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**410-521-0201 Fax**

*Breakfast Fare*

*Continental Breakfast*

*Assorted Chilled Juice Bar*

*Fresh Fruit (in Season)*

*Muffins— Biscuits*

*Assorted Breakfast Pastries and Bagels with Cream  
Cheese*

*Freshly Brewed Coffee— Decaf & Regular*

*Regular and Decaffeinated Teas*

*without Fruit*

*with fruit*

## *Breakfast Fare*

### *American Fare*

*(Sit Down)*

*Assorted Chilled Juice Bar*

*Egg Omelet or Scrambled Eggs*

*Choice of 2 Meats*

*Gourmet Ham—Crisp Bacon  
Strips*

*Country Sausage (Pork or  
Turkey)*

*Hash Browned Potatoes*

*Biscuits*

*Assorted Jelly and Butter*

*Assorted Breakfast Pastries &  
Muffins*

*Freshly Brewed Coffee—*

*Decaf— Milk*

### *Breakfast Buffet*

*Assorted Chilled Juice Bar*

*Fresh Fruit (In Season)*

*Scrambled Eggs or Omelets*

*French Toast*

*Choice of 2 Meats*

*Gourmet Ham—Crisp Bacon  
Strips*

*Country Sausage (Pork or  
Turkey)*

*Hash Browned Potatoes*

*Hot Scalloped Apples*

*Muffins— Biscuits*

*Assorted Breakfast Pastries  
and Bagels with Butter, Jelly  
and Cream Cheese*

*Freshly Brewed Coffee— Decaf*

*Omelet Station (Made to Order)*

*Belgian Waffle*

## *Deluxe Breakfast Brunch I*

*Assorted Chilled Juice Bar and Fresh Fruit (In Season)*

*Omelets Cooked to Order by our Expert Chefs*

*right before your Eyes*

*Spanish Mushrooms, Onions, Cheese*

*Crepes (Blintzes) with Mountains of Sour Cream*

*Cherry and Blueberry Toppings*

*Belgian Waffles*

*Pork Bacon or Turkey Bacon*

*Hash Browned Potatoes*

*Sliced Peppercorn Salmon or Smoked Salmon*

*Beautifully Garnished with Capers, Onion and Dill*

*Assorted Bagels*

*Assorted Breakfast Pastries*

*Freshly Brewed Coffee, Decaf and Tea*

## *Deluxe Breakfast Brunch II*

*Assorted Chilled Juice or Fresh Fruit (In Season)*

*Omelets cooked to Order by Our Expert Chefs right  
before your eyes*

*Spanish Mushrooms, onion, Ham , Cheese  
Carving Station*

*Choice of 2 Meats*

*Boneless Turkey Breast, Top Round of Texas Beef, or Virginia  
Baked Spiral Glazed Ham  
Assorted Quiches*

*OR*

*Homemade Crepes with Mountains of Sour Cream  
Cherry and Blueberry Toppings  
Belgian Waffles with Ice Cream and Chocolate Sauce*

*Hash Browned Potatoes  
Pasta Salad with trays of sliced tomatoes*

*Assorted Biscuits and Bagels with Butter, Jelly and Cream Cheese  
Assorted Breakfast Pastries and Gourmet Cinnamon Buns  
Freshly Brewed Coffee, Decaf and Tea*

## **Buffet I**

### *Caesar Salad*

*Crisp Romaine lettuce dressed with our homemade Caesar dressing and topped with freshly made seasoned croutons*

### *Broiled Maryland Crab Cakes*

*The Freshest Chesapeake lump backfin crab married with traditional "Old Bay" Seasoning*

### *Marinated Grilled Chicken Breast*

*Grilled Delmarva Breast of Chicken*

*Demi-glaze with a hint of chicken and tomato sauce*

### *Red Bliss Potatoes*

*Made with Red Skinned potatoes in butter sauce*

### *Grilled and Roasted Vegetables*

*Roasted squash, zucchini, mushrooms, leeks, red and yellow peppers, eggplant drizzled with Balsamic vinegar and Extra Virgin Olive Oil*

### *Gourmet Bread Basket*

## *DESSERT*

## *Buffet Menu II*

### *Spinach Salad*

*Fresh baby spinach leaves topped with hard-cooked eggs and crisp, then drizzled with honey mustard dressing*

