

Classé Catering

EXPRESS



Award-Winning Cuisine at an Unparalleled Value

518.690.0293

www.classecatering.com

2 Petra Lane * Albany, NY 12205

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PARTY PLATTERS - á la Carte

REG
(serves 20-25)

LARGE
(serves 35+)

Fancy Sliced Fresh Fruits with Raspberry Dip	30	45
Fresh Cut Vegetables with Dip	30	45
Stuffed Rye Bread Platter (Prosciutto and Dill)		35
Cheese Board with Pepperoni and Crackers	35	50
Fresh Fruit and Cheese with Pepperoni and Crackers	35	50
Homemade Guacamole Display with Tortilla Chips and Salsa	50	75
Norwegian Smoked Salmon Platter with Rye Chips		75
Crab or Spinach and Artichoke Dip with Baguettes		45
Nine Layer Fiesta Dip with Tortilla Chips	39	70
Trio of Pate with Traditional Garnitures		50
Triple Cream Baked Brie with Crackers and Baguettes		45
Roasted Garlic Hummus with Pita Bread	30	45
Trio of Tapenades with Crostini (kalamatta olive, baby artichoke, eggplant caviar)		60
Mélange of Grilled Vegetables	60	80
Antipasto	125	175
Tapas Platter	125	175

HORS D' OEUVRES - á la Carte

12 DOLLARS PER DOZEN

Swedish Meatballs
Stuffed Mushrooms
Chicken Wings

18 DOLLARS PER DOZEN

Lump Crab Cakes with Remoulade
Jumbo Shrimp Cocktail
Scallops wrapped with Bacon

24 DOLLARS PER DOZEN

Bacon and Horseradish Shrimp

15 DOLLARS PER DOZEN

Seafood Stuffed Portobello Mushrooms
Vegetable or Chicken Quesadillas
Franks en Phyllo
Cocktail Style Beef Wellington
Wild Mushroom Strudel
Spanakopita
Sesame Chicken Satay

Available by the dozen with a minimum order of two dozen of each item. Inquire about our Exquisite White Glove Butler Service with Full Service Catering.

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Morning and Afternoon Break Solutions

Self-Service Breakfast Buffets

Our superior disposable buffet is delivered, set-up and includes all necessary paper products and serving utensils. Perfect for early morning and late afternoon meetings and entertaining clients. Available Monday thru Friday, 8 a.m. - 5 p.m.

THE CONTINENTAL - 9

Breakfast Pastries
Bagels with Cream Cheese and Butter
Fresh Fruit Salad
Orange and Cranberry Juice
Hot Coffee and Tea Selection

BIG DAY BREAKFAST – 12.50

The Complete Continental Breakfast
+
Scrambled Eggs or Frittata
Hickory Smoked Bacon
Breakfast Sausage Links

Afternoon Breaks

We can also provide you with many exciting Thematic Break experiences. Some concepts include; Ball Park, Carnival, Mardi Gras, Cinematic Adventure, an English Tea, '50s Sock Hop and many more...Consult our Event Coordinator for pricing and menu info.

REFRESHER BREAK – 4.50

Assorted Cookies and Brownies
A Variety of Soft Drinks
Hot Coffee and Tea Selection

SOCIAL BREAK - 6

Fancy Sliced Fresh Fruits with Raspberry Dip,
Cheeses with Pepperoni and Crackers, and Vegetable Dip
A Variety of Soft Drinks

Hot Coffee and Tea

Regular or Decaf Coffee - 17 per gallon

*Includes: Cream, Sugar, Disposable Cups, Stirrers and
Hot Water with Tea Selection*

Standard Containers: (Discounted)

3.5 Liter (15 cups) - 15 dollars
2.5 Gallon (40 cups) - 40 dollars
5 Gallon (80 cups) - 75 dollars
10 Gallon (160 cups) - 140 dollars

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Daily Lunch Solutions

Self-Service Hot and Cold Buffet Lunches

Our superior disposable buffet is delivered, set-up and includes all necessary paper products and serving utensils.
Perfect for business meetings, training classes and entertaining clients...Available Monday thru Friday, 8 a.m. – 5 p.m.

