

Classic Caterers of Niagara

2019 Cocktail Reception Menu

Cold Grazing Station

- Gourmet Cheese Display w/Breadworks \$125.00 (serves up to 50 guests)
 - Raw Veggie Display w/Dips \$100.00 (serves up to 50 guests)
 - Relish/Antipasto Display \$100.00 (serves up to 50 guests)
 - Fresh Fruit Display.....\$125.00 (serves up to 50 guests)
 - Baked Brie \$25.00 (serves 15 to 20 guests)
- Displays can be ordered in increments of 25's (25, 50, 75, 100, 125, 150.....)

Hor d'oeuvres (cocktailed hor d'oeuvres have additional server on site fee)

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| Stuffed Mushroom Caps | Vegetable Samosas |
| Bacon Wrapped Pineapple | Bacon Wrapped Scallops |
| Mini Roasted Red Pepper/Goatcheese EnCroute | Spanakopita |
| Sun-Dried Tomato Chicken Lollies | Mini Broccoli/Cream Cheese EnCroute |
| Tempura Shrimp | Coconut Shrimp |
| Medallions of Bruschetta – Classic & Feta/Balsamic | Spring Rolls |

\$15.00/dozen plus delivery and taxes

Hot Food Station

- Mini Double Stuffed Potatoes
- Mini Grilled Veggie Skewers
- Mini Yorkshire Puddings w/Beef Tenderloin and Creamy Horseradish
- Sun-Dried Tomato Chicken Lollies
- Mini Grilled Cheese Sandwiches w/Dipping Ketchup
- Medallions of Bruschetta (Classic and Feta/Balsamic)

\$14.00/per person plus delivery and taxes

Mashed Potato Station

- Mashed Potatoes
- Assorted Toppings (to include but not limited to)
- Green Onions, Sour Cream, Bacon, Shredded Cheese, Gravy, Popcorn Chicken, Kernel Corn and Broccoli

\$10.00/per person plus delivery and taxes

Pasta Station

- Penne served to order (chef on site) – additional fee
- Classic Red Sauce and Portobello Mushroom/Rosemary/Garlic Sauce
- Mini Meatballs and Sausage
- Caesar Salad
- Assorted Mini Dinner Buns & Garlic Bread w/wo cheese

\$10.00/per person plus delivery and taxes (additional fee for chef on site)

Hot Carving Station (additional Chef on Site fee)

Hand Carved Medallions of Stuffed Pork Tenderloin w/Red Wine Plum Sauce

Hand Carved Medallions of Stuffed Chicken Breast w/Supreme Sauce

Chicken Choices: Spinach/Brie, Mushroom/Havarti, Roasted Red Pepper/Goatcheese and Bacon/Cheddar

\$10.00/per person plus delivery and taxes (additional fee for chef on site)

Slider Station (pick one or two choices) – 2 sliders per guest

Mini Beef Burger Slider

Mini BBQ Burger Patties on a Slider Bun w/Condiments

(lettuce, tomato, ketchup, mustard, pickles and onions)

Mini Beef on a Bun Slider

Thinly Sliced Beef in Gravy w/horseradish and mustard to side

Mini Pulled Pork Slider

Pulled Pork on a Slider Bun w/mustard to side

\$5.00/per person plus delivery and taxes – 2 sliders per guest

(additional sliders can be ordered at \$2.50 each)

Poutine Station

Home Cut Fries w/Gravy and Cheese Curds

\$6.00/per person plus delivery and taxes

Nacho/Taco Station

Tortilla Chips and Taco Shells, Cheddar Cheese Sauce, Shredded Cheese, Taco Meat, Salsa, Shredded

Lettuce, Sour Cream, Guacamole, Chopped Tomatoes

\$10.00/per person plus delivery and taxes

Dessert/Coffee Station

An assortment of 2-Bite Dessert, Pastries and Fresh Fruit w/Coffee/Tea/Condiments

\$5.00/per person plus delivery and taxes

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

Prices subject to change without notice, due to market prices changing throughout the year

Contact our Catering Administrator @ 905-646-1091

Or Email: info@classiccaterers.ca