

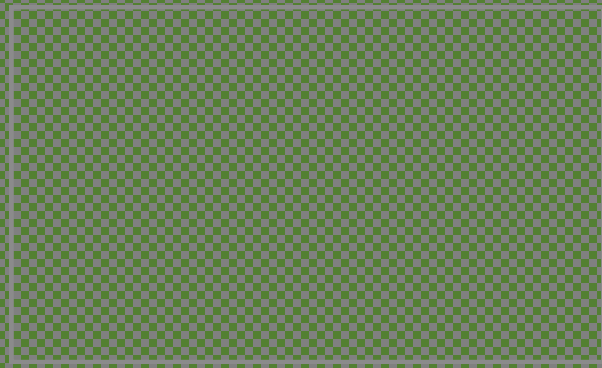


Whether it is a breakfast for five or a reception for fifty or more, Classic Café Management delivers the finest cuisine-- creatively presented with meticulous attention to detail.



CATERING MENU

2023



The "Classic" Difference...



BEYOND DELICIOUS FOOD:

CLASSIC CATERING IS AN ALL-ENCOMPASSING PROVIDER; WITH SERVICES RANGING FROM ENTERTAINMENT AND RENTAL EQUIPMENT, TO ICE CARVINGS AND FRESH FLOWERS.

CLASSIC CATERING HELPS OUR CLIENTS COME TOGETHER AND BUILD RELATIONSHIPS, BY PROVIDING CONVENIENCE AND EXCELLENT VALUE .

CLASSIC CAFÉ IS HAPPY TO OFFER YOUR BUSINESS THIS HIGH QUALITY, ON-SITE AMENITY.

TO ORDER, PLEASE SEE YOUR LOCATION'S CATERING MANAGER.

ORDER FORMS ARE AVAILABLE IN THE CAFÉ



BEVERAGES

FRESHLY BREWED 100% COLOMBIAN COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HERBAL TEAS

ACCOMPANIMENTS OF WHOLE MILK, SKIM MILK, SUGAR AND SUGAR SUBSTITUTES
(10 PERSON MINIMUM)

CHILLED JUICES

ORANGE

APPLE

GRAPEFRUIT

LEMONADE

MILK

WHOLE OR SKIM

ASSORTED BOTTLED DRINKS

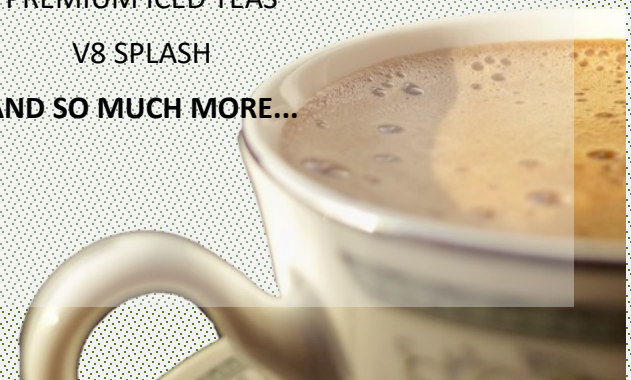
SODA

SPARKLING AND FLAVORED WATER

PREMIUM ICED TEAS

V8 SPLASH

AND SO MUCH MORE...



“THE CLASSIC BUFFETS”

PICK YOUR FAVORITE ENTRÉES. ADD ONE ACCOMPANIMENT PER ENTRÉE.

THEN ADD A COLD SALAD PLUS DESSERT

ALL SERVED WITH COLD WATER AND SODA, CONDIMENTS, AND DINNER ROLLS

ENTREES

(RESERVED FOR GROUPS OF 15 OR MORE , OR AN UPCHARGE FEE MAY APPLY)

