



# 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

### Included in all deliveries (\$60 delivery fee)

- 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 \$200 (including chafing dishes for hot food)
- 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: \$40/hour for the first server and \$35/hour each server thereafter; 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](mailto: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.



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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 marmalade (cut in thirds) ...up 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 lavosh ..... up to 25 | \$175

### Tri Tip Sandwich Platter (room temp)

with horseradish cream & petite sandwich rolls .....up to 25 | \$195

### Chilled Jumbo Shrimp

with horseradish cocktail sauce ..... 50 ea | \$119

### Big Daddy's Baby Back Ribs

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 chips .....up to 25 | \$99

### Raw Vegetable Crudités

radishes, carrots, red bell peppers & celery, served with Roasted Red Bell Pepper Spread .....up 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 & tomato 30 half sandwiches | \$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*



### **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

### **Quinoa Salad with Orange & Pistachios**

with brown rice, dried apricots, pistachios, scallions & zesty orange dressing  
.....\$65 small | \$119 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

### **Cosmo Salad**

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

### **Chinese Noodle Salad**

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

### **Mixed Fruit Salad**

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

### **Caesar Salad**

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

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

# Entrée Selections

*Delivered warm in 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*



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### 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

### 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

### Grilled Tri-Tip

thinly sliced & served with horseradish cream sauce ..... \$115 small | \$209 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 (room temp)

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

### Roasted Pork Loin

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

### Pork Baby Back Ribs

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

### Orange Glazed Ham

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

### Vegetable Enchiladas

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

“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, parmesan, salt 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**  
.....\$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

**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

**Sliced Sourdough & Butter**  
.....\$35 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.*

## **Quiche ~ Choice of**

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

## **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 (chilled)**

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

## **Poached Salmon Platter (room temp)**

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 Breakfast Danish**

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



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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.



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"Life is like a sandwich . . .  
The more you add to it  
the better it becomes."

- JOHN GUNTHER

## 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, sandwiches cut in half)

### 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 30)

### All Box Lunches Include:

Fruit salad along with an individual bag of chips & chocolate dipped shortbread cookie (no less than 10 of any one sandwich may be ordered.)

## 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

### 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

### Assorted Fresh Baked Cookie Platter

# Dips, Desserts & Drinks

roasted corn guacamole



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

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 ..... \$2.00/pp

orange juice (serves 15) ..... \$21/gal

coffee service: regular or decaf, Includes cream & sugar ..... \$47/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 per 25 people (see pg 8)

### Oregon Smoked Salmon Platter

with cream cheese, slivered 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

### 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

### Assorted Fresh Baked Cookie Platter

## 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

## 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

### Sourdough Bread

with butter

## MEXICAN FIESTA — \$28/guest

### Chicken Enchiladas

Roast chicken, jack cheese, mild green chili with queso fresco, cilantro & ranchero sauce

### Vegetable Enchiladas

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

### Spanish Rice

### 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