### *Sea Bass or Salmon*

### *Chef Carved Tenderloin of Beef*

*Whole marinated tenderloin of Beef*

*Chef Carved*

### *Red Bliss Potatoes*

*Made with Red Skinned potatoes in sauce*

*Asparagus or garden green beans*

### *Gourmet Bread Basket*

## **Buffet Menu III**

### *Mescaline Salad*

*Fresh Field greens and seasonal mandarin oranges toasted pine nuts and Bleu cheese, Tri-color Peppers, crumbles, Tri Color Peppers drizzled with raspberry and vinaigrette dressing*

### *Capon Chicken Breast*

*Marinated in White Wine Fresh herbs then Grilled and served with Apple Chutney*

*Grilled Asian salmon with shitake Mushrooms and Sesame Seeds  
Whole Salmon of Filet grilled and marinated brushed with oriental glaze topped with sautéed shitake mushrooms and sesame seeds*

### *Red Bliss Garlic Mashed Potatoes*

### *Seasonal Fresh Vegetables*

### *Gourmet Bread Basket*

## *Buffet IV*

### *Caesar Salad*

*Crisp romaine lettuce dressed with our Class Act Caesar dressing and topped with freshly made seasoned croutons*

### *Stuffed Breast of Chicken*

*A boneless breast with homemade cornbread sage dressing roasted to a golden brown and drizzled with white wine sauce*

### *Marinated Grilled New York Sirloin*

*(Chef Carved)*

*Prepared with Special Seasonings*

*Served with Horseradish cream and miniature onion rolls*

*Rice Pilaf or Red Bliss Roasted Potatoes*

*Garden Fresh Green Beans*

*Gourmet Bread Basket with Butter*

## *Buffet V*

*New Orleans Style Jambalaya with Chicken, Andouille Sausage  
and Shrimp*

*Brown Sugar Green Beans*

*Cajun Catfish accompanied with Tri Colored Peppers and  
Sautéed Onions*

*Seafood Gumbo*

*Pecan Pie with Cinnamon Whipped Cream*

*Sweet Corn Bread or Corn Muffins served with Peach Butter*

## *Seated Served Dinners*

*All dinners include*

*Please Select one Entrée*

*Capon Breast of Chicken*

*A boneless breast stuffed with homemade cornbread dressing roasted to a golden brown and glazed*

*Chicken Marsala*

*A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce*

*Chilean Sea Bass*

*6 oz Lightly Blackened broiled in herb butter sauce*

*Prime Rib*

*Tender corn-fed "Prime Rib" seasoned and slow roasted to perfection*

*Honey Encrusted Peppered Salmon*

*8 oz Cold water filet Marinated and baked with honey pepper glaze*

*All Entrees Accompanied by Fresh Vegetables and Starch of the Chef's Selection*

***PLEASE SELECT ONE DESSERT***

*Gourmet Bread Basket*

*Freshly Brewed Decaffeinated Coffee and Tea*

***Seated and Served Dinner***

***ALL DINNERS INCLUDE:***

***PLEASE SELECT ONE ENTRÉE***

*Broiled Maryland Crab Cakes*

*The Freshest Chesapeake lump backfin crab married with traditional 'Old Bay' Seasoning*

*Chicken Oscar*

*Eastern shore favorite grilled chicken breast topped with backfin crabmeat, asparagus & hollandaise sauce*

*Peppercorn Crusted Tenderloin of Beef*

*Butcher's cut "Tenderloin of Beef" rolled in cracked peppercorns and Kosher salt*

*New York Sirloin Strip (14 oz)*

*14 ounces of choice cut sirloin seasoned and grilled to temperature*

*Veal Chop (12oz.)*

*Italian Center cut chop seasoned with rosemary and garlic finished with a light demi glaze.*

*All entrees Accompanied by Fresh Vegetables and Starch of your selection*

***PLEASE SELECT ONE DESSERT***

*Gourmet Bread Basket*

*Freshly Brewed Decaffeinated Coffee and Tea*

## *Teamed Entrée*

*PLEASE SELECT ONE TEAMED ENTRÉE*

*Grilled Chicken And Catfish or Baked Orange Roughy*

*English Cut Prime Rib And Grilled Chicken*

*Chicken Miriam And (4) Ounce Broiled Maryland Crab Cake*

*Tenderloin of Beef with Caramelized Onions And Crab Imperial or  
Crab Cake*

*Tenderloin with Roasted Shallots, Four Peppercorns, and Port Wine  
and Shrimp Stuffed with Imperial Crab*

