



*Classic Cuisine*



catering services

signature catering

*at Royal Oaks Golf Course*



Please contact us at

**717-312-1212**

OR

Visit us on the web at

**[www.classiccuisinecateringservices.com](http://www.classiccuisinecateringservices.com)**

Email:

[Kara@classiccuisinecateringservices.com](mailto:Kara@classiccuisinecateringservices.com)

Or

[Sales@classiccuisinecateringservices.com](mailto:Sales@classiccuisinecateringservices.com)




*Classic Cuisine Catering Services*  
*Signature Catering*



Thank you for considering Classic Cuisine for your next special event. The following information is just a guide to whet your appetite. Feel free to discuss, in more detail, your specific requests with our Catering Director or Executive Chef. We also offer Wedding Packages, please ask for details. We will be happy to work with you to accommodate your needs in making your event one you will remember with pride.

Royal Oaks Golf Club room rental is included in pricing.

The prices listed in the catering guide include limited floral arrangements and white or ivory table linens. All prices listed are subject to 6% Pennsylvania Sales Tax and 20% Service Charge. Please refer to our specifications sheet for additional pricing.



*We look forward to the privilege of serving you!*



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# Classic Cuisine Catering Services

## Event Policy & Pricing

### DEPOSITS AND PAYMENTS

- A deposit is required to hold the scheduled date of your event. The deposit is your confirmation. Deposit requirements are as follows: under 25 guests... \$75.00, 26-75 guests ... \$150.00, 76-125 guests... \$250.00.
- Deposits are partially refundable up to 2 weeks prior to your event, with a 20% cancellation fee. No refunds on deposits within 2 weeks of the event. Deposits are applied toward the total balance due.
- A payment of 50% is due 2 weeks prior to your event.
- Final payment is due 3 days prior to your event.
- Cash, Checks, Money Order, and Most Major Credit Cards Accepted. Please inquire for credit card payments.

### MEAL SELECTION

Final Meal Selection of your menu is required one month prior to the date of your event. Events are based on 5 hours, additional time will be billed at \$1.50 per person based on the final head count. The actual time of food availability varies with type of event. If a function is booked more than 6 months in advance, the food and beverage prices are subject to change. To maintain quality control, all food served will be prepared by our kitchen and no food may be removed from the site at the conclusion of your event.

Scheduled Date: \_\_\_\_\_

Client Name: (print) \_\_\_\_\_

No. Of Guests: \_\_\_\_\_

Client Signature: \_\_\_\_\_

Date: \_\_\_\_\_

### PRICING

Delivery Charge \$25.00

(Only charged to drop off events)

Carving Station Set Up Fee \$25.00

Carver Fee \$25.00 per hour (2 hr minimum)

Bartenders \$25.00 per hour

Butler Fee \$25.00 (per hour per butler)

Set Up Fee \$1.50 pp ( charged to events where table and chair set up / tear down is required by caterer)

### GUARANTEED ATTENDANCE

Minimum guarantees apply to all catered events. A final count of guests attending your function is due 7 business days prior to your event. If the attendance falls below the minimum guarantee, the host is responsible for the minimum guarantee.

### SNOW POLICY

In the event of snow or other nature related problem, your event can be moved to a different date, **if available**, with a 24 hour notice. All food that is perishable will be billed to you.



## Served Breakfast

All meals include Juice, Coffee Service, Home Fries, and Bacon, Ham or Sausage.  
25 person minimum please...

Scrambled Eggs	\$12.95	Pancakes w/ Syrup & Fruit	\$12.95
Cheese Omelet	\$13.95	French Toast	\$12.95
Western Omelet	\$15.25	Cream Chipped Beef on Biscuits	\$13.95
Meat & Cheese Omelet	\$15.25		



## Breakfast Buffets

### *Good Morning Buffet*

Choice of Apple, Orange, Grape or Cranberry Juice  
Fresh Seasonal Fruit  
Scrambled Eggs  
Pancakes with Syrup  
Bacon or Sausage  
Warm Biscuits with Butter and Jelly  
Coffee Service  
\$18.95

### *The Continental*

Choice of Apple, Orange, Grape or Cranberry Juice  
Bakery Basket of Muffins, Bagels and Danish  
Fresh Seasonal Fruit  
Butter, Jelly and Cream Cheese  
Coffee Service  
\$15.50

### *Healthy Choice Breakfast*

Choice of Apple, Orange, Grape or Cranberry Juice  
Assorted Muffins with Butter  
Assorted Yogurts  
Fresh Seasonal Fruit  
Coffee Service  
\$13.95



