Assorted Mustards, Sweet Relish, Dill Pickle Slices, Mayo, House-made Special Sauce, Lettuce, Tomato and Onion served with Fresh-made Chips*

**Just Fries \$7.95**

*Crinkle Cut Fries, Shoe String Fries & Tator Tots accompanied with Chili, Warm Cheese Sauce, Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and Parmesan – garlic, Spicy Ketchup*

**The Bacon Bar \$10.95**

*House-smoked Bacon prepared 3 ways- Candied, Hickory Smoked, BBQ, Bacon on a Stick, Chocolate Covered Bacon or Praline accompanied Fresh Country Breads and Spreads*

**Hot Diggity Dog \$8.95**

*Traditional Sahlen's Hot Dogs Prepared Grilled, Wrapped in Bacon and Corn Dogs accompanied with Chili Sauce, Ketchup, Relish, Hot Sauce, Chili, Warm Cheese, Pickles, Relishes & Mustards*

**Frito Bandito \$7.95**

*Personal Bags of Fritos & Nachos accompanied with Warm Cheese, Chili, Chopped Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream, Salsas and Guacamole*

## Stations Continued....



**Paella** **\$9.95**  
*Chef Manned -Traditional & Roasted Root Vegetable Paella served in mini Paella Pans*  
*Additional \$75.00 Chef's Fee*

**Rice Bowl** **\$9.95**  
*Build Your Own Rice Bowl- white and brown Rice accompanied with Shrimp, Chicken, Pork, Beef Sprouts, Scallions, Snow Peas, Carrots, Peppers, Black Beans, Sauces*

**Grilled Cheese** **\$9.95**  
*"Made to order" Grilled Cheese featuring assorted cheeses, tomatoes, herbs and bacon*  
*Accompanied with Cream of Tomato Soup*  
*Chef Manned -Additional \$75.00 Chef's fee*

**Peking Duck** **\$10.95**  
*Authentic Peking Duck served in Mu Shu Pancakes with Hoison Sauce & Scallions, Steamed Pork Dumplings, Fried Rice*

**Pizza, Pizza** **\$8.95**  
*Assorted Fresh Baked Pizzas with Various Toppings*  
*Accompanied with Choice of Traditional Caesar or Classic Mixed Green Salad*

**Mac & Cheese** **\$6.95**  
*3-Cheese and Creamy Velveeta Mac & Cheese*  
*Accompanied with Bacon Bits, Fresh Herbs, Sautéed Mushrooms, Chopped Tomatoes, Truffle Oil & Fried Onions*  
*Chef-manned made to order- \$75.00 to order*

**Buffalo's Best Charlie's Butcher Block** **\$10.95**  
*Chef-manned Carver on Stainless table- 2-door cooler stocked with slaw and potato salad in "to go" containers*

**Sliders & Fries** **\$10.25**  
*All-Beef & Chicken Sliders with all of the toppings, accompanied with fries, & ketchup*

**The Carver's Table** **\$14.95**  
*Carving Station with choice of...*  
*Glazed Ham, Herb Encrusted Pork Loin, Roast Beef, Oven-roasted Turkey*  
*Prime Rib & Beef Tenderloin add up-charge*

**Pasta Station** **\$7.95**  
**Choose 2 pastas & 2 sauces**  
*Penne, Stuffed Gnocchi, Tortellini or Farfalle Pasta*  
*Sauces- Marinara, Pomodoro, Gorgonzola Cream, Sundried Tomato, Alfredo, Pesto or A la Vodka, Butternut Squash, Creamy Garlic*  
*Accompanied with Garlic Bread*  
*(chef-manned "pasta to order" also available)*

**Lettuce Wraps** **\$9.95**  
*Shredded Chicken, Beef & Shrimp, Cellophane Noodles, Shredded Carrots, Bean Sprouts, Mushrooms and Lettuce Leaves with Spicy Thai Sauces- Peanut, Red Chili, Kung Pao*

