Classic Caterers
Make Your Event A Classic Affair
No Event Too Large or Too Small
P.O. Box 93 Benson, Maryland 21018 877-7420

Personal Touches
Brunch Buffets
Gourmet Buffets
Hors D'oeuvres
Dinners
Beverages
Wedding Receptions
Personal Touches

The following alternatives are recommended to personalize your Banquet and to enhance your menu selection:

**Appetizers**
- Shrimp Cocktail
- Crab Cocktail
- Pineapple Boat
- Salmon en Crote
- Pate de Maison
- Melon & Prosciutto
- Oysters or Clams on the ½ shell

**Soups**
- Cream of Crab Soup
- Lobster or Seafood Bisque
- French Onion Parmigiani
- Italian Pastina & Egg Florentine

**Salads**
- Caesar
- Spinach with Bacon & Fresh Mushrooms

**Desserts**
- Continental Pastries
- Cherries Jubilee Flambe
- Bananas Foster
- Baked Alaska Flambe

**Show and Eat Pieces**
- Salmon Divan Mold
- Pineapple Trees
- Lobster Miramar
- Ham Bledemerier Style

**Ice Carvings—Carving Stations**
- Viennese Table with or without Liquor
- Candy Cart
- Self-Made Sundae Bar

**Personal Touches**

**Brunch Buffets**

**Gourmet Buffets**

**Hors D'oeuvres**

**Dinners**

**Beverages**

**Wedding Receptions**
Brunch Buffet

Fresh Fruit Display
Assorted Juices
Crudites
Bagels & Cream Cheese
Salmon Neptune Centerpiece

Choice of 2:
Fresh Scrambled Eggs
Eggs Florentine
French Toast
Blinzes, Cheese & Fruit
Fruit Filled Crepes

Choice of 3:
Grilled Sausage & Bacon
Quiche Lorraine
Seafood Newburg, Rice Pilaf
Grilled Ham & Pineapple
Chicken Livers, Mushrooms
Cavatelli & Broccoli Primavera

Home Fried Potatoes
Cheese Board
Breakfast Pastries

Brunch Buffets

Gourmet Buffets

Hors D'oeuvres

Dinners

Beverages

Wedding Receptions
Gourmet Buffet
(Minimum guarantee 100 guests)

Filet of Sole with Tangerine Sauce
Fresh Stir Fry Vegetables
Eggplant Parmigiana
Coq Au Vin
Rotelle Al Fredo
Fruits de Mer Flambéed with Whiskey
Rice Pilaf

Choice of two from the Carving Station:
Steamship of Beef
Baked Ham
Smoked Turkey
Apricot Glazed Corned Beef

Tossed Garden Salad or Sliced Tomatoes & Feta Cheese
Gelatin Molds
Crudites

Imported & Domestic Cheese Board
Assorted Italian Pastries

Gourmet Buffets

Hors D'oeuvres

Dinners

Beverages

Wedding Receptions
Hors D'oeuvres

Froid
Salmon Moscavite
Cornucopia of Genoa Salami
Eggs a la Russe
Foie Gras, Blackforest Mushroom on Crouton
Oysters Rockefeller
Assorted Italian & French Cheeses with Grapes
Brie en croûte
Galantine
Country Chicken Paté

Chaud
Barbecued Beef Strips
Italian Chopped Sirloin on a Stick
Meat Balls Stroganoff
Clams Casino
Quiche Lorraine
Apple Fritters
Ramaki
Crêpes a la Normandy
Chinese Spare Ribs

Tea Sandwiches
Asparagus Ham Sticks
Pesto Pasta
Marinated Artichokes
Steak Tartar
Caviar en Ice Sockel
Shrimp wrapped in Snowpeas
Assorted Canapés
Crudités
Marinated Herring

Crab Dip
Cocktail Sausage
Chicken Fingers
Shrimp Scampi
Brochette of Ginger Beef
Chicken Scampi
Carved Tenderloin of Beef
Carved Smoked Salmon
Pizza

Hors D'oeuvres

Dinners

Beverages

Wedding Receptions
Dinners

Appetizers

choice of one

Fruit Cup Ambrosia
Soup du Jour
Chilled Juice

Entrees

Roast Ribs of Beef, Au Jus
Tourneados Rossini
London Broil with Mushroom Sauce
Surf & Turf
Crab Stuffed Filet of Flounder
Cajun Chicken & Sausage
Broiled Halibut Casino

Boneless Breast of Chicken
Chicken Scampi & Rice
Cajun Shrimp & Sausage
Veal Piccata, Florentine
Broiled Steaks with choice of Demi Glaze,
Beamaise, Mushroom Sauces

The Master Chef will select the appropriate vegetables to enhance your selection.

Our Famous Fresh Garden Salad
Assorted Rolls & Muffins

Dessert

choice of one

Chocolate Mousse
Ice Cream or Sherbert

Deep Dish Apple Pie
Italian Peach Rum Cake

Dinners

Beverages

Wedding receptions
Beverages

Open Bar
Only Premium Brands are used at no additional charge. Rates are based on the number of guests served on an hourly basis or any part thereof. Bartender rate will apply.

Cash Bar
Drinks are served on a cash per drink basis. Bartender rate will apply.

Fountains
We have many favorite alcoholic & non-alcoholic punches available.

Bottle Service
(no partial returns)
Only Premium Brands are used.
Additional charge for mixers.
Carafes of Quality Wines available at bar or at the dinner table.

Snacks
Chips & Pretzels
Cheese Board, Grapes
Assorted Nuts
Crudites
Nachos & Cheese Dip

Wedding Receptions
Wedding Receptions

Cocktail Reception
Includes one hour of Open Bar and Hors d'oeuvres.
3 Cold and 3 Hot

Menu
Champagne Toast
Relish Tray
Fresh Fruit Cup
Soup Italian
Garden Fresh Salad
Assorted Rolls & Muffins

Roast Rib of Beef, Horseradish Sauce
London Broil
Surf & Turf
Boneless Breast of Chicken

Continuous Open Bar for 4 hours.
Flowers on each table.
Overnite accommodations for Bride & Groom with Champagne.