*Tenderloin with Roasted Shallots, Four peppercorns, and Port Wine  
and Roasted Salmon with Horseradish Crust*

## Corporate Buffet Luncheon

### Deli Platter

Roast Beef

Corned Beef

Smoked Turkey

Black forest Ham

Red Bliss Potato Salad

Assorted Gourmet Sandwich Bread

Sliced Tomato, Lettuce and

Red Onions

Honey Mustard and Mayonnaise

Creamy Horseradish

\*Gourmet Cookies

(Soup Station

Additional per Person)

### Chesapeake Bay Buffet

Maryland Crab Soup or Cream of  
Crab Soup

Southern Fried Chicken or Grilled  
Chicken Breast or Marinated Jumbo

Lump Crab Cake

Marinated Tomato and Cucumber  
Salad

Homemade Potato Salad, Pasta Sal-  
ad or Cole Slaw

Basket of Freshly Baked Bread and  
Rolls

\*Strawberry Shortcake

Soup Station

### Classic Soup and Salad

#### Buffet

Chef's Choice— 2 Soups  
Selections

#### Salad Bar

Mixed Field Greens &

Romaine with Carrots

Cucumbers—Tomatoes

Onions

Green Peppers

Shredded Cheddar Cheese

Homemade Croutons

Assorted Dressings

White Chuck Tuna Salad

Homemade Chicken Salad

Pasta Salad

Assorted Gourmet Sandwich  
Bread

Bowls of Fresh Fruit

\*Tiger Brownies and Fresh  
Baked Cookies

\*Dessert may be substituted

## *Corporate Buffet Luncheon*

### *Little Italy Buffet*

*Caser Salad*

*Penne Pasta with Blackened Chicken or Shrimp*

*Vegetarian Pasta*

*Vegetarian Lasagna*

*Garlic*

*\*Biscotti and Chocolate Éclairs*

### *Louisiana Buffet*

*New Orleans Style Jambalaya with Chicken and*

*Andouille Sausage*

*Fried Catfish or Cajun Catfish*

*Dirty Rice or Cajun Rice*

*Hush puppies*

*Garden Fresh Green Beans*

*Corn Muffins or Corn Bread Squares*

*\*Pecan Pie with Cinnamon Whipped Cream*

*\*Dessert may be substituted*

*Corporate Buffet Hot*

*Baltimore's Best*

*Maryland Jump Lump Crab cake Sandwich*

*Red Bliss Potato Salad*

*Creamy Homemade Cole Slaw*

*Lettuce and Sliced Tomato*

*Tarter and Cocktail Sauce*

*Signature Dessert*

*All American*

*Bookmaker's Salad or Soup*

*Top Round of Roast Beef*

*(in au jus sauce)*

*Smoked Turkey*

*Red Bliss Garlic Mashed Potatoes*

*Garden Fresh Green Beans*

*Assorted Breads, Rolls and Butter*

*Apple Pie*

*\*Gourmet Cookie*

*(Soup Station Additional per person)*

*\*Dessert may be substituted*

***It's Not Just Chicken***

*Tossed Garden Salad or Caesar Salad*

*Signature Dessert*

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*Choice of one Entrée*

***Fried Chicken***

*Macaroni & Cheese*

*Green Beans*

*Corn Bread*

*OR*

***BBQ Chicken***

*Old Fashion Potato Salad & Coleslaw*

*Corn Bread*

*OR*

***Rotisserie Style Chicken***

*Mashed Potatoes*

*Corn Bread*

*OR*

***Chicken Breast Stuffed with Corn bread***

*Red Bliss Mashed Potatoes*

*Brown Sugar Green Beans*

*Assorted Bread and Butter*

## Corporate Seated Luncheon - Cold

### Caesar Salad

*Crisp Romaine Lettuce topped with your choice of Grilled Chicken Breast, London Broil or Breaded Scallops and Spiced Shrimp served with Homemade Caesar Dressing and Garlic Bread*

### Grilled Seafood Salad

*Salmon Scallops and Shrimp marinated and grilled, served over a bed of fresh greens, then drizzled with a balsamic vinaigrette*

### Tri Salad Platter

*Fresh Homemade Tuna, Chicken and Shrimp Salad served on a Bed of Lettuce with Tomatoes and Garnish*

### Chef Salad

*Garden Salad topped with Roasted Turkey, Gourmet Ham and Roast Beef Served with Hand Boiled Eggs, Imported Swiss and Cheddar Cheese with your choice of dressing*

*Add soup with any cold station for additional cost per person*

## Dessert Selections

### Strawberry Shortcake

Classically delicious! Moist, tender yellow cake layered with clouds of freshly whipped cream and topped with succulent whole fresh strawberries.

