



Gourmet
Express
by
Classé Catering, Ltd.

Stellar Solutions
for Self-Service Catering

2 Petra Lane • Albany, NY 12205

518.690.0293

Table of Contents

Hors d'oeuvres & Party Platters	3
Morning & Afternoon Breaks	4
Daily Luncheons	5
Social Entertaining	6
Hot Entrées	7
Salads, Sides, and Desserts	8
Homemade Foods à la carte	9
Particulars...	10



2 Petra Lane • Albany, New York 12205
Phone: 518.690.0293 • Fax: 518.690.0299
www.classecatering.com

Hors d'oeuvres & Party Platters

à la carte Party Platters

	REGULAR (<i>serves 20 - 25</i>)	LARGE (<i>serves 35+</i>)
Fancy Sliced Fresh Fruits with Raspberry Dip	29	42
Fresh Cut Vegetables with Dip	29	42
Stuffed Rye Bread Platter (Prosciutto & Dill)	-	35
Cheese Board with Pepperoni and Crackers	35	49
Fresh Fruit & Cheese with Pepperoni and Crackers	35	49
Norwegian Smoked Salmon Platter with Rye Chips	-	69
Warmed Crab Dip Boule with Wedges of Baguettes	45	-
Nine Layer Fiesta Dip with Tortilla Chips	35	65
Black Truffle Foie Gras	-	85
Country Paté	45	-
Triple Cream Baked Brie with Crackers and Baguettes	45	-
Roasted Garlic Hummus with Pita Bread	-	39
Baba Ghanouj <i>with lemon, olive oil, served with baguettes and crackers</i>	-	40
Trio of Tapenades with crostini <i>(kalamatta olive, baby artichoke, eggplant caviar)</i>	-	60
Melange of Grilled Vegetables	60	80
Tapas Platter <i>(Sweet n Sour Meatballs, Calamari Salad, Garlic Shrimp, Pappadew Peppers Roasted Egg Plant & Tomato Salad, Marinated Olives, Chorizo & Chic pea salad)</i>	125	175

à la carte Hors d'oeuvres

Available by the dozen with a minimum order of two dozen of each item.

Inquire about our Exquisite White Glove Butler Service with Full Service Catering.

12 DOLLARS PER DOZEN

Swedish Meatballs
Stuffed Mushrooms
Homemade Quiche
Tomato Tartin with Balsamic
Franks en Phyllo
Wild Mushroom Strudel

15 DOLLARS PER DOZEN

Cocktail Style Beef Wellington
Spanakopita
Sesame Chicken
Seafood Stuffed Portabello Mushrooms
Chorizo & Goat Cheese Empanadas
Vegetable or Chicken Quesadillas
Pork Tarlet with Machengo

18 DOLLARS PER DOZEN

Bacon & Horseradish Shrimp
Maryland Crabcakes with Remoulade
Poblano BBQ Tiger Shrimp
Jumbo Shrimp Cocktail
Steak Canapes
Scallops wrapped with Bacon
Mini Lobster Rolls

Morning and Afternoon Break Solutions

Perfect for early morning and late afternoon meetings, entertaining clients...

Available Monday thru Friday, 8am-5pm.

Self-Service Breakfast Buffets

Our superior disposable buffet is delivered, set-up, and includes all necessary paper products and serving utensils.

THE CONTINENTAL

Breakfast Pastries
Bagels with Cream Cheese and Butter
Fresh Fruit Salad
Orange & Cranberry Juice
Hot Coffee and Tea Selection

BIG DAY BREAKFAST

The Complete Continental Breakfast
+
Scrambled Eggs or Strada
Hickory Smoked Bacon
Breakfast Sausage Links

Priced per person plus tax and catering fee

8.95 20 to 30 guests	8.75 31 to 50 guests	8.50 51 to 75 guests	8.20 76 to 100 guests	7.95 101+ guests
----------------------------	----------------------------	----------------------------	-----------------------------	------------------------

Priced per person plus tax and catering fee

12.25 20 to 30 guests	11.95 31 to 50 guests	11.75 51 to 75 guests	11.50 76 to 100 guests	11.25 101+ guests
-----------------------------	-----------------------------	-----------------------------	------------------------------	-------------------------

Afternoon Breaks

We can also provide you with many exciting Thematic Break experiences. Some concepts include; Ball Park, Carnival, Mardi Gras, Cinematic Adventure, an English Tea, 50's Sock Hop, and many more...Consult our Event Coordinator for pricing and menu info.