**A Taste of the South** **\$10.95**  
*Southern Fried Chicken, Mac & Cheese, Sautéed Garlicky Greens & Corn Bread*

**Kaiser Town** **\$9.95**  
*Grilled Kielbasa Sausages, Slow Cooked Sauerkraut, Potato Pancake, Applesauce, Mustards & Rye Bread*

**A Taste of India** **\$9.95**  
*Vegetarian Samosas, Butter Chicken, Aloo Gobi, Naan Bread*

**Thai** **\$9.95**  
*Pad Kee Mao, Thai Basil Chicken, White Rice & Thai Cucumber Salad*

**Asian Liaison** **\$10.95**  
*General Tso's Chicken, Beef & Broccoli or Vegetable Stir Fry accompanied with White, Stir-fried or Brown rice*  
*Mu Shu Dumplings with Hoison Glaze & Fortune Cookies*

**Classic Events Chef's Small Plate Station**  
**Customize Small Plates with our Chef for a fun, interactive station for your guests.**  
**Additional fee required for "chef-manned"**

## The Grand Finale...

# Dessert

- BAR NONE** **\$6.95**  
Assortment of Fudge Brownies, Walnut Brownies, Blondies, Magic Bars & Lemon Bars
- THE COOKIE BAR** **\$5.95**  
Cookie Jars Filled with Chocolate Chip, Chocolate Chunk, Chocolate, M&M, Peanut Butter and Sugar Cookies
- ASSORTMENT OF MINIATURES** **\$6.95**  
Assorted Miniatures including Cream Puffs, Bar Cookies, Traditional Cookies, Mini Tartlets, Mini Parfaits
- POPCORN** **\$5.95**  
Choice of 3-flavored Popcorns Plus the Traditional Choose from Parmesan-garlic, Caramel, Buffalo Style, Truffle, Zesty Cheddar, White Cheddar, Nacho Add Cotton Candy.... \$3.00
- CREAM PUFF** **\$6.95**  
Let your guests interact and Fill their Own Cream Puffs with their Choice of Filling: Chocolate Cream, Raspberry Cream, Whipped Cream, Hazelnut, & Strawberry. Accompanied with Chocolate Sauce
- CALL ME CUPCAKE** **\$6.95**  
Assortment of Full Size and Miniature Flavored Cupcakes....also available, have your guest's frost and decorate their own! Assorted Frostings and Décor included
- DONUT FLAMBE** **\$8.95**  
*Chef-manned Flambéed*  
Warm Glazed Doughnuts accompanied with Assorted Ice Creams, Chocolate & Carmel Sauce, Warm Apple and Cherry Toppings, Assorted Sprinkles  
*Chef's fee \$75*
- I SCREAM FOR ICE CREAM** **\$7.95**  
Assorted Ice Cream Station accompanied with Cones, Cups, Chocolate & Caramel Sauce, Sprinkles, Whipped Cream, Chopped Nuts, Cherries and Assorted Crumbled Candied Bar Toppings
- THE DESSERT SHOP** **\$9.95**  
Authentic Dessert Case with Choice of Desserts- Cookies, Cupcakes, Mini Tartlets, Whole Cakes & Pies  
Attendant fee \$50.00
- THE CANDY BAR** **\$7.50**  
Assorted Candies displayed in Assorted Glass Vessels and Displays (themed colors also available)  
*Priced according to candy selection*

## Classic Events Sweet Specialties...

**The Parade of Desserts** **\$8.95**  
Waiters parade through the crowd with decadent trays of desserts. May include: S'mores Brownies, Cookies & Milk, Mini Parfaits, Tartlets, Cream Puffs, Cheesecakes, Mini Cupcakes and much more!

