

Hot Lunch Buffets

Minimum 25 guests per buffet, \$450 food & beverage minimum.
Vegetarian option available with precount.
For a sweet finish to any lunch buffet, please see dessert page.

Northwest

Grilled Wild Salmon
with lemon-dill beurre blanc

Garden Salad
with balsamic vinaigrette

Garlic Mashed Potatoes

Marinated & Grilled Asparagus

Artisan Rolls

Italian

Pesto-Glazed Flank Steak

Wild & Mixed Greens Salad
with balsamic vinaigrette

Parmesan Fingerling Potatoes

Seasonal Fruit Platter

House-Made Focaccia
with pesto butter

Americana

Stuffed Chicken Breast
Ancho chili rubbed, spinach-stuffed,
finished with fresh pico de gallo

Rosemary Fingerling Potatoes

Sweet Corn Sauté

Seasonal Fruit Platter

Artisan Rolls

Burgers

**All-Natural Beef Burgers
& Chicken Burgers**

Burger Accompaniments
Kaiser buns, cheddar, lettuce,
tomato, onion, & pickles

Shredded Slaw
with pineapple-mango vinaigrette

Parmesan Fingerling Potatoes

Seasonal Fruit Platter

Pasta

Three-Cheese Tortellini
with creamy pesto

Penne Pasta
with tomato al burro

Classic Caesar Salad

Antipasto Platter

House-Made Focaccia
with pesto butter

BBQ Pulled Pork

Slow-Cooked Pulled Pork
on Kaiser buns with BBQ sauce

Shredded Slaw
with pineapple-mango vinaigrette

Sweet Corn Sauté
with red bell pepper

Marinated Vegetable Tray
grilled & chilled

Seasonal Fruit Platter

Tex-Mex

Red Salsa Cheese Enchiladas

Green Salsa Chicken Enchiladas

Mexican-Style Rice & Beans

Sliced Melon
with cilantro & lime

Crisp Corn Torilla Chips
with sour cream, salsa, pico de gallo

Asian

Beef & Broccoli Stir-Fry

Sweet & Sour Chicken

Tropical Spinach Salad
with Mandarin-tarragon citronette

Jasmine Rice

Stir-Fried Vegetables
with garlic pepper sauce

Southern

Chilled Fried Chicken

Three Bean Corn Salad

Marinated Vegetable Tray
grilled & chilled

Seasonal Fruit Platter

Buttermilk Biscuits

Customary condiments: Salt & pepper. Hot sauce, ketchup, mustard, Parmesan, & butter where applicable.
Complimentary compostable plates, knives, forks, spoons, & paper napkins. China, flatware, & linen at additional cost.

Full service parties subject to on-site hourly labor (chef \$35/hour, server \$28/hour) plus 20% service charge & state sales tax.
Drop, set, & pick-up parties subject to 20% delivery charge & state sales tax.

Classic Catering • Mud McHugh • Mud@classiccateringnw.com • 425 450-5591

Classic Duo Lunch Buffet

Buffet includes a Seasonal Fruit Platter and Cookie & Brownie Assortment.

Two salad & two sandwich selections or Three of each
Minimum 25 guests.

Sandwiches

Roast Beef & Cheddar

With tomato & greenleaf on sourdough dressed with mustard horseradish mayonnaise

Black Forest Ham and Swiss

With tomato & greenleaf on rye dressed with grainy mustard mayonnaise

Turkey & Monterey Jack

With tomato & greenleaf on a French baguette with Dijon mustard mayonnaise

Italian Hoagie

Genoa salami, mortadella, provolone, greenleaf, & tomato on a hoagie roll dressed with herb-seasoned oil & vinegar

Grilled Vegetarian *Ve*

Grilled vegetables, avocado, provolone, greenleaf, & tomato, on multi-grain bread dressed with sun-dried tomato pesto

Indian Vegetarian *Ve*

Curried vegetables, hummus, & spring greens in a spinach wrap with chutney cream cheese.

Italian Caprese *Ve*

With tomato, wild greens, & fresh mozzarella, on a ciabatta roll dressed with balsamic vinaigrette.

