

Picnic Party Menus

Minimum 50 per buffet. Most entrees cooked on-site with Classic Catering supplied barbecue.
Vegetarian option available, precount needed.

Old-Fashioned BBQ

Hamburgers
& veggie burgers with precount

All-Beef Jumbo Hot Dogs

Accompaniments

Kaiser buns, cheese, lettuce,
ketchup, mustard, relish,
chopped onions, tomato, & pickles

Shredded Slaw

with pineapple-mango vinaigrette

Seasonal Fruit Platter

Tim's Cascade Chips

**Cookie & Brownie
Assortment**

BBQ Ribs & Chicken

Pork Spare Ribs
Brushed with bourbon BBQ sauce

BBQ Chicken
Glazed with cider BBQ sauce

Three Bean Corn Salad
Black, garbanzo, & lima beans, corn,
and bell peppers in cumin vinaigrette.

Vegetable Crudite
with ranch dipping sauce

Seasonal Fruit Platter

Artisan Rolls

Seasonal Fruit Cobbler
with whipped cream

Northwest Salmon & Chicken Teriyaki

Northwest Salmon
with refreshing fruit salsa

Chicken Breast
with teriyaki marinade

Wild Rice

Seasonal Fruit Platter

Chopped Romaine
with grapefruit sections & pinenuts
tossed in raspberry vinaigrette

Artisan Rolls

**Cookie & Brownie
Assortment**

Classic Sports Menu

Beer Braised Beef Brats

Spicy Hot Sausage Links

Accompaniments
Hoagie rolls, sauerkraut,
ketchup, onions, and Dijon,
grainy brown, & yellow mustards

Seasonal Fruit Platter

Vegetable Crudite
with ranch dipping sauce

**Cookie & Brownie
Assortment**

Pulled Pork Sandwiches

Pulled Pork Sandwiches
On Kaiser rolls with BBQ sauce.

Shredded Slaw
with pineapple-mango vinaigrette

Three Bean Corn Salad
Black, garbanzo, & lima beans, corn,
and bell peppers in cumin vinaigrette.

Seasonal Fruit Platter

Vegetable Crudite
with ranch dipping sauce

Seasonal Berry Shortcake
with whipped cream

Flank Steak Buffet

Flank Steak
glazed with pesto vinaigrette
and sliced thin for service

Wild & Mixed Greens Salad
in balsamic vinaigrette

**Parmesan
Fingerling Potatoes**

Seasonal Fruit Platter

Artisan Rolls

**Cookie & Brownie
Assortment**

Customary condiments: Salt & pepper. Hot sauce, mustard, ketchup, & 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.

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