<p><u>CHICKEN</u></p> <p>CHICKEN FRANCAISE</p> <p>CHICKEN MARSALA</p> <p>CHICKEN PARMESAN</p> <p>CHICKEN AND SUNDRIED TOMATO WITH BROCCOLI RABE</p> <p>CHICKEN SCALOPPINI</p>	<p><u>PASTA</u></p> <p>RIGATONI A LA VODKA</p> <p>CAVATELLI WITH BROCCOLI</p> <p>BAKED ZITI</p> <p>RIGATONI WITH SPICY SAUSAGE, TOMATO, RED ONION, AND RICOTTA</p> <p>PENNE AND BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL, SWEET SAUSAGE, AND PARMESAN</p> <p>WILD MUSHROOM RAVIOLI IN PESTO</p> <p>CHEESE STUFFED RIGATONI IN ROASTED PEPPER ALFREDO</p>
<p><u>MEAT AND FISH</u></p> <p>SLICED GRILLED FLANK STEAK</p> <p>MOM'S MEATLOAF WITH HEARTY GRAVY</p> <p>SAUSAGE AND PEPPERS IN TANGY MARINARA</p> <p>ROAST TURKEY BREAST WITH COUNTRY STUFFING</p> <p>BEER BATTERED COD FISH WITH HOME MADE CHIPS</p> <p>NEW ENGLAND SEAFOOD STEW WITH MUSSELS, CLAMS, SHRIMP, AND SCALLOPS</p>	<p><u>ACCOMPANIMENTS</u></p> <p>SEASONAL FRESH VEGETABLE MEDLEY</p> <p>HERB ROASTED RED BLISS POTATOES</p> <p>ROASTED GARLIC SMASHED POTATOES</p> <p>FRESH ROASTED CORN WITH SWEET RED PEPPERS</p> <p>FRIED POTATO WEDGES</p> <p>BROWN OR WILD RICE MEDLEY</p>

DESSERT

BROWNIES AND COOKIES INCLUDED IN BUFFET PRICE

“MAKE IT A LITTLE SWEETER”

TRY OUR SUGGESTED DESSERT UPGRADES OR ASK ABOUT OUR SEASONAL OPTIONS
(at an additional cost)

ALL ITEMS AVAILABLE “TO GO” IN HALF OR WHOLE TRAYS

BREAKFAST

“THE CONTINENTAL”

AN ASSORTMENT OF FRESHLY BAKED DANISHES, MUFFINS, AND FILLED PASTRIES ARRANGED ON A PLATTER WITH NY STYLE BAGELS. SERVED WITH WHIPPED SWEET BUTTER AND CREAM CHEESE

“BAGEL BUFFET”

AN ASSORTMENT OF N.Y. STYLE BAGELS SERVED WITH A SELECTION OF CREAM CHEESE, BUTTER, AND JELLIES

“HEALTHY START”

A SELECTION OF LOWFAT MUFFINS, MULTI GRAIN BAGELS, CINNAMON SWIRL BREADS, AND YOGURT POUND CAKES. ALL SERVED WITH FAT-FREE CREAM CHEESE, SMART BALANCE BUTTER, MARMALADES, AND JAMS

“ON LOCATION OMELETTE BAR”

A FRESH SELECTION OF YOUR FAVORITE FILLINGS COMBINED TO ORDER WITH FARM FRESH EGGS, EGG WHITES, OR EGG BEATERS

- ON SITE CHEF REQUIRED

BACON, SAUSAGE, AND HOMEFRIES AVAILABLE AS ADD-ONS

“AMERICA'S BREAKFAST”

FLUFFY SCRAMBLED EGGS AND IDAHO BREAKFAST POTATOES SERVED WITH YOUR CHOICE OF BACON, SAUSAGE, OR TAYLOR HAM. WITH HOMESTYLE BUTTERMILK BISCUITS

ADD ANY OF THESE DELICIOUS FAVORITES

-FRESH SLICED SEASONAL FRUIT PLATTER

-YOGURT PARFAITS

-FRESH FRUIT CUPS

CLASSIC LUNCH

“THE TRADITIONAL SANDWICH PLATTER”

AN ASSORTMENT OF DELI SANDWICHES, SELECTED BY OUR CHEF.

INCLUDING:

- ◆ FRESH ROASTED TURKEY, HONEY MAPLE HAM, GENOA SALAMI, RARE ROAST BEEF
- ◆ TUNA SALAD, CHUNKY CHICKEN SALAD, EGG SALAD
- ◆ A VARIETY OF SLICED BREADS AND FRESH ROLLS

ALL WITH LETTUCE, TOMATO, AND ONION. CONDIMENTS OF MUSTARD AND MAYO.

