



Classic Express

DELICIOUS DELIVERY



**“We love what we do . . .
and we’re happy it shows!”**

- CHEF/OWNERS, DEAN & DEBBIE YOUNG



831.647.0114

Classic Catering has been providing outstanding food and service for over 10 years. While our primary focus has been full service catering, we are finding a demand for an “express” service . . . So with your needs in mind, Events by Classic developed Classic Express and created menu ideas that can be delivered to you! This time-sensitive arrival delivers delicious and beautifully garnished food, ready to serve to your guests, clients, or employees with ease.

Inside, **Classic Express** offers a wide variety for our diverse clientele. While our menus and services continue to evolve as times and trends change, one thing always remains the same: our commitment to quality food and service for our customers.

All of our food is hand made with care using the freshest ingredients possible. Therefore, **we request a 72-hour notice**, but always feel free to call us if you are in a pinch, and we will do our best to accommodate your needs.

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Before you call . . .

Important Notice

In order to guarantee the quality of our service, Events by Classic limits the number of events it handles on a particular day depending on the total number and type of events already booked. We do not risk the satisfaction of our clients by overbooking our capabilities; therefore, please order as soon as possible to help ensure our availability.



We use compostable and/or products made from recycled material.



831.647.0114

IMPORTANT INFORMATION

All Orders Include

- Any necessary disposable products (plates, flatware, cups and napkins)
- Hot menu items are delivered in disposable containers only
- Upon request, cold and al fresco (room temperature) menu items may be delivered on rented service ware (see delivery fee below)

Minimum Orders/Delivery Fees

- \$700 Weekday minimum for food & beverage, Appl. Tax, Staff & delivery fee not included to reach minimum (\$1,500 Weekend minimum)
- Delivery fee of disposable containers \$60
- Delivery fee & pick-up of rented service ware \$150
- Deliveries to Salinas, Santa Cruz & some Carmel Valley locations have an additional \$75 fee

Service Personnel

Classic Express fees do not include service personnel. However, professional, uniformed service personnel are available at \$35/hour, 4-hour minimum, portal to portal. A 19% operations fee will be added to all catered events.

Delivery Time

We arrive 15 minutes prior to the start of your event unless prior arrangements are made.

Set-up Requirements

Please have a table or counter available for the placement of platters.

Equipment Pick-up (if applicable)

When included, equipment pick-up time will be scheduled at the time of your order.

Payment

Payment is due in full in advance or at the time of delivery. We accept MasterCard, Visa, business or personal checks made payable to Events by Classic. Corporate billing accounts can be arranged for repeat clients. There is a \$35 fee for returned checks.

Cancellation

Every Classic Express is prepared to order. Therefore, a 48 hour cancellation notice is required. (Staffed events require 72 hours' notice.) When this isn't possible, we would be happy to arrange delivery of your order to a different location.

Ordering Information

To place your order for delivery, you can either email us at info@eventsbyclassic.com or call 831.647.0114

OFFICE HOURS: 10:00 am to 5:00 pm Tuesday through Friday.

Lead Time

Please call at your earliest convenience and at least 72 hours in advance to place your order. However, we know that sometimes unexpected meetings and events arise so if you have last minute catering needs, do call. If you can be somewhat flexible as to menu selection and delivery time, we will do our best to accommodate you — for no extra charge.

Sales Tax

All menu items and any service personnel provided is subject to applicable Monterey sales tax rate.



Catering for all Occasions

Besides our deliciously delivered Classic Express menus, Events by Classic offers a wide variety of full service innovative menus and can custom design for any event you may be planning:

Weddings

Grand Openings

Product Launches

Chamber Mixers

Company Picnics

Hors D'oeuvres Receptions

Anniversary Celebrations

Birthday Celebrations

Social Affairs

Fundraisers

Hors D'oeuvres Selections

*All Hors D'oeuvres are delivered
Al Fresco (room temperature).*

*Pricing is per platter/tray unless
otherwise noted.*

*The quantity served is noted
as either "up to 25" or
"50 pieces."*

*Please see our package
choices for full meal
suggestions on page 11.*



Classic Express
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Curry Chicken Salad

Our Hors D'oeuvres selections are perfect for those who want to create an entire event around little tastes of varying flavors, or just as perfect as a supplement with your own creations!

