



# CLASSIC CATERING



THE *classic*  
DIFFERENCE



Beyond *delicious* food:

Classic Catering is an all-encompassing provider; with services ranging from entertainment and rental equipment, to ice carvings and fresh flowers.

Classic catering helps our clients come together and build relationships, by providing convenience and excellent value .

Classic Cafe is happy to offer your business this high quality, on-site amenity.

To order, please contact your location's catering manager.

Catering forms are available in the cafe

# BREAKFAST



## The Continental

AN ASSORTMENT OF FRESHLY BAKED DANISHES, MUFFINS, AND FILLED PASTRIES ARRANGED ON A PLATTER WITH NY STYLE BAGELS. SERVED WITH WHIPPED SWEET BUTTER AND CREAM CHEESE

## Bagel Buffet

AN ASSORTMENT OF N.Y. STYLE BAGELS SERVED WITH A SELECTION OF CREAM CHEESE, BUTTER AND JELLIES

## Healthy Start

MULTIGRAIN AND BRAN MUFFINS, WHOLE WHEAT BAGELS, AN ASSORTMENT OF FRESH WHOLE FRUIT AND HARDBOILED EGGS



## Sandwiches & Wraps

ASSORTMENT OF BREAKFAST SANDWICHES INCLUDING BACON, SAUSAGE, PORK ROLL EGG AND CHEESE.

BREAKFAST WRAPS WITH VEGETABLE SCRAMBLED EGGS AND CHEESE OR SCRAMBLED EGG AND CHEESE, CHOICE OF MEAT AND POTATOES



## America's Breakfast

FLUFFY SCRAMBLED EGGS AND IDAHO BREAKFAST POTATOES SERVED WITH YOUR CHOICE OF BACON, SAUSAGE, OR TAYLOR HAM, AND HOMESTYLE BUTTERMILK BISCUITS



Add more  
to your  
breakfast

-sliced seasonal fruit platter  
yogurt parfaits

Greek yogurt fruit cups  
whole fruit:- apples or bananas

hardboiled eggs

coffee service

assorted juices

# BREAKFAST BUNDLE

Not sure of what to order?

Try our variety package...

An assortment of fan favorites

Includes: Continental breakfast  
spread, assorted juices, coffee and  
seasonal fruit.

**\$18** PP



*Classic Cafe*  
Management

# CLASSIC TRADITIONAL SANDWICHES



## The Traditional Sandwich Platter

An assortment of deli sandwiches, selected by our chef including:

fresh roasted turkey

honey maple ham

salami

rare roast beef

tuna, chicken & egg salad

A variety of sliced breads and fresh rolls.

All with lettuce, tomato, and onion.

Condiments on the side.

Includes chips and delicious garlic dill pickles



# THE NEXT LEVEL

## 15 PERSON MINIMUM

CHOOSE THREE FROM THIS LIST OF UPSCALE FAVORITES.

FRESH MOZZARELLA WITH RED ROASTED PEPPERS, ARUGULA, AND GRILLED ZUCCHINI. ON FOCACCIA BREAD

TURKEY AVOCADO CLUB SERVED WITH SLICED TOMATO AND CRISP ICEBERG LETTUCE. ON FRESH BAKED PRETZEL BRIOCHE ROLL

PARMESAN-CRUSTED CHICKEN BREAST WITH SAUTEED BROCCOLI RABE AND SHAVED SHARP PROVOLONE. ON FRENCH BAGUETTE

PESTO GRILLED CHICKEN FLATBREAD, TOASTED PANINI STYLE WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS

BRUSCHETTA CHICKEN SANDWICH WITH MIXED FIELD GREENS. ON FRESH BAKED CIABATTA HERO

SLOW-COOKED ROAST BEEF AND SWISS, CARAMELIZED RED ONION, AND HORSERADISH CREAM ON AN ONION KAISER ROLL

OVEN-ROASTED HAM AND BRIE WITH WHOLE GRAIN MUSTARD ON A FRESH BAKED BRIOCHE ROLL

OVEN ROASTED TURKEY BREAST WITH JARLSBERG CHEESE, ROASTED PLUM TOMATO, AND GARLIC MAYO. SERVED ON FRESH BAKED MULTI GRAIN ROLL



# WRAP CITY

15 PERSON MINIMUM

CHOOSE THREE FROM THIS LIST OF UPSCALE FAVORITES.