REFRESHER BREAK

Assorted Cookies and Brownies
A Variety of Soft Drinks
Hot Coffee and Tea Selection

SOCIAL BREAK

Fancy Sliced Fresh Fruits with Raspberry Dip,
Cheeses with Pepperoni and Crackers, and
Vegetables & Dip. A Variety of Soft Drinks

Priced per person plus tax and catering fee

4.75 20 to 30 guests	4.50 31 to 50 guests	4.25 51 to 75 guests	3.95 76 to 100 guests	3.75 101+ guests
----------------------------	----------------------------	----------------------------	-----------------------------	------------------------

Priced per person plus tax and catering fee

5.25 20 to 30 guests	4.85 31 to 50 guests	4.65 51 to 75 guests	4.40 76 to 100 guests	4.20 101+ guests
----------------------------	----------------------------	----------------------------	-----------------------------	------------------------

Hot Coffee and Tea

HOT COFFEE & TEA - PRICED PER GALLON

Regular or Decaf Coffee - 17 dollars

Includes: Cream, Sugar, Disposable Cups, Stirrers, and Hot Water Water with Tea Selection

Standard Containers: (Discounted)

3.5 Liter (15 cups) - 15 dollars
2.5 Gallon (40 cups) - 40 dollars
5 Gallon (80 cups) - 75 dollars
10 Gallon (160 cups) - 140 dollars

Homemade Soups

Add a homemade soup to your break or lunch package!

TIER I (22 dollars per gallon)

Herbed Chicken Noodle
Rosemary Beef Barley
New England Clam Chowder
Vegetable, Beef, or Chicken Minestrone
Chicken Florentine with Israeli Cous Cous

TIER II (40 dollars per gallon)

Butternut Squash, Lobster, or Red Bliss Fontinella Bisque
Roasted Red Pepper Puree
Shrimp and Chicken Gumbo
Manhattan Cohog Chowder

Daily Lunch Solutions

Perfect for business meetings, training classes, and entertaining clients...

Available Monday thru Friday, 8am-5pm.

Self-Service Hot and Cold Buffet Lunches

Our superior disposable buffet is delivered, set-up, and includes all necessary paper products and serving utensils.

THE WORKING LUNCH DELUXE

Gourmet Sandwich & Wrap Board
or
Premium Deli Meat & Cheese Platter
Choice of Two Prepared Salads (*from Tier I*)
Potato Chips, Pickles, Relishes, & Condiments
A Variety of Soft Drinks
Choice of Dessert (*from Tier I*)

Priced per person plus tax and catering fee

10.25	9.95	9.65	9.35	9.25
20 to 25 guests	26 to 35 guests	36 to 50 guests	51 to 75 guests	76+ guests

THE SIGNATURE

Specialty Sandwiches
Choice of Two Prepared Salads (*one from each group*)
Individual Bags of Potato Chips
Pickles, Relishes, & Condiments
Gourmet Accoutrement
A Variety of Soft Drinks
Choice of Dessert (*from Tier I*)

Priced per person plus tax and catering fee

12.20	11.90	11.60	11.30	11.20
20 to 25 guests	26 to 35 guests	36 to 50 guests	51 to 75 guests	76+ guests

THE EXECUTIVE FEAST

Choice of Hot Entrée (*from Tier I*)
with Complementing Starch

Gourmet Sandwich or Wrap Board
Choice of Two Prepared Salads (*from Tier I*)
Pickles, Relishes, & Condiments
A Variety of Soft Drinks
Choice of Dessert (*from Tier I*)

