

The Classic Catering Company at Six-Two-Five

***Hors d'oeuvre Reception at Six-Two-Five
Perfectly packaged with china, linen and labor***

Setting the Scene

Formal 90" round linen with color choice of napkins
Formal linen and skirting for head table
Linen and skirting for cake, gift, hors d'oeuvre and beverage tables
China to include... cocktail plate, fork, 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)

Hors d'oeuvre Station – Pick 7 Items (approx. 12-15 pieces total per person)

Caravan sandwiches
Fresh fruits cascade
Spinach dip with sliced breads
Asparagus roll up - with deli ham
Olive and goat cheese crostini
Snake bites (artichoke jalapeno dip on crostini)
Petite puffs with chicken salad
Salami Roll-up
Garden vegetables with ranch dip
Double Cheese Bruschetta
Deviled eggs
Stuffed mushroom caps
Chocolate dipped strawberries (seasonal)
Rumaki - Bacon wrapped artichoke hearts
Fruit Kabobs
Cheese cubes with assorted crackers
Meatballs – with choice of sauce
(apricot jalapeno, sweet n sour, sweet chili lime, marinara, or barbecue)

Beverage Station

Ice tea, water, and coffee
With creamers sugars and stir sticks

Price per person \$25.95 plus tax, gratuity, and venue fee / Price guaranteed for 50 and above
\$1,000.00 Hall fee will apply when guest count is under 125

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