Traditional Domestic & Imported Cheese Platter

with red seedless grapes & assorted crackers.....up to 25 | \$99

Skewers

grape tomato, fresh mozzarella & fresh basil 50 ea | \$99

roasted tomato, fresh mozzarella & kalamata olive 50 ea | \$119

crispy prosciutto & herbed polenta 50 ea | \$125

fresh watermelon, honeydew & cantaloupe with lemon & honey drizzle & chopped mint 50 ea | \$99

Curry Chicken Salad

in wonton cups with celery, almonds & grapes 50 ea | \$99

Oregon Smoked Salmon Platter

with cream cheese, slivered red onion, capers & lemon slices, served with sliced baguettes & crackers.....up to 25 | \$135

Traditional Tomato Bruschetta Platter

Bowl of grape tomatoes, parmesan, basil & garlic, served surrounded by crostini 50 ea | \$99

Assorted Sausage Platter

chicken & apple/chicken, artichoke & cheese/pork, roasted red pepper & spinach (4 oz/guest) with whole-grain mustard & pineapple jalapeno marmaladeup to 25 | \$145

Seasonal Fresh Fruit Platter

served with honey yogurt sauce (on the side)up to 25 | \$105

Mediterranean Antipasto Platter

salami, marinated mozzarella & mushrooms, artichoke hearts, olives & carrot sticks, served with roasted red pepper spread and crispy lavoshup to 25 | \$175

Tri Tip Platter

with horseradish cream & petite sandwich rollsup to 25 | \$195

Chilled Jumbo Shrimp

with horseradish cocktail sauce 50 ea | \$119

Big Daddy's Famous Pork Riblettes

served with teriyaki or BBQ sauce ~ super tender! 50 ea | \$119

Teriyaki Glazed Chicken Wings

garnished with green onions 50 ea | \$119

Stuffed Dried Apricots

with stilton, mascarpone, pistachios & fresh chives 50 ea | \$99

House-made Guacamole

with roasted corn, cilantro & red onion, served with tortilla chipsup to 25 | \$99

Raw Vegetable Crudités

radishes, carrots, red bell peppers & celery, served with Roasted Red Bell Pepper Spreadup to 25 | \$99

Grilled & Roasted Vegetable Crudités

carrots, cauliflower, red bell peppers & zucchini, served with roasted red pepper spread up to 25 | \$125

Petite Croissant Sandwiches

with ham, turkey, havarti cheese, lettuce & tomatoup to 25 | \$165

How Many?

We're always asked: How many should I order? Here's a simple guide when ordering hors d'oeuvres.

Pre-Meal: 4-6 per person
Between Meal Cocktail Party: 6-10 per person, plus "filler" items like fruit, cheese and crudité
In Lieu of a Meal: 12-20 per person, plus "filler" items like fruit, cheese and crudité

"There is no love sincerer
than the love of food."

- GEORGE BERNARD SHAW

Salad Selections

Delivered Cold.

Pricing is per platter/tray unless otherwise noted.

*Small serves 10-12
Large serves up to 25*

Please see our package choices for full meal suggestions on page 11



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Kicked-up Potato Salad

roasted creamer potatoes, bacon, celery & grilled green onions
.....\$49 small | \$89 large

Roasted Potato & Green Bean Salad

with tangy dijon vinaigrette
.....\$49 small | \$89 large

Orzo Pasta Salad

with fresh baby spinach, lemon zest, crumbled goat cheese & sweet grape tomatoes
.....\$65 small | \$119 large

Couscous Salad

with asparagus, red onion, julienne carrots & creamy lime vinaigrette
.....\$65 small | \$119 large

Basmati & Wild Rice Salad

with peas, green onions & lemon dijon vinaigrette
.....\$49 small | \$89 large

Roasted Corn & Tomato Salad

with cilantro, red onion & citrus/champagne vinaigrette
.....\$49 small | \$89 large

Mixed Green Salad

with tomatoes, cucumbers, carrots & red onion, served with creamy italian & blue cheese dressings
.....\$49 small | \$89 large

Cole Slaw

traditional with bold flavors & spanish onions\$39 small | \$69 large

Cosmo Salad

mixed greens with dried cranberries, crumbled goat cheese, roasted corn & sugared almonds with fresh citrus/champagne vinaigrette
.....\$59 small | \$109 large

Caesar Salad

romaine hearts, shaved parmesan, freshly-made croutons & classic caesar dressing
.....\$49 small | \$89 large

Margarita Salad

romaine lettuce, black beans, grilled corn, roasted red peppers, avocados & tortilla straws with cilantro lime vinaigrette
.....\$59 small | \$109 large

Caprese Salad

beautiful layers of sliced tomatoes, mozzarella & fresh basil, drizzled with balsamic vinaigrette
.....\$109 small | \$199 large

Broccoli Salad

broccoli, peas, cranberries, onions, bacon, cheddar cheese & sunflower seeds.....\$49 small | \$89 large

Saki Salad

napa cabbage and an array of vegetables with a mild thai peanut dressing & garnished with peanuts & fried wonton crisps
.....\$49 small | \$89 large

Chinese Noodle Salad

with sesame soy dressing, scallions & julienne carrots
.....\$65 small | \$119 large

Mixed Fruit Salad

with yogurt dressing
.....\$49 small | \$89 large

“Friends are the bacon bits in the salad bowl of life.” - ANONYMOUS

Entrée Selections

Delivered Warm in Custom
Insulated Catering Boxes.