Priced per person plus tax and catering fee

12.95	12.75	12.50	12.25	11.95
20 to 25 guests	26 to 35 guests	36 to 50 guests	51 to 75 guests	76+ guests

THE PRODUCER

Choice of One Hot Entrée (*from Tier I*)
with Complementing Starch

Organic Field Greens with Dressing
Fresh Baked Breads and Rolls with Butter
A Variety of Soft Drinks

please add 2 dollars per person to upgrade to a Tier II entrée

Priced per person plus tax and catering fee

9.95	9.75	9.55	9.35	9.10
20 to 25 guests	26 to 35 guests	36 to 50 guests	51 to 75 guests	76+ guests

Boxed Lunches

Custom boxed lunches and specialty packaging also available

VIP BOXED LUNCH

Gourmet Sandwich • Potato Chips
Cookie/Brownie • Soft Drink

Priced per person plus tax and catering fee

9.10	8.95	8.75	8.50	8.25
20 to 25 guests	26 to 35 guests	36 to 50 guests	51 to 75 guests	76+ guests

EXECUTIVE BOXED LUNCH

Gourmet Sandwich • Pasta Salad • Potato Chips
Whole Fruit • Cookie/Brownie • Soft Drink

Priced per person plus tax and catering fee

10.95	10.75	10.55	10.35	10.05
20 to 25 guests	26 to 35 guests	36 to 50 guests	51 to 75 guests	76+ guests

Social Entertaining Solutions

Perfect for entertaining guests, Bridal and Baby Showers, Holiday Parties, Anniversaries, Birthday Celebrations, family gatherings and much more! Available anytime!

Self-Service Hot and Cold Buffets

Our superior disposable buffet is delivered, set-up, and includes all necessary paper products and serving utensils.

ARISTOCRAT

Premium Deli Meat & Cheese Platter
Choice of Three Prepared Salads - *from Tier I*
Fresh Baked Breads and Rolls
Relish Tray & Condiments
Choice of Dessert - *from Tier I*

Priced per person plus tax and catering fee

10.50	10.25	9.95	9.75	9.50
20 to 30 guests	31 to 50 guests	51 to 75 guests	76 to 100 guests	101 + guests

ENTERTAINER

Choice of One Hot Entrée - *from Tier I*
Choice of One Green or Prepared Salad - *from Tier I*
Choice of Two Hot Accompaniments
Fresh Baked Breads & Butter
Choice of Dessert - *from Tier I*

Priced per person plus tax and catering fee

11.95	11.75	11.55	11.35	11.05
20 to 30 guests	31 to 50 guests	51 to 75 guests	76 to 100 guests	101 + guests

EPICUREAN FEAST

Choice of Two Hot Entrées - *one from each tier*
Choice of One Green or Prepared Salad - *from Tier I*
Choice of Two Hot Accompaniments
Fresh Baked Breads and Rolls
Choice of Dessert - *from Tier I*

Priced per person plus tax and catering fee

15.95	15.75	15.50	15.25	14.95
20 to 30 guests	31 to 50 guests	51 to 75 guests	76 to 100 guests	101 + guests

EXCELSIOR

Choice of Three Hot Entrées - *one from Tier II*
Choice of One Green or Prepared Salad - *from Tier I*
Choice of Three Hot Accompaniments
Fresh Baked Breads & Butter
Choice of Dessert - *from Tier I*

Priced per person plus tax and catering fee

19.95	19.75	19.50	19.25	18.95
20 to 30 guests	31 to 50 guests	51 to 75 guests	76 to 100 guests	101 + guests

Create Your Own Brunch Menu!

*Brunch is a versatile meal time and offers the best of breakfast and lunch items.
Customizing your brunch menu offers you the following catering styles:*

SELF-SERVICE (PICK-UP OR DROP-OFF) * LIMITED SERVICE * FULL SERVICE

Please call for menu options and a customized proposal!

