

# CLASSIC CATERING

Telephone: 0121 459 7129

Email – mail@classiccatering.co.uk

## Lunch A

### **SANDWICH PLATTER**

- Selection of sandwiches and wraps with various fillings including vegetarian
- Seasonal fruit platter
- Orange juice or mineral water
- Crisps and nibbles

**£5.50 per person + VAT**

## Lunch B – perfect for working lunches and training

- Selection of white, granary and wholemeal sandwiches with various fillings to include vegetarian
- Selection of chicken savouries to include goujons, southern fried & marinated fillets
- Selection of savoury items to include sausage rolls, pork pie & English mustard
- Selection of mini vegetable samosa, spring rolls and pakora
- Seasonal fruit platter or mini cake selection

**£6.95 per person + VAT**

## Lunch C – very popular with our customers to impress clients

- Tempura Prawns, marinated salmon & oriental dim sum served with lemon wedges
- Selection of char grilled Cajun, Tandoori & Lime & Coriander Chicken Breast skewers
- Roasted vegetable savoury tartlets
- Indian Platter to include mini vegetable samosa, spring rolls and pakora
- Selection of wholemeal and seeded rolls with various fillings
- Platter of homemade cakes to include lemon drizzle, chocolate sponge, cherry slice, carrot cake -  
or
- Seasonal fruit platter

**£8.80 per person + VAT**

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## **Lunch D – perfect for closing the deal & entertaining clients**

- **Platter of Italian cured meats**
- **Char grilled chicken fillets served on a bed of carbonara pasta and parmesan shavings**
- **Roasted salmon nicoise salad**
- **Buffalo mozzarella and beef tomato with cracked black pepper, olive oil & basil**
- **Mediterranean roasted vegetables**
- **Roasted new potatoes**
- **Basket of assorted seeded rolls and butter curls**

**and to finish**

- **An impressive assortment of aged and imported cheeses served with seedless Grapes and celery with a selection of crackers & focaccia breads**

**£12.50 per person + VAT**

**(to include china, cutlery, napkins)**

**Selection of teas, coffee, orange juice and mineral water available if required)**

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## 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**

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## **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**

**£8.50 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 + VAT**

## **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**

**Fresh Fruit Salad & double cream**

**£16.95 per person + VAT**

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## **FORK BUFFET (3)**

**Antipasti**

**Roasted Salmon Nicoise**

**Chargrilled Chicken fillets on a bed of Carbonara Pasta and Parmesan shavings**

**Mixed Leaf Salad**

**Couscous & Mediterranean Vegetables**

**Basket of assorted rolls & butter curls**

**Selection of English & Continental Cheese served with seedless grapes, savoury crackers & caramelised onion chutney**

**14.95 per person + VAT**

## **FORK BUFFET (4)**

**Platter of Homecooked Meats to include –**

**Succulent Topside Roast Beef**

**Roast Turkey Breast**

**Honey Roast Ham**

**served with Horseradish, Cranberry & English Mustard**

**Ricotta & Spinach Tart**

**Hot New Potatoes with fresh parsley**

**& butter curls**

**Roasted Pepper Salad**

**Caesar Salad**

**Chocolate Profiteroles**

**£16.95 per person + VAT**

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## Breakfast A

### Delivery Only

- Mini sweet muffins
- Selection of Danish Pastries and croissants with preserves
- Seasonal fruit platter with yoghurt dipping sauce
- Orange Juice and Mineral Water
- Selection of teas and coffee

£7.00 per person + VAT

## Breakfast B

### SERVED BREAKFAST BUFFET

- Selection of teas, coffee, orange juice and mineral water
- Selection of mini danishes
- Seasonal fruit platter with yoghurt dipping sauce

### Traditional English Breakfast

- Crispy bacon
- Cumberland sausages
- Creamy free range scrambled eggs
- Grilled tomato
- Sauteed mushrooms
- Hash brownies
- Baked Beans
- Condiments

£18.00 per person + VAT

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## Full Day Delegate Package A

### On arrival

- Selection of teas, coffee and orange juice/mineral water
- Mini Danish pastries and fruit platter

### Mid Morning

- Selection of teas, coffee, orange juice and mineral water

### Lunch

- Selection of sandwiches, wraps and rolls with various fillings including vegetarian
- Choice of six savoury finger foods \*
- Seasonal fruit platter
- Orange Juice and Mineral Water

### Afternoon

- Selection of teas, coffee and orange juice

Charges per delegate - £17.75 + VAT

Service available if required

\* Menu Choices (go to menus to choose) or, if you prefer, we will select

**FULL DAY – EIGHT HOURS**



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## Full Day Delegate Package B

### On arrival

- Selection of teas, coffee and orange juice/mineral water
- Mini Danish pastries and fruit platter

### Mid Morning

- Selection of teas, coffee, orange juice and mineral water

### Lunch

- Choice of 2 Hot or Cold Main Dishes
  - Choice of 2 side cold salads
  - Choice of Dessert
- Served with a selection of rustic breads and side dishes such as rice and vegetables
- Orange Juice and Mineral Water

