



Social Event Menu Options

We're here to help you!

As a Chef owned and operated catering business, we take immense pride in providing the highest quality and taste of food by cooking or grilling and freshly assembling each menu item at your chosen event location. In addition, we feel that it is just as important to please the eye as the palate; therefore, we take great care in the presentation of our buffets and plate design. Our well-trained quality team guarantees friendly attention to every guest.

When reviewing the list of menu options, keep in mind that it is our goal for your menu to be uniquely yours. We are happy to help create an experience even better than you imagined!

Thank you for your interest in Classic Catering
Tel (831) 647-0114 www.montereycatering.com

Events by Classic

Stationary or Butler Passed

Hors D'oeuvres

SKEWERS

Spicy Tangerine Beef
Roasted Tomato, Kalamata Olive & Fresh Mozzarella
Fresh Melon
Grilled Yakitori Chicken with Sesame Seeds & Scallions
Rare Ahi Tuna Skewers with Sesame Seeds, Soy-Wasabi Cream & Ginger

PORCELAIN SPOONS

Shrimp & Avocado Ceviche with Champagne & Fresh Citrus
Creamy Parmesan Polenta with Mushroom Ragu

HERBED CROSTINIS

Classic Bruschetta with Goat Cheese & Balsamic Reduction
Cambozola, Grilled Pear & Prosciutto on Toast Point
Kalamata Olive Tapenade topped with Sundried Tomato & Chevre
Warm Crab & Artichoke Spread with Toasted Almonds

MINI-SOUP SIPPERS

Roasted Butternut Squash Bisque
Fire-Roasted Tomato & Fresh Basil
Cream of Asparagus

MINI PHYLLO CUPS (FILLED WITH):

Filet Canapés: Filet Mignon with Mushroom Duxelles & Horseradish Cream
Oregon Smoked Salmon, Herb Cream Cheese & Fresh Dill
Warm Brie & Fig with Honey & Candied Almonds
Spanokopita: Spinach & Feta Cheese

SEAFOOD

Petite Crab Cakes with New Orleans Remoulade
Oysters Rockefeller Baked with Spinach, Shallots & Pernod, Topped with Hollandaise
Chilled Shrimp with Horseradish Cocktail Sauce & New Orleans Remoulade
Golden Fried Coconut Shrimp with Asian Style Tartar Sauce
Grilled Prawns with Fresh Ginger-Soy Vinaigrette, Cilantro & Sesame Seeds

THIS AND THAT...

Tomato, Feta & Fresh Basil Tartlets
Artichoke, Spinach & Asiago Stuffed Mushrooms
Prosciutto Wrapped Asparagus with Parmesan, Basil & Golden Phyllo
Meatballs with Mushroom-Marsala Sauce
Portabella Mushroom & Chicken Croquettes
Endive Spears Stuffed with Cambozola Cheese, Grapes, Honey & Sugared Almonds
Curried Chicken Salad in Crispy Wonton Cups
Grape & Blue Cheese Truffles rolled in Crushed Pistachios
Jack Cheese, Goat Cheese & Grilled Vegetable Quesadillas with Fresh Chive Sour Cream
Vegetarian Summer Rolls served with Peanut & Soy Dipping Sauces
Salmon Mousse on Cucumber Rounds

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Stationary Hors D'oeuvres



EXQUISITE FRUIT & CHEESE

Clusters of Grapes, Strawberries & Sun-dried Apricots
Presented with an Assortment of Imported & Domestic Cheeses
Accompanied by Crispy Lavosh & Gourmet Crackers

MEDITERRANEAN ANTIPASTO

A Savory Assortment of Marinated Mushrooms, Artichoke Hearts &
a Medley of Mediterranean Olives, Fresh Herbed Mozzarella Balls,
Black Pepper Salami, Roasted Bell Pepper Spread
Carrot Sticks, Cherry Tomatoes & Sliced Baguettes

CHIPS, DIPS & TAPENADE

A Fun Selection of Chips, Lavosh & Sliced Baguettes
with Caramelized Onion Dip, Spinach & Artichoke Dip,
Roasted Red Pepper Spread & Kalamata Olive Tapenade

RAW & ROASTED VEGETABLES WITH DIPS

A Colorful Display of the Season's Best & Brightest
Grilled & Roasted Vegetables
Served with Caramelized Onion Dip & Cucumber Dill Dips