Entrée Menu Descriptions

TIER 1

CHICKEN

Lemon Chicken - egg battered, sautéed and topped with a sun-dried tomato cream

Chicken Italiano - roulade with prosciutto, spinach, asiago cheese and topped with a pesto cream

Wild Mushroom Chicken - with roasted pepper and goat cheese

Grilled Chicken Chipotle - marinated with zesty smoked peppers, grilled and topped with a cool yogurt sauce

Island Grilled Chicken - with papaya-mango salsa

Chicken Parmesan - fried until crispy topped with house marinara and mozzarella cheese

Chicken Marsala - sautéed with wild mushrooms sauced with a rich marsala sauce

Mediterranean Chicken - and topped with olives, feta cheese, artichokes and a light plum tomato sauce

Sesame Chicken - boneless thigh meat fried until crispy sauced with traditional sesame sauce

1/4 Chicken - barbecued, fried, or Jamaican Jerk style!

VEGETARIAN

Sesame Tofu- with a sweet soy sauce and sauteed baby bok choy

Wild Mushroom Au Gratin - toasted breadcrumbs, fresh herbs

Polenta Lasagna - layers of herb polenta with seasonal roasted vegetables laced with a tomato-Asiago cream sauce

Penne Primavera - garden vegetables with light basil cream

Grilled Vegetable Pomodoro - grilled marinated vegetables tossed with bowtie pasta and traditional pomodoro sauce

Egg Plant Parmesan

PASTA

Baked Penne with Meatballs - Imported penne pasta is cooked al dente, tossed with rich red sauce, grated romano, mozzarella cheese

3-Cheese Tortellini- alfredo sauce, peas and crispy bacon

Orrechiette Bolognese- overnight tomato based meat sauce

Grilled Chicken Bowtie - grilled chicken, broccoli rabe, and finished with a sun-dried tomato cream

Cajun Pasta Bayou - penne with andouille, roasted peppers, scallions and capers, finished with a zesty Cajun cream sauce.

TIER I

BEEF & PORK

Roast Top Sirloin - slow roasted and sliced, sauced with roasted garlic and mushroom demi-glace

Grilled Pork Loin - marinated and grilled, topped with roasted peaches and pork gravy

Herb Encrusted Pork Loin - Encrusted with fresh herbs, pan seared and roasted to perfection, sliced and served with a delicate roasted garlic pork jus.

Beef Stroganoff -tender beef tips braised in a rich beef jus, with mushrooms and crème fraiche

TIER I

SEAFOOD

Almond Crusted Salmon - slow roasted and topped with a tangy blood orange sauce

Island Grilled Salmon - marinated and grilled, topped with a refreshing pineapple salsa

Chatham Baked Scrod - with a traditional sour cream potato chip topping, and baked with lemon butter.

TIER II

BEEF & PORK

Mongolian Beef - sautéed with green onions and a zesty garlic-ginger sauce

Beef Bourguignonne - beef tips braised with pearl onions, fresh herbs and a rich burgundy wine sauce.

Stuffed Pork Loin - spinach, peppers, sweet Italian sausage, and fresh basil, finished with a roasted pepper coulis.

TIER II

SEAFOOD

Crab & Asparagus Stuffed Sole - fresh sole filled with crab and asparagus, topped with a delicate lobster cream.

Bayou Grouper Filet - enhanced with Cajun spices and topped with a chive Creole butter.

Shrimp Speciale - gulf shrimp sautéed with garlic, tomatoes, olives, and spinach, finished with a white wine butter sauce. Served over pasta.

Salads, Sides, and Desserts

Salads

Our delicious homemade salads are prepared fresh daily using the finest ingredients.

TIER I

Organic Field Greens
 Classic Caesar
 Italian Pasta Salad
 Macaroni
 Traditional Potato
 Sour Cream & Dill Red Potato
 Thai Noodle
 Mediterranean Potato
 Fruit Salad
 Napa Orzo
 Cole Slaw
 Cucumber Dill

TIER II - SPECIALTY SALADS

Grilled Marinated Vegetable Salad
 Three Bean Salad
 Fresh Mozzarella and Tomato Basil
 Exotic Fresh Fruit
 Tortellini
 Wild Mushroom Medley
 Israeli Cous Cous with Vegetables
 Cracked Crab Penne
 Chilled Green Bean Salad
 Classic Spinach Salad
 Jicama and Fennel Salad

PRICING FOR SUBSTITUTING INTO A PACKAGE:

One Salad - Please add one dollar per guest
 Two Salads - Please add 1.50 per guest.