Pricing is per platter/tray unless
otherwise noted.

Small serves 10-12
Large serves up to 25

Please see our package
choices for full meal
suggestions on page 11



Chicken Parmesan

breaded white meat with marinara & mozzarella \$125 small | \$229 large

Chicken Marsala

sautéed white meat, garlic & fresh herbs with mushroom marsala sauce \$109 small | \$205 large

Teriyaki Chicken

grilled boneless dark & white meat with teriyaki glaze \$89 small | \$165 large

Barbequed Chicken

grilled boneless dark & white meat with Chef Dean's famous house-made BBQ sauce \$89 small | \$165 large

Chicken Enchiladas

roast chicken, jack cheese, mild green chili with queso fresco, cilantro & ranchero sauce \$125 small | \$229 large

Chicken Fajitas

white meat, onions, green peppers, cilantro, cheese, chipotle, sour cream & shredded lettuce with fire-roasted salsa & hand-made style tortillas \$105 small | \$195 large

Orange Chicken

white meat grilled & glazed with orange \$89 small | \$165 large

Baked Penne with Chicken

OR Grilled Vegetables layered with manchego, mozzarella, parmesan & marinara sauce \$105 small | \$195 large

Stuffed Portabella Mushrooms

stuffed with grilled vegetables, bread crumbs, manchego cheese, fresh herbs, & topped with marinara sauce \$99 small | \$185 large

Vegetable Enchiladas

fresh spinach, corn, black beans, Mexican blend cheese & house-made ranchero sauce \$105 small | \$195 large

Chef Dean's Famous Meatloaf

ground beef & pork, roasted vegetables & balsamic glaze \$95 small | \$169 large

Grilled Tri-Tip

thinly sliced & served with horseradish cream sauce \$115 small | \$209 large

Beef Fajitas

tender beef, onions, green peppers, cilantro, cheese, chipotle sour cream & shredded lettuce with fire-roasted salsa & hand-made style Tortillas \$129 small | \$239 large

Beef Tenderloin

roasted to perfection & sliced in medallions \$179 small | \$339 large

Braised Short-ribs Bourguignon

with sweet onions & velvety cabernet sauce \$165 small | \$305 large

Poached Salmon Platter

with lemon & capers and served with a creamy cucumber/caper sauce \$109 small | \$199 large

Pork Carnitas

traditional slow roasted carnitas with queso fresco, pico de gallo and hand-made style tortillas \$95 small | \$169 large

Roasted Pork Loin

seared & roasted with garlic & herbs de provence \$99 small | \$185 large

Pork Spareribs

meaty ribs with teriyaki glaze OR BBQ sauce \$119 small | \$205 large

Orange Glazed Ham

basted with orange & fresh sage \$155 large only

"Food is our
common ground,
our universal experience."

- JAMES BEARD

Side Selections

Delivered Warm in Custom Insulated Catering Boxes.

*Small serves 10-12
Large serves up to 25*

Please see our package choices for full meal suggestions on page 11.



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Roasted Garlic Mashed Potatoes
.....\$49 small | \$89 large

New Potatoes
with butter, olive oil, garlic & fresh herbs
.....\$49 small | \$89 large

Roasted Parsnips, Carrots & Beets
.....\$49 small | \$89 large

Mac & Cheese
baby shell macaroni with gruyere, cheddar & jack cheese, topped with toasted fresh bread crumbs
.....\$65 small | \$119 large

Fusilli Pasta
with fire-roasted marinara OR alfredo sauce\$75 small | \$139 large

Cheese Tortellini with Creamy Pesto
.....\$75 small | \$139 large

Corn on the Cob
with butter and fresh parsley
.....\$49 small | \$89 large

Vegetable Medley
grilled red & yellow peppers, onions, baby portabella mushrooms, roasted cauliflower & carrots
.....\$49 small | \$89 large

