



PREMIER CATERING

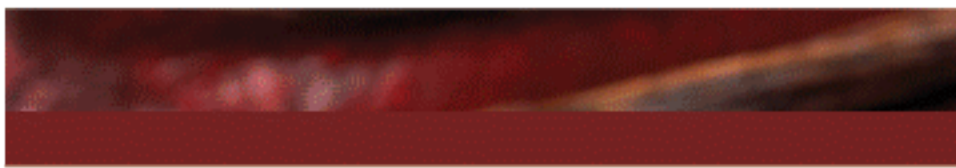
CLASSIC FARE CATERING





WELCOME TO THE CLASSIC FARE CATERING PREMIER CATERING.

EXPERIENCE OUR OUTSTANDING HOSPITALITY WITH FULL SERVICE CATERING FROM BREAKFAST THROUGH DINNER. WE WORK TOGETHER WITH YOU TO CREATE SUPERIOR EVENTS UTILIZING THE HIGHEST QUALITY INGREDIENTS AND WORLD-CLASS SERVICE IN THE MOST ELEGANT SETTINGS. PLEASE ENJOY THE MENU DESCRIPTIONS AND SELECTIONS THAT WE FEATURE. THE FOLLOWING PAGES REFLECT OUR CAPABILITIES AND BREADTH OF OUR OFFERINGS TO BEGIN A DYNAMIC CONVERSATION THAT CREATES AN EVENT WITH YOUR VISION IN MIND. WE ENSURE THAT YOU LEAVE HAVING PARTICIPATED IN AN EXPERIENCE RATHER THAN JUST A MEAL.



ENJOY AND BUON APPETITO!





HORS D'OEUVRE SELECTION

HOT HORS D'OEUVRES

- ||| BLUE CORN CRUSTED SHRIMP WITH ROASTED CORN AND CILANTRO COULIS
- ||| PANCETTA AND CARAMELIZED ONION CHEESE PROFITEROLES
- ||| MACADAMIA NUT CRUSTED CHICKEN SKEWERS WITH APRICOT GLAZE
- ||| CHORIZO STUFFED DATES WRAPPED IN BACON
- ||| SHRIMP CIGARS WITH CILANTRO-SOY DIPPING SAUCE
- ||| SPAGHETTI AND MEATBALL SKEWER
- ||| MOROCCAN LAMB LOIN WITH BLOOD ORANGE SYRUP
- ||| CHIPOTLE TENDERLOIN SKEWERS WITH CILANTRO CREAM
- ||| PAN SEARED POTSTICKERS WITH HOT PEPPER SOY
- ||| BRIE AND APRICOT QUESADILLAS
- ||| TEMPURA SHRIMP LOLLIPOPS WITH SWEET CHILE SAUCE
- ||| DEMITASSE OF ROASTED CORN CHOWDER WITH JALAPENO CREAM
- ||| FRESH LUMP CRAB SPRING ROLL WITH AVOCADO AND MANGO SALSA
- ||| MARYLAND LUMP CRAB CAKES WITH SPICY THAI-STYLE AIOLI



HORS D'OEUVRE SELECTION

COLD HORS D'OEUVRES



- ||| MINI LOBSTER CLUB SANDWICH WITH TAHITIAN VANILLA BEAN AIOLI
- ||| SWEET POTATO CHIPS WITH PEPPERED PINEAPPLE RELISH
- ||| STEAMED CLAMS WITH ASIAN CUCUMBER VERMICELLI AND LEMON GRASS VINAIGRETTE
- ||| CHILLED GRILLED VEGETABLE CRUDITÉ WITH GOAT CHEESE CREAM
- ||| CARPACCIO OF BEEF TENDERLOIN ON A STILTON BAGUETTE
- ||| BLUE CHEESE AND PECAN ENCRUSTED GRAPES
- ||| HERBED FLATBREAD WITH BALSAMIC HUMMUS AND ROASTED VEGETABLES
- ||| ASSORTED SUSHI & CALIFORNIA ROLLS
- ||| CHILLED CRAB CROSTINI WITH CAJUN REMOULADE
- ||| ROASTED CHICKEN AND OLIVE SALAD ON A SPOON WITH FETA CHEESE
- ||| PAN-SEARED SESAME CRUSTED AHI TUNA WITH SOY CILANTRO DIPPING SAUCE



DINNER MENU

PLEASE SELECT ONE

||| **PARSNIP BISQUE**
WITH WHITE TRUFFLE OIL AND LOBSTER MEDALLIONS

||| **CAPRESE MARTINI**
RED AND YELLOW TOMATOES WITH FRESH MOZZARELLA, BASIL,
CHIANTI OLIVE OIL

||| **BABY LOLA ROSA SALAD**
WITH BALSAMIC STRAWBERRIES, TOASTED ALMONDS AND CRUMBLED
BOURSIN WITH BALSAMIC VINAIGRETTE

||| **FRESH ORANGE AND VIDALIA ONION SALAD**
OVER BIBB LETTUCE WITH CABRALES CHEESE AND WHITE
WINE VINAIGRETTE

||| **PAN SEARED AHI TUNA**
WITH HEIRLOOM TOMATO AND ARTICHOKE WITH WASABI CREAM

||| **BREAST OF DUCK AND MARINATED VEGETABLE TIMBALE**
WITH MÂCHE AND SPICY LEMON GRASS-SOY VINAIGRETTE

||| **BEEF CARPACCIO**
WITH A NAPOLEON OF CRISP PASTRY AND TRUFFLED COW'S MILK
CHEESE WITH WARM THREE-PEPPERCORN VINAIGRETTE



