



Gourmet Menu

\$40.00 PER PERSON

Price reflects two meats, two vegetables, one salad, and rolls
Sweet Tea, Lemonade, (Plain or Flavored), & Water are included

For each additional meat selection, add \$5.00 per person & each additional side selection, add \$3.50 per person

Meat Selections:

Monterrey Chicken - boneless chicken breasts topped with diced green onions, tomatoes, bacon, and Monterrey Jack cheese

Smothered Chicken - boneless chicken breasts smothered with sautéed onions, and mushrooms, topped with Swiss cheese

Chicken en Croute - boneless chicken breasts marinated in garlic and butter spices, topped with swiss cheese and wrapped in a delicate puff pastry.

Chicken Cordon Bleu — thinly sliced smoked ham, bleu cheese, and creamy sauce wrapped in a herb crusted boneless chicken breast and baked to a golden brown .

Stuffed Pork Loin - tender pork loin stuffed with cornbread style stuffing served with lite pork gravy.

Glazed Pork Medallions - braised pork tenderloin medallions marinated and served in delicious pork gravy with wild rice.

Beef Wellington - beef tenderloin marinated and wrapped in a delicate puff pastry.

Beef Burgundy - tender marinated beef tips served with sautéed mushrooms in rich red wine gravy, served with pasta.

Vegetable Selections:

Green Bean Almondine

Grilled Seasonal Vegetables

English Peas w/ Pearl Onions

Squash Casserole

Scalloped Potatoes

Roasted Red Potatoes

Rice Pilaf

Creamed Shoepeg Corn

Smoked Gouda Mac & Cheese

Green Bean Casserole

Baked Potato w/ Toppings

Twice Baked Potatoes

Baked Sweet Potato w/ Toppings

Sweet Potato Casserole

Yam Stuffed Orange Cups

Salad Selections:

Tossed Green Salad

Southwestern BBQ Salad

Red Potato Salad

Oriental Slaw

Waldorf Salad

Vinaigrette Salad

Broccoli Salad

Grape Salad

Pasta Salad

Layered Salad



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Updated 1/25