## “CALIFORNIA CLUB CHICKEN”

GRILLED CHICKEN TENDERLOIN, CRISP BACON, LETTUCE, TOMATOES, AND AVOCADO DRESSING INSIDE OF A TOMATO WRAP

## “ITALIAN ANTIPASTO”

SHARP PROVOLONE, SLICED HARD SALAMI, MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS, BLACK OLIVES. WRAPPED WITH LEMON GARLIC VINAIGRETTE DRESSING

## “VEGETARIAN”

GARDEN VEGETABLE STIR FRY OF PORTABELLO MUSHROOM, GOAT CHEESE, ZUCCHINI, RED BELL PEPPER, YELLOW SQUASH, AND RED ONION. TOSSED IN A LOW FAT PEPPERCORN DRESSING INSIDE A WHEAT WRAP

## “CHICKEN MILANESE”

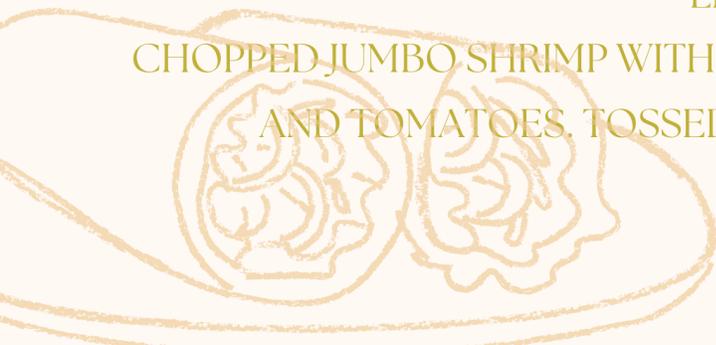
CRISPY CHICKEN WITH FIELD GREENS, SLICED TOMATO, AND A HINT OF RED ONION

## “CLASSIC COBB”

FRESH SLICED TURKEY BREAST WITH AVOCADO, BACON, BLEU CHEESE, PLUM TOMATO, AND A HINT OF RANCH DRESSING

## “LIME-SHRIMP”

CHOPPED JUMBO SHRIMP WITH LIME-ZEST CILANTRO, CELERY, ARUGULA, AND TOMATOES. TOSSED WITH A BASIL-CHIANTI DRESSING



# 3 FT. SUBS



## CLASSIC STYLE SUBS...

ALL SUBS MADE WITH SHREDDED LETTUCE AND TOMATO

- TURKEY AND CHEESE
  - HAM AND CHEESE
  - TUNA SALAD
  - CHICKEN SALAD
- GRILLED VEGETABLES
- ROAST BEEF
  - SALAMI AND CHEESE

## UPSCALE OPTIONS...

EGGPLANT NAPOLEAN: PANKO CRUSTED EGGPLANT, ROASTED RED PEPPER, FRESH MOZZARELLA, BALSAMIC GLAZE, FRESH BASIL & ARUGULA.

TURKEY CLUB: THIN SLICED TURKEY, AVOCADO, BACON, GREEN LEAF LETTUCE, TOMATO

BALSAMIC CHICKEN: CHOICE OF GRILLED OR CRISPY CHICKEN, FRESH MOZZARELLA, ROASTED RED PEPPER, SAUTEED SPINACH, AND BALSAMIC

ITALIANO: HAM, SALAMI, PEPPERONI, PROVOLONE, SHREDDED LETTUCE, TOMATO, ONION, OIL AND VINEGAR.



## LUNCHES “TO-GO”

PERFECT FOR ON THE  
MOVE MEETINGS-  
MADE TO TRAVEL!

### Option #1

ASSORTED CLASSIC  
SANDWICH  
BAG OF CHIPS  
BOTTLED WATER OR  
SODA

### Option #2

ASSORTED NEXT  
LEVEL SANDWICH  
BAG OF CHIPS  
BOTTLED WATER OR  
SODA

### Add More to your Order:

- CHOCOLATE CHIP COOKIE
- SIDE TOSSED OR CAESAR SALAD
  - SIDE PASTA SALAD
  - FRESH WHOLE FRUIT  
(APPLE, ORANGE, BANANA)
  - FRUIT SALAD CUP
- INDIVIDUAL YOGURT CUPS
- GOURMET CHIPS