THE EXECUTIVE FEAST – 13.50

Choice of Hot Entrée (*from Tier I*)
with *Complementing Starch*
Gourmet Sandwich or Wrap Board
Choice of Two Prepared Salads (*from Tier I*)
Pickles, Relishes and Condiments
A Variety of Soft Drinks
Choice of Dessert (*from Tier I*)

THE WORKING LUNCH DELUXE - 11

Gourmet Sandwich and Wrap Board
or Premium Deli Meat and Cheese Platter
Choice of Two Prepared Salads (*from Tier I*)
Potato Chips, Pickles, Relishes and Condiments
A Variety of Soft Drinks
Choice of Dessert (*from Tier I*)



THE SIGNATURE – 12.50

Specialty Sandwiches
Choice of Two Prepared Salads (*one from each group*)
Individual Bags of Potato Chips
Pickles, Relishes and Condiments
Gourmet Accoutrement
A Variety of Soft Drinks
Choice of Dessert (*from Tier I*)

THE PRODUCER - 11

Choice of One Hot Entrée (*from Tier I*)
with *Complementing Starch*
Organic Field Greens with Dressing
Fresh Baked Breads and Rolls with Butter
A Variety of Soft Drinks
please add 2 dollars per person to upgrade to a Tier II entrée

Boxed Lunches

Custom boxed lunches and specialty packaging also available

EXECUTIVE BOXED LUNCH - 11

Gourmet Sandwich • Pasta Salad • Potato Chips
Whole Fruit • Cookie or Brownie • Soft Drink

VIP BOXED LUNCH - 9

Gourmet Sandwich • Potato Chips
Cookie or Brownie • Soft Drink

Homemade Soups

Add a homemade soup to your break or lunch package!

TIER I - 24 per gallon

Herbed Chicken Noodle
Rosemary Beef Barley
New England Clam Chowder
Chicken Chorizo Gumbo
Butternut Squash Bisque
Vegetable Minestrone
Manhattan Clam Chowder

TIER II - 40 per gallon

Lobster Bisque
Crab and Corn Chowder

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Social Entertaining Solutions

Self-Service Hot and Cold Buffets

Our superior disposable buffet is delivered, set-up and includes all necessary paper products and serving utensils.
Perfect for entertaining - Showers, Holiday Parties, Anniversaries, Birthdays, Family Gatherings and much more!

ARISTOCRAT - 11

Premium Deli Meat and Cheese Platter
Choice of Three Prepared Salads - *from Tier I*
Fresh Baked Breads and Rolls
Relish Tray and Condiments
Choice of Dessert - *from Tier I*

EPICUREAN FEAST - 16

Choice of Two Hot Entrées - *one from each tier*
Choice of One Green or Prepared Salad - *from Tier I*
Choice of Two Hot Accompaniments
Fresh Baked Breads and Rolls
Choice of Dessert - *from Tier I*

ENTERTAINER - 13

Choice of One Hot Entrée - *from Tier I*
Choice of One Green or Prepared Salad - *from Tier I*
Choice of Two Hot Accompaniments
Fresh Baked Breads and Butter
Choice of Dessert - *from Tier I*

EXCELSIOR - 20

Choice of Three Hot Entrées - *one from Tier II*
Choice of One Green or Prepared Salad - *from Tier I*
Choice of Three Hot Accompaniments
Fresh Baked Breads and Butter
Choice of Dessert - *from Tier I*

Create Your Own Brunch Menu!

Brunch is a versatile mealtime and offers the best of breakfast and lunch items — some suggestions below!
Customizing your brunch menu offers you the following catering styles — contact us for an immediate proposal!