*Lunch Buffets*

*Classic's Cold Cut Buffet*

Fresh Slices of Roast Beef, Roasted Turkey, Tavern Ham, & Tuna or Chicken Salad  
American, Swiss and Provolone Cheese  
Assorted Breads and Rolls  
Lettuce, Tomato, Onions and Pickles  
Chips or Pretzels  
Choice of two Salads  
(Pasta Salad, Potato Salad, Cole Slaw, Fruit Salad and Macaroni Salad)  
Mayonnaise, Mustard and Butter  
Iced Tea and Bottled Water  
Your Choice of one Dessert  
\$20.95 pp

*Assorted Wraps*

Served with Chips, Pickles, Cole Slaw, Fruit Salad  
Iced Tea and Bottled Water  
Your Choice of one Dessert  
\$12.95 pp



*Classic's Box Lunch Selections*

All Classic's Box Lunches Include Potato Salad or Cole Slaw, Whole Fruit, Bag of Chips, Dessert,  
Assorted Canned Sodas, Bottled Water or Pint Drinks.

All Sandwiches include Lettuce, Tomato, Onion and Pickle Cup.

<b>Box Lunch A</b> Kaiser Sandwich	\$12.95	<b>Box Lunch B</b> 8" Sub	\$14.35
<b>Box Lunch C</b> Two Kaiser Sandwiches	\$14.95	<b>Box Lunch D</b> Sandwich Wrap	\$13.95



Served Lunch

All served lunches include Iced Tea and Bottled Water, Cup of Soup and Dessert...



Salads

All Salads are Served with Artesian Rolls and Butter.

**Chicken Ceasar Salad**

Crisp Romaine Lettuce, Croutons,  
Grated Parmesan Cheese tossed In  
Ceasar Dressing.

w/ Shrimp

\$16.95

**Chef Salad**

Turkey, Ham, Swiss and Provolone  
Grape Tomatoes, Sliced Hard Boiled  
Egg served atop Fresh Salad Greens  
With your choice Dressing.

\$15.95

\$17.95

**Greek Tossed Salad**

Fresh Romaine Salad, Black Olives,  
Feta Cheese, Banana Peppers, Grape  
Tomatoes, Cucumbers & Red Onion  
Served with Greek Dressing.

\$16.95

**Tropical Chicken Salad**

Tender Strips of Grilled Chicken  
Breast atop a bed of fresh Salad  
Greens with Fresh Mandarin  
Oranges, Toasted Coconut, Fresh  
Walnuts and our Special Vinaigrette  
Dressing.

\$17.95



Sandwiches

All sandwiches include Chips and Pickle.

**Club Croissant**

Tavern Ham, Roast Turkey, Crisp Bacon  
& your choice of Cheese with Fresh Leaf  
Lettuce and Sliced Tomato.

\$17.95

**Crab Cake**

Our Homemade Jumbo Lump Crab  
Cake served Broiled or Maryland  
Style on a Kaiser Roll with Fresh  
Leaf Lettuce and Sliced Tomato.

\$ Market  
price

**Assorted Sandwich Wraps**

Your choice of Ham, Turkey, Roast Beef,  
Tuna Salad or Chicken Salad Wrap  
with Cheese and Shredded Lettuce and  
Tomato Slices.

\$12.95

**Italian Marinated Chicken**

Italian Marinated Chicken Breast  
served on a Kaiser Roll with Fresh  
Leaf Lettuce, Red Onion, Sliced  
Tomato & Provolone Cheese.

\$13.95





*Build Your Own Buffet*  
30 Person Minimum

All Build Your Own Buffets include the following:  
Choice of two Salads –OR– Soup and one Salad from our Salad Selections  
Artesian Rolls with Whipped Butter, Coffee Service, Water and Iced Tea.

