

Classique

EVENT PLANNING & CATERING

GET FIRED UP... ADD SIZZLE TO YOUR MEAL!

BBQ MENU





GET TO KNOW US

At Classique, we pride ourselves on great food, unbeatable service and price! It's all about preparation, seasoning, and cooking to perfection. Using fresh market produce and the finest selections of meats, we exceed expectations at each and every BBQ.

From the smallest of backyard social functions, to the largest Corporate Events; Classique executes all your BBQ catering needs with precision. Our BBQ catering experience and value is unmatched.

Why Choose Classique?

- We have roots that go all the way back to 1962.
- Execute over 300 events per year.
- Preparation and cooking on-site so it is always fresh for our customers.
- Our staff are all Food Handler Certified.
- Menus are continually updated and customized to meet the changing needs of our customers.
(Including Halal, Vegetarian & Gluten Free Options)
- One stop solution for all your event needs!



But wait there is more...

Classique also coordinates full services for your catered event; from professional staffing, furniture rentals and linen selections, locating suitable venues for your event; tent solutions, floral and décor, entertainment options, and audio/visual partnership solutions.

We build stress-free relationships with our clients that allow you to enjoy your memorable experience while leaving perfectionism to us!



CLASSIQUE SIGNATURE ITEMS



VEGETARIAN





YEAR ROUND BBQ

PROTEINS SELECTIONS



Charbroiled All Beef Burgers

BBQ Chicken Wings

Grilled 6oz Chicken Breast

Baby Back Ribs

Grilled Steak Sandwich


Chicken Kabobs

Zesty Italian Sausage on a Bun

Beef Kabobs

Jumbo All Beef Hot Dogs

Vegetable Kabobs 

Veggie Burgers 

Shrimp Kabobs

Veggie Dogs 

Lamb Spiducci

Salmon Fillet

Turkey Burgers

Smoked BBQ Pulled Pork

Beef Tenderloin

BBQ SAUCES



Bold Texas Style BBQ

Honey Garlic

Mesquite

Bulls Eye

Buffalo 

Chipotle

**All BBQ Menus are customizable. Please contact your catering consultant for additional details. 50 guest minimum for all BBQ packages. 15% service charge applies to all menu packages. Rentals available upon request, additional charges apply.*

SPECIALTY COMBOS



Includes: BBQ rental and on-site BBQ Chef; appropriate service staff; All disposable plates, condiments, cutlery and napkins; buffet tables, chafing dishes and serving utensils for food display setup.

CLASSIQUE FEATURE BBQ *Starting from \$32.00/pp*

Triple A Grade" N.Y. Striploin Steakettes + Sweet + Hot Italian Sausages + Chicken Drummettes (*Veggie burgers or Grilled Vegetable Kabobs available)

Sautéed Mushrooms + Onions + Bell Peppers

Mixed Greens Salad + Aged balsamic Vinaigrette New Potato Salad w Green Peas + Scallions with White Vinegar Dressing

Italian buns + Hot Pepper Rings + Mustard + BBQ Sauce + Sautéed Mushrooms + Onions + Bell Peppers

Sliced Chilled Melon Pops OR Seasonal Cookies Platter

SMOKY MOUNTAIN *Starting from \$29.95/pp*

Rosemary + Lemon Marinated Chicken Breast + Sirloin Beef Hamburgers (*Veggie burgers or Grilled Vegetable Kebabs available)

Soft Kaiser Buns Hot Pepper Rings + Sliced Tomato + Onion

Greek Pasta Salad - Fusilli + Imported Feta + Red Onion + Kalamata Olives + Cucumber + Green Pepper + Virgin Olive Oil & Red Wine Vinegar

Sweet Corn on the Cob + Butter + Salt & Pepper on the side

Sliced Chilled Melon Pops OR Seasonal Cookies Platter

CLASSIC BBQ *Starting from \$26.95/pp*

Sirloin Burgers + All Beef Hot Dogs + Veggie Burgers + Sesame Burger Buns & Hot Dog Buns

Hot Pepper Rings + Sliced Tomatoes & Onions

Boiled Potato Salad with Diced Bell Pepper + Vidalia Onion + Chopped Parsley + Lemon Zest + White Vinegar & Virgin Olive Oil Dressing

Village Garden Salad - Cherry Tomato + Bell Peppers + Red Onion + Cucumber & Italian OR Ranch

CARIBBEAN BBQ *Starting from \$27.95/pp* ©

Marinated Jerk Chicken + Jerk Beef Kebabs (Jerk Tofu or Grilled Vegetable Kebabs available)

