

# The Classic Catering Company at Six-Two-Five

*Dining is and always was a great artistic opportunity  
Frank Lloyd Wright*

Thank you for allowing us the opportunity to introduce ourselves. We established the Classic Catering Company in 1986 in the heart of old town Clovis with the goal of providing outstanding food, appealing presentation and excellent service at the location of your choice. We pride ourselves in helping you design *your* perfect meal and aesthetic to reflect *your* personal tastes. You will find no one-size-fits-all menu here.

Our professional staff will provide as much or as little service as your event requires. Be it pick-up trays, casual or grand buffets, or full service elegance. Complete set-up, delivery service and clean-up are available. We also have a comprehensive inventory of rental items from table and chairs to linens, china, silver and stemware in a rainbow of colors and variety of styles.

We can also assist you in identifying the perfect location for your next event. My "Locations" file is packed full of gardens, halls, and unique hideaways, or, your backyard may provide just the right ambiance.

Please call today for your first appointment, peruse our photo albums and review our references. We look forward to meeting and working with you.

Sincerely,

Heidi Holecek-Owner  
The Classic Catering Company

625 Fourth Street Clovis, Ca. 93612 \* (559) 299-9626

# The Classic Catering Company at Six-Two-Five

## **Beautiful Buffets #1**

**\$1,000.00 hall fee will apply for events under 125 guests**

Perfectly Packaged: Including china, linen and labor

### **Setting the Scene**

Formal 90" round linen for guest tables (white, black, beige, or ivory)

Linen napkin (any color)

Formal linen and skirting for head table seating \_\_\_\_

Linen and skirting for gift, buffet and beverage

1-120" round linen for cake table

China to include...

Entrée plate, knife, fork, spoon, and beverage goblets

Labor- seven hours to set-up, serve and clean-up all items in package pricing

*(Additional clean-up labor may be added pending final time-line)*

### **Entrée - Buffet Style**

#### Grilled chicken breast with marinade:

Lemon caper with roasted red peppers \* Apricot glaze \* Teriyaki with pineapple \* Bruschetta  
Tequila Lime \* Mango Salsa \* Mediterranean \* Cilantro-lime \* Garlic and Herb

#### Baked chicken breast with Cream sauce:

Artichoke wine \* Chantilly (white wine and mushroom) \* Fine herb sauce

#### Accompanied with your choice of one starch...

Rice pilaf - wild, traditional, sundried tomato basil, or nine grain

Potatoes - parmesan garlic mashed, whole new, or baby bakers

Penne pasta with tomatoes, artichoke hearts, and feta cheese tossed in garlic butter

#### And one vegetable option...

Seasonal fresh vegetables – julienne carrots, zucchini, red pepper and yellow squash

Green beans almandine (with onions, almonds, and bacon)

Zucchini stick with butter and black pepper

Garden green salad with red onions, cucumbers, candied walnuts and dry bleu cheese

Served with our house balsamic vinaigrette

Assorted gourmet dinner rolls with butter

Ice tea, water, salt, pepper, and sugars on every table

Price per person \$29.95 plus tax, gratuity, and venue fee / Price guaranteed for 75 and above

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# The Classic Catering Company at Six-Two-Five

**Beautiful Buffets #2 - \$1,000.00 hall fee will apply for events under 125 guests**  
Perfectly packaged: Including china, linen and labor

## **Setting the Scene**

Formal 90" round linen for guest tables (white, black, beige, or ivory)

Linen napkin (any color)

Formal linen and skirting for head table seating \_\_\_\_

Linen and skirting for gift, buffet and beverage

1-120" round linen for cake table

China to include...