THE SEASON'S BEST FRUIT

A Plentiful Offering of the Season's Best & Brightest Fruits
Beautifully served on a Silver Tiered Tray

SOUTH OF THE BORDER

Roasted Corn Guacamole, Shrimp & Avocado Ceviche, Pico de Gallo
Served with Blue & Yellow Corn Tortilla Chips &
Freshly-Made Flour Tortilla Chips

A LA PROVENCE

French & American Cheeses,
Freshest Fruits such as Strawberries & Grapes,
Vegetable Crudités of the Season
Served with Caramelized Onion Spread, Sliced Baguettes & Crackers

Classic Catering . . . When the Occasion Matters

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Passed Butler Style or Served at Chef Attended Experience Stations

Small Plates

Perfect for Roaming Receptions



BEEF, PORK & LAMB

Chateaubriand: Filet Mignon Medallions Stuffed with Spinach, Pancetta & Herbs with Demi Glaze
Roasted Filet Mignon Medallions with Crimini Mushroom Cream Sauce
Marinated & Grilled Skirt Steak with Chimichurri Sauce
Short Rib Bourguignon with Sweet Onions and a Velvety Red Wine Sauce
Pork Tenderloin Medallions with Apple Brandy Sauce or Herbed Pan Sauce
Roasted Rack of Lamb with Mustard-Rosemary Crust or Mint/Basil Pesto

POULTRY

Panko & Parmesan Crusted Chicken Breast with a Velvety White Wine & Fresh Herb Sauce
Warm Duck Breast served on Mache, Oranges, Raspberries & Toasted Pecans with a Sherry Vinaigrette
Chicken Marsala with Crimini Mushrooms, Fresh Marjoram & Marsala Wine
Chicken Saltimbocca Roulade with Prosciutto, Fresh Sage & Parmesan Cheese

SEAFOOD

Crab Cakes with New Orleans Remoulade on Jicama Slaw
Chipotle/Citrus Shrimp on Cucumber Mango Salad
Macadamia Nut & Panko Crusted Mahi Mahi with Julienne Vegetable Stir Fry
Seared Scallops topped with Pancetta & Parmesan with Butter Broth on Jasmine Rice
Grilled Salmon with Sweet Onion Marmalade & Basil Oil
Grilled Sea Bass with Tomato Cream Sauce & Sautéed Spinach

PASTA/VEGETARIAN

Sweet Butternut Squash Ravioli with Gorgonzola Cream Sauce & Basil Chiffonade
Three-Cheese & Spinach Ravioli with a Fire Roasted Tomato Cream Sauce
Fusilli Pasta with Grilled Vegetables and Fresh Signature Marinara Sauce
Mini Grilled Cheese Sandwiches with Tomato Soup Sipper
Portabella Mushroom Stuffed with Fresh Herbs, Grilled Vegetables & Manchego Cheese

All small plates are served with appropriate starch, vegetable or both

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Entrée Selections



BEEF, PORK & LAMB

Short Ribs Bourguignon with Sweet Onions and a Velvety Red Wine Sauce

Whole Filet Tenderloin, New York Strip Roast, or Prime Rib with

Horseradish Cream & Natural Au Jus

Chateaubriand: Filet Mignon Medallions Stuffed with Spinach, Pancetta & Herbs with Demi Glaze

Marinated Tri-Tip — Slow-Grilled to Perfection

Herb-Marinated Skirt Steak with Warm Shallot Vinaigrette or Chimichurri Sauce

Roast Beef with a Classic Breadcrumb, Garlic & Herb Crust & Natural Au Jus

Spice-Roasted Baby Back Ribs with Apricot Sauce

Roasted Rack of Lamb Crusted with Dijon Mustard, Herbs & Spices

Cider-Brined Roast Pork Loin with Apple-Raisin-Cognac Sauce

If desired, Sautéed Mushrooms may be served with the above entrées at an additional charge.