SELF-SERVICE (PICK-UP OR DROP-OFF) * LIMITED SERVICE * FULL SERVICE

Gourmet Brunch Selections

Croissants / Scones / Muffins / Danish
Pecan-Cinnamon Raisin Bread
Breakfast Breads
Fresh Yogurt
Bagels with Cream Cheese and Butter
Sliced or Whole Fruit
French Toast with Syrup and Butter
Hickory Smoked Bacon
Breakfast Sausage
Breakfast Potatoes

*

Brunch Selections Cont.

Italian Style Potatoes with Sausage
Scrambled Eggs
Quiche (Inquire for options)
Cheese Blintzes
Breakfast Pizzas
Tuna, Shrimp, Chicken or Egg Salad
Gourmet Tea Sandwiches
Homemade Soups – pg 5
Delicious Prepared Salads – pg 8
Exquisite Green Salads – pg 8

*

Popular Brunch Entrées and Sides – pg 7,8

Seafood Newburg
Lemon Chicken
Rice Pilaf
Mélange of Roasted Vegetables
Full Service Station Ideas
Deluxe Omelet Bar
Crepe Flambé
Carving Board
Pasta Station
Waffle Bar
Seared Seafood Station

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Entrée Menu Descriptions

TIER I

CHICKEN

Lemon Chicken - egg battered, sautéed and topped with sundried tomato cream

Chicken Italiano - roulade with prosciutto, spinach, asiago cheese and topped with a pesto cream

Wild Mushroom Chicken - roasted pepper and goat cheese

Grilled Chicken Chipotle - zesty smoked peppers marinated, grilled and topped with a cool yogurt sauce

Island Grilled Chicken - papaya-mango salsa

Chicken Parmesan - house marinara, mozzarella

Chicken Marsala - sautéed with wild mushrooms

Mediterranean Chicken - topped with olives, feta cheese, artichokes and a light plum tomato sauce

Sesame Chicken - boneless thigh meat fried until crispy and sauced with traditional sesame sauce

Chicken Quarters - barbecued, fried or Jamaican Jerk style!

Apple-Cranberry Chicken - filled with apples, cranberries and fennel. Roasted and finished with cider demi-glaze

VEGETARIAN

Sesame Tofu- sweet soy sauce and sautéed baby bok choy

Wild Mushroom Au Gratin - toasted breadcrumbs, fresh herbs

Penne Primavera - garden vegetables with light basil cream

Grilled Vegetable Pomodoro - grilled marinated vegetables tossed with bowtie pasta and traditional pomodoro sauce

Eggplant Parmesan

Vegetable Lasagna (Meat Lasagna also available)

PASTA

Baked Penne with Meatballs

3-Cheese Tortellini- alfredo sauce, peas and crispy bacon

Orrechiette Bolognese- overnight tomato based meat sauce

Grilled Chicken Bowtie – with broccoli rabe, sun-dried tomato cream

Cajun Pasta Bayou - penne with andouille, roasted peppers, scallions and capers, finished with a zesty Cajun cream sauce.

TIER I

BEEF & PORK

Grilled Pork Loin - topped with roasted peaches and pork gravy

Herb Encrusted Pork Loin - pan seared, roasted to perfection, sliced and served with a delicate roasted garlic pork jus.

Beef Stroganoff - rich beef jus, mushrooms, crème fraiche

Yankee Pot Roast

Roast Top Sirloin - slow roasted and sliced, sauced with roasted garlic and mushroom demi-glaze

SEAFOOD

Herb Roasted Salmon - tomato-basil cream

Island Grilled Salmon - refreshing pineapple salsa

Chatham Baked Scrod - with a traditional sour cream potato chip topping and baked with lemon butter.

TIER II

BEEF & PORK

Mongolian Beef - sautéed w green onions and zesty garlic-ginger sauce

Beef Bourguignon - beef tips braised with pearl onions, fresh herbs and a rich burgundy wine sauce.

Stuffed Pork Loin - spinach, peppers, sweet Italian sausage and fresh basil, finished with a roasted pepper coulis.

SEAFOOD

Shrimp & Crab Stuffed Sole - tomato-lobster sherry cream

Bayou Grouper Filet - enhanced with Cajun spices and topped with a chive Creole butter.

