

*Classic
Catering*



CATERING MENU

512-929-8180

www.classiccatering-austin.com
orders@classiccatering-austin.com

Catering Guidelines

Thank you for choosing Classic Catering to cater your office party/meeting. The following menus detail out some of the services we provide. If you are interested in serving a meal, but you cannot find it listed, please don't hesitate to call and we will be more than happy to accommodate!! Whether your event is for 15-500 we are here to help. There are a few simple guidelines that we would like to follow, to ensure that your event gets the attention it deserves.

~Please fill out a catering request fully and email. We will email back a confirmation number

~Please turn in hot food luncheon catering requests at least 2 working days in advance,

~Minimum order for hot meals is fifteen people and twenty people for sandwiches or refreshment breaks.

ALL PRICES INCLUDE DELIVERY, SET UP & CLEAN UP

All meals come with appropriate disposable service ware, buffet linen, setup & cleanup. Full service as well as china and linens are available at an additional cost. If you are interested in Classic Catering handling an offsite event, please call our catering offices and we will be happy to serve you.

Again, thank you for choosing Classic Catering!

Brian Ball
Catering Director
917-7941 - cell

Judith Chapman
929-8180 - office
497-5126 - cell

BREAKFAST

CONTINENTAL BREAKFAST

Varietal bakery fresh pastries, such as croissants, danishes, sweet breads, bagels, muffins, cinnamon rolls & coffee cake. Accompanied by fresh whole fruit and assorted yogurts. Beverages include, ice cold morning juices, bottled water and cold sodas
Add fresh cut seasonal fruit

BAGEL BREAKFAST

Assorted bagels w/ cream cheese, fresh whole fruit and beverages

SANDWICH BREAKFAST

Hot mini butter croissants filled w/ eggs, cheddar cheese, bacon, sausage or ham. Served w/ fresh whole fruit and beverages

QUICHE BREAKFAST

Fresh baked Quiche Lorraine served w/ fresh whole fruit and beverages

HOT BREAKFAST BUFFET

Scrambled eggs, home-style potatoes, Apple-wood smoked bacon, sausage, biscuits, creamy pepper gravy and condiments. Served w/ fresh whole fruit and beverages

MIGAS BREAKFAST

Scrambled eggs w/ cheddar cheese, jalapenos, diced tomatoes, red onions and tortilla strips. Served w/ home-style potatoes, refried beans, fresh hot flour or corn tortillas, house-made salsa, fresh whole fruit and beverages

TACO BUFFET

Scrambled eggs, bacon, sausage, potatoes, refried beans, shredded cheddar, house-made salsa and fresh hot flour or corn tortillas. Served w/ fresh whole fruit and beverages

BREAKFAST TACOS

Assorted breakfast tacos served w/ choice of flour or corn tortillas, house-made salsa and shredded cheddar

BELGIAN WAFFLES

Hot house-made Belgian waffles w/ assorted syrups and bacon or sausage. Served w/ fresh whole fruit and beverages

BISCUITS & GRAVY

Southern-style hot buttermilk biscuits w/ creamy sausage pepper gravy. Served w/ fresh whole fruit and beverages

BREAKFAST BEVERAGE

Assorted beverages including chilled juices, bottled water and cold

ALL PRICES INCLUDE DELIVERY, SET UP & CLEAN UP

LUNCH

CLASSIC SANDWICHES

BOAR'S HEAD "BUILD YOUR SANDWICH"

MEATS

SWEET SLICE SMOKED HAM
LONDONPORT ROAST BEEF
GOLDEN TURKEY BREAST
SMOKED CHICKEN BREAST
GENOA SALAMI
PEPPERONI
PASTRAMI

CHEESE

IMPORTED SWISS
PROVOLONE
VERMONT CHEDDAR
SMOKED GOUDA
SWEDISH FONTINA
SMOKED GRUYERE
HAVARTI W/ DILL

FRESH BREADS

WHEATBERRY
MARBLE RYE
CIABATTA
WHEAT HOAGIE
BUTTER CROISSANT
WHEAT WRAP

HOUSE SPREADS

CHIPOTLE MAYO
HONEY CILANTRO MUSTARD
HORSERADISH MAYO

SPECIALTY SANDWICHES W/ BOAR'S HEAD MEATS AND CHEESES

TRIPLE – DECKER CLUB

BOAR'S HEAD TURKEY AND HAM, THICK SLICED BACON, SWISS & CHEDDAR CHEESE, LETTUCE & TOMATO, MUSTARD & MAYO ON THIN SLICED WHITE BREAD