POULTRY

Panko & Parmesan Crusted Chicken Breast with Velvety White Wine & Fresh Herb Sauce

Tuscan Lemon Chicken, Marinated with Garlic, Rosemary & Grilled Lemons

Braised Chicken Thighs with White Wine, Bacon, Sweet Onions & Mushrooms

Chicken Marsala with Crimini Mushrooms, Fresh Marjoram & Marsala Wine

Barbequed Chicken with a Sweet & Smokey BBQ Sauce, or Marinated & Grilled

Stuffed Turkey Breast with Dates, Apricots & Fresh Sage with Brandy Sauce

SEAFOOD

Macadamia Nut & Panko Crusted Mahi Mahi with Julienne Vegetable Stir Fry

Citrus Baked Salmon with White Wine Butter & Caper Sauce

Grilled Salmon with Honey-Onion Marmalade & Fresh Basil Oil

Grilled Sea Bass with Fire Roasted Tomato Cream Sauce

Grilled Jumbo Shrimp Skewers with Garlic, Lemon & Fresh Parsley

PASTA

Penne or Fusilli Pasta with choice of Alfredo or Roasted Tomato Cream Sauce

Baked Penne layered with Ricotta, Mozzarella & Signature Marinara

Pasta Primavera with Selection of the Season's Best Vegetables, Capers & Basil Leaves

Lasagna — Choose from Traditional Bolognese Sauce, Roasted Chicken, or Grilled Vegetable

Stuffed Pasta Shells in Marinara Sauce — Filled with Roasted Chicken, Spinach,

Ricotta & Parmesan Cheeses

Raviolis — Choose from 3-Cheese & Spinach, Butternut Squash, or Goat Cheese & Wild Mushroom

with Choice of Sauces:

Fire-Roasted Tomato Cream, Gorgonzola Cream, or Creamy Alfredo

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Chef Attended
Experience Stations



PASTA STATION

Guests choose from 2 Pastas and 2 Sauces

Pastas Include: Butternut Squash Ravioli, 3-Cheese & Spinach Ravioli, or Fusilli Pasta

Sauces Include: Marinara, Alfredo or Gorgonzola Cream

Served with Garlic Focaccia Bread & Shaved Parmesan Cheese

The Extra Touch: Serve with Limoncello or Chianti Classico!

MAC & CHEESE STATION

Roasted Leek Macaroni & Manchego Cheese

Sun Dried Tomato, Fresh Basil Macaroni & Gorgonzola Cheese

Caramelized Onion & Goat Cheese Macaroni with Fresh Thyme

Toppings: Frizzled Leeks, Bacon, Diced Tomatoes, Sautéed Mushrooms & Fried Shallot Rings

The Extra Touch: Go Retro! Serve with Manhattans!

CHEDDARS, CHUTNEYS & BANGERS

Display of White, Yellow, Sharp, Mild & Smoked Cheddars

Various Fruit & Mixed Vegetable Chutneys

Grilled Bangers (Sausages) with Assorted Mustards (Spicy, Stone Ground & Honey)

Assorted Breads, Crackers & Flatbread

The Extra Touch: Micro-Brew Beer Tasting!

FROSTED TRI-COLORED FINGERLING POTATO BAR

“Sexier than Mashed”...Guests can smash the potato on the plate and top with

Oven Roasted Tomato Butter, Sour Cream Jack & Aged-Cheddar Cheeses,

Creamed Spinach, Sautéed Mushrooms, Chives & Pancetta

The Extra Touch: Serve with Iced Vodka Shots!

CARVING STATIONS

Orange-Glazed Ham, Whole Beef Tenderloin,

Marinated Tri-Tip Roasts, Slow Roasted Leg of Lamb &

Slow Roasted Prime Rib of Beef with Rosemary Au Jus & Horseradish Cream

(May be served with Petite Dinner Rolls & Traditional Accompaniments for Mini Sandwiches)

The Extra Touch: Serve with Local Red Wine Varietals!

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Salad, Vegetable & Starch Selections

~ SALADS ~

The Cosmo

Baby Field Greens & Bib Lettuce with Dried Cranberries, Goat Cheese, Roasted Sweet Corn, Sugared Almonds & Champagne/Citrus Vinaigrette

Caesar Salad

Romaine Lettuce with Shaved Parmigiano-Reggiano Cheese & Garlic Croutons
Tossed with Classic Caesar Dressing

The Wedge

Iceberg Lettuce Wedge Topped with Fresh Tomato, Green Onion & Chunky Blue Cheese Dressing

The Margarita

Romaine Lettuce, Black Beans, Grilled Corn, Avocado, Roasted Red Peppers, Tortilla Straws & Pico de Gallo
Tossed with Fresh Cilantro Lime Vinaigrette

Italian Mixed Salad

Romaine, Iceberg & Bib Lettuce with Tomatoes, Salami, Provolone, Kidney & Garbanzo Beans & Red Onions
Tossed with Classic Red Wine Dijon Vinaigrette