Shrimp Speciale - gulf shrimp sautéed with garlic, tomatoes, olives and spinach, finished with a white wine butter sauce.

Inquire about...



BIG KAHOONA
BARBEQUE
Mouthwatering Indulgence  by Classé

Salads, Sides and Desserts

Salads - Our delicious homemade salads are prepared fresh daily using the finest ingredients.

TIER I

Organic Field Greens
Classic Caesar
Italian Pasta Salad
Macaroni
Traditional Potato
Sour Cream and Dill Red Potato
Thai Noodle
Mediterranean Pasta
Fruit Salad
Napa Orzo
Cole Slaw
Cucumber Dill

TIER II - SPECIALTY SALADS

Grilled Marinated Vegetable Salad
Three Bean Salad
Fresh Mozzarella and Tomato Basil
Exotic Fresh Fruit
Tortellini
Wild Mushroom Medley
Israeli Couscous with Vegetables
Cracked Crab Penne
Chilled Green Bean Salad
Classic Spinach Salad

PRICING FOR SUBSTITUTING TIER II INTO A PACKAGE:

One Salad - Please add 1.00 per guest
Two Salads - Please add 1.50 per guest

Side Dishes

STARCHES

Roasted Red Herbed Potatoes
Yukon Gold Whipped Potatoes
Potatoes Au Gratin
Red Bliss Smashed Potatoes
Bacon and Horseradish Scalloped Potatoes
Salt Potatoes
Wild Rice Pilaf or Rice Pilaf

VEGETABLES

Italian Style Green Beans
Grilled Marinated Vegetables
Stir-fried Vegetables
Roasted Vegetable Medley
Sugar Snap Peas

Desserts

TIER I

Assorted Cookies and Brownies - 1
Blonde Brownies - 1
Macadamia Cookies - 1
White Chocolate Cherry Cookies - 1

TIER II

Miniature Cheesecakes - 1.25
Dutch Apple Crumb Pie - 1.25
** Chocolate Truffle Torte - 1.50
Mini Cannolis - 1.50
German Chocolate Cake - 2.25
Whipped Cream Cake - 1.50
Lemon Bars - 1.75

TIER II - cont.

Assorted Specialty Dessert Bars:
Hazelnut, Toffee Crunch and Cookies & Cream - 1.75
Raspberry Pie - 1.75
Carrot Cake - 1.95

DESSERT TRAYS

	(HALF)	(FULL)
Roasted Coconut Caramel Bread Pudding -	18	32
Homemade Peach or Apple Cobbler -	24	40
Peach Melba with Cinnamon Crust -	25	44

Decorated Cakes for all occasions... please call for price

** Denotes a minimum of 72 hours notice for ordering

ENTREES	1/2 Pan (serves 8-10)	Full Pan (serves 20-25)
CHICKEN		
Lemon Chicken	60	110
Chicken Italiano	55	95
Wild Mushroom Chicken	60	110
Chicken Parmesan	55	95
Grilled Chicken Chipotle	60	110
Island Grilled Chicken	60	110
Chicken Marsala	60	110
Mediterranean Chicken	55	95
Sesame Chicken	40	80
Chicken Quarters - BBQ, fried, jerk style	44	90
Apple-Cranberry Chicken Roulade	60	110
PASTA		
Baked Penne and Meatballs	35	55
Cajun Pasta Bayou	45	70
Grilled Chicken Bowtie	55	95
Lasagna (Meat)	50	95
Three-Cheese Tortellini	60	110
Orrechiette Bolognese	45	80
VEGETARIAN		
Eggplant Parmesan	45	89
Sesame Tofu	35	75
Penne Primavera	35	65
Vegetable Lasagna	35	70
Wild Mushroom au Gratin	55	95
Grilled Vegetable Pomodoro - bowtie	35	70
SEAFOOD		
Chatham Baked Scrod	85	169
Island Grilled Salmon	119	199
Bayou Grouper Filet	79	149
Shrimp Speciale	80	149
Shrimp and Crab Stuffed Sole	119	209
Herb Roasted Salmon	89	179
BEEF, VEAL, & PORK		
Beef Stroganoff	55	95
Roast Top Sirloin	85	169
Herb Crusted Beef Tenderloin	sold ea. 5lbs. - \$135	
Stuffed Pork Loin	65	110
Grilled Pork Loin	60	100
Beef Bourguignon	60	110
Mongolian Beef	65	110
Yankee Pot Roast	45	80
DELI PLATTERS		
	REG (serves 20-25)	LARGE (serves 40+)
New York Deli Platter	80	120
Italian Style Deli Platter	94	135
Antipasto	125	175