OPENERS



DINNER MENU

PLEASE SELECT ONE

||| ROSEMARY AND GARLIC GRILLED PETITE FILET

WITH DRIED MUSHROOM CRUST AND RED WINE REDUCTION AND GRILLED ESCOLAR WITH PENCIL ASPARAGUS, GRAPE TOMATOES AND FRESH HERB BUTTER

||| PETITE VEAL RACK

WITH OSSO BUCCO ROOT VEGETABLE REDUCTION AND PAN SEARED SEA BASS WITH PLUM TOMATO AND MEDITERRANEAN OLIVE RAGOUT

||| PETITE TENDERLOIN FILET

WITH WHOLE GRAIN MUSTARD DEMI-GLACE AND WILD STRIPED BASS WITH PANCETTA, PEARL ONION AND BALSAMIC REDUCTION

||| HAZELNUT ENCRUSTED RACK OF LAMB

WITH ROASTED TOMATO AND PROVENCAL HERB CONFIT AND PAN SEARED DUCK BREAST WITH BALSAMIC-RED CURRANT PAN REDUCTION

||| MESQUITE GRILLED PETITE STRIP STEAK

WITH WASABI CREAM AND SESAME ENCRUSTED TUNA STEAK SERVED RARE WITH ROASTED PINEAPPLE CHUTNEY

||| SURF AND TURF

BONE IN RIBEYE STEAK WITH TEMPURA LOBSTER TAIL AND SUN DRIED TOMATO AND BASIL HOLLANDAISE

COMBINATION ENTRÉES





DINNER MENU

PLEASE SELECT ONE

||| **GRILLED COWBOY CUT RIBEYE STEAK**

WITH GRILLED ONIONS AND DOUBLE CREAM BRIE AND
MERLOT REDUCTION

||| **GRILLED BONE-IN FILET OF BEEF**

WITH WILD MUSHROOM SAUTÉ AND ROASTED SHALLOT DEMI-GLACE

||| **STUFFED FILET OF BEEF**

WITH SUN DRIED TOMATOES, BABY SPINACH, FETA CHEESE WITH
OREGANO OLIVE OIL

||| **GRILLED VEAL CHOP**

WRAPPED IN SERRANO HAM WITH MANCHEGO CHEESE

||| **HAZELNUT ENCRUSTED RACK OF LAMB**

WITH ROASTED GARLIC, MINT AND TOMATO INFUSED DEMI-GLACE

||| **DOUBLE CUT IOWA PORK CHOP**

WITH SWEET POTATO HASH

BUTCHER'S SELECTIONS



DINNER MENU

PLEASE SELECT ONE



SEAFOOD ENTRÉES

||| GRILLED SWORDFISH

WITH ITALIAN SALSA VERDE

||| PAN SEARED COBIA FILET

WITH SHALLOT AND WHITE WINE REDUCTION AND BABY SPINACH
AND LEMON

||| GRILLED SEA BASS

WITH SUN DRIED TOMATO PESTO

||| BLUE CORN TORTILLA CRUSTED TILAPIA

FILET WITH ROASTED CORN AND CILANTRO COULIS

||| JUMBO MARYLAND CRAB CAKE

WITH SWEET CHILE SAUCE



DINNER MENU

PLEASE SELECT ONE

||| PARMESAN BREADED CHICKEN BREAST CAPRESE
WITH FRESH MOZZARELLA, BASIL AND TOMATO

||| PAN SEARED FREE RANGE CHICKEN BREAST
WITH CRISPY BACON AND ONION RAGOUT

||| OVEN ROASTED POULET
WITH COUNTRY WHOLE GRAIN MUSTARD REDUCTION

||| PAN-SEARED DUCK BREAST
WITH RED CURRANT INFUSED DEMI-GLACE

||| PAN-SEARED BREAST OF PHEASANT
WRAPPED IN PROSCIUTTO WITH ROSEMARY OLIVE OIL

POULTRY ENTREE



DINNER MENU

PLEASE SELECT ONE

||| VEGETABLE PAD THAI
WITH SWEET CHILE SAUCE

||| INDIVIDUAL ROASTED MUSHROOM LASAGNA
WITH WHITE CHEDDAR BÉCHAMEL AND BABY SPINACH

||| PUMPKIN RAVIOLI
WITH BROWN BUTTER, PARMESAN AND CRISPY SAGE

||| GRILLED VEGETABLE NAPOLEON
WITH CRUMBLED GOAT CHEESE AND BALSAMIC SYRUP

||| INDIVIDUAL EGGPLANT CAPRESE
WITH FRESH MOZZARELLA, PLUM TOMATO, BASIL AND TOMATO COULIS

VEGETARIAN ENTREE





FINISHES



||| APPLE TART TATIN

WITH VANILLA BEAN ICE CREAM & BLACKBERRY-BALSAMIC REDUCTION

||| PANNA COTTA

WITH FRESH BERRIES

||| INDIVIDUAL FLOURLESS CHOCOLATE CAKE

WITH RASPBERRY COULIS

||| DEEP FRIED CHEESECAKE

WRAPPED IN CINNAMON TORTILLA WITH SWEET HONEY SAUCE

||| CRÈME BRULÉE TRILOGY

THREE SPOONS OF CRÈME BRULÉE—RASPBERRY, CHOCOLATE,
AND VANILLA BEAN

||| CHOCOLATE FUSION

TWO CHOCOLATE SHOT GLASSES FILLED WITH:

- WHITE CHOCOLATE MOUSSE, FRESH RASPBERRIES & MILK CHOCOLATE
- GRAND MARNIER™ MOUSSE, CANDIED ORANGE PEEL, FRESH MINT & WHIPPED CREAM

CONTACT US TODAY.

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