ITALIAN

BOAR'S HEAD HAM, GENOA SALAMI AND PEPPERONI, PROVOLONE CHEESE, LETTUCE AND TOMATO, ITALIAN DRESSING ON WHEAT SUB

BLT

THICK SLICED BACON, LETTUCE, TOMATO, MAYO ON TOASTED WHEATBERRY BREAD

THE GOUDA

BOAR'S HEAD ROASTED CHICKEN, HAM, IMPORTED SMOKED GOUDA W/ SUN-DRIED TOMATO MAYO ON WHEAT HOAGIE

BBQ BEEF

BOAR'S HEAD LONDONPORT ROAST BEEF, RED ONIONS, CHEDDAR CHEESE AND BBQ SAUCE ON WHEAT HOAGIE

TUNA SALAD

HOUSEMADE TUNA SALAD, SWISS CHEESE, TOMATO ON WHEATBERRY

CHICKEN SALAD

ROTISSERIE CHICKEN SALAD, SWISS CHEESE, TOMATO ON CROISSANT

GARDEN VEGGIE

ORGANIC FIELD GREENS, TOMATO, CUCUMBERS, BELL PEPPERS, SPROUTS, HUMMUS ON WHEATBERRY

HOT SANDWICHES

GRILLED CHICKEN CLUB

MARINATED GRILL CHICKEN BREAST, SWISS CHEESE, BACON,
CHIPOTLE MAYO ON CIABATTA

PHILLY BEEF

ROAST BEEF W/ SAUTEED ONIONS AND PEPPERS, PROVOLONE CHEESE
ON WHEAT HOAGIE

PASTRAMI RUEBEN

BOAR'S HEAD PASTRAMI, SWISS CHEESE, SAUERKRAUT, THOUSAND
ISLAND DRESSING ON GRILLED MARBLE RYE

ITALIAN MEATBALL

SEASONED MEATBALLS, MARINARA SAUCE, PROVOLONE &
PARMESAN CHEESE ON WHEAT SUB

CHICKEN PHILLY

THIN SLICED BOAR'S HEAD ROASTED CHICKEN W/ SAUTEED ONIONS
AND PEPPERS, PROVOLONE CHEESE ON WHEAT HOAGIE

GRILLED VEGGIE

GRILLED YELLOW SQUASH, ZUCHINI, RED ONIONS, MUSHROOMS,
BELL PEPPERS, PROVOLONE CHEESE ON WHEAT SUB

TURKEY BACON MELT

BOAR'S HEAD TURKEY BREAST, THICK SLICED BACON, SWISS
CHEESE, CHIPOTLE MAYO ON GRILLED WHEATBERRY

HOME-MADE SOUPS

BROCCOLI CHEESE, CHICKEN TORTILLA, TOMATO BASIL, ASPARAGUS &
POTATO BISQUE, HOME-STYLE CHICKEN NOODLE, LOBSTER BISQUE,
GARDEN VEGETABLE, CAJUN CHOWDER W/ RED BEANS & RICE, GAZPACHO

GOURMET DELI CATERING

**CHOICE OF FOUR BOAR'S HEAD MEATS AND THREE
CHEESES ACCOMPANIED W/ VEGETABLE TRAY, FRESH
BREADS, SPREADS, PICKLE SPEARS, TWO SIDE SALADS,
SWEETS TRAY, CUTLERY AND PLATES**

SANDWICH CATERING

**ASSORTED FRESH BOAR'S HEAD SANDWICHES W/
SPREADS ON THE SIDE, ACCOMPANIED W/ PICKLE SPEARS
AND TWO SIDE SALADS, SWEETS TRAY, CUTLERY AND
PLATES**

DELUXE BOX LUNCHESES

**SANDWICH BOX LUNCH INCLUDING BOAR'S HEAD
SANDWICH, HOUSE SPREAD, TWO SIDE SALADS, PICKLE
SPEAR, FRESH BAKED COOKIE AND CUTLERY**

HOUSE-MADE SIDE SALADS

**TEXAS CAVIAR
POTATO SALAD**

**PASTA SALAD
BROCCOLI SALAD**

ASIAN COLE SLAW

INCLUDES DELIVERY, SET-UP & CLEAN-UP

LIGHT LUNCH BUFFET

(SERVED W/ CHOICE OF DINNER SALAD)

PASTA BAR

THREE HOUSE-MADE SAUCES W/ GEMELLI PASTA,

**GRILLED CHICKEN STRIPS OR ITALIAN MEATBALLS AND
FRESH BAKED GARLIC BREAD**

ASIAN BAR

**ORIENTAL CHICKEN OR VEGETARIAN LETTUCE WRAPS
W/ ICEBERG LETTUCE AND TWO DIPPING SAUCES
CRISPY SPRING ROLLS OR POT STICKERS
W/ ASIAN DRIPPING SAUCE**