Sautéed Green Beans with Shallots
.....\$35 small | \$59 large

Sautéed Crimini Mushrooms
.....\$45 small | \$79 large

Basmati Rice Pilaf
.....\$39 small | \$69 large

Coconut Jasmine Rice
.....\$39 small | \$69 large

Spanish Rice with Bell Pepper & Onion
.....\$55 small | \$99 large

Brown & Wild Rice
.....\$39 small | \$69 large

Black Beans with queso fresco
.....\$49 small | \$89 large

Sweet & Spicy Baked Beans
.....\$59 small | \$105 large

Freshly-made Refried Beans
.....\$59 small | \$105 large

BREADS & MORE

Rosemary-Garlic Ciabatta Bread, Slathered with Butter
.....\$35 small | \$59 large

Parker House & Wheat Dinner Rolls & Butter
.....\$29 small | \$45 large

Hand-Made Style Tortillas
.....\$25 small | \$39 large

Freshly-made Lavosh Chips
.....\$25 small | \$39 large

Sliced French Baguettes & Butter
..... \$29 large only

“... my family's menu consisted of two choices:
take it or leave it.”
- BUDDY HACKETT

Brunch & Light Selections

Delivered Ready to Serve.

*Small serves 10-12
Large serves up to 25*

*Many Items from our
Side & Salad selections
would also complement
your brunch menu.*



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Quiche ~ Choice of

ham & gruyere
spinach & mushroom
feta, basil & sundried tomato
asparagus & caramelized onion
..... 6 slices \$35

Frittatas ~ Choice of

pancetta, artichoke & leek (pancetta
may be omitted upon request)
..... 6 slices \$29

Orange Glazed Ham

basted with orange & fresh sage,
carved.....\$155 large only

Assorted Sausage Platter

chicken & apple/chicken,
artichoke & cheese/pork,
roasted red pepper & spinach
(4 oz/guest) with whole-grain
mustard & pineapple jalapeno
marmalade\$145 (large only)

Oregon Smoked Salmon Platter

with cream cheese, slivered red
onion, capers & lemon slices and
served with sliced baguettes &
crackers\$135 (large only)

Poached Salmon Platter

with lemon & capers and served with
a creamy cucumber/caper sauce
.....\$109 small | \$199 large

Seasonal Fresh Fruit Platter

served with honey yogurt sauce (on
the side)\$105 (large only)

Bagels

cinnamon raisin, sesame & blueberry,
sliced & served with herbed cream
cheese.....\$39 small | \$69 large

Mini Muffins

blueberry & poppy seed, served with
butter\$45 small | \$79 large

Croissants

served with butter & assorted jams
.....\$59 small | \$109 large

Assorted Danish

.....\$45 small | \$79 large

All happiness depends
on a leisurely breakfast."

- JOHN GUNTHER

Sandwich Selections

*Delivered on Platters or
Box Lunch Style.*

*Small platters serve 10-12
Large platters serve up to 25*

*Box Lunches require a
minimum order of 25.*

Build-to-Taste Sandwich Platter

includes thinly sliced roast turkey & black forest ham, Monterey jack & cheddar cheese, shredded lettuce, tomato, thinly sliced red onion & pickles with a plentiful selection of breads & rolls & traditional condiments

.....\$109 small | \$199 large

Tea Sandwich Platter (2 triangles per serving)

choice of:

egg salad with fresh mint

chicken salad

cucumber with cream cheese, goat cheese, cranberry, toasted walnuts & arugula

.....\$59 small | \$109 large

Croissant Sandwich Platter (1 sandwich per serving)

choice of:

grilled portabella & bell pepper with herbed cream cheese

curried chicken salad with grapes & almonds

sliced turkey and havarti with a cranberry/sage spread

.....\$115 small | \$205 large

Box Style Lunches

honey roasted ham, caramelized onions & brie cheese
with honey/dijon mustard served on a flaky croissant

marinated grilled chicken breast, avocado, cojita cheese
with green chile mayonnaise served on a soft ciabatta bread

grilled red & yellow bell peppers, portabella mushrooms & grilled red onions
with green leaf lettuce & goat cheese served on whole wheat

.....\$18 Per Guest (minimum 25)

All Box Lunches Include:

broccoli salad, orzo pasta salad or fruit salad along with an individual bag of chips
& chocolate dipped shortbread cookie ~ minimum of 10 per combination selected



“Life is like a **sandwich** . . .
The more you add to it the better it becomes.”