Entrée plate, knife, fork, spoon, and beverage goblets

Labor- seven hours to set-up, serve and clean-up all items in package pricing  
*(Additional clean-up labor may be added pending final time-line)*

## **Entrée - Buffet Style (2 item choice or combo plate)**

### Grilled chicken breast with marinade:

Lemon caper with roasted red peppers \* Apricot glaze \* Teriyaki with pineapple \* Bruschetta  
Tequila Lime \* Mango Salsa \* Mediterranean \* Cilantro-lime \* Garlic and Herb

### Baked chicken breast with Cream sauce:

Artichoke wine \* Chantilly (white wine and mushroom) \* Fine herb sauce

### Beef options:

Sirloin with choice of sauce – Béarnaise \* Burgundy \* Pistachio \* Sesame  
Santa Maria Tri-tip \* Beef Brochette \* Braised beef with marsala sauce

### Accompanied with your choice of one starch...

Rice pilaf - wild, traditional, sundried tomato basil, or nine grain

Potatoes - parmesan garlic mashed, whole new, or baby bakers

Penne pasta with tomatoes, artichoke hearts, and feta cheese tossed in garlic butter

### And one vegetable option...

Seasonal fresh vegetables – julienne carrots, zucchini, red pepper and yellow squash

Green beans almandine (with onions, almonds, and bacon)

Zucchini stick with butter and black pepper

Garden green salad with red onions, cucumbers, candied walnuts and dry bleu cheese

Served with our house balsamic vinaigrette

Assorted gourmet dinner rolls with butter

Ice tea, water, salt, pepper, and sugars on every table

Price per person \$31.95 plus tax, gratuity, and venue fee / Price guaranteed for 75 and above  
Combo plate \$33.95 plus tax, gratuity, and venue fee / Price guaranteed for 75 and above

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# The Classic Catering Company

## at Six-Two-Five

**Full Service Dinner - \$1,000.00 hall fee will apply for events under 125 guests**  
Perfectly packaged: Including china, linen and labor

### **Setting the Scene**

Formal 90" round linen for guest tables (white, black, beige, or ivory)  
Linen napkin (any color)  
Formal linen and skirting for gift, beverage, and head table seating \_\_\_\_  
1-120" round linen for cake table  
China to include...  
Entrée plate, salad plate, knife, fork, salad fork, spoon, and beverage goblet  
Labor- seven hours to set-up, serve and clean-up all items in package pricing  
(Additional clean-up labor may be added pending final time-line)

### **Entrée – Full Service**

#### 1<sup>st</sup> course salad

Garden green salad with red onions, cucumbers, candied walnuts and dry bleu cheese  
Served with our house balsamic vinaigrette and assorted gourmet dinner rolls with butter

#### 2<sup>nd</sup> course main entree

##### Grilled chicken breast with marinade:

Lemon caper with roasted red peppers \* Apricot glaze \* Teriyaki with pineapple \* Bruschetta  
Tequila Lime \* Mango Salsa \* Mediterranean \* Cilantro-lime \* Garlic and Herb

##### Baked chicken breast with Cream sauce:

Artichoke wine \* Chantilly (white wine and mushroom) \* Fine herb sauce

##### Beef options:

Sirloin with choice of sauce – Béarnaise \* Burgundy \* Pistachio \* Sesame  
Santa Maria Tri-tip \* Beef Brochette \* Braised beef with marsala sauce

##### Accompanied with your choice of one starch...

Rice pilaf - wild, traditional, sundried tomato basil, or nine grain  
Potatoes - parmesan garlic mashed, whole new, or baby bakers  
Penne pasta with tomatoes, artichoke hearts, and feta cheese tossed in garlic butter

##### And one vegetable option...

Zucchini stick with butter and black pepper  
Seasonal fresh vegetables – julienne carrots, zucchini, red pepper and yellow squash  
Green beans almandine (with onions, almonds, and bacon)

Ice tea, water, salt, pepper, and sugars on every table  
Coffee station with creamers sugars, stir sticks and coffee tumblers out after dinner

Price per person (Chicken only entrée selection) \$35.95 plus tax, gratuity, and venue fee

Price per person (Beef only or choice selection) \$37.95 plus tax, gratuity, and venue fee

Price per person (Two entrée combo plate) \$39.95 plus tax, gratuity, and venue fee

Price guaranteed for events with 100 guests or more

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