

# Classic Caterers of Niagara

## "2019 BUFFET STYLE MENU"

Please feel to contact our  
Event Planning Staff at  
**905-646-1091**  
or email:  
[info@classiccaterers.ca](mailto:info@classiccaterers.ca)  
with any question

### Artisan Bread Display

An assortment of rolls including  
White, Whole Wheat, Pumpernickel, Ciabatta, Italian, Sour Dough, Breadsticks  
and Flatbreads with Fresh Creamy Butter.....**\$1.00**



### Salad Selections (recommend 2)

Five Leaf Garden Salad w/3 Dressings (Raspberry Vinaigrette, Balsamic and Italian)  
Caesar Salad w/Creamy Caesar Dressings  
Asian Salad w/Honey-Dijon Dressing .....**\$2.50**

Mediterranean Pasta Salad  
German Red Potato Salad  
Marinated Vegetable Salad  
Quinoa Salad .....**\$3.00**

### Pasta Course (as a side)

Penne w/Choice of Sauce (Classic Red or Portobello Mushroom).....**\$3.00**  
Add Meatballs and Sausage .....**+\$3.00**  
Lasagna – as a side dish (Meat/Cheese or Vegetarian).....**\$5.00**

### Main Course

#### **Hot Vegetable**

Green Beans Almandine  
Glazed Baby Carrots  
Grilled Veggie Skewers (in season April to October) – Off season and additional \$1.00 per person  
or Veggie Medley (beans, carrots, julienne red pepper and mini corn)  
(Choice of One) .... **\$3.00**



#### **Hot Starch**

Rustic Roast Potatoes  
Mashed Potato  
Garlic Smashed Potatoes  
Rice Pilaf  
Rice Primavera  
(Choice of One)..... **\$3.00**

#### **Deluxe Starch**

Roast Parisian Potatoes  
Duchess Potatoes  
(Choice of One).....**\$4.00**

**Meat Selections**

- Grilled Boneless Chicken Breast w/Avocado, Mango, Lime Salsa
- Boneless Herb Chicken Breast w/Portobello Mushroom Sauce (to side)
- Chicken EnCroute (chicken breast wrapped in puff pastry) w/Supreme Sauce (to side)
- Sun-Dried Tomato Chicken w/Balsamic Drizzle
- Chicken Parmesan
- BBQ Chicken/Veggie Skewers
- Stuffed Chicken Breast w/Supreme Sauce (to side)
- (Spinach/Brie or Roasted Red Pepper/Goatcheese or Mushroom/Havarti or Bacon/Cheddar)*
- Hand Carved Hip of Beef w/Gravy (horseradish)
- Hand Carved Stuffed Pork Tenderloin w/Pork Gravy (to side)
- Hand Carved Glazed Ham w/Fresh Pineapple w/Ham Gravy (to side)
- (Choice of One) ..... **\$9.00**
- (Choice of Two) ..... **\$13.00**



**Dessert**

- Dessert Buffet w/Fresh Fruit Display ..... **\$5.50**
- To include an assortment of Torte and Pies
- Coffee/Tea/Condiments .....**\$1.00**

**Late Night Snack**

- 2-Bite Desserts w/Coffee/Tea/Condiments ..... **\$4.00**
- Buffet Service w/Disposable Plating and Cups
- Additional Late Night Snack menus are available (ask for details)**

**All "Design your own Buffet Dinner" pricing is per person/plus taxes**

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**Note: China/Flatware, Glassware, Linens, Set Up and Serving Staff are extra. (plus taxes)**

China/Flatware for Buffet Style Service consists of:  
 Dinner Plate, Dessert Plate, Coffee Cup, Dinner Fork, Dessert Fork, Knife and Teaspoon.  
 Per person Pricing for Place Setting is ..... **\$2.50**

- Wine Glasses ..... **\$4.80/dozen**
- Water Goblets .....**\$4.80/dozen**
- Water Pitchers w/Ice .....**\$2.50 each**

Linens.....**Pricing varies**

- Server for Buffet Service (1 for every 40 guests)..... **\$80.00/each (up to 5 hours)**
- to a maximum of 7 servers. \$16.00/hour rate after 5 hours
- A "Plus One" server is required for outdoor tent wedding when carts cannot be used.
- Chef on Site (1 for every 75 guests) ..... **\$100.00/each**
- Set Up (setting of tables from linens up) ..... **\$0.75/place setting**
- Late Night Server .....**\$60.00/each**

Bartender .....**\$175.00 (up to 10 hours) \$17.50/hour rate after 10 hours**

**If what you are looking for is not on this menu, we've been serving Niagara for over 40 years  
 There is nothing our Chefs have not created.**

*Let's Talk Catering*

Contact our Catering Administrator @ 905-646-1091 or email: info@classiccaterers.ca