

CLASSIC CATERING

0121 459 7129

Email: mail@classiccatering.co.uk

www.classiccatering.co.uk



CLASSIC BUFFET

The perfect menu to use for working lunches and training sessions – our sandwiches & savouries are changed daily

Freshly prepared White, Granary & Wholemeal Sandwiches

with a variety of fillings such as:-

Roast Ham, Roast Chicken & Stuffing

Roast Beef, Roast Turkey, Egg Mayo,

Mature Cheese & Red Onion

Tandorri Chicken with minted yoghurt

Savoury Cheese

Plus many more

Chicken Platter to include Goujons

Southern Fried Chicken and marinated bites

Indian Platter to include selection of mini Vegetable

Samosa Spring Roll & Pakora served with yoghurt mint dip

Savoury Platter to include sausage rolls,

Pork pie, scotch eggs, pigs in blankets

Crisps & Nibbles

Fruit Platter or Mini Cake Selection

£6.95 per person + VAT

or select from the following savouries

Mini Savoury Tartlets

Slices of Pizza

Marinated Chicken Bites

Homemade Roasted Pepper & Mushroom Quiche

Chicken Nuggets with BBQ Sauce

Carrot & Coriander Goujons

Spinach & Feta Goujons with Cranberry

Cocktail Cheese & Pineapple

Pigs in Blankets

Jalapeño Peppers stuffed with Sour Crème

Mini cocktail vol au vents

Crudities & Dips



SANDWICH PLATTER

Freshly prepared Platters of Granary & White Sandwiches & Wraps with meat & vegetarian fillings

Fresh Fruit Basket

Crisps & Nibbles

Orange Juice

£5.50 per person + VAT

SANDWICH PLATTER & DESSERT

Platters of Sandwiches and Wraps with meat & vegetarian fillings

Selection of mini muffins, jam doughnuts and

Traybakes

£4.95 per person + VAT

BREAKFAST PLATTER

Selection of Crossiants and Jam Pots

Danish Pastries / Muffins

Chopped Fruit Platter

£4.95 per person + VAT

Refreshments detailed below

ORANGE JUICE

APPLE JUICE

SPARKLING / STILL MINERAL WATER

Juice - £1.75 per litre

Sparkling/Still - £1.90 per bottle

To include disposable glasses

TEA, COFFEE & BISCUITS

(served in thermal flasks & delivered with white china cups & saucers

£1.75 per person

Danish Pastries - £1.50 p.p.

Uniformed Staff in attendance

ask for details

All Prices are subject to VAT

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SANDWICH PLATTER

Freshly prepared Platters of Granary & White
Sandwiches & Wraps

with meat & vegetarian fillings

Fresh Fruit Basket

Crisps & Nibbles

Orange Juice

£5.50 per person + VAT

LITE BITES (A)

Freshly prepared Platters of Granary & White
Sandwiches & Wraps (m & v fillings)

Marinated Chicken Skewers
Humous & Vegetable Crudities
Filo Prawns and Chilli Dip
Honey Glazed Sausages
Fresh Fruit Platter

£8.25 per person + VAT

LITE BITES (B)

Freshly prepared Platters of Granary & White
Sandwiches & Wraps (m & v fillings)

Chicken Goujons with BBQ Dip
Mini Bruschettas (v)
Platter of Savoury Mini Scotch Eggs
& Farmhouse Pork Pie
Vegetable Pakora with Yoghurt Mint Dip
& lemon wedges

Mini Chocolate Chip & Blueberry Muffins

£8.50 per person + VAT

LITE BITES (C)

Crusty French Baguettes
with delicious fillings
Homebaked Sausage Rolls
Savoury Cheese Tartlets
Oven roasted Chicken Drumsticks
Kettle Crisps
Chocolate Brownies

£8.50 per person + VAT

LITE BITES (D)