Rice & Peas with White or Yellow Rice + Coconut Milk & Kidney Beans

Mixed Grilled Vegetables marinated with Garlic & Herbs

Red Skin Potato Salad - Diced Bell Pepper + Vidalia Onion + Chopped Parsley + Lemon Zest + White Vinegar & Virgin Olive Oil Dressing

Sliced Chilled Melon Trays OR Variety of Cookies





SIDES

Starting from \$3.50/pp

MARINATED GRILLED VEGETABLES

(Eggplant + Green/Yellow Zucchini + Bell Peppers + + Vidalia Onion + Asparagus + Mushrooms)

SWEET CORN ON THE COB

Corn on the cob with butter + salt & pepper on the side

SALADS

Starting from \$3.75

TRADITIONAL MACARONI

Onion + Celery + Green Pepper + Pimento + Shredded Carrot + Mayo + Mustard Dressing

GREEK PASTA SALAD

Fusilli + Imported Feta + Red Onion + Kalamata Olives + Cucumber + Green Pepper + Virgin Olive Oil + Mountain Dried Oregano

RED SKIN POTATO SALAD

Hearty Red Skin Potato + Fresh Celery + Crisp Green Onions + Herbs & Spices in a Creamy Dressing

SUMMER TACO

Chopped Iceberg + Roasted Peppers + Tomato + Sweet Corn + Red Onion + Shredded Cheddar Cheese + Spicy Tortilla Chips & Ranch Dressing

DESSERTS

ASSORTED COOKIE TRAY

Chocolate Chip + Peanut Butter + Oatmeal + Macadamia & White Chocolate

SEASONAL FRUIT TRAY

Watermelon + Cantaloupe + Honeydew + Strawberries + Pineapple

(Seasonal fruits available upon request)

*Vegetarian/Gluten Free/Vegan

MACARONI & CHEESE

Baked Elbow Macaroni + Aged Cheddar Cheese

BAKED BEANS

Baked Beans + Brown Sugar & Onion

GARLIC & HERB POTATOES

Roasted on the BBQ with fresh Garlic + assorted Herbs & Olive Oil

GARDEN SALAD

Romaine + Radicchio + Arugula + Red Leaf + Shredded Carrot + Shaved Red Onion + Baby Dills + Cherry Tomatoes + Italian Dressing

HAIL CAESAR

Romaine Hearts with our In-House Dressing + Bacon Bits + Ciabatta Croûtons + Shaved Reggiano Cheese

SEASONAL SPINACH SALAD

Baby Spinach + Red Onion + Strawberries + Dried Cranberries & Poppy Seed Dressing

EDAMAME TOMATO SALAD

Edamame + Chick Peas + Tahini + Lemon + Garlic + Spices & Olive Oil

SLICED WATERMELON POPS

*Vegetarian/Gluten Free/Vegan

**INQUIRE ABOUT
OUR ICE CREAM
TRUCK RENTAL!**



*Rental minimum 50 guests. Contact your Catering Manager for additional details.



ADD ONS

Starting from \$4.50/pp

JERK CHICKEN WINGS

Served with Mango Chutney

BBQ Meatballs

Mini Meatballs simmered in Texas Style BBQ Sauce

PULLED PORK SLIDERS

Bourbon BBQ Sauce & Cabbage Slaw on Mini Ciabatta Bun

CHIPS & SALSA

Corn Chips & Home-Made Salsa

VEGGIE SAMOSAS

Crisp patties stuffed with spiced potatoes & peas served with chick peas

CRUDITÉS & DIP

Carrots + Celery + Cherry Tomatoes + Peppers + Cucumber

GARLIC HUMMUS

Served with Soft Pita Bread

COLD BEVERAGES

CANNED SOFT DRINKS \$1.50 each

Coke, Diet Coke, Ginger Ale, Iced Tea, Sprite

ASSORTED JUICE \$1.75 each

Orange, Apple, Fruit Punch, V8, Cranberry

BOTTLED WATER \$1.50 each

Spring Water

SPARKLING WATER \$3.00 each

Perrier & San Pellegrino (255ml)

MILK \$2.00 each

White & Chocolate (237ml)

HOT BEVERAGES

FRESHLY BREWED "CLASSIC" BRAND GOURMET COFFEE \$24.00/12 cup thermos

*Includes sugar, sweetener, 10% table cream, 2% milk, paper cups, wooden stir sticks

HERBAL/PEKOE TEA SERVICE \$20.00/12 cup thermos

*Includes sugar, sweetener, sliced lemon, 10% table cream, 2% milk, paper cups, wooden stir sticks.

OLD DUTCH HOT CHOCOLATE \$25.00/12 cup thermos

*Includes sugar, sweetener, mini marshmallows, paper cups, wooden stir sticks







ENTERTAINMENT & ACTIVITIES

Looking to spice up your next meeting or corporate event? Let us take your next function to the next level by incorporating outside the box activities and entertainment!

