



Classic Menu

Classic Catering is completely customized to meet your tastes and needs. We work with you to help design a personalized menu. Classic catering offers full-service and buffet options that will impress guests at any event.

Buffet Service Includes

Tossed Romaine and Baby Spring Mix Salad
with cucumbers, tomatoes, croutons and choice of 3 dressings

Two selections from the Entrée list

Two selections from the Side Item list

Two selections from the Dessert list

Coffee, Iced Tea and Water

Entrée Choices:

Signature Stuffed Chicken Breast

Choose 3 of your favorite vegetables and cheeses to create a dish all your own. Served cut on the bias with a creamy chicken demi. We recommend Baby Spinach, Red roasted peppers, Asparagus, Sautéed mushrooms or onions, Ricotta cheese, Goat cheese, Parmesan or Feta cheese.

Chicken Verde

Skinless boneless chicken breast is chargrilled and topped with a slice of herbed compound butter to melt.

Roasted Chicken Breast

This succulent chicken breast is roasted to perfection and served with a roasted garlic white sauce.

Chicken Piccata

Crispy battered chicken breast with a light drizzle of wine, butter and capers.

Beef Tenderloin

This tender cut of filet mignon is served in medallions with a side of béarnaise sauce.

Herb Roasted Prime Rib Aujus

Served medium with a side of horseradish sour cream.

White Marble Farm Pork Loin

Perfectly cooked and served with a rosemary chasseur sauce.

Orange Ginger Glazed Pork Tenderloin

Sliced in medallions and sprinkled with chopped cilantro.

Oceans Best Trio

Jumbo shrimp, Scallops and Flaked salmon are tossed in a savory lemon cream sauce with asparagus tips and garnished with lemon zest.



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Apple Smoked Salmon

Fired over an open grill for flavor, then baked in sweet apple cider, this dish is a perfect second entree

Chef Tended Carving Station:

Choose 2 Meats to be carved and served at the buffet table

Prime Rib Au Jus with horseradish sour cream

Beef Tenderloin

Steamship Round of Beef

Hickory Smoked Beef Brisket

Maple Glazed Ham

Herb Roasted Turkey Breast

White Marble Farm Pork Loin

Choice side items include

Marinated Grilled Vegetables

Steamed California Medley

Green Beans with Sundried tomatoes

Green Beans with Sautéed Onions and Mushrooms

Sesame Broccoli

Honey Glazed Baby Carrots

Buttermilk Mashed Potatoes

Garlic Red Skin Mashed Potatoes

Herbed Angelhair Pasta lightly tossed in Olive Oil

Twice Baked Potato Casserole

Scalloped Potatoes

Baked Idaho or Sweet Potatoes

Pecan Wild Rice Blend

Buttery Grilled Asparagus