

*A
Touch Of Class
Caterers*

"We Cater to the Star in you!"

Our Menu

"A Touch of Class Caterers"

"We do not cook Pork nor do we use any Pork by produces"

Continental Breakfast

- 1) Assorted Fruit, Bagels & Cream Cheese & Danishes*
- 2) Assorted Cereals w/ milk & Assorted Mini Muffins*
- 3) Coffee, Hot Tea & Assorted Juices*
- 4) Sliced Fresh Fruit (Seasonal)*
- 5) Assorted Danish*
- 6) Croissants/Bagels or Muffins*

Grande Breakfast

- 1) Sausage Biscuits & Gravy*