Vegetarian Focaccia *Ve*

With tomato, wild greens, & provolone on focaccia dressed with balsamic vinaigrette.

Gluten free wheat bread available, add 1.50

Salads

Classic Caesar

Romaine, house-made Caesar dressing, rustic croutons, and grated Parmesan.

Garden *GF Ve*

Greens, tomato, cucumber, and green onion tossed in balsamic vinaigrette.

Chopped Romaine *GF Ve*

Chopped romaine, grapefruit sections, & pinenuts tossed in raspberry vinaigrette.

Italian Chop Chop *GF*

Chopped romaine, ceci bean, diced provolone, salami, tomato, black olives, & cilantro in red wine vinaigrette. Sprinkled with Parmesan

Gorgonzola *GF Ve*

Cut romaine & diced tomato dressed with blue cheese vinaigrette. Sprinkled with crumbled gorgonzola.

Pesto Pasta Salad *Ve*

Seasonal vegetables, herbs, & pesto pasta tossed in Italian vinaigrette. Sprinkled with Parmesan.

Wild & Seasonal Greens *GF Ve*

Wild & seasonal greens, sliced fruit, & toasted pistachio nuts tossed in balsamic vinaigrette.

Tropical Spinach *GF Ve*

Chopped tropical fruit, spinach, & shredded coconut tossed in Mandarin-tarragon citronette.

*GF - gluten free, Ve - vegetarian, Vg - vegan
for those with nut allergies be advised our pesto is made with pinenuts.*

Customary condiments: Salt & pepper. Hot sauce, ketchup, mustard, Parmesan, & butter where applicable.
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À la Carte Buffet, Plated & Family-Style Lunch Options

Minimum 25 per item ordered.

Starter Salads

Classic Caesar

Romaine, house-made Caesar dressing, rustic croutons, and grated Parmesan

Garden *GF Ve*

Greens, tomato, cucumber, and green onion tossed in balsamic vinaigrette

Chopped Romaine *GF Ve*

Chopped romaine, grapefruit sections, & pinenuts tossed in raspberry vinaigrette

Gorgonzola *GF Ve*

Cut romaine & diced tomato dressed with blue cheese vinaigrette. Sprinkled with crumbled gorgonzola

Wild & Seasonal Greens *GF Ve Vg*

Wild & seasonal greens, sliced fruit, & toasted pistachio nuts tossed in balsamic vinaigrette

Goat Cheese Spinach *GF Ve*

Tender spinach, goat cheese, and roasted julienne beets in garlic-lemon citronette

Tropical Spinach *GF Ve Vg*

Chopped tropical fruit, tender spinach, & shredded coconut tossed in Mandarin-tarragon citronette

Three Bean Corn Salad *GF Ve Vg*

Black, garbanzo, & lima beans, with corn and bell peppers in cumin vinaigrette

Pesto Pasta Salad *Ve*

Seasonal vegetables, herbs, & pesto pasta tossed in Italian vinaigrette. Sprinkled with Parmesan

Seafood Entrees

Grilled Wild Salmon *GF*

Finished with fresh fruit salsa, OR
With lemon-dill beurre blanc

Grilled Tilapia *GF*

With lemon garlic glaze and served with crab salsa

Grilled Mahi Mahi *GF*

With avocado-corn salsa

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Beef & Pork Entrees

Grilled Tenderloin Medallions

Finished with roasted shallot brandy demi-glace, and garnished with herb roasted pearl onions

Braised Beef Short Ribs

Finished with red wine demi-glace

All-Natural Beef Burgers & Chicken Burgers

With all the traditional trimmings

Beer Braised Brats

Grilled beef brats with sauerkraut

Beef & Broccoli Stir-Fry

Sliced flank steak and broccoli florets in sweet soy sauce

Grilled Flank Steak

Thinly sliced and finished with pesto vinaigrette

Grilled Pork Chop

With blueberry-bourbon barbecue sauce

Slow-Cooked Pulled Pork

With Kaiser rolls & Jack Daniels BBQ sauce

Pork Spare Ribs

Brushed with bourbon BBQ sauce

Chicken Entrees

Chicken Marsala, a Classic Catering Signature

Chicken breast stuffed with mushrooms, bread crumbs, & mozzarella, and finished with Marsala sauce