Sides

Featuring a variety of starch and vegetable options.

STARCHES

Roasted Red Herbed Potatoes
 Yukon Gold Whipped Potatoes
 Potatoes Au Gratin
 Red Bliss Smashed Potatoes
 Bacon & Horseradish Scalloped Potatoes
 Salt Potatoes
 Rice Pilaf
 Wild Rice Pilaf
 Cous Cous

VEGETABLES

Italian Style Green Beans
 Grilled Marinated Vegetables
 Stir-fried Vegetables
 Roasted Vegetable Medley
 Sugar Snap Peas

Desserts

Our desserts are freshly baked and there are unlimited possibilities. Inquire for additional ideas to complement your event.

TIER I - PRICED PER GUEST

Assorted Cookies and Brownies	1.00
Blonde Brownies	1.00
Macadamia Cookies	1.00
White Chocolate Cherry Cookies	1.00

TIER II - PRICED PER GUEST

Miniature Cheesecakes	1.25
Dutch Apple Crumb Pie	1.25
Chocolate Truffle Torte*	1.50
Mini Cannolis	1.50

TIER III - PRICED PER GUEST

Whipped Cream Cake	1.50
Lemon Bars	1.75
Assorted Specialty Dessert Bars:	
<i>Hazelnut, Toffee Crunch and Cookies & Cream</i>	1.75
Raspberry Pie	1.75
Carrot Cake - 9 in.	1.95
German Chocolate Cake	2.25

SPECIALTY DESSERTS - (HALF-PAN) (FULL PAN)

Roasted Coconut Caramel Bread Pudding	\$18	\$32
Homemade Peach or Apple Cobbler	24	40
Peach Melba with Cinnamon Crust	25	44
Decorated Cakes for all occasions...	please call for price	

