



Experience...Classic Catering

by KOHO FOOD SERVICES LTD.

(519) 622-8144 or info@classiccatering.ca

"The Deluxe" Wedding Buffet



Your package includes:

Salad Bar

Two Entrée Selections

Two Potato, Rice or Pasta Selections, One Vegetable

Dessert Table with Coffee/Tea

\$64.99 per person



~ Cocktails ~

Enhance your cocktail hour prior to dinner with a selection of our finest hors d'oeuvres for only \$9.99 per person.

(Please ask your booking coordinator for details.)

~ Salad Bar ~

An Assortment of 8 Salads will be accompanied by the following items:

Freshly Baked Dinner Rolls with Whipped Butter

Shrimp and Surimi Crab Seafood Platter

A delicious variety of Seasonal Fresh Fruits with Dip

A variety platter of Sliced Cheeses accompanied by Crackers

Garden Fresh Vegetable Platter with Dip

Assorted Antipasto Platter

~ Entrees ~

Prime Rib

Specially aged for extra flavour and tenderness, rubbed with our unique blend of spices and slow roasted. Hand-carved and served with horseradish and red wine herb au jus.

Stuffed Chicken Breast

Fresh chicken stuffed with your choice of filling, then oven roasted with fresh herbs and spices.

Bacon Wrapped Pork Tenderloin

Pan seared bacon wrapped tenderloin of pork served with a Madagascar green peppercorn sauce.

Salmon Loin

Oven poached with white wine and topped with a Canadian maple syrup glaze sauce.

❧ *Potato, Rice or Pasta* ❧

Creamy Mashed Potato

Mashed and whipped with cream, butter and cheese.

Scalloped Potato with Cheese

Sliced potatoes layered with onion slivers and cheddar cheese, then oven baked.

Oven Roasted Red Skinned Potato

Small whole potatoes oven roasted with butter and oregano.

Pommes Arlie

Our own twice baked potato, stuffed with chives, sour cream and topped with bacon and cheddar.

Long Grain and Wild Rice

A mixture of long grain and exotic wild rice with a savoury seasoning and sultana raisins.

Pasta Pomodoro

Penne pasta served with tomato, basil and garlic sauce.

Rotini Alfredo

Tri-coloured rotini pasta with a classic Italian cream sauce.

Tortellini Rose

Ricotta cheese filled pasta in a herbed tomato cream sauce.

❧ *Vegetable* ❧

California Mixed Vegetables

A medley of vegetables which may include broccoli florets, cauliflower florets, whole natural baby carrots and other vegetables seasonally available.

Italian Style Mixed Vegetables

A unique blend of broccoli, carrots, cauliflower, zucchini, red pepper and Ramona beans.

Late Harvest Blend

White yellow beans, Romano beans, carrot sticks, pearl onions and red peppers.

House Vegetable Medley

Whole baby carrots, whole green beans, water chestnuts and whole baby corn.

❧ *Dessert* ❧

Dessert table includes a wide selection of our delectable signature desserts.

Coffee / Decaffeinated Coffee / Tea / Ice Water

A chocolate fountain is available upon request (additional cost may apply).

❧ *Wine* ❧

Table wine may be selected from our wine list and pre-ordered prior to the event.

Host bar or cash bar services available.

All prices subject to HST. 15% gratuity will be applied.



Classic Catering
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