Spinach-Stuffed Chicken Breast

Ancho chili rubbed, spinach stuffed chicken breast with fresh pico de gallo

Chicken Véronique

Chicken breast stuffed with goat cheese, red grapes, and spinach, then finished with a classic Véronique sauce

Agean Chicken

Airline chicken breast stuffed with feta, sun-dried tomatoes & Kalamata olives, finished with herbed tomato glaze

Sweet & Sour Chicken

With pepper-pineapple sauté

Fried Chicken

Buttermilk marinated, accented with paprika and served chilled

Grilled Chicken Breast

With teryiaki marinade

BBQ Chicken

Glazed with cider BBQ sauce

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À la Carte Buffet, Plated & Family-Style Lunch Options

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Pasta Entrees

Baked Lasagna Roulade *Ve*

Filled with garlic-herb seasoned ricotta, shredded mozzarella, & grated Parmesan, with creamy béchamel and housemade marinara

Three Cheese Tortellini *Ve*

With creamy pesto sauce & grated Parmesan

Penne Amatriciana

Penne Amatriciano made with tomatoes, pancetta, basil & grated Parmesan

Penne *Ve*

With tomato al burro & grated Parmesan

Rigatoni Bolognese Poggetti

With classic rich meat sauce & grated Parmesan

Tortellini Romano Rosellini

Romano cheese stuffed tortellini with prosciutto cream sauce & grated Parmesan

Classic Meat Lasagna

Layered with classic meat & pork sauce, garlic-herb seasoned ricotta, shredded mozzarella, & grated Parmesan

Vegetarian Entrees **Buffet vegetarian options with precount

Roasted Eggplant Parmesan *Ve* **

Baked with marinara sauce and Parmesan cheese

Black Bean & Corn Tamales *Ve*

On a bed of saffron-cumin rice

Rösti Potato Cakes *Ve* **

With mushroom ragoût and garlic roasted asparagus

Grilled Tofu Steaks *Ve* **

With tomato molasses sauce and crisp onion straws

Grilled Vegetables En Croûte *Ve*

Topped with béchamel and served with grilled asparagus spears

Sautéed Black Bean Cakes *Ve* **

With sliced avocado & tomato, then finished with tomato sauce and served with grilled asparagus spears

Grilled Seasonal Vegetables *Ve* **

Lemon-tahini brushed and served over saffron rice

Vegetarian Lasagne Roulade *Ve*

With oven roasted vegetables and fresh marinara sauce

Grilled Veggie Burger *Ve* **

Made in-house with kale, cannellini beans, sweet potato, onions, and spicy seasonings.

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À la Carte Buffet, Plated & Family-Style Lunch Options

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Sides

Seasonal Roasted Vegetables *GF Ve*

Finished with garlic and extra virgin olive oil

Grilled Asparagus *GF Ve*

With balsamic glaze and roasted cherry tomatoes

Stir-Fried Vegetables *Ve*

With garlic-pepper sauce

Marinated & Grilled Asparagus *GF Ve*

Served chilled with balsamic drizzle

Roasted Brussels Sprouts *GF*

With bacon and caramelized onion

Baby Carrots *GF*

Baby carrots with roasted shallot and parsley butter

Sweet Corn Sauté *GF Ve*

With red bell pepper

Green Beans *Ve*

Green beans and caramelized onions topped with marinated cherry tomatoes

Shredded Slaw *Ve*

With pineapple-mango vinaigrette

Fingerling Potatoes *GF Ve*

Oven roasted with fresh rosemary, OR
Oven roasted with Parmesan cheese

Farfalle *Ve*

Garlic parsley farfalle with Parmesan

Jasmine Rice *GF*

Wild Rice *Ve*

Fresh herb wild rice with shallots

Potato Chips

With ranch dip

Tortilla Chips

With made in-house pico de gallo. With sour cream & guacamole additional

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