INCLUDES CHIPS AND *DELICIOUS* GARLIC DILL PICKLES



LUNCH WITH A THEME

(15 PERSON MINIMUM)

“TUSCAN SALAD TOSS”

ROMAINE, SPINACH, OR ARUGULA GREENS. ADD CHICKEN, STEAK, SHRIMP. TOSSED FRESH WITH ROASTED VEGETABLES, GOURMET VINAIGRETTES, AND A SELECTION OF MINI BREADS

“TEXAS BBQ”

AUTHENTIC PULLED PORK, CHICKEN, AND BEEF BRISKET, ON TUSCAN OR ONION ROLLS. SERVED WITH CORN ON THE COB, BAKED POTATO, COUNTRY COLE SLAW, AND FRESH BAKED CORNBREAD.

“BURRITO BAR”

BUILD YOUR OWN BURRITOS WITH A VARIETY OF FRESH INGREDIENTS INCLUDING GRILLED CHICKEN, STEAK, AND LIME-SHRIMP. WITH FRESH SALSAS, CHEESE BLENDS, SAUTÉED PEPPERS AND ONIONS, BEANS, RICE, SOUR CREAM, GUACAMOLE, AND MORE.

“SUPERFOOD SPECIAL”

CHOICE OF CHEF’S PROTEINS, WITH AN ASSORTMENT OF FRESH, IN-SEASON SUPERFOODS. OUR CHEF WILL CREATE A SAMPLING OF THE DELICIOUS, HEALTHY INGREDIENTS THAT WILL HAVE YOU FEELING ENERGIZED.

SALADS

ADD CHEF'S SEASONAL SALAD TO YOUR LUNCH.

SOME EXAMPLES OF OUR CHEF'S BEST:

"FRESH CAPRESE SALAD"

MOZZARELLA CHEESE, FRESH BASIL AND RED ONION, AND FRESHLY CUT TOMATO IN BALSAMIC VINEGAR DRESSING

"CLASSIC TORTELLINI SALAD"

CHEESE STUFFED TORTELLINI TOSSED WITH FRESH GREEN PEPPERS, SLICED BLACK OLIVES, PARMESAN CHEESE, AND ITALIAN STYLE DRESSING

"SPINACH AND MUSHROOM SALAD"

BUTTON MUSHROOMS ROASTED WITH OLIVE OIL, PARMESAN CHEESE, AND BREAD CRUMBS. TOSSED WITH FRESH BABY SPINACH AND ROASTED VINE RIPE TOMATO

"TOSSED GARDEN SALAD"

MIXED GREENS WITH CRISP VEGGIES AND ASSORTED DRESSINGS

"ASIAN COLESLAW"

GREEN AND RED CABBAGE WITH SHAVED CARROT AND SESAME GINGER VINAIGRETTE



"THE NEXT LEVEL"

CHOOSE THREE FROM THIS LIST OF UPSCALE FAVORITES:

- ◆ FRESH MOZZARELLA WITH RED ROASTED PEPPERS, BASIL, AND GRILLED ZUCCHINI. ON FOCACCIA BREAD
- ◆ TURKEY AVOCADO CLUB SERVED WITH SLICED TOMATO AND CRISP ICEBURG LETTUCE. ON FRESH BAKED PRETZEL BRIOCHE ROLL
- ◆ PARMESAN CRUSTED CHICKEN BREAST WITH SAUTEED BROCCOLI RABE AND SHAVED SHARP PROVOLONE. ON FRENCH BAGUETTE
- ◆ PESTO GRILLED CHICKEN FLATBREAD, TOASTED PANINI STYLE WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS
- ◆ BRUSCHETTA CHICKEN SANDWICH WITH MIXED FIELD GREENS. ON FRESH BAKED CIABATTA HERO
- ◆ SLOW COOKED ROAST BEEF AND SWISS, CARMELIZED RED ONION, AND HORSERADISH CREAM. ON AN ONION KAISER ROLL
- ◆ OVEN ROASTED HAM AND BRIE WITH WHOLE GRAIN MUSTARD. ON A FRESH BAKED BRIOCHE ROLL
- ◆ OVEN ROASTED TURKEY BREAST WITH JARLSBERG CHEESE, ROASTED PLUM TOMATO, AND GARLIC MAYO. SERVED ON FRESH BAKED MULTI GRAIN ROLL

“WRAP CITY”

CHOOSE THREE OPTIONS FROM A VARIETY OF WRAPS INCLUDING:

“CALIFORNIA CLUB CHICKEN”

GRILLED CHICKEN TENDERLOIN, CRISP BACON, LETTUCE, TOMATOES, AND AVOCADO DRESSING. INSIDE A TOMATO WRAP

“ITALIAN ANTIPASTO”

SHARP PROVOLONE, SLICED HARD SALAMI, MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS, BLACK OLIVES.