SOUTHWEST BAR

**BUILD YOUR OWN BURRITO OR TACO SALAD
(SEASONED GROUND BEEF, SHREDDED SEASONED CHICKEN, REFRIED BEANS,
SHREDDED LETTUCE, DICED TOMATOES, CHEDDAR CHEESE, SLICED
JALAPENOS, SOUR CREAM SERVED W/ FRESH 8" FLOUR TORTILLAS OR CRISPY
TACO BOWL)
TORTILLA CHIPS, SALSA AND CHILI CON QUESO**

TEXAS BBQ BAR

**SPICY CHOPPED BBQ SERVED W/ FRESH BUNS, HOUSE SAUCE, PICKLES, ONIONS
AND JALAPENOS
BAKED BEANS & POTATO CHIPS**

PIZZA BAR

**ASSORTED FRESH HOT GOURMET PIZZAS
BAKED BUFFALO WINGS (HOT OR MILD)
W/ BLEU CHEESE DRESSING**

CHICKEN TENDER BAR

**BAKED BREADED CHICKEN TENDERS W/ CREAMY PEPPER GRAVY
MASHED POTATOES W/ GRAVY & TEXAS TOAST**

POWER LUNCH

HALF A SANDWICH, CHEF'S CHOICE OF SOUP & SALAD

HOT LUNCHESES

(MINIMUM 15 PEOPLE)

**ALL HOT LUNCHESES COME WITH CHOICE OF DINNER SALAD, FRESH
BREAD, ENTRÉE, TWO VEGETABLE SIDES AND INCLUDE ALL
NECESSARY CONDIMENTES**

DINNER SALADS

GREEN GARDEN SALAD

FRESH LETTUCE MIX, TOMATOES, CUCUMBERS, RED ONIONS
AND BELL PEPPERS

CAESAR SALAD

ROMAINE LETTUCE, SHREDDED PARMESAN AND CROUTONS
W/ CREAMY CAESAR DRESSING

PEAR SALAD

MIXED FIELD GREENS, BELL PEPPERS, RED ONIONS TOSSED IN PEAR
VINAIGRETTE DRESSING TOPPED W/ WALNUTS AND GOAT CHEESE

SPINACH SALAD

FRESH BABY SPINACH, APPLE SMOKED BACON, CHEVRE AND TOASTED
PECANS W/ BALSAMIC MAPLE DRESSING

HEARTS OF PALM SALAD

HEARTS OF PALM, BLACK OLIVES, ASPARAGUS, RED ONIONS ON MIXED FIELD
GREENS W/ CREAMY CHIVE DRESSING

CARIBBEAN SALAD

FRESH BUTTER LETTUCE W/ HAZELNUTS, MANGOES, PINEAPPLE, FETA CHEESE
AND LIME VINAIGRETTE

SOUTHWEST SALAD

FRESH LETTUCE MIX, CORN KERNELS, BLACK BEANS, CILANTRO,
DICED TOMATOES, TORTILLA STRIPS AND SOUTHWEST DRESSING

ENTRÉES

POULTRY

CHICKEN SALTIMBOCCA

CHICKEN BREAST W/ PROSCIUTTO AND SAGE IN A MARSALA VELOUTE SAUCE

CHICKEN ROULADE

CHICKEN BREAST STUFFED W/ PANCETTA & GOAT CHEESE

CHICKEN FLORENTINE CREPES

W/ WHITE WINE MUSHROOM SAUCE

POULTRY cont.

