



class/ique
EVENT PLANNING & CATERING

2023 CORPORATE MENU

about our menu

- guaranteed to keep your employees satisfied
- menu items are made fresh in our state-of-the-art kitchen
- our menus use fresh, local and environmentally sustainable ingredients
- menu items can be customized or altered to accommodate allergies, dietary preferences, budget, and number of guests. Halal options available
- minimum order of 15 guests

our corporate catering expertise

all day conferences

product launches

golf tournaments

meetings

employee appreciations

recognition & awards receptions

holiday parties

training weeks

store openings

flexibility



vegetarian



gluten free



dairy free



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b r e a k f a s t



early morning fuel

a breakfast menu that will make morning meetings a little more productive

the specialty breakfast

continental v

assortment of montreal-style bagels, muffins, mini danishes served with assorted jams & butter cup

executive continental v

vanilla yogurt parfaits, mini plain & chocolate croissants, scones, hot breakfast wraps, fresh seasonal fruit & gourmet coffee/tea & cold beverages

breakfast wraps & sandwiches v

assortment of breakfast wraps, sausage, egg & cheese on english muffin, western special, spanish omelette, ham & swiss on bagel & egg salad on croissant

seasonal fruit v g d

sliced seasonal fruit with mint springs

smoked salmon g

thinly sliced smoked salmon served with cream cheese, dill, capers & fresh lemon. Best paired with our montreal-style bagels

breakfast basket v

an assortment of freshly baked favorites: muffins, bagels and croissants. Served with cream cheese, butter, jams and gourmet coffee/tea & morning juices

the deluxe hot breakfast

classic breakfast g

farmer's fluffy scrambled eggs, roasted breakfast potatoes, fresh fruit & your choice of breakfast sausage and/or bacon

mini quiches v

broccoli & cheddar, red pepper & onions, spinach florentine

roasted morning potatoes v g d

cubed potatoes with peppers, 100% extra virgin olive oil & black

pancake time

golden buttermilk pancakes, whipped maple butter & syrup served along side jam & butter cups & your choice of bacon, sausage or back bacon

french toast, s'il vous plaît

texas toast, sliced, and hand dipped in batter topped with cinnamon. Served with syrup & your choice of bacon, sausage or back bacon

the beverages

morning juices

classic juices: orange, apple & cranberry

classique's blend coffee & tea

100% gourmet colombian blend coffee & assorted tetley teas



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p l a t t e r s



platters that flatter

à la carte

the platters (hot & cold)

gourmet sandwiches & wraps v d

classic's famous sandwiches & tortilla wraps with unique spreads & a variety of chicken, turkey, ham, roast beef, pastrami, tuna, egg & veggie options

veggie crudite v g d

assortment of fresh vegetables & homemade dip

seasonal fruit v g d

sliced seasonal fruit

spring rolls v g d

vegetarian spring rolls served with hot thai sauce & toppings of your caterer's choice

chicken tenders d

pub-style chicken tenders served with plum & hot thai sauce

artisanal charcuterie

imported" deli meats, cheeses, dried fruit, assorted breads, crackers & dips

the salads

greek salad v g

mixed greens, kalamata olives, feta cheese, tomatoes & onions served with homemade creamy greek dressing

garden green salad v g d

tender mixed baby greens, cucumbers, peppers, carrots & tomatoes paired with a savoury balsamic vinaigrette or Italian dressing

caesar salad

romaine lettuce, parmesan cheese, croutons & bacon bits

pear salad v g

arugula & mixed greens paired with thinly sliced pears, parmesan shavings, a side of walnuts & a unique vinaigrette

pasta salad v

penne pasta served with mixed seasonal vegetables, in a Italian vinaigrette

tuscan potato salad v g

potatoes, corn, grainy mustard & dill dressing

caprese salad v g

fresh mozzarella, sliced heirloom tomatoes, basil & balsamic vinaigrette

the sweets & desserts

homemade cookies v

assorted cookies

squares & tarts v

seasonal homemade assorted pastries



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h o t l u n c h / d i n n e r



keeping your employees happy

whether you're having a conference meeting or want to show some employee appreciation,
our menu is something that everyone can bond over

the hot mains (a la carte)

pasta

primivera v

penne pasta with fresh garden vegetables & cooked to perfection with 100% extra virgin olive oil & garlic

white truffle mac & cheese v

canestrini, white truffle paste, white truffle oil, aged cheddar bechamel & truffle pangratatto