WRAPPED WITH LEMON GARLIC VINAIGRETTE DRESSING

“VEGETARIAN”

GARDEN VEGETABLE STIR FRY OF PORTABELLO MUSHROOM, GOAT CHEESE, ZUCCHINI, RED BELL PEPPER, YELLOW SQUASH, AND RED ONION. TOSSED IN A LOW FAT PEPPERCORN DRESSING INSIDE A WHEAT WRAP

“CHICKEN MILANESE”

CRISPY CHICKEN WITH FIELD GREENS, SLICED TOMATO, AND A HINT OF RED ONION

“CLASSIC COBB”

FRESH SLICED TURKEY BREAST WITH AVOCADO, BACON, BLEU CHEESE, PLUM TOMATO, AND A HINT OF RANCH DRESSING

“LIME-SHRIMP”

CHOPPED JUMBO SHRIMP WITH LIME-ZEST CILANTRO, CELERY, ARUGULA, AND TOMATOES. TOSSED WITH A BASIL-CHIANTI DRESSING

LETTUCE WRAPS

PACKED WITH FLAVOR, YET LIGHT AND REFRESHING

- BUFFALO CHICKEN
- CHICKEN CAESAR
- CHICKEN TERIYAKI
- TURKEY AVOCADO CLUB
- KOREAN BEEF
- CURRY CHICKEN SALAD

WRAPPED IN FRESH ROMAINE, ICEBERG, GREEN LEAF, BUTTER LETTUCE, OR KALE

(BASED UPON AVAILABILITY)

ALL SERVED WITH APPROPRIATE DRESSINGS AND ACCOMPANIMENTS.

THE CLASSIC MIX-UP

HAVE OUR CHEF CHOOSE AN ARRAY OF FAVORITES FROM OUR CLASSICS, NEXT-LEVEL, AND WRAP SELECTIONS



Catering Price List
Valid through 12/31/2023
(Pricing is per person)

Breakfast

“The Continental”	\$6.35
“Bagel Buffet”	\$3.75
“Healthy Start”	\$7.25
“On Location Omelet Bar” - On-Site Chef required.	\$8.95
“America's Breakfast”	\$11.95

Additions:

Bacon, Sausage, or Home-fries	\$4.25
Fresh-sliced seasonal fruit platter	\$4.25
Yogurt parfait	\$4.25
Buttermilk or Banana pancakes	\$5.25

Lunch

The Traditional	\$9.95
The Next Level	\$11.75
Wrap City	\$11.75
Classic Mix-up	\$11.75
Tuscan Salad Toss	\$19.95
Texas BBQ	\$22.75
Burrito Bar	\$22.75
Noodle Bar	\$20.25
Mediterranean Grill	\$24.95
Superfoods Salad Bar	\$24.95

Salad

One option	\$4.75
Two options	\$6.25
Three options	\$7.55



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Salad

One option	\$4.75
Two options	\$6.25
Three options	\$7.55

The Classic Buffet

One option	\$26.25
Two options	\$30.75
Three options	\$34.25

Beverages

Coffee bar	\$3.75
10 oz juices	\$2.65
Milk	\$3.15
Bottled Iced tea	\$3.75
Bottled soda	\$3.15
Bottled water	\$2.65

Desserts

Cookies	\$3.75
Brownies	\$5.25
Fresh fruit platter	\$5.25
Pound cake	\$6.95
Mini Italian pastries	\$7.45

The Classic Buffet

One option	\$26.25
Two options	\$30.75
Three options	\$34.25

Beverages

Coffee bar	\$3.75
10 oz juices	\$2.65
Milk	\$3.15
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