Platter of Tortilla Wraps (m & v fillings)
Chargrilled Cajun Chicken Fillets
Oven baked mini samosa & onion bhaji with yoghurt mint
dip
Greek Salad
Crunchy Coleslaw
Caribbean Rice
Chopped Fruit Platter

£8.25 per person + VAT

LITE BITES (E)

Platter of Granary & Multi Seeded Rolls
with meat & vegetarian fillings
Slices of Mozzarella & Tomato Pizza
Hot n' Spicy Chicken Dippers & BBQ Wings
Platter of Carrot & Coriander & Spinach & Feta Goujons
Cheese & Fresh Pineapple Chunks
Carrot Cake & Flapjacks

£8.50 per person + VAT

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CLASSIC EXECUTIVE MENU

Perfect for closing the deal & entertaining clients
from all over the world

Platter of Italian cured meats
Chargrilled Chicken fillets served on a bed of Carbonara
Pasta & Parmesan shavings
Roasted Salmon Nicoise Salad
Buffalo Mozzarella & Beef tomato with
Cracked black pepper, olive oil & basil
Mediterranean Vegetables
Roasted New Potatoes
Basket of assorted rolls & butter curls
& to finish
An impressive assortment of aged & imported
cheeses served with seedless grapes & celery with a
selection of crackers & focaccia breads

Vegetarian or Halal options available if required

£12.50 per person + VAT

CLASSIC CLIENT MENU

Very popular with our customers to impress
clients – our sandwiches & savouries are
changed daily

Tempura Prawns, Marinated Salmon & Oriental Dim sum
served with lemon wedges & sweet chilli sauce

Selection of chargrilled Cajun, Tandoori & Lime &
Coriander Chicken Breast Skewers

Roasted Vegetable Savoury Tartlets

Indian Platter to include mini vegetable samosa & mini
vegetable pakora with yoghurt mint dip

Assortment of freshly prepared sandwiches & cocktail
bridge rolls filled with delicious fillings

Platter of homemade cakes to include Lemon Drizzle,
Chocolate Sponge, Cherry Slice, Carrot Cake and many
more

or
Seasonal Chopped Fruit Platter

£8.80 per person + VAT

HOT FORK BUFFET

MINIMUM ORDER 6 PEOPLE

Please select 2 main course and 1 dessert option
Mini Assorted Bread Rolls, Potatoes or Basmati Rice and
Seasonal Vegetables are included with the hot fork buffet

MAIN COURSES

(Please select 2 dishes)

Beef Lasagne topped with Parmesan
Supreme of Chicken in a wild mushroom sauce
Roast salmon with Basil flavoured cherry tomatoes
Chicken Saltimbocca

Warm Goats Cheese Tart v
Vegetable Lasagne au gratin (v)

Roasted Chicken & Ham savoury Pie topped with
Butter Puff Pastry

Steak & Mushroom Pie with Puff Pastry
Smoked Ham & Mushroom Carbonara

DESSERT OPTIONS

(Please select 1 dish)

Traditional Lemon Tart
Chocolate Profiteroles
Homemade Apple Crumble with custard
Luxury Bread & Butter Pudding with custard
Chocolate Fudge Cake with Cream
Homemade Cheesecake
Fresh Fruit Salad with Cream

£18.95 per person + VAT



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CANAPE RECEPTION

A unique, colourful and delicious selection of 'hot' and 'cold' canapés served to your guests. This buffet is perfect for any special celebratory occasion



COCKTAIL CANAPES

King Prawns in Tempura Batter with a Soy,
Ginger & Lime Dip

Roast Beef with horseradish on miniature yorkie
puds

Tuna, Mango & Red Pepper Rosti
Cheeseburger Crostini

Lime & Coriander Chicken Kebabs
Devils on Horseback

Sesame Prawn Toasts

(to include china, cutlery, tablelinen &
uniformed Staff)

Tea and Coffee - £1.75 per person

Litre of Orange Juice - £1.75

Still & Sparkling Mineral Water - £1.90 per bottle

LITE BITES

Bacon, Mushroom & Chive Tartlets

Feta & Roasted Pepper Tartlets (v)

Three Cheese & Red Onion Tartlets

Miniature Samosa and pakora

Tandorri Chicken Bites

Spinach & Feta Goujons (v)

Mini Pizza

& to finish

Selection of Mini Fruit Tartlets

Tropical Fruit Platter



Champagnes, Wines and Non-Alcoholic Drinks
available together with all glassware – just ask
for more details.