- JOHN GUNTHER

Dips, Desserts & Drinks

roasted corn guacamole



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thumbprint cookies

DIPS/SPREADS

kalamata olive tapenade with fresh thyme, garlic & capers..... \$42/quart

roasted red pepper spread with cream cheese & fresh herbs \$24/quart

caramelized onion spread with cream cheese & fresh thyme \$42/quart

fresh monterey bay calamari & shrimp ceviche with avocado champagne & fresh citrus \$50/quart

pico de gallo (fresh salsa) with grape tomatoes, jalapeno & cilantro \$24/quart

house-made guacamole with roasted corn, cilantro & red onion .. \$42/quart

fire roasted salsa \$24/quart

BEVERAGE OPTIONS

assorted sodas & bottled water:
choice of one coke, diet coke or sprite plus one bottled water\$1.65/pp

orange juice (serves 15).....\$16/gal

coffee service: regular or decaf,
Includes cream & sugar.....\$27/gal

DESSERTS

Except for the pies, all desserts have a 2 dozen minimum order

petite brownies.....\$20/doz

petite lemon bars\$20/doz

chocolate chip cookies\$20/doz
oatmeal raisin cookies\$20/doz

raspberry or apricot thumbprint cookies\$23/doz

chocolate dipped shortbread cookies.....\$23/doz

petit fours (choose 1 flavor per/doz)

fresh fruit with custard, lemon tart with meringue, pecan tart, almond & cherry tart, chocolate ganache tart, coffee opera, hazelnut opera, marquise (chocolate cake-chocolate truffle cream), chocolate éclair\$30/doz

chocolate dipped strawberries\$40/doz

freshly baked pies:

apple, berry, peach, strawberry-rhubarb or pumpkin\$23/ pie

"Stressed spelled backwards is Dessert. Coincidence?
I think not."

- UNKNOWN AUTHOR

Complete Menu Selections

Complete menu packages
have a minimum order of 25.
No substitutions please.



MORNING STAR BRUNCH — \$21/guest

Quiche or Frittata

choice of two from menu list (see pg 8)

Oregon Smoked Salmon Platter

with cream cheese, sliced red onion, capers & lemon slices. served with sliced baguettes & crackers

Seasonal Fresh Fruit Platter

served with honey yogurt sauce

Bagels

cinnamon raisin, sesame & blueberry sliced & served with herbed cream cheese

Assorted Danish

LUNCH BY THE BAY — \$18/guest

Croissant Sandwiches

- grilled portabella & bell pepper with herbed cream cheese
- curried chicken salad with grapes & almonds
- sliced turkey, havarti, cranberry/sage spread

Basmati & Wild Rice Salad

with peas & green onions and tossed with lemon dijon vinaigrette

Broccoli Salad

broccoli, peas, cranberries, onions, bacon, cheddar cheese & sunflower seeds

Mixed Green Salad

with tomatoes, cucumbers, carrots & red onion, served with cilantro lime vinaigrette & blue cheese dressings

LONGHORN BARBECUE — \$28/guest

Grilled Tri-tip

thinly sliced & served with horseradish cream

Barbequed Chicken

grilled boneless dark & white meat with chef Dean's famous house-made BBQ sauce

Sweet & Spicy Baked Beans

Kicked-up Potato Salad

roasted creamer potatoes, bacon, celery & grilled green onions

Cole Slaw

traditional with bold flavors & Spanish onions

Parker House & Wheat Dinner Rolls & Butter

SAVOR SHANGHAI — \$28/guest

Pork Spareribs

meaty ribs with teriyaki glaze

Orange Chicken

white meat grilled & glazed with orange

Coconut Jasmine Rice

Chinese Noodle Salad

with sesame soy dressing, scallions & julienne carrots

Broccoli Salad

broccoli, peas, cranberries, onions, bacon, cheddar cheese & sunflower seeds

Fortune Cookies

MAMA MIA ITALIAN — \$28/guest

Chicken Parmesan

breaded white meat with marinara & mozzarella

Fusilli Pasta

with fire-roasted marinara OR alfredo sauce

Vegetable Medley

grilled red & yellow peppers, onions, baby portabella mushrooms, roasted cauliflower & carrots

Caesar Salad

romaine hearts, shaved parmesan, freshly-made croutons, classic caesar dressing

Traditional Tomato Bruschetta Platter

grape tomatoes, parmesan, basil & garlic, served surrounded by crostini

Rosemary-Garlic Ciabatta Bread

slathered with butter

MEXICAN FIESTA — \$28/guest

Chicken Fajitas

white meat, onions, green peppers, cilantro, cheese, chipotle, sour cream & shredded lettuce with fire-roasted salsa & hand-made style tortillas

Vegetable Enchiladas

fresh spinach, corn, black beans, Mexican blend cheese & house-made ranchero sauce

Spanish Rice with Bell Pepper & Onion

Black Beans with Queso Fresco

Mixed Green Salad

with tomatoes, cucumbers, carrots, red onion & cilantro lime vinaigrette

"Never eat more than
you can lift." - MISS PIGGY