PREPARED SALADS	Per lb.	12lb. +
Traditional Potato	5	4.75
Macaroni	5	4.75
Italian Pasta	7	6.75
Thai Noodle	5	4.75
Sour Cream and Dill Red Potato	5	4.75
Mediterranean Pasta	5	4.75
Fresh Fruit Salad	6.5	6.25
Napa Orzo	7	6.75
Cole Slaw	4.5	4.25
Cucumber Dill	7	6.75
Fresh Mozzarella and Tomato	10	9.50
Cracked Crab Penne	16	15.25
Chilled Green Bean Salad	7	6.75
Israeli Couscous with Vegetable	7	6.75
Exotic Fresh Fruit	8.5	8.00
Tortellini Salad	12	11.50

BUFFET AND PARTY SUPPLIES

Paper Products- .50 per guest
Disposable Chafing Dish Kit – with canned heat & insert – 12.50ea.

GREEN SALADS	REG (serves 10-15)	LARGE (serves 25-40)
Spinach	32	57
Organic Field Greens	32	57
Classic Caesar	32	57
Cobb Salad	40	65
House Specialty	35	60

SIDE DISHES	1/2 Pan (serves 8-10)	Full Pan (serves 20-25)
Roasted Red Herbed Potatoes	20	45
Yukon Gold Whipped Potatoes	24	49
Potatoes Au Gratin	25	55
Bacon Horseradish Scalloped	25	55
Salt Potatoes	24	49
Rice Pilaf	20	45
Wild Rice Pilaf	24	49
Red Bliss Smashed Potatoes	20	45
Italian Green Beans	30	55
Roasted Vegetable Medley	30	55
Stir-fried Vegetables	27	50
Grilled Marinated Vegetables	30	55

BBQ CLASSICS	1/2 Pan (serves 8-10)	Full Pan (serves 20-25)
BBQ Baked Beans	22	49
Mac n' Cheese	32	69
Collard Greens	16	32
Skillet Cornbread	32	69

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Particulars...

ORDERING

To place an order, or for professional assistance with your menu planning, please call 518.690.0293. We require a minimum of 72 hours notice for drop-off orders and 24 hours notice for pick-ups; however, we will attempt to accommodate rush orders. Orders placed with less than 72 hours notice will be subject to product availability and preferred delivery time limitations. We encourage as much notice as possible.

CATERING FEES

Our basic catering fees for local delivery with set-up are assessed by the following criteria:

Distance, Accessibility, and Day and Time of Delivery.

Equipment pick-up charges may apply.

Catering fees vary for limited service and full service catering.

Consult one of our event professionals for details.

MINIMUMS

Our minimum purchase requirements for delivery service or event staff will be assessed at time of order.

PAYMENT

We accept payment in the form of cash, checks, Visa, Mastercard, American Express and Discover. Corporate direct billing accounts are welcome. Deposits are required to confirm all orders (excluding eligible corporate accounts).

CANCELLATION

We require that you notify one of our representatives of an order cancellation at least 48 hours prior to the start time of your event. Otherwise we will charge you 50 percent of your food and beverage total. Orders that are postponed after the deadline will result in a 35 percent surcharge to food and beverage price. In light of the events of September 11, there will be no penalties for cancellations due to a world crisis (At the discretion of management).

Menu Subject to Change

All Menu Prices Subject to NYS Sales Tax

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