CHILI ROASTED GAME HENS

W/ JALAPENO ORANGE GLAZE

CHICKEN CORDON BLEU

W/ SWISS CHEESE AND SMOKED HAM

LEMON TARRAGON CHICKEN ROULADE

STUFFED W RED PEPPERS, ASIAGO CHEESE AND OLIVES

CHICKEN MILANESE

CHICKEN BREAST IN A PARMESAN AND PINE NUT CRUST W/ CREAMY
ARTICHOKE AND BASIL SAUCE

ROSEMARY CRUSTED CHICKEN

W/ GREEN PEPPERCORN SAUCE

MUSHROOM CHICKEN CREPES

W/ WINE CREAM SAUCE

ROAST DUCK CHERISE

W/ BALSAMIC CHERRY REDUCTION

BEEF

RIB-EYE AMERICANA

THINLY SLICED PRIME RIB ROULADES STUFFED W/ PECANS AND CREAM CHEESE

BEEF WELLINGTON

PASTRY WRAPPED BEEF TENDERLOIN W/ BURGUNDY BROWN SAUCE

NEW YORK STEAK

MARINATED AND GRILLED W/ PEPPERCORN COGNAC SAUCE

PRIME RIB STEAK

W/ PAN JUICE AND HORSERADISH SAUCE

INVOLTINI DE MANZO

BEEF ROULADES STUFFED W/ PINE-NUTS, OLIVES, CAPERS, PARMESAN AND PARSLEY

W/ A GARLIC TOMATO SAUCE

LOBSTER STUFFED BEEF TENDERLOIN

W/ SAUTEED MUSHROOMS AND PEPPERCORN DEMI-GLACE

GRILLED FILET MIGNON

W/ GLAZED ONIONS & BORDERLAISE SAUCE

PORK

APPLE WALNUT BRANDY PORK

LOIN OF PORK IN AN APPLE WALNUT BRANDY SAUCE

MOJO PORK

W/ VANILLA BEAN SAUCE

ROASTED PORK TENDERLOIN

W/ CARAMELIZED PEARS AND PEAR BRANDY CREAM SAUCE

CHINESE PORK CHOPS

GRILLED PORK TENDERLOIN W/ HOI SIN GLAZE

PECAN STUFFED PORK LOIN

W/ CHIPOTLE DEMI-GLACE

BRAISED PORK LOIN CUTLETS

W/ THYME-LEMON SAUCE

GLAZED BAKED HAM

IN BOURBON AND BROWN SUGAR

GRILLED BABY BACK RIBS

W/ JACK DANIELS BBQ SAUCE

GRILLED JALAPENO PORK CHOPS

W/ PEACH SAUCE

LAMB

ROAST LEG OF LAMB

W/ CRANBERRY-FIG STUFFING

GRILLED LAMB CHOPS

W/ CHERRY BALSAMIC SAUCE

ROASTED RACK OF LAMB

W/ MINT AU JUS

SEAFOOD

GINGER MARINATED AHI TUNA SHISH KABOB

W/ WASABI BUTTER SAUCE

CRAB-STUFFED BAKED RED SNAPPER

W/ LEMON DILL SAUCE

TILAPIA VERACRUZ
W/ TOMATOES, OLIVES AND GARLIC
SAUTEED RAINBOW TROUT MEUNIERE
TOPPED W/ CAJUN PECAN BUTTER SAUCE
GRILLED MARKET WHITFISH
W/ CHEF'S SEASONAL FRUIT CHUTNEY
STUFFED SALMON
W/ SPINACH & MASCARPONE CHEESE
SCALLOPS & PASTA FLORENTINE
SHRIMP CHILE RELLENO
TOPPED W/ WHITE WINE SAUCE AND MONTERREY JACK CHEESE
SOUTHERN FRIED CATFISH
W/ HOUSE TARTAR SAUCE
SURF & TURF
FRESH GRILLED JUMBO SHRIMP ATOP BEEF MEDALLIONS
IN A RED CHILE BEARNAISE SAUCE
BAKED PARMESAN CRUSTED COD

TRADITIONAL ENTREES

FAJITAS
(BEEF, CHICKEN, SHRIMP AND VEGETABLE)
CHICKEN FRIED STEAK
W/ CREAMY PEPPER GRAVY
TEXAS BBQ
(BRISKET, SAUSAGE, CHICKEN AND RIBS)
TURKEY & CORNBREAD DRESSING
W/ CRANBERRY RELISH
ENCHILADAS
(CHICKEN, BEEF, CHEESE AND VEGETABLE)
CLASSIC MEAT LASAGNA
W/ THREE CHEESES
KING RANCH CHICKEN CASSEROLE
SMOTHERED PORK CHOPS
CHILI CHEESE CHOP'T STEAK
SPAGHETTI & MEATBALLS
ROAST BEEF
W/ ROSEMARY AU JUS
SOUTHERN POT ROAST W/ FRESH VEGGIES
HOME-STYLE CHICKEN POT PIE
SALISBURY STEAK
OLD-FASHION MEATLOAF
CORNERED BEEF & CABBAGE
CHICKEN ALFREDO W/ FETTUCINI
CHICKEN & DUMPLINGS

VEGETARIAN ENTREES

GNOCCHI W/ RED PEPPERS & ROSEMARY SAUCE
FUSILLI W/ CHEVRE, TOMATOES AND BASIL
SUN-DRIED TOMATO, FETA AND OLIVE QUICHE
BLACK-EYED PEA AND BROWN LENTIL PINEAPPLE CURRY
SPINACH & CORN ENCHILADAS
STUFFED BELL PEPPERS W/ RICE & VEGGIES
VEGETABLE BIRYANI
PIEROGIES W/ DILLED YOGURT SAUCE
MELANZANE PARMIGIANA
SPINACH & MUSHROOM LASAGNA

