



Gourmet Menu

\$40.00 PER PERSON

Price reflects two meats, two vegetables, one salad, and rolls
Sweet Tea, Lemonade, (Plain or Flavored), & Water are included

For each additional meat selection, add \$5.00 per person & each additional side selection, add \$3.50 per person

Meat Selections:

Monterrey Chicken - boneless chicken breasts topped with diced green onions, tomatoes, bacon, and Monterrey Jack cheese

Smothered Chicken - boneless chicken breasts smothered with sautéed onions, and mushrooms, topped with Swiss cheese

Chicken en Croute - boneless chicken breasts marinated in garlic and butter spices, topped with swiss cheese and wrapped in a delicate puff pastry.

Chicken Cordon Bleu — thinly sliced smoked ham, bleu cheese, and creamy sauce wrapped in a herb crusted boneless chicken breast and baked to a golden brown .

Stuffed Pork Loin - tender pork loin stuffed with cornbread style stuffing served with lite pork gravy.

Glazed Pork Medallions - braised pork tenderloin medallions marinated and served in delicious pork gravy with wild rice.

Beef Wellington - beef tenderloin marinated and wrapped in a delicate puff pastry.

Beef Burgundy - tender marinated beef tips served with sautéed mushrooms in rich red wine gravy, served with pasta.

Vegetable Selections:

Green Bean Almondine
Grilled Seasonal Vegetables
English Peas w/ Pearl Onions
Squash Casserole
Scalloped Potatoes
Roasted Red Potatoes
Rice Pilaf
Creamed Shoepeg Corn

Smoked Gouda Mac & Cheese
Green Bean Casserole
Baked Potato w/ Toppings
Twice Baked Potatoes
Baked Sweet Potato w/ Toppings
Sweet Potato Casserole
Yam Stuffed Orange Cups

Salad Selections:

Tossed Green Salad
Southwestern BBQ Salad
Red Potato Salad
Oriental Slaw
Waldorf Salad

Vinaigrette Salad
Broccoli Salad
Grape Salad
Pasta Salad
Layered Salad



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