



**class**  
**ique**

EVENT PLANNING & CATERING



A long dining table is set for a festive meal. The table is covered with a white tablecloth and is surrounded by white chairs. The table is set with white plates, silverware, and glassware. In the center of the table, there are several lit candles in glass holders, and a centerpiece of greenery and flowers. The background is dark, with a small table and chairs visible in the distance.

# 2023 Festive Menu

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# Packages



## Eat, Drink & Be Merry

### MRS. KLAUS FAVOURITE

#### Protein

maple-whiskey roasted chicken breast

#### Sides

jasmine & rice pilaf  
roasted butternut squash  
maple glazed carrots  
caesar salad

#### Something Sweet

seasonal squares / cookies

### DICKEN'S SPECIAL ★

#### Protein

Oven Roasted Turkey Tower  
layered dark meat, classic stuffing,  
white sliced meat, rich gravy &  
gingered cranberry

#### Sides

savory mashed sweet potato  
baby peas & pearl onions  
red skin buttered mashed potatoes  
pear & dried cranberry salad

#### Something Sweet

seasonal squares / cookies

### A HOLIDAY CAROL

#### Protein

Prime Roast Beef  
rich au jus gravy

#### Sides

portobello mushroom  
root vegetable mash  
green beans almondine  
candy cane beet

#### Something Sweet

seasonal squares / cookies

### ITALIAN HOLIDAY ★

#### To Start

penne pomodoro

#### Protein

veal or chicken parmigiana

#### Sides

roasted italian-style potatoes  
grilled market vegetables  
caprese salad

#### Something Sweet

traditional panettone

### SANTA'S NICE LIST

#### To Start

Butternut Squash Ravioli

#### Protein

slow-roasted leg of lamb

#### Sides

buttered mashed potatoes  
balsamic glazed asparagus  
radicchio & mandarins salad

#### Something Sweet

seasonal squares / cookies

### CHEF'S CHOICE

let our culinary team & event  
pros customize a menu for  
your event based on your  
preference and event type /  
style.



Most Popular

Notes: Includes disposables: cutlery, napkins, plates, serving utensils; MOQ of 15 guests; drinks available upon request  
Halal and vegetarian options available



## Pick Your Favorite Dishes, Effortlessly

### MAINS

#### Bolognese Lasagna ★

4 layers of fresh pasta in a bolognese sauce, mozzarella cheese, tomato basil sauce

#### Vegetarian Lasagna

4 layers of fresh pasta, zucchini, egg plant, spinach, mozzarella cheese, tomato basil sauce

#### Teriyaki Salmon

baked salmon fillet, teriyaki glaze, sesame seeds

#### Pasta Primavera

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

#### White Truffle Mac & Cheese ★

white truffle paste, white truffle oil, aged cheddar beschamel, breadcrumbs

### GRAZING

#### Veggie Delight

carrots, sugar snap peas, cauliflower, broccoli, peppers, fennel, cucumbers & radishes  
choice of dips: beet, red pepper, traditional hummus

#### For the Love of Cheese ★

artisanal assorted cheeses: soft, hard and flavored cheeses, imported olives, dried fruit, jams & something sweet

#### Antipasto

marinated artichoke hearts, eggplant, mushrooms, roasted peppers & imported olives

#### Meat Board

assorted cured meats, imported olives, pickled items, vegetable chips

#### Pumpnickel & Spinach Dip





frequently asked questions



## Your Questions, Answered

### WHAT IS YOUR MINIMUM ORDER?

The minimum order for a custom menu and proposal depends on the season, scale of event and our availability. Our minimum order for delivery is 15 guests; for service, 30; guests.

### DO YOU OFFER BEVERAGES?

Our team can offer hot or cold beverages to your menu (e.g., coffee, tea, soft drinks, sparkling, flat water).

### DO YOU OFFER RENTAL SOLUTIONS?

Yes - Classique is happy to coordinate any rentals required for your event with our trusted partners. This is arranged following a site-visit / floorplan.

### CAN I COMBINE PACKAGES & CUSTOMIZE A MENU?

Our event managers are happy to work with you in customizing a menu based on your taste, budget and dietary restrictions.

### WHEN CAN I PROVIDE A FINAL GUEST COUNT?

Final guest count must be received seven (7) business days prior to the event.

### WHAT IS YOUR DELIVERY CHARGE?

Standard delivery charge is \$75.00; charges will vary based on delivery location. Please confirm charges with your catering manager.