Not sure where to start? Below is a list of some of the entertainment options and equipment available:

- ICE CREAM TRUCKS
- INFLATABLES
- DJ'S
- LIVE BANDS
- FACE PAINTERS
- MAGICIANS
- CLOWNS
- CARNIVAL GAMES
- CASINO GAMES
- DUNK TANKS
- POPCORN MACHINES
- AUDIO VISUAL EQUIPMENT
- RED CARPET
- SHARPLY DRESSED STAFFING

THEMED BBQ'S

SOUTHERN BBQ \$29.95/each

BBQ Chicken Breast
Jumbo Hot Dogs/Sausages
Veggie Burgers
Macaroni Salad
Coleslaw
Assorted Cookies
Sliced Watermelon
Soft Kaiser Buns
Condiments

MEXICAN FIESTA \$32.95/each

Grilled Chicken Breast
Grilled Steak
Flour Torillas
Monterrey Jack Cheese
Shredded Lettuce/Tomato
Sour Cream & Salsa
Baked Beans
Chips & Salsa
Condiments



ENTERTAINMENT

“

I just wanted to thank all of you for the outstanding catering event that you had provided us yesterday. The food was delicious and a great presentation. Our guests were very complimentary and for that I thank you and the staff for a job well done. I have learned over the 35 plus years in business that it is always positive when you surround yourself with great suppliers and your company is definitely one of them. We will continue to use you for our events. Once again, thank you and see you at the next event. ”

Sav Caputo - Direct Interiors

“

Right from the get-go, Mary and I were very impressed with both your professionalism and enthusiasm for making our event memorable. It was from my perspective, over the last 7 years on the Board, this event garnered the most attendees by virtue of our announcing the menu. The menu reflected our request to you to accommodate the 'mix' of our residents which you pulled off with great finesse of content and presentation. I look forward to being able to work with you in the future and would be pleased to recommend your services to family, friends and associates. ”

Eric Leslie - President, The Boulevard

“

John and I want to thank you and your excellent staff for the superb catering job you did for our wedding on July 12th. We have had such positive feedback from all our guests on the menu, the food itself and the presentation. Your staff were wonderful. The chef was fabulous. The serving staff were lovely, efficient and very helpful. Your help Angie from the first day we met to the actual day, was professional and of so much help...it was a pleasure working with you. Thank you all for being such a large part in making John's and my day so special. We would highly recommend you and Classique, to anyone who is looking for quality catering. ”

Annette & John



OUR GUIDELINES & POLICIES

DEPOSITS: All confirmed orders require a 50% deposit and a signed copy of our contract to guarantee service. All orders must be confirmed with credit card authorization or company cheque.

ORDERS: All confirmed orders should be received via phone or email no later than 7 business days prior to event. Final guest counts are required 10 business days before the event. After this date, increases are accepted but due to ordering and scheduling of ingredients, equipment and staffing, decreased numbers are not. Minimum order requirement is \$1,200.

PAYMENT SCHEDULE: Full payment is due prior to the commencement of food service. Accepted payment method may be in the form of company cheque or credit card. Credit card must be called into the Classic office with the final guest count before credit card processing.

Please discuss with your Catering Manager regarding any invoicing required and credit card authorization. A 1.5% processing charge is applicable to credit card payments.

ORDER MODIFICATIONS: Any changes to a confirmed order must be received 72 hours prior of delivery time of order; Changes must be confirmed via phone or email with your Catering Manager.

CANCELLATIONS: Any cancellations must be indicated to your Catering Manager no later than 5 business days prior to your event. Failure to do so will result in a 50% service charge.

DELIVERY CHARGE: A minimum delivery charge of \$25.00 is applied to all orders. This charge will vary based on delivery locations and volumes. Delivery charges will NOT be applied to orders with on-site service.

Classique will make every effort to have all deliveries arrive at assigned times. However we cannot be held responsible for extreme traffic conditions; (i.e. road closures, traffic volume and accidents, severe weather conditions).

ALLERGIES/SPECIAL MEALS: Please speak with your Catering Manager regarding any special meal requirements; Classique's HACCP kitchen will take every precaution to prevent cross contamination, but cannot accept liability should any allergic reaction occur.

Classique reserves the right to substitute any menu items due to availability and market conditions.

ALL PRICING IS SUBJECT TO CHANGE

Classique

EVENT PLANNING & CATERING

CLASSIC GROUP OF COMPANIES
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SAY HELLO: 866.760.1926 CHECK US OUT: WWW.CLASSIQUECATERING.CA

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