alla vodka

rigatoni in a alla vodka sauce paired with pancetta & topped with parmigiano

paccheri pomodoro

san marzano tomato, micro basil

ziti cacio e pepe

pecorino DOP, toasted black pepper & a touch of cream

mezzi rigatoni al pesto

spinach & herb pesto

protein

chicken parmigiana

our famous breaded chicken, topped with classic's tomato sauce & fresh parmesan

rosemary lemon chicken breast

chicken breast marinated in rosemary and lemon

eggplant parmigiana

battered eggplant, topped with classic's tomato sauce & parmesan

teriyaki salmon g d

salmon filet dressed in a teriyaki sauce & topped with lemon

signature grilled lemon chicken g d

4oz grilled chicken breast baked in a lemon white wine sauce with oregano & cooked to perfection

n.y striploin steakettes

triple A grade n.y striploin grilled marinated with chef's secret kiss and grilled to perfection

caribbean jerk chicken

beef vegetable kebabs

the hot sides (a la carte)

grilled vegetables v g d

grilled garden vegetables: zucchini, peppers, mushrooms & onions drizzled with 100% extra virgin olive oil

roasted asparagus v g d

roasted green & white asparagus in a black truffle vinaigrette

broccolini v g

sauteed in brown butter, garlic & lemon sauce

risotto

jasmine rice with porcini mushrooms

oven roasted potatoes v g

cello spinach, oven roasted potatoes, roasted garlic & grana padano

california blend vegetables v g

cauliflower, broccoli & baby carrots in a butter garlic sauce

corn on the cobb

farmer's corn lathered in butter, salt & pepper



the perfect pairings

the hot bbq

classique feature bbq

triple A grade" n.y. striploin steakettes, a mix of sweet & hot italian sausages, marinated chicken drumsticks , grilled market vegetables, mixed greens salad with your choice of dressing, sliced chilled watermelon or seasonal cookies platter and soft drink and bottled water

smokey mountain

rosemary lemon marinated chicken breast, sirloin beef hamburgers on freshly baked kaiser buns, greek pasta salad sweet corn on the cob, sliced chilled watermelon or seasonal cookies platter and soft drink and bottled water. Also included are hot pepper rings, shredded lettuce, sliced tomatoes & onions

caribbean bbq

marinated jerk chicken, beef & grilled vegetable kebabs served with rice & peas with white or yellow rice, grilled garlic & herb market vegetables, choice of pasta salad or potato salad, sliced chilled watermelon trays or seasonal cookies

mediterranean bbq

choice of chicken, beef & vegetable skewers, soft pita bread, greek salad or greek pasta salad, mediterranean rice, assorted pastries and soft drink or bottled water. Also included are shredded lettuce, sliced tomatoes, tabbouleh, hummus & tatziki sauce

the hot specials

taste of italy

white wine lemon chicken + ricotta, spinach stuffed cannelloni with a san marzano tomato basil sauce + sautéed garlic rapini

asian experience

chicken/beef/shrimp teriyaki stir fry with broccoli + bell peppers + bean sprouts + carrots + water chestnuts + red onions + lemongrass scented basmati rice and red cabbage slaw with sesame oil & ginger vinaigrette

wild salmon

fresh atlantic salmon blackened + tomato + coriander + home-made salsa + baby red potatoes with dill butter

mediterranean

choice of grilled chicken, beef or vegetable souvlaki + tatziki sauce + roasted lemon oregano potatoes + steamed garden vegetable medley

classic's famous bolognese lasagna

4 layers of fresh pasta in a bolognese sauce & topped with mozzarella cheese, basil and home-made tomato sauce



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i n d i v i d u a l p a c k a g e s

thank you



thank you

the gift of food

choose from a variety of innovative individual menu packages

the individual packages

rise and grind

breakfast wrap, croissant or bagel served with your choice of parfait or mixed seasonal fruit & morning juices or water

the power box

loaded assorted subs with your choice of fresh salads or fruit & deluxe mixed nuts or fibre bar.
HIGH PROTEIN

the green box v

spinach green tortilla wrap filled with grilled vegetables & hummus spread paired with a veggie crudité & granola bar + drink

the executive lunch

specialty sandwich or wrap with your choice of fresh salads or fruit bowl & homemade cookie + drink

the mid-day push

mini assorted wraps paired with crackers, cubed cheese, salami & a side of hummus + drink

hole-in-one

gourmet sandwich or wrap, 1 snack or fruit (granola bar or whole fruit), 1 dessert option (homemade cookie or bagged chips) + bottled water

the combos

combo 1

includes your choice of gourmet sandwich or wrap and 1 dessert option; fruit or dessert (jumbo cookie OR baker's daily selection of dessert squares). Pop or water

combo 2

includes your choice of gourmet sandwich or wrap and 1 salad option (pg. 6), and 1 dessert option; fruit or dessert (homemade cookie OR baker's daily selection of dessert squares). Pop or water

combo 3

includes your choice of gourmet sandwich or wrap and 2 salad options for the group (pg. 6), and 1 dessert option; fruit platter or dessert (homemade cookie OR baker's daily selection of dessert squares). Pop or water



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