*One Entree*

One Starch, One Vegetable, and Two Desserts from Mrs. B's  
\$25.95 pp

*Two Entrees*

Two Starch, Two Vegetables, and Two Desserts from Mrs. B's  
\$30.95 pp

*Three Entrees*

Two Starch, Two vegetables, and Three Desserts from Mrs. B's  
\$34.95 pp



*Entree Choices*

*Beef*

Sliced Roast Beef Au Jus  
Texas Pulled BBQ Beef  
Beef Tips with Mushrooms  
Beef Burgundy  
Swedish Meatballs  
Beef Stroganoff  
Savory Meatloaf

*Poultry*

Chicken Chardonnay  
Chicken Chesapeake  
Stuffed Chicken Breast  
Sweet and Sour Chicken  
Sliced Roast Turkey  
Chicken Cordon Bleu  
BBQ Chicken Breasts  
Balsamic Glazed Chicken

*Seafood*

Baked Orange Roughy  
Breaded Catfish Fillet  
Lemon Pepper Haddock  
Seafood Newberg  
Baked Haddock  
Baked Cod Fillet

*Pork*

Roasted Pork Loin  
Baked Honey Ham  
Pork BBQ  
Smothered Pork Chops  
BBQ Roasted Pork Loin

*Vegetarian*

Teriyaki Tofu Stir-Fry  
Vegetable Lasagna  
Vegetable Stir-Fry  
Vegetable Lo- Mein

*Pasta*

Meat Lasagna  
Manicotti  
Stuffed Shells  
Tri Colored Tortellini  
w/ Choice of Marinara or Alfredo





*Ultimate Cuisine Classic Buffet*

75 Person Minimum

Maryland Clam Chowder  
Ceasar Salad  
Broccoli Salad  
Chef Carved Prime Rib AuJus  
Broiled Mediterranean Orange Roughy  
Chicken Chesapeake  
Garlic Roasted Red Potatoes  
Baked Wedding Potatoes  
Asparagus Spears  
Greenbeans Almondine  
Rum Glazed Carrots  
Artesian Rolls with Butter  
Choice of Two from Mrs. B's Desserts  
Coffee Service  
Iced Tea and Water

**\$46.95 pp**



*Texas BBQ Buffet*

75 Person Minimum

Tossed Salad with 2 Dressings  
Fruit Salad and Cole Slaw  
BBQ Pork Spare Ribs  
BBQ Chicken Breast  
Texas Beef BBQ  
Whipped Sweet Potatoes  
Southwest Potato Wedges  
Buttered Corn Cobbettes  
Mesquite Roasted Vegetables  
Cornbread with Butter  
Choice of Two from Mrs. B's Desserts  
Coffee Service  
Iced Tea and Water

**\$33.95 pp**



## Served Dinner

All served dinners include your choice of one salad, one starch, one vegetable and one dessert.  
Rolls with Butter, Coffee Service and Iced Tea.

### Beef

<b>Prime Rib Au Jus</b> A succulent 10 oz. Queen Cut Served Medium Rare, with Au Jus	\$32.50	<b>Stuffed Beef Filet</b> Petite Filet Mignon, stuffed with Roquefort Cheese and wrapped in Peppercorn Bacon and with a Port Wine Demi Glace.	\$34.95
<b>Steak Bryan</b> 12 oz. NY Strip Steak with a Caramelized Apple Coulis and Bleu Cheese crumble.	\$33.50	<b>Steak P'shaw</b> 8 oz. Filet topped with caramelized Sweet Onion and Baby Bella Mushrooms and drizzled with Hazelnut Cream Sauce	\$36.50
<b>Beef Scallopini</b> Tender Medallions of Filet Mignon with sliced Mushrooms, Capers and Scallions in a White Lemon and Grilled Butter Sauce. Served over Al Dente Linguini.	\$34.95	<b>Southern Flat Ironed Steak</b> 12 oz. succulent cut of Steak, lightly seasoned with our Southwestern Dry Rub and grilled to perfection. Served with a Salsa Verde and Guacamole atop Sautéed Peppers and Onions.	\$32.50



### Chicken

<b>Stuffed Chicken Chesapeake</b> A succulent Breast of Chicken stuffed with Lump Crab Meat Imperial baked to perfection and topped with Old Bay Hollandaise Sauce.	\$27.95	<b>Spring Garden Chicken</b> A succulent Breast of chicken filled with Provolone Cheese, Virginia Ham, and Broccoli Spears, hand breaded and then crowned with Hollandaise Sauce.	\$26.50
<b>Stuffed Chicken Breast</b> A PA Dutch favorite! Tender Chicken Breast stuffed with Home-style filling and finished with rich Chicken Gravy.	\$23.95	<b>Chicken Marsala</b> A juicy Chicken Breast seasoned and sautéed with Fresh Mushroom Caps, Fresh Herbs and finished in a delectable Marsala Sauce.	\$26.50
<b>Chicken Cordon Bleu</b> 8 oz. Breaded Chicken Breast stuffed with Tavern Ham and Swiss Cheese.	\$26.50	<b>Chicken Kiev</b> 8 oz. Chicken Breast filled with Hotel Chive Butter and baked until golden brown.	\$27.95



## Served Dinner

All served dinners include your choice of one salad, one starch, one vegetable and one dessert.  
Rolls with Butter, Coffee Service and Iced Tea.