### Afternoon

- Selection of teas, coffee and orange juice

**Charges per delegate - £25.00 + VAT**

**Service available if required**

**\*Menu Choices (go to menus to choose) or, if you prefer, we will select**

**FULL DAY – EIGHT HOURS**

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## Half Day Delegate Package A and B

### **On arrival**

- Selection of teas, coffee and orange juice/mineral water
- Mini Danish pastries and fruit platter

### **Mid Morning**

- Selection of teas, coffee, orange juice and mineral water

### **Lunch**

- Selection of sandwiches, rolls and wraps with various fillings including vegetarian
- Choice of six savoury finger foods \*
- Seasonal fruit platter
- Orange Juice and Mineral Water

**Charges per delegate - £15.00 + VAT**

**Service available if required**

**\*Menu choices (go to Menus to choose) or leave it to us to select**

**HALF DAY – 5 Hours**

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- Menu choices for Delegate Packages

## SAVOURY FINGER FOOD CHOICE

### **Vegetarian**

Vegetable Samosa  
Vegetable Pakora  
Crudities & Dips  
Crostoni with 3 Veg Toppings  
Four Cheese Pizza  
Roasted Pepper Tartlets  
Vegetable Spring Rolls  
Roasted Vegetable Kebabs  
Jalepeno Peppers  
Mini Frittatas  
Savoury Cheese Balls  
Mushroom Ragout Tartlet

### **Chicken Dishes**

Roasted Drumsticks  
Chicken Pakora  
Marinated Skewers  
Chicken Satay with Peanut Sauce  
Southern Fried Fillets  
Garlic Goujons with dips  
Sweet Chilli Kebabs  
Lime & Coriander Kebabs  
Spicy Chicken Wings  
Marinated Drumsticks  
Chicken Korma on mini pops  
Chicken Croquettes

### **Fish**

Marinated Salmon  
Skewers  
Plaice Goujons  
Tempura Prawns  
Mini Smoked Salmon  
Bagels  
Oriental Crab Cakes  
Thai Fish Brochettes  
Mini Crolines  
Prawn Kebabs  
Salmon cakes/mayo dip  
Sushi Style Tuna Chunk

### **Traditional Items**

Cocktail Sausage Rolls  
Cocktail Sausages  
Mini Savoury Eggs  
Cheese & Fresh Pineapple  
Quiche Lorraine  
Roasted Pepper Quiche  
Pickles & Olives  
Cocktail Vol au Vents  
Mini Pork Pies

### **Others**

Duck & Hoisin Rolls  
Mini Cottage Pies  
Petit Croque-Monsieur  
Prawn Toasts  
Mini Cheeseburgers  
Chorizo Tapas Bites  
Lamb Samosa  
Marinated Chicken Pieces  
Country Terrine in leaves

### **Salads**

Crunchy Coleslaw  
Tossed Seasonal Salad  
Spicy Pasta Salad  
Carbonara Salad  
Sweet Chilli Rice  
Celery & Apple  
Roasted Vegetables  
Savoury Rice Salad  
Potato Salad

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## - Menu choices for delegate packages

### HOT FORK BUFFET

Choose two main course options. All hot buffets are served from chafing dishes and includes all crockery and cutlery required.

Main course dishes are served with seasonal vegetables and potatoes or rice where indicated, together with mixed green salad and cocktail rolls and butter portions

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

Chilli con Carne – served with rice

Pork Stroganoff – served with rice  
(pork tenderloins with a sauce of mushrooms, paprika, onions,  
finished with crème & brandy)

Homemade breast of Chicken Curry (medium)  
(served with rice and naan breads)

Lamb & Mint Casserole

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- Menu choices for delegate packages

## COLD FORK BUFFET

### MAIN CHOICES (Please select 2 dishes)

#### Antipasti

A selection of appetizers to include cured meats and salamis,  
Beef tomato, Olives & Mozzarella dressed with olive oil and basil leaves

#### Seafood Medley

Roasted Ham, Beef & Turkey Platter with condiments

Lamb & Mint Maple Skewers with Greek Yoghurt & Mint Dip

Coronation Chicken with Basmati Rice

Selection of Country Pate with artisan breads

Marinated Chicken Breast Skewers

Sunblush Tomato, Olive and Rocket Quiche

Poached Salmon & Crayfish Salad with lemon & dill

### SALAD CHOICES (Please select 2 choices) Wild Rocket with Parmesan and aged Balsamic

Sweet Chilli Savoury Rice

Classic Greek Salad with Feta and Olives

Mediterranean and Cous Cous

Seasonal Green Salad with French Dressing

New Potato & Chive Salad

Crunchy Coleslaw

Caesar Salad with Crutons

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## DESSERT CHOICES

(Please add a dessert to your Hot & Cold Fork Buffets from the list below)

Traditional Tangy Lemon Tart

Double Chocolate Fudge Cake

Passion Cake

Assortment of Cream Cakes

Scones with Raspberry Conserve and clotted cream

Banoffee Pie

Fresh Fruit Salad Cheesecake

Luxury Bread & Butter Pudding with Custard

Fruit Crumble with Custard

Chocolate Profiteroles

English & Continental Cheeseboard

Seasonal Fresh Fruit Salad