



CLASSIC
HOSPITALITY
SERVICES

Classic Catering Northwest

Luncheon Buffet Menus

TEX-MEX BUFFET

(min 50 guests)

Spanish Rice

Refried Black Beans

Chicken Enchiladas

Beef Taco Bar

to include spicy beef, crisp taco shells, diced tomatoes, black olives, chopped green onion, shredded lettuce, jalapeno peppers, sour cream, shredded cheese and salsa

Sliced Melon with Cilantro and Lime

Corn Tortilla Chips with Fresh Salsa

Jalapeno Pepper Corn Bread and Butter

Key Lime Cheesecake

THE CLASSIC LUNCHEON BUFFET

Seasonal Greens Salad with Dijon Dressing

Aegean Chicken Breast

*boneless chicken breast stuffed with olives, sundried tomatoes, feta cheese and herbs
finished with a tomato caper glaze*

Lasagne Roulades

with marinara sauce and grated Parmesan cheese

Marinated Vegetables

Assorted Rolls and Butter

Lemon Mousse Cake

WALK IN THE PARK BUFFET

Fresh Fruit Salad

Red Potato Salad

Pasta Salad

Make Your Own Sandwich

*shaved Black Forest ham, sliced roast beef, roast turkey breast, salami
and*

cheddar, Swiss and Provolone cheeses

Full Condiment and Relish Tray

Gourmet Potato Chips

Freshly Baked Brownies

TRIO SALAD AND SANDWICH BUFFET

Classic Caesar Salad
Cheese Filled Tortellini Salad Creamy Pesto
Gingered Chicken Salad
Roast Beef with Cheddar on Baguette with Tarragon Horseradish Mayo
Turkey with Monterey Jack on French Roll with Dijon Mustard Mayo
Roasted Vegetable and Mozzarella on European Olive Loaf with Sundried Tomato Pesto
Full Condiment Tray
Fresh Seasonal Fruit Presentation
Chocolate Chip and Oatmeal Raisin Cookies

PAN ASIAN BUFFET

Tropical Fruit Salad
Sesame Cucumber Salad with Mirin Dressing
Teriyaki Chicken Breast
Steamed Jasmine Rice
Stir-Fry Vegetables with Oyster Sauce
Coconut Macaroon

TROPICAL GETAWAY BUFFET

Tropical Fruit Chop Chop Salad with Passion Fruit Vinaigrette
Caribbean Black Bean and Seafood Salad
Carambola Glazed Chicken Breast with Vegetable Jump Up
Jerk Spiced Pork Loin
Curried Citrus Rice
Spicy Corn and Sweet Pepper Gratin
Chili Corn Muffins
Pina Colada Cake with Tropical Fruit Puree

ITALIAN PASTA BUFFET

Italian Chop Chop Salad
Traditional Antipasto Presentation
*with Italian salami, Provolone cheese, mortadella cornets, roasted vegetables, pepperoncini,
cherry peppers and black olives*
Duo Pasta Presentation
Cheese Tortellini Gorgonzola Cream and Orecchiette Primavera Puttanecsca
Focaccia Bread and Italian Bread Sticks
Chocolate Dipped Biscotti

Classic Catering and Hospitality Services
2366 Eastlake Avenue East, #321
Seattle, WA 98102
Phone (425) 450-5591
FAX (425) 646-1053