### Pork

#### **Hawaiian Pork Medallions**

Tender Pork Medallions smothered with sweet-n-sour sauce and topped with Pineapple Slices and Maraschino Cherries.

#### **Jack Daniels Pork Chops**

2 Center Cut Pork Chops with a Jack Daniels Bourbon Glaze.

#### **Stuffed Pork Loin**

Center Cut Pork Loin tenderized and stuffed with Corn Bread Stuffing and laced with Apple Bourbon Demi Glaze.

\$33.50

#### **Ham Steak**

An 8oz. grilled Virginia Ham Steak drizzled with a decadent Rum Raisin Sauce or Pineapple Glaze.

\$33.50

\$33.50

#### **Pork Mignons**

Center Cut Pork Mignon wrapped in Bacon and Cracked Black Pepper.

\$34.95

\$34.95

#### **Smothered Pork Chops**

2 Caroline Pork Chops breaded, fried and smothered in Onion Gravy.

\$32.50



### Seafood

#### **Jumbo Lump Crab Cakes**

Succulent Jumbo Lump Crab Meat and the Chef's secret spices blended together for a mouthwatering experience.

#### **Broiled Orange Roughy**

Fresh Orange Roughy fillet lightly seasoned and broiled in a White Wine Butter Sauce.

#### **Grilled Tuna Steak**

Tender Tuna Steak grilled to perfection and topped with a fresh creamy Dill Sauce.

\$ Market price

#### **Stuffed Flounder**

Fresh fillet of flounder stuffed with our own Jumbo Lump Crab Cake and topped with Hollandaise Sauce.

\$27.95

\$26.50

#### **Swordfish with Mango Salsa**

Fresh Swordfish lightly seasoned with Caribbean Spices then grilled and topped with a Sweet Mango Salsa

\$26.50

\$29.50

#### **Pecan Crusted Salmon**

Tender Salmon Fillet crusted with Roasted Pecans and a Seasoned Breading, served with Cajun Creole Sauce.

\$27.95

# Served Dinner

All served dinners include your choice of one salad, one starch, one vegetable and one dessert.  
Rolls with Butter, Coffee Service and Iced Tea.

## Vegetarian

<p><b>Pasta Primavera</b> Fresh sautéed Mushrooms, Carrots, Broccoli Crowns, Red Onions, Garbanzo Beans and Tri-Colored Peppers in a Garlic Butter Sauce and Parmesan Cheese and Pasta</p> <p><b>Manicotti</b> Tender Pasta Tubes stuffed with Ricotta Cheese Blend and baked in Marinara Sauce topped with Mozzarella Cheese and fresh Parsley.</p> <p><b>Stuffed Eggplant</b> Thin sliced Cutlet stuffed with Ricotta and Pecorino Cheese and smothered in a Robust Marinara Sauce.</p>	<p>\$20.95</p> <p>\$22.50</p> <p>\$25.50</p>	<p><b>Vegetable Stir Fry</b> An array of fresh Oriental Vegetables sautéed and tossed with the Chef's Special Stir Fry Sauce served over Steamed White Rice.</p> <p><b>Vegetable Lasagna</b> Layers of Vegetables, Cheese and Pasta in a rich Cream Sauce baked golden brown.</p>	<p>\$22.50</p> <p>\$22.50</p>
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## Specialty

<p><b>Lamb Chops</b> Grilled Lamb Chops served with Mint Walnut Pesto.</p>	<p>\$ Market price</p>	<p><b>Veal Oscar</b> 6oz. Tender Baby Veal breaded and lightly fried and served with Jumbo Lump Crab Meat, Asparagus and Hollandaise Sauce.</p>	<p>\$27.95</p>
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## Stations

