



CLASSIC
HOSPITALITY
SERVICES

Classic Catering Northwest

Reception Buffet Menus

SHOW STOPPING HORS D'OEUVRE BUFFET

Passed Hors d'Oeuvres

Crab Cakes with Creole Remoulade

Chef Michael's Selected Canape Trio

Carvery

Carved to Order Roast Prime Rib of Beef with Fresh Horseradish Sauce

Carved to Order Roasted Breast of Turkey with Cranberry Relish

Both presented with soft potato rolls

Artistically Displayed on the Buffet

Lasagne Roulades with freshly grated Parmesan cheese

Grilled Coconut Rum Marinated Prawn Skewers

Classic Caesar Salad

Baked Salmon with Lemon Basil Butter

Farmer's Market Vegetable Crudite with Dipping Sauce

Assorted Hearth Breads with Creamery Butter

PREMIER HORS D'OEUVRE BUFFET

Passed Hors d'Oeuvres

Chef Michael's Selected Canape Trio

Bruschetta with Tomato Basil and Shaved Parma

Artistically Displayed on the Buffet

Grilled Bistro Beef Medallions with Shallot Demi-Glace and Snipped Chives

Chef's Selected Duo Pasta with Garlic Gorgonzola and Basil Marinara Sauce

Mediterranean Chicken Kabobs with a Honey Mustard Tarragon Glaze

Cold Poached Side of Salmon with a Citrus Sundried Tomato Glaze

Traditional Antipasto Presentation

to include marinated and grilled vegetables, salami, mortadella cornets and Provolone

Fresh Seasonal Fruit Display

Assorted Hearth Breads with Creamery Butter

CLASSIC HORS D'OEUVRE BUFFET

Classic Caesar Salad

Cheese Tortellini with Creamy Pesto and Grated Parmesan

Roasted Chicken Pinwheel on Garlic Crouton

Poached Salmon on Naps of Butter Lettuce with Champagne Tarragon Finish

Asian Spiced Garlic Beef Skewers
Twice Baked Stuffed Cocktail Potatoes
Marinated Vegetable Spray
NW Cheese Presentation with Crackers
Assorted Hearth Breads with Creamery Butter

ALL STAR HORS D'OEUVRE BUFFET

Miniature Tortilla Wraps with Southwest Shrimp
Cocktail BBQ Meatballs
Classic Chicken Wings with Blue Cheese Dipping Sauce
Twice Baked Stuffed Cocktail Potatoes
Farmer's Market Vegetable Crudite with Dipping Sauce
Fruit Kabobs with Honey Yogurt Sauce
Assorted Hearth Breads with Creamery Butter

Classic's Corporate Buffet Menu

*Hors D'Oeuvres Presented Butler Style
select any three*

Pork Medallions with Carmelized Onions and Cranberry Chutney
Phyllo Triangles with Spinach and Ricotta Cheeses
Smoked Salmon Mousse on Endive Spears
Seasonal Fruit Wrapped Prosciutto
Petite NW Quiche with Smoked Salmon and Chives
New York Roast Rolled Asparagus Spears with Sesame Vinaigrette
Crostini with Goat Cheese and Olive Tapanade
Twice Baked Baby Red Potatoes

*Carving Station
choice of*

Oven Roasted Breast of Turkey with Cranberry Relish
or
Roast Sirloin of Beef with Freshly Grated Horseradish
both carved to order and accompanied with soft potato rolls

Pasta Station

Cheese Filled Tortellini with Gorgonzola Cream
and
Penne Pasta with Fresh Basil Marinara Sauce
both presented with freshly grated Parmesan cheese

Classic Caesar Salad

*with freshly grated Parmesan cheese, baked garlic croutons and our own creamy Caesar dressing
Focaccia Wedges*

with extra virgin olive oil, tomato pesto and roasted onion spread

Northwest Station

Cold Poached Side of Salmon

with citrus sundried tomato glaze

Dungeness Crab Cakes with Creole Remoulade

Northwest Cheeseboard

featuring Domestic Swiss, Soft Monterey Jack, Yakima Gouda, Tillamook Cheddar and Oregon Blue