OUR PACKAGES INCLUDE CUTLERY, NAPKINS, CONDIMENTS  
INDIVIDUALLY PACKAGED AND LABELED



# SALADS

ADD CHEF'S SEASONAL SALAD TO ANY LUNCH



## “CLASSIC CAESAR SALAD”

CHOPPED ROMAINE LETTUCE, TOSSED IN CREAMY CAESAR DRESSING, HOMEMADE CROUTONS, SHAVED PARMESAN CHEESE

## “FRESH CAPRESE SALAD”

MOZZARELLA CHEESE, FRESH BASIL, RED ONION, AND FRESHLY CUT TOMATO IN BALSAMIC VINEGAR DRESSING

## “CLASSIC TORTELLINI SALAD”

CHEESE-STUFFED TORTELLINI TOSSED WITH FRESH GREEN PEPPERS, SLICED BLACK OLIVES, PARMESAN CHEESE, AND ITALIAN-STYLE DRESSING

## “SPINACH AND MUSHROOM SALAD”

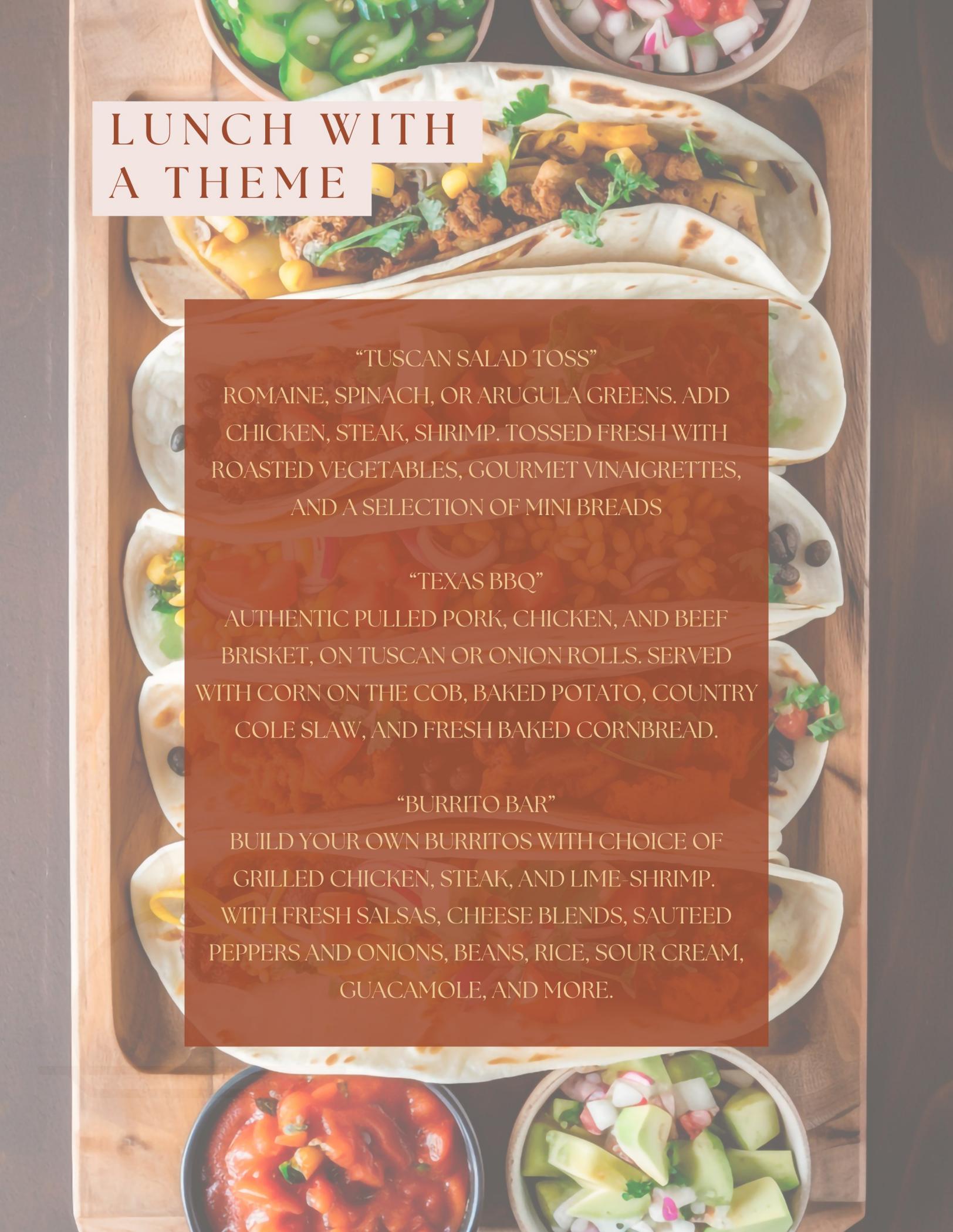
BUTTON MUSHROOMS ROASTED WITH OLIVE OIL, PARMESAN CHEESE, AND BREAD CRUMBS. TOSSED WITH FRESH BABY SPINACH AND ROASTED VINE RIPE TOMATO