### Tuxedo Truffle Cake

An extravagant creation combining a layer each of creamy dark chocolate and white chocolate mousse floating between three layers of marbled white and dark cake, topped with dark chocolate ganache swirled with white chocolate swirled with white chocolate.

### Lemon Cake

Three layers of a smooth, moist lemon cake filled and iced with light vanilla butter cream

Seasonal fruit Pies

Your favorite apple, cherry and pumpkin pies baked from scratch the old fashioned way in our own kitchen

### New York Style Cheesecake

Incredibly creamy, moist and smooth, and just sweet enough!

Served with your choice of toppings

### Strawberry Jubilee

A flaming combination of pound cake topped with creamy vanilla ice cream and strawberry sauce

### Key Lime Cheesecake

A layer of nice Key Lime cream compliments the top of our tall New York Cheesecake and is finished with a ring of finely shaved lime peel

### Midnight Chocolate Supreme

Three layers of moist devil's food cake, filled with iced with dark chocolate fudge edged with chocolate jimmies and decorated with chocolate rosettes and shavings.

### Boston Crème Cake

A moist yellow cake split twice and filled with delicious Bavarian cream, then iced with chocolate fudge and finished with vanilla crumbs

### Lemon Butter Pound Cake

Fresh lemons make our lemon cake a one o a kind flavorful treat

### Chocolate Cake

Old fashioned yellow cake topped with chocolate icing

### Coconut Cake

Fresh coconut sprinkles accompanies smooth layers of yellow cake

## *The Chesapeake Reception*

### MARYLAND FLAVORS

#### *Our Jumbo Lump Crab Fondue*

*Sweet Maryland crab meat in a cream sauce with a hint of dry sherry and Old Bay*

#### *Farm Fresh Produce Baskets*

*A variety of raw vegetables served with herb sauce  
Assorted Fresh Seasonal Fruit Display*

### BUFFET STATIONS

#### *Caesar Salad*

*Crisp Romaine lettuce with our Class Act Caesar dressing and topped with freshly made seasoned croutons*

#### *Grilled Capon Chicken Breast*

#### *Old Fashioned Maryland Crab Cakes*

*The freshest Chesapeake lump backfin crab married with traditional old Bay Seasoning served with cocktail sauce and tartar sauce*

#### *Flattered Sirloin of Beef*

*Choice Sirloin of Beef roasted and served over caramelized onions, served with Horseradish cream and miniature onion rolls*

#### *Grilled & Roasted Vegetables*

*Roasted Squash, Zucchini, Mushrooms, Leeks*

### DESSERT & COFFEE

*Freshly Brewed Coffee—Decaffeinated Coffee and Tea  
Sweeteners—Creamers—Lemon Wedges*

## *Cocktail Party Reception*

### *Choice of (3) Items from below:*

*Italian Sausage*

*Mini Beef Wellington*

*Beef Hibachi Skewers*

*Chicken Hibachi Skewers*

*Duck and Apricot Brandy Purse*

*Buffalo Wings*

*Brown Sugar Chicken Skewers*

*Sesame Chicken Skewers*

*Jerk Chicken Skewers*

*Mini crab cakes*

*Fried Shrimp*

*Jerk Shrimp*

*Coconut Shrimp*

*Shrimp Cocktail*

*Shrimp Provencal*

*Shrimp Scampi*

*Scallops Wrapped in Bacon*

*Oysters Rockefeller*

*Clams Casino*

*Asparagus with Asiago*

*Spinach and Artichoke tart*

*Vegetable Spring Rolls*

*Spanakopitas*

*Wild Mushrooms in Phyllo*

*Potato Skins*

*Broccoli Quiche*

*Egg Rolls*

## *2 Hour Party*

### *Choice of (2) Items from below:*

#### *Cheese Display or Vegetable Crudités*

*A Variety of International Cheeses,  
Crackers and Specialty Breads*

*A Selection of Fresh Vegetables and As-  
sorted Dips Beautifully Displayed on a  
Buffett Table*

