



A NOTE FROM THE CHEF

Classique's Holiday Menu is packed with classics like roasted holiday turkey, fresh baked goods, and homemade pasta. We take traditional dishes and turn them into something unique and memorable. Whether you're having an intimate family dinner or a virtual corporate holiday party, our festive menu is something that everyone can bond over.

Chef Virgilio, Executive Chef

WHAT DO THE ICONS MEAN?



Kraft Bag



Full Service



Delivery

ABOUT OUR MENU

- Menu items are made fresh in our state-of-the-art kitchen
- Our menus use locally sourced and environmentally sustainable ingredients
- Menu items can be customized or altered to accommodate allergies, dietary preferences, budget, and number of guests
- All menus serve a minimum of 15 guests



@classicgroupofcompanies



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CELEBRATE THE HOLIDAYS, EFFORTLESSLY

The Holiday Season has arrived and Classique offers a unique selection of à la carte items and packages

STARTERS

BEEF OR CHICKEN SKEWERS

barbequed skewers with teriyaki sauce

MINI ASSORTED QUICHE

quattro formaggio, Florentine, classic fresh & mushroom

MINI CAPRESE SKEWERS

bocconcini, cherry tomato & basil

MINI TRUFFLE MAC n' CHEESE

shell pasta paired with white truffle & topped with breadcrumbs

MINI SLIDERS

tender beef patty with caramelized onions & cheese on a soft slider roll

MINI MARGHERITA ARANCINI

homemade tomato sauce & mozzarella blended with arborio risotto

PUFF PASTRY BITES

cheddar & smoked ham / cremini mushroom & ricotta / spinach & feta / quiche / roasted red pepper & parmesan

SALADS

CAESAR SALAD

tangy garlic dressing served with fried croutons & prosciutto crisps

CHEF'S HOLIDAY FAV

mixed greens & arugula with pumpkin seeds, dried cranberries & baked pita chips with honey mustard dressing

GREENS & CHEVRE CHEESE

mixed greens, cranberries, crumbled goat cheese, candied pecans & lemon-maple vinaigrette

HOLIDAY COUSCOUS

Israeli couscous with crisp carrots, apples, cranberries & fresh herbs

PARTY TRAYS *(serves 12-15 guests)*

VEGGIE DELIGHT

baby carrots, celery sticks, cauliflower, broccoli, peppers, cherry tomatoes, cucumbers & mushrooms

FOR THE LOVE OF CHEESE

medium aged cheddar, aged parmigiana, Havarti, brie, boursin, Roquefort, variety of crackers, strawberries, seedless grapes




ANTIPASTO



artichoke hearts, sun-dried tomatoes, marinated mushrooms, roasted peppers, marinated olives, hearts of palm


EAT. DRINK & BE MERRY

Choose from a variety of innovative Holiday Menu selections!

PACKAGES

SANTA'S BRUNCH   
fluffy scrambled eggs, farmer sausage & double smoked bacon, homemade hash browns & choice of pancakes or cinnamon French toast

MRS. KLAUS FAVOURITE   
maple-whiskey roasted chicken with red skin buttered mashed potatoes, roasted butternut squash, baton carrots & a mixed green salad with pumpkin pie & whipped cream for something sweet

A HOLIDAY CAROL   
beef tenderloin & portobello mushroom with gravy & root vegetable mash & green beans with garlic & rosemary, quinoa beet salad & butter pecan pie for something sweet

ITALIAN HOLIDAY   
penne pasta in a rose sauce with veal or chicken parmigiana alongside romaine salad, roasted Italian-style potatoes, grilled market vegetables & seasonal squares for something sweet

DICKENS SPECIAL   
roasted turkey with sage & onion stuffing served with ginger cranberry sauce & glazed baby carrots, baby peas, pearl onions, potato medley, spinach salad & seasonal desserts for something sweet

CHEF'S CHOICE
let our culinary team and event pros customize a menu for your event based on your preferences and event-style

READY TO ORDER?



GIVE US A CALL
905.470.1926



SEND US AN EMAIL
sayhello@classiquecatering.ca



MESSAGE US ON SOCIAL
IG: @classicgroupofcompanies



VISIT OUR WEBSITE
classiquecatering.ca

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EVENT PLANNING & CATERING