* DENOTES MINIMUM 72 HOUR NOTICE FOR ORDERING

Homemade Foods- à la carte

Hot Entrées	Serves 8 - 10	Serves 20 - 25	Salads & Sides		
	1/2 Pan	Full Pan	Per lb.	12lb.+	
<u>CHICKEN</u>			<u>PREPARED SALADS</u>		
Lemon Chicken	40	80	Traditional Potato	3.75	3.50
Chicken Italiano	45	85	Macaroni	3.50	3.25
Wild Mushroom Chicken	45	85	Italian Pasta	3.95	3.95
Chicken Parmesan	40	75	Thai Noodle	4.25	3.95
Grilled Chicken Chipotle	45	85	Sour Cream & Dill Red Potato	3.95	3.75
Island Grilled Chicken	45	85	Mediterranean Potato	3.95	3.75
Chicken Marsala	45	85	Fresh Fruit Salad	4.50	4.25
Mediterranean Chicken	45	85	Napa Orzo	3.75	3.50
Sesame Chicken	35	75	Cole Slaw	2.50	2.25
1/4 Chicken - barbecued, fried, jerk style	35	75	Cucumber Dill	4.25	3.95
			Grilled Marinated Vegetable	7.25	6.85
			Tortellini	6.75	6.50
<u>PASTA</u>			Three Bean Salad	5.25	5.00
Baked Penne & Meatballs	30	50	Jicama & Fennel Salad	6.00	5.65
Cajun Pasta Bayou	40	65	Fresh Mozzarella & Tomato	5.50	4.95
Grilled Chicken Bowtie	40	65	Cracked Crab Penne	12.75	12.00
Lasagna (Meat)	35	75	Chilled Green Bean Salad	6.00	5.65
3-Cheese Tortellini	50	90	Wild Mushroom Medley	5.75	5.50
Orrechiette Bolognese	50	90	Israeli Cous Cous with Vegetable	3.95	3.75
			Exotic Fresh Fruit	5.75	5.50
<u>VEGETARIAN</u>			<u>GREEN SALADS BY THE BOWL</u>	10-15	25-40
Egg Plant Parmesan	30	70		SM.	LG.
Sesame Tofu	35	75	Spinach	35	55
Penne Primavera	35	65	Organic Field Greens	27	45
Polenta Lasagna	35	75	Classic Caesar	27	45
Wild Mushroom au Gratin	40	75	Cobb Salad	40	65
Grilled Vegetable Pomodoro - bowtie pasta	35	70	House Specialty	35	55
<u>SEAFOOD</u>			<u>SIDES</u>	15-20	35-45
Chatham Baked Scrod	55	105		1/2	FULL
Island Grilled Salmon	60	115	Roasted Red Herbed Potatoes	20	45
Bayou Grouper Filet	65	125	Yukon Gold Whipped Potatoes	20	45
Shrimp Speciale	65	125	Potatoes Au Gratin	25	55
Crab & Asparagus Stuffed Sole	70	140	Bacon Horseradish Scalloped	25	55
Almond Crusted Salmon	60	115	Salt Potatoes	20	45
<u>BEEF, VEAL, & PORK</u>			Rice Pilaf	18	40
Beef Stroganoff	55	95	Risotto à la Milanese	20	45
Roast Top Sirloin	45	85	Fresh Herb Risotto	20	45
Herb Encrusted Beef Tenderloin (5lbs.)	125 each				
Herb Encrusted Pork loin	55	95	Italian Green Beans	30	55
Grilled Pork Loin	60	100	Roasted Vegetable Medley	20	45
Beef Bourgiugnonne	65	110	Stir-fried Vegetables	20	45
Mongolian Beef	65	110	Grilled Marinated Vegetables	30	55
Stuffed Pork Loin	65	110			
<u>PREMIUM DELI MEAT & CHEESE PLATTERS</u>	Serves 20-25	40+	<u>BUFFET AND PARTY SUPPLIES:</u> <i>Paper Products- .50 per guest</i> <i>Disposable Chafing Dish with Sterno- 12.50</i> <i>Paper Tablecloth- 2.50</i> <i>Serving Utensils- .50 each</i>		
	REGULAR	LARGE			
New York Deli Platter	75	110			
Italian Style Deli Platter	80	110			
Antipasto	70	100			

Particulars...

ORDERING

To place an order or for professional assistance with your menu planning, please call 690-0293. We require a minimum of 72 hours notice for drop-off orders and 24 hours notice for pick-ups, however, we will attempt to accommodate rush orders. Orders placed with less than 72 hours notice will be subject to product availability and preferred delivery time limitations. We encourage as much notice as possible.

CATERING FEES

Our basic catering fees for local delivery with set-up are assessed by the following criteria:

Distance, Accessibility, and Day and Time of Delivery.

Equipment pick-up charges may apply.

Catering fees vary for limited service & full service catering.

Consult one of our event professionals for details.

MINIMUMS

Our minimum purchase requirements for delivery service or event staff will be assessed at time of order.

PAYMENT

We accept payment in the form of cash, checks, Visa, Mastercard and American Express. Corporate direct billing accounts are welcome. Deposits are required to confirm all orders (excluding eligible corporate accounts).

CANCELLATION

We require that you notify one of our representatives of an order cancellation at least 48 hours prior to the start time of your event. Otherwise we will charge you 50% of your food & beverage total. Orders that are postponed after the deadline will result in a 35% surcharge to food and beverage price. In light of the events of September 11th, there will be no penalties for cancellations due to world crisis. (At the discretion of management)

Menu Subject to Change

All Menu Prices Subject to NYS Sales Tax



Specializing in Full Service Event Production

518.690.0293

WWW.CLASSECATERING.COM



518.690.0297

WWW.BIGKAHOONAPICNICS.COM