#### *Our Crab Fondue*

*Sweet Maryland crabmeat in a cream  
Sauce with a hint of dry sherry and Old  
Bay*

# *Cocktail Party Reception*

## *2 Hour Party*

### *Choice of (5) Items from below:*

*Italian Sausage*

*Mini Beef Wellington*

*Beef Hibachi Skewers*

*Chicken Hibachi Skewers*

*Duck and Apricot Brandy Purse*

*Buffalo Wings*

*Brown Sugar Chicken Skewers*

*Sesame Chicken Skewers*

*Jerk Chicken Skewers*

*Mini crab cakes*

*Fried Shrimp*

*Jerk Shrimp*

*Coconut Shrimp*

*Shrimp Cocktail*

*Shrimp Provencal*

*Shrimp Scampi*

*Scallops Wrapped in Bacon*

*Oysters Rockefeller*

*Clams Casino*

*Asparagus with Asiago*

*Spinach and Artichoke tart*

*Vegetable Spring Rolls*

*Spanakopitas*

*Wild Mushrooms in Phyllo*

*Potato Skins*

*Broccoli Quiche*

*Egg Rolls*

### *Pasta Station (Choice of one)*

*Linguini with Clam Sauce—Penne with  
Marinara Sauce*

*Fettuccini with Alfredo Sauce—Tortellini  
with Peso Sauce*

*Lobster Ravioli with Rose Sauce*

*(\$1.60 additional pp)*

### *Chef Carving*

*(Choice of one)*

*Baked Ham- Corned Beef- Dijon Grilled  
Turkey*

*Roast Sirloin of Beef—London Broil*

### *Options*

#### *Cheese Display or Vegetable Crudites*

*A Variety of International Cheeses,  
Crackers and Specialty Breads*

*A Selection of Fresh Vegetables and As-  
sorted Dips Beautifully Displayed on a  
Buffet Table*

#### *Our Crab Fondue*

*Sweet Maryland crabmeat in a cream  
Sauce with a hint of dry sherry and  
Old Bay*

## *Cocktail Party Reception*

### *2 Hour Party*

*(Continued)*

#### *Chef Carving*

<i>Toast Prime Rib of Beef</i>	<i>additional per person Cost</i>
<i>Smoked Salmon</i>	<i>additional per person Cost</i>
<i>Beef Tenderloin</i>	<i>additional per person Cost</i>
<i>Baby Lamb Chops</i>	<i>additional per person Cost</i>

#### *Shrimp Display*

*Jumbo Seasoned Shrimp presented on a beautiful Carved ice display*

*Market Price*

#### *Raw Bar*

*With Oysters and clams Sucked to order Market Price*

#### *Seafood Sautee Station*

<i>Jumbo Lobster</i>	<i>Market Price Soft</i>
<i>Shell Crabs</i>	<i>Market Price</i>
<i>Crab Lumps</i>	<i>Market Price</i>

#### *Upgraded Hors D' Oeuvres*

<i>Miniature Crab Cakes</i>	<i>additional per person Cost</i>
<i>Tenderloin Tips</i>	<i>additional per person Cost</i>
<i>International Coffee Cart</i>	<i>additional per person Cost</i>
<i>Chocolate Fountain</i>	<i>additional Cost</i>

## *Bar Information*

### *DELUXE BAR*

*Ketal One Vodka—Bombay Gin—Chivas Regal Scotch— Crown Royal  
Whiskey—Jack Daniels—Bacardi Rum—Kahlua—Dry and Sweet  
Vermouth—Hennessey*

*Domestic and Imported Beers (Light & Regular) - House Chardonnay  
Orange Juice- - Grapefruit Juice—Lime juice  
Soda and Bottled Water*

### *PREMIUM BAR*

*Smirnoff Vodka—Gilbey's Gin—Dewars White Label Scotch—Jim  
Beam—Bacardi Rum—Dry and Sweet Vermouth—Triple Sec- -  
Domestic and Imported Beers (Light & Regular) - House Chardonnay  
Orange Juice- - Grapefruit Juice—Lime juice  
Soda and Bottled Water*

### *BEER & WINE BAR*

*Domestic and Imported Beers  
(Light and Regular)  
House Chardonnay  
Soda and Bottled Water*

### *NON ALCOHOLIC BAR*

*Orange Juice- - Grapefruit Juice—Cranberry Juice  
Soda and Bottled Water*