GARDEN VEGETABLE BAKE

VEGETABLES & SIDES

CITRUS ROASTED GREEN BEANS OR ASPARAGUS
BROCCOLI W/ ROASTED PINE NUTS
SLOW COOKED BAKED BEANS
MARBLED MASHED POTATOES
CHIPOTLE GRILLED SQUASH MEDLEY
GARLIC ROASTED CAULIFLOWER
SPANISH RICE
HOT GERMAN POTATO SALAD
GREEN BEANS PRALINE
ROASTED BUTTERNUT SQUASH W/ RED GRAPES AND SAGE
ROASTED ZUCCHINI
GRILLED ITALIAN EGGPLANT
CUBAN BLACK BEANS
REFRIED BEANS
BROCCOLI CHEESE STUFFED BAKED POTATOES
CREAMY MACARONI & CHEESE
RICE PILAF
RISOTTO MILANESE
JALAPENO CREAMED SPINACH
PARSLEY BUTTERED NEW POTATOES
BUTTERED CORN
ORZO W/ PEAS, DILL AND PANCETTA
BLACK -EYED PEAS
STEAMED BROCCOLI SPEARS
GRILLED MUSHROOMS
CANDIED YAMS
SEASONED PINTO BEANS
GLAZED BABY CARROTS
HIMALYAN RED RICE PILAF
SOUTHERN-STYLE COLLARD GREENS
SCALLOPED POTATOES
ROASTED BRUSSELS SPROUTS
GARLIC MASHED POTATOES
BROCCOLI NORMANDY
STUFFED TOMATOES
STIR FRY VEGETABLES
TWICE BAKED POTATOES

DESSERTS

CAKES

CHOCOLATE ESPRESSO SUPREME
CARROT CAKE W/ CREAM CHEESE FROSTING & WALNUTS
ITALIAN CREAM OR CHOCOLATE ITALIAN CREAM CHEESE CAKE
TRES LECHE CAKE
COCONUT CAKE
RED VELVET CAKE
GERMAN CHOCOLATE CAKE
BLACK FOREST CAKE

TIRAMISU
CHOCOLATE MOUSSE
STRAWBERRY TORTE
FUDGE FANTASY
LEMON
ITALIAN RUM CAKE

CHEESECAKES

OLD FASHION
AMARETTO ALMOND
CARAMEL FUDGE
KAHLUA KAFE
MARGARITA
WHITE CHOCOLATE RASPBERRY
STRAWBERRY
LEMON CHIFFON
KEY LIME

PIES

COCONUT CREAM
CHERRY
APPLE
LEMON MERINGUE TART
BOURBON PECAN
KEY LIME
CHOCOLATE MACAROON TART
CARAMEL APPLE
PEACH
FRESH FRUIT TARTS

BEVERAGES
WITH MEALS

ASSORTED COLD SODAS
BOTTLED WATER
FRESH BREWED ICED TEA (UNSWEETENED)
FRESH BREWED RASPBERRY ICED TEA

APPETIZERS

LUMP CRAB CAKES
W/ DILL CAPER REMOULADE SAUCE

SMOKED SALMON ROLL

BACON WRAPPED
BUFFALO SHRIMP

ASPARAGUS SPEARS
WRAPPED IN PROSCIUTTO

BRUSCHETTA
TOMATO & MUSHROOMS

CHICKEN CROSTINI

CERVICHE VERACRUZ

CAPRESE
TOMATO, BASIL & MOZZARELLA
DRIZZLED W/ AGED BALSAMIC VINAIGRETTE

REFRESHMENT BREAKS

(INCLUDES BEVERAGES)

CHIPS & DIP

CHOICE OF TORTILLA CHIPS & HOUSE-MADE SALSA OR
ASSORTED CRACKERS & SPINACH ARTICHOKE DIP

CRUDITES TRAY

ASSORTED FRESH SLICES VEGETABLES W/ RANCH DRESSING SAUCE

FRUIT & CHEESE TRAY

ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES, GARNISHED W/
TABLE GRAPES AND STRAWBERRIES. SERVED W/ ASSORTED CRACKERS

SWEETS TRAY

ASSORTED FRESH BAKED COOKIES, LEMON BARS, RASPBERRY BARS,
TRIPLE CHOCOLATE BROWNIES, CHOCOLATE COCONUT BARS

DECADENCE

CHOCOLATE DIPPED STRAWBERRIES W/ ALL BUTTER SHORTBREAD COOKIES