

*Personal Touches*

# 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 Flambé  
Bananas Foster  
Baked Alaska Flambé

### **Show and Eat Pieces**

Salmon Divan Mold  
Pineapple Trees  
Lobster Miramare  
Ham Biedemeier 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  
Crudités  
Bagels & Cream Cheese  
Salmon Neptune Centerpiece

### **Choice of 2:**

Fresh Scrambled Eggs  
Eggs Florentine  
French Toast  
Blintzes, 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*

Buffet Dinner  
Dinner Buffet  
Buffet Dinner

Filet of Sole with Tangerine Sauce  
Fresh Stir Fry Vegetables  
Eggplant Parmigiana  
Coq Au Vin  
Rotelenni 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



*Hors D'oeuvres*

**Gourmet Buffet**

(Minimum guarantee 100 guests)

**Froid**

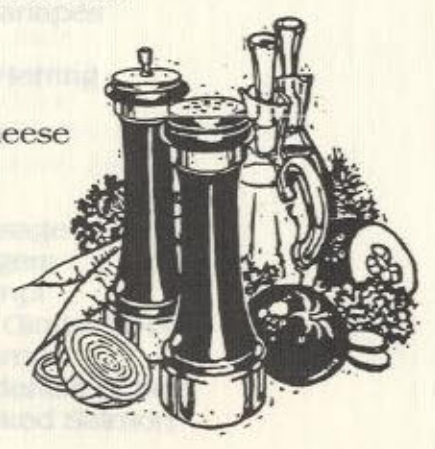
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- Fresh Stir Fry Vegetables
- Eggplant Parmigiana
- Coq Au Vin
- Rotelenni Al Fredo
- Fruits de Mer Flambéed with Whiskey
- Rice Pilaf

**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*

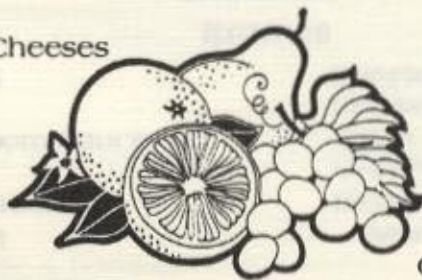
*Beverages*

*Wedding Receptions*

## *Hors D'oeuvres*

### **Froid**

Salmon Moscovite  
 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  
 Crudites  
 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*

Only Premium Brands are used in our food and beverages. All prices are based on the number of guests seated on an hourly basis or any part thereof. Minimum 10 guests. Tax and gratuity apply.

Roast Rib of Beef, Au Jus  
Tournedos 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,  
Bearnaise, Mushroom Sauces



Choice of one  
Fruit Cup Ambrosia  
Soup du Jour  
Chilled Juice

Choice of one  
Chocolate Mousse  
Ice Cream or Sherbert  
Deep Dish Apple Pie  
Italian Peach Rum Cake

Only Premium Brands are used in our food and beverages. All prices are based on the number of guests seated on an hourly basis or any part thereof. Minimum 10 guests. Tax and gratuity apply.

### Dinners



#### Appetizers

- choice of one
- Fruit Cup Ambrosia
- Soup du Jour
- Chilled Juice

#### Entrees

- Roast Rib of Beef, Au Jus
- Tournedos 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,  
Bearnaise, 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

ICE CREAM OR BRANDED  
CHOCOLATE FROSTING

WEDDING CAKE  
WITH FRESH FRUIT

CHOICE OF ONE  
DRESSING

ASSORTED BREAD & BUTTER

OUR FAVORITE FRESH BAKED BREAD

THE WEDDING CAKE WILL BE SERVED WITH ASSORTED BREADS TO ENJOY WITH YOUR GUESTS

BRANDY HAZEL CREAM  
CHOCOLATE & VANILLA  
SWISS CHEESE FISH OF FLOUNDER  
SOUP & RICE  
LONDON BROTH WITH SPICED SAUCE  
TOMATOES ROASTED  
ROAST BIRD OF BEAST VII JUS

BRANDY HAZEL CREAM  
CHOCOLATE & VANILLA  
ASSORTED BREADS  
CHOCOLATE & VANILLA  
CHOCOLATE & VANILLA  
ROAST BIRD OF BEAST VII JUS

ENTREE

CHICKEN  
SOUP OR RICE  
BIRD OF BEAST VII JUS  
CHOICE OF ONE  
DRESSING

DINNER

## 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

Continuous Open Bar for 4 hours

Flowers on each table

Optional accommodations for Bride & Groom with Champagne

## Beverages

## Wedding Receptions

Υποψήφιοι  
Επιχειρηματίες  
Ομάδα & Εταιρεία

Υποψήφιοι & Επιχειρηματίες  
Ομάδες

ΕΠΙΧΕΙΡΗΣΗ

Επιχειρηματίες & Ομάδες  
Υποψήφιοι & Επιχειρηματίες  
Ομάδα & Εταιρεία  
(σε διαφορετικές  
Επιχειρήσεις)

Με την υποστήριξη της εταιρείας & του κλάδου  
Επιχειρήσεων

Επιχειρηματίες & Ομάδες  
Υποψήφιοι & Επιχειρηματίες  
Ομάδα & Εταιρεία

Οι υποψήφιοι & οι επιχειρηματίες  
Ομάδα & Εταιρεία  
Ομάδα & Εταιρεία

ΕΠΙΧΕΙΡΗΣΗ



## 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 Italiana  
Garden Fresh Salad  
Assorted Rolls & Muffins

Roast Ribs 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.