## “TOSSED GARDEN SALAD”

MIXED GREENS WITH CRISP VEGGIES AND ASSORTED DRESSINGS

## “ASIAN COLESLAW”

GREEN AND RED CABBAGE WITH SHAVED CARROT AND SESAME GINGER VINAIGRETTE



## LUNCH WITH A THEME

### “TUSCAN SALAD TOSS”

ROMAINE, SPINACH, OR ARUGULA GREENS. ADD CHICKEN, STEAK, SHRIMP. TOSSED FRESH WITH ROASTED VEGETABLES, GOURMET VINAIGRETTES, AND A SELECTION OF MINI BREADS

### “TEXAS BBQ”

AUTHENTIC PULLED PORK, CHICKEN, AND BEEF BRISKET, ON TUSCAN OR ONION ROLLS. SERVED WITH CORN ON THE COB, BAKED POTATO, COUNTRY COLE SLAW, AND FRESH BAKED CORNBREAD.

### “BURRITO BAR”

BUILD YOUR OWN BURRITOS WITH CHOICE OF GRILLED CHICKEN, STEAK, AND LIME-SHRIMP. WITH FRESH SALSAS, CHEESE BLENDS, SAUTEED PEPPERS AND ONIONS, BEANS, RICE, SOUR CREAM, GUACAMOLE, AND MORE.

# BUFFET STYLE

CHOICE OF:

## CHICKEN

CHICKEN FRANCAISE  
CHICKEN MARSALA  
CHICKEN PARMESAN  
CHICKEN AND SUNDRIED TOMATO WITH BROCCOLI RABE  
CHICKEN SCALOPPINI

## PASTA

RIGATONI A LA VODKA  
CAVATELLI WITH BROCCOLI  
BAKED ZITI  
RIGATONI WITH SPICY SAUSAGE, TOMATO, RED ONION, AND  
RICOTTA  
PENNE AND BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL, SWEET  
SAUSAGE, AND PARMESAN  
WILD MUSHROOM RAVIOLI IN PESTO  
CHEESE STUFFED RIGATONI IN ROASTED PEPPER ALFREDO

## MEAT AND FISH

SLICED GRILLED FLANK STEAK  
MOM'S MEATLOAF WITH HEARTY GRAVY  
SAUSAGE AND PEPPERS IN TANGY MARINARA  
ROAST TURKEY BREAST  
BEER BATTERED COD FISH  
TERIYAKI GLAZED SALMON

## ACCOMPANIMENTS

SEASONAL FRESH VEGETABLE MEDLEY  
HERB ROASTED RED BLISS POTATOES  
ROASTED GARLIC SMASHED POTATOES  
FRESH ROASTED CORN WITH SWEET RED PEPPERS  
FRIED POTATO WEDGES  
BROWN OR WILD RICE MEDLEY



SERVED WITH SODA/WATER. GARDEN SALAD. COOKIES.  
CONDIMENTS. DINNER ROLLS.

# SNACKS IN BETWEEN



## Hummus Break

Traditional chick pea, roasted red pepper, or garlic hummus served with assorted crisps or pita bread.

## Sweet Tooth

Granola bars, chocolate chip cookies, candies, brownies

## Salty Break

Warm soft pretzels with assorted dipping sauces; honey mustard, cheese, chocolate

## Fruit Kabobs

Fresh fruit and berries served with a cinnamon yogurt dip

## Snack Break

Assortment of chips, pretzels, popcorn, granola bars

## Cheese and Crackers

Assorted international cheeses and meats served with spreads and crackers



# BEVERAGES



## FRESHLY BREWED COFFEE

100% COLOMBIAN COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HERBAL TEAS  
ACCOMPANIMENTS OF WHOLE MILK, SKIM MILK,  
SUGAR AND SUGAR SUBSTITUTES  
(10 PERSON MINIMUM)

## CHILLED JUICES

ORANGE  
APPLE  
GRAPEFRUIT  
CRANBERRY

ASSORTED BOTTLED DRINKS  
SODA (BOTTLED OR CANNED)  
SPARKLING AND FLAVORED WATER  
PREMIUM ICED TEAS  
LEMONADE  
AND SO MUCH MORE...