<p><b>Chef Carving Station</b> Carved Meat Station of Beef Tenderloin, Honey Baked Ham, and Oven Roasted Smoked Turkey served with Artesian Rolls and Gourmet Mustards, Mayonnaise and Horseradish Sauce.</p> <p><b>Asian Noodle Bar</b> Baby Shrimp, Ginger Beef, Chicken, Taryaki Tofu, Cellophane Noodles, Ramen Noodles, Green Tea Soba Noodles, Miso, Beef and Chicken Broth, Portabella Mushrooms, Baby Corn, Tri-Colored Peppers, Roasted Sweet Potatoes, Water Chestnuts, Carmelized Onions, Sautéed Snow Peas, Carrots and Baby Bok Choy. On site Chef will sauté ingredients, add noodles and Voila!! Asian Noodle Soup.</p>	<p>\$11.95 pp</p> <p>\$8.95 pp</p>	<p><b>Italian Pasta Bar</b> Tri-colored Tortellini, Fettuccini and Penne Pastas paired with a robust Marinara and a creamy Alfredo Sauce served with Parmesan Cheese and Garlic Bread</p> <p><b>Oriental Stir Fry Station</b> Chicken or Beef, Shrimp, Mushrooms, Carrots, Water Chestnuts, Bean Sprouts, Spring Onions, Bamboo Shoots, Broccoli, Cauliflower, Tri-Colored Peppers, Baby Corn, Fresh Garlic &amp; Ginger served with White Rice and assorted Oriental Sauces.</p>	<p>\$6.95 pp</p> <p>\$8.95 pp</p>
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*Sides & Extras*

***Vegetable Selections***

Carrots  
Spiced Carrots, Apples and Raisins  
Sugar Snap Peas  
Corn  
Prince William Blend  
Bohemian Blend  
Asparagus Bundles (\$1.00 extra)  
Greenbeans Almondine

***Starch Selections***

Baked Potatoes  
Parmesan Red Potatoes  
Wedding Potatoes  
Wild Rice  
Garden Rice  
Whipped Potatoes  
Twice Baked Potatoes



*Salads*

Tossed Salad  
Tropical Salad  
Fruit Salad  
Mandarin Orange Pasta Salad  
Spinach Salad (\$1.00 extra)  
Pasta Florentine

Cesar Salad  
Greek Salad  
Red Potato Salad  
Cole Slaw  
Waldorf Salad (\$1.00 extra)  
Macaroni Salad



*Mrs. D's*

Carrot Cake  
Touch of Strawberry Cake  
German Chocolate Cake  
Black Forest Cake

Triple Chocolate Cake  
Peanut Butter Pie  
Fruit Pies  
Fruit Tart



*Epicurean Delights* (additional \$1.95 pp)

Tiramisu  
Raspberry Cheesecake  
Florida Sunshine Cake  
Reese's Chocolate Peanut Butter

Cheesecake with Toppings  
Amaretto Cheesecake  
Strawberry Cheesecake  
Key Lime Pie

# Hors d' Reception

One Hour Prior to Dinner

## Displayed Hors d'oeuvres

### *Cheese, Fruit and Vegetable*

An assortment of Swiss, Pepperjack, and Cheddar Cheese displayed with Fresh Crackers and Honey Mustard. Fresh Seasonal Fruit and Crisp Vegetables with Ranch Dip.  
\$8.95 pp



## Passed Hors d'oeuvres

Pick 3 from Group A for \$11.95 pp\*  
Pick 3 from Group B for \$12.95 pp\*  
Pick 3 from Group C for \$13.95 pp\*

### *Group A*

Mini Spring Rolls  
Spanakopita  
Bourbon Glazed Meatballs  
Franks in a Blanket  
Pecan Tarts  
Chocolate Eclairs  
Petitfours  
Mini Cream Puffs

### *Group B*

Mini Chicken Quesadillas  
Mini Egg Rolls  
Orange Glazed Chicken  
Skewers  
Mini Quiche  
Hot Wings  
Asparagus in Phyllo  
Raspberry Phyllo

### *Group C*

Antipasta Skewer  
Hibachi Skewers  
Beef Bruchetta  
Mini Crabcakes  
Bacon Wrapped Scallops  
Crab Stuffed Mushrooms  
Bacon and Cheese Stuffed  
Mushrooms  
Mini Cheesecakes

\*Hors d'oeuvres are priced for 2 hours.

There will be an additional charge of \$1.95 pp for each additional hour.



## Hors d' Trays

### *Domestic Cheese Tray with Crackers*

Serves 25-30 people \$90  
Serves 35-50 people \$150

### *Fruit Tray with Dip (in season)*

Serves 25-30 people \$75  
Serves 35-50 people \$135

### *Vegetable Tray with Dip*

Serves 25-30 people \$65  
Serves 35-50 people \$115

### *Assorted Chunk Meat Tray*

Serves 35 people \$135