**Chocolate Dipped Strawberry Tree** **\$7.95**  
Indulge your guests in a beautiful presentation of chocolate dipped strawberries hanging from a tree Accompanied with fresh whipped cream

**Hanging Garden of Sweets**  
A variety of fun sweet delectables hanging from our innovative display waiting for your guests to pluck down & enjoy!  
*Market price*

## À la Carte Desserts **\$6.95**

Fresh Apple Pie  
Chocolate Molton Cake  
Profiteroles (whipped cream & Chocolate Sauce)  
Mousse filled Chocolate Cup, Berries & Cream  
Berry Shortcake  
*\$5.95 per person*

Lemon Cake	Hot Fudge Sundae
Brownie Sundae	Pudding Parfait
Cheesecake	Fruit Crisp

## *Add our signature-*

**Gourmand Coffee Bar**  
*Fresh Brewed Columbian Coffee & Tea*  
*Assorted Flavorings, Whipped Cream, Assorted Sugars, Chocolate Shavings*

**Cordial Bar**  
*Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie*

# Beverages



## House Bar Packages

**One- hour \$16**

**Two-hour \$18.50**

**Three-hour \$21.50**

*each additional hour @ \$3.00 per person*

*Please ask your event specialist for a list of featured house-brand liquors*

*Red & White Wines*

*Labatt Blue and Blue Light Bottled Beers*

## Premium Bar Packages

**One- hour \$19**

**Two-hour \$24.50**

**Three-hour \$30.50**

*each additional hour @ \$6.00 per person*

*Brands to include Kettle One Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey,*

*Jim Beam Bourbon, Bullet Bourbon, Tanqueray Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps, White & Red Vermouth*

*Champagne, Red & White Wines*

*Labatt Blue, Blue Light, Heineken & House Select Craft Beer*

## Call Bar Packages

**One- hour \$18**

**Two-hour \$20.50**

**Three-hour \$24.50**

*each additional hour @ \$5.00 per person*

*Brands to include Sky Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jim Beam,*

*Jack Daniels Bourbon, Bombay Gin, Southern Comfort, Dewar's Scotch, Peach Schnapps, White & Red Vermouth*

*Red & White Wines*

*Labatt Blue, Blue Light, Heineken & Amstel Light Bottled Beers*

## Soda Packages

**\$10.95**

Unlimited Sodas & Juices

## Wine Pour

**\$32**

Choose from our Estrella CA Selections

*Based on consumption basis per bottle @ \$32 per bottle*

*Additional Selections Available- priced per selection*

**Sparkling Fruit Punch (per 2 gallon)**

**\$38**

**Mimosa Punch (per 2 gallon)**

**\$60**

**Wine or Champagne Punch**

**\$60**

## The Bar...

### Classic Events Beverage Additions

#### Our Classic Bubbly Bar

**\$32**

Display of the Classic Champagne Bubbles accompanied with Assorted Fruits & Berries

Perfect for any celebration!

*Billed on consumption basis per bottle*

#### Mimosa Bar

**\$34**

More than bubbles! The Mimosa Bar comes complete with champagne, assorted juices, fruits & berries

*Billed on consumption basis per bottle*

#### Bloody Mary Bar

Let your guests create their own unique Bloody Mary using Sky Vodka accompanied with Bloody Mary Mix and all the accouterments -celery sticks, carrot sticks, pepperoncini, lemons, limes, shrimp, pepperoni, cheese, olives, assorted hot sauces, seasonings, fresh herbs.

#### Martini Bar

**\$22**

Assorted Flavored Vodkas accompanied with all of the recipes and all of the fixings for fabulous Martinis, Cosmos & Gimlets. *Garnishments included*

*\$50 Bartender fee*

*Ice Luge Additional*

#### The Chemistry Bar

The perfect chemistry for a fabulous party! Let our mad scientist create an array of classic craft cocktails in our unique chemistry lab bar and serve them up in fun test tubes and beaker glassware

#### Margarita Bar

The Love of Margaritas comes to life with Classic Events Margarita Bar. Large Jars of Flavored Margaritas accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 flavored Margaritas (*Blueberry, Pineapple-cilantro, Jalapeno, Classic-lime, Mango-orange, Peach, Mango-habanaro*)

#### Cordial Bar

Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie  
*additional Liquors Available*