Farmer's Market Green Salad

Served with Choice of Ranch, Blue Cheese or Vinaigrette Dressing

Crunchy Thai Salad

Shredded Cabbage, Carrots, Green Onion, Peanuts, Colored Bell Pepper & Crunchy Wonton Strips
Tossed with Peanut Dressing

Crisp Cole Slaw with Cider Dressing

Roasted Beet & Blue Cheese Salad

Slow Roasted Beets, Crumbled Blue Cheese, Slivered Red Onions & Sugared Almonds on a Bed of Lettuce, Tossed with Aged Balsamic Vinaigrette

Summertime Orzo Pasta Salad

With Sweet Grape Tomatoes, Spinach, Olives, Crumbled Goat Cheese, Lemon Zest & Olive Oil

Capresé Salad

Layered Tomato, Mozzarella & Fresh Basil

Tomato, Grilled Sweet Corn & Cucumber Salad

~ VEGETABLES ~

Grilled Seasonal Vegetables

Yellow Squash, Zucchini, Red Onions, Red & Yellow Bell Peppers & Crimini Mushrooms

Sautéed Green Beans with Roasted Baby Onions

Slow Roasted Fall Root Vegetables

Beets, Parsnips, Baby Carrots & Winter Squashes with Fresh Rosemary & Light Olive Oil

Sautéed Vegetable Medley

with Warm Shallot Vinaigrette

Grilled Artichokes

with Garlic Citrus Aioli

~ STARCHES ~

Roasted Leek Mashed Parsnips & Potatoes

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes with Garlic & Herbs

Pan Roasted Parsnips & Carrots

Creamy Parmesan Polenta

Oven Roasted Sweet Potatoes

with Roasted Garlic, Olive Oil & Fresh Rosemary

Roasted Potato & Green Bean Salad

with Tangy Dijon Vinaigrette

Citrus & Green Onion Couscous

Jasmine, Spanish Rice, Coconut Rice or Rice Pilaf

Black Beans with Queso Fresco

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The Finishing Touch



Petite Dessert Buffet

An assortment of Petit Fours,
Chocolate Covered Strawberries,
& Truffles

Comfort Food Dessert Buffet

A selection of Bread Pudding,
Chocolate Mousse & Rice Pudding
Served with Hand-Whipped Heavy Cream

Freshly Baked Cookie Buffet

A selection of Chocolate Chip Cookies,
Fruit Filled Thumbprint Cookies,
Biscotti & Brownies

Cookies & Milk

Ice-cold Milk served in Shooter Glasses
Accompanied by Warm
Miniature Chocolate Chip Cookies

Strawberry Shortcake

Fresh Strawberries atop an Old Fashioned Biscuit
with Hand-Whipped Heavy Cream

Chocolate Fountain Fantasy

White, Milk or Dark Chocolate
Accompanied by assorted Dipping Items to include:
Strawberries, Pineapple, Shortbread Cookies, Biscotti,
Angel Food Cake & Marshmallows

Complimentary Freshly-Brewed Coffee Station

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Passed Hors D'oeuvres & Small Plates
Sample Menu

Our Sample Menus are examples of our food service and are designed to inform and inspire you. The Classic Catering team is happy to customize any menu so that it is a reflection of your good taste and preference.

DISPLAY STATION

~ Stationary ~

A La Provence

French & American Cheeses,
Freshest Fruits, such as Strawberries and Grapes,
Vegetable Crudités of the Season
Served with Caramelized Onion Spread, Sliced Baquettes & Crackers

HORS D'OEUVRES

~ Passed Butler Style ~

Fire Roasted Tomato & Fresh Basil Soup Sippers

Velvety Soup Served in Mini Glass Soup Mugs

Cambozola, Grilled Pear & Prosciutto

On Toast Point

Oregon Smoked Salmon in Mini Phyllo Pastry Cups

With Herbed Cream Cheese & Fresh Dill

Melts in your Mouth!

SMALL PLATES

~ Passed Butler Style ~

Short Ribs Bourguignon

Fall Apart Tender with Roasted Sweet Onions with a Velvety Red Wine Sauce
Served with Mashed Potatoes & Seasonal Vegetables

Pork Tenderloin Medallions with Apple-Brandy Sauce

Served with Roasted Sweet Potatoes

Bon Appétit!

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