£16.50 per person + VAT

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FORK BUFFET (1)

Fillets of chicken breast marinated in lemon
peppered spices
Bacon & Caramelised Onion Tart
Smoked Salmon & Prawn Mousse Roulade
Olive & Sundried Tomato Breads with butter
curls
Balsamic & Mustard dressed salad
Potato, Onion & Chive Salad
Caribbean Rice
Strawberry & Champagne Roulade
Served with fresh cream & strawberries

£15.95 per person

FORK BUFFET (3) - vegetarian

Mediterranean Sundried Tomato Tart
Aubergine & Chickpea Terraine
Jalepeno Peppers stuffed with
soured cream & chives
Served with a selection of breads to
include Wholemeal, Onion, Sundried
& Petit Pains with butter curls
Mixed Leaf Salad
New Potato Salad with onions & chives
Homemade Crunchy Coleslaw Salad

Passion Cake served with double cream or
Fresh Fruit Platter

£14.95 per person

FORK BUFFET (2)

Dressed Poached Salmon served with greenland
prawns & lemon wedges
Homemade Coronation Chicken Platter
Caesar Salad with Chicken & Bacon
Mozzarella & Tomato Salad with cracked black
pepper & Olive oil
Mixed Leaf Salad with Tomato, Cucumber, Red
Onion with French Dressing
Selection of Breads & Butter Curls
English & Continental Cheeses & Grapes

£16.95 per person

FORK BUFFET (4)

Marinated Breast of Chicken Skewers with
Mango chutney
Homemade Spinach & Ricotta Tart
Smoked Mackerel, Watercress & Horseradish
Salad
Crunchy Coleslaw Salad
Mediterranean Rice Salad
Mixed Leaf Salad with Vinaigrette Dressing
Sundried Tomato Breads with Butter Curls
Fruits of the Forest Cheesecake

£16.95 per person

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FORK BUFFET (5)

Platter of Homecooked Meats to include:-

Succulent Topside Roast Beef

Roast Turkey Breast

Honey Roast Ham

Served with Horseradish, Cranberry & Mustard

A selection of Breads to include Granary,
Wholemeal, Sundried Tomato, Walnut & Petite
Pain with Butter Swirls

Four Cheeses & Roast Onion Tart

Platter of Coronation Chicken

(curried chicken with apricots & sultanas in a
creamy mayonnaise sauce)

Luxury Prawn Cocktail decorated with chilli tiger
prawns in filo pastry

To accompany the main course items:-

Mixed Salad

Homemade Coleslaw Salad

Potato & Chive Salad

Italian Pasta Salad

Fresh Fruit Platter

Tarte aux Fruits Rouges

Chocolate & Hazelnut Roulade

Victorian Sherry Trifle served with fresh double
cream

£16.95 per person

FORK BUFFET (6)

Smoked Salmon Parcels

stuffed with cream cheese & chives
served with lemon wedges

Selection of coarse & smooth pates
served with chutney & relish

Roasted Vegetable & Sundried Tomato Tart

A selection of toasts and breads to include
Granary, Wholemeal, Sundried & Walnut with
petit pains & butter swirls

To accompany the main course items:-

Caesar Salad with

Parmesan Crisps

Caribbean Rice

Homemade Coleslaw with cheese

Spinach, Bacon & Avocado Salad

Fresh Fruit Platter

Profiteroles with Chocolate Sauce
& fresh double cream

£15.95 per person