# DESSERT

Assorted cookie platter

Brownies

Pound cakes

Fresh fruit platter

Italian pastries

Ice cream Bar

Cakes and pies

Dessert parfaits

Oreo crumble, apple cobbler, strawberry shortcake.



# Catering Price List. Pricing is per person.

## Valid through 12/31/2025

### Breakfast

|                                |        |                 |        |
|--------------------------------|--------|-----------------|--------|
| "The Continental"              |        | \$6.75          |        |
| "Bagel Buffet"                 |        | \$3.75          |        |
| "Healthy Start"                |        | \$7.25          |        |
| Breakfast sandwiches and wraps |        | \$9.95          |        |
| "America's Breakfast"          |        | \$12.95         |        |
| <b>ADD Ons:</b>                |        |                 |        |
| Fruit Platter                  | \$5.25 | Coffee service  | \$3.75 |
| Yogurt parfait                 | \$4.25 | Assorted juices | \$2.65 |
| Yogurt Cups                    | \$2.95 | Bottled water   | \$2.65 |

### Lunch

|                   |         |
|-------------------|---------|
| The Traditional   | \$10.25 |
| The Next Level    | \$11.95 |
| Wrap City         | \$11.95 |
| Classic Mix-up    | \$11.95 |
| Tuscan Salad Toss | \$21.95 |
| Texas BBQ         | \$23.75 |
| Burrito Bar       | \$23.75 |

3 Ft. Subs- Feeds approximately 12-15 people.

|         |          |
|---------|----------|
| Classic | \$85.00  |
| Upscale | \$105.00 |

### Salad

|            |        |             |        |               |        |
|------------|--------|-------------|--------|---------------|--------|
| One option | \$4.75 | Two options | \$6.25 | Three options | \$7.75 |
|------------|--------|-------------|--------|---------------|--------|

### To-GO Lunches

|           |         |
|-----------|---------|
| Option #1 | \$13.95 |
| Option #2 | \$16.95 |

Add more to your packaged lunch.

|               |        |             |        |
|---------------|--------|-------------|--------|
| Single cookie | \$1.95 | Whole Fruit | \$1.50 |
| Side salad    | \$4.75 | Yogurt Cups | \$2.50 |
| Gourmet Chips | \$2.95 | Fruit Cups  | \$4.25 |

## The Classic Buffet

|               |         |
|---------------|---------|
| One option    | \$27.25 |
| Two options   | \$31.75 |
| Three options | \$35.25 |

## Snacks and breaktime

|              |        |                   |         |
|--------------|--------|-------------------|---------|
| Hummus Break | \$4.75 | Sweet Tooth       | \$6.50  |
| Salty Break  | \$5.95 | Fruit Kabobs      | \$6.95  |
| Snack Break  | \$4.75 | Cheese & Crackers | \$12.95 |

## Beverages

|                   |        |
|-------------------|--------|
| Coffee bar        | \$3.75 |
| Refresh of Coffee | \$1.75 |
| 10 oz juices      | \$2.65 |
| Bottled Iced tea  | \$3.75 |
| Bottled soda      | \$3.15 |
| Canned soda       | \$2.15 |
| Bottled water     | \$2.65 |

## Desserts

|                       |        |                  |        |
|-----------------------|--------|------------------|--------|
| Assorted Cookies      | \$3.75 | Brownies         | \$5.25 |
| Fresh fruit platter   | \$5.25 | Pound cake       | \$6.95 |
| Mini Italian pastries | \$7.45 | Dessert Parfaits | \$9.95 |

\*\* Cakes, cupcakes, pies, ice cream bar. Costs determined by customized options.

All prices do not include NJ sales taxes.

All credit card transactions are subject to a *2.5% processing fee*.

Some items require a 10-15 guest minimum.

Professional staffing for events is available at a *minimum of five hours*.

Servers are required for events of 50 guests or more, and for multiple meal function set-ups.

Please inform your locations catering manager if there is anyone in your party with food allergies and/or dietary restrictions.

As many of our ingredients are custom ordered to guarantee freshness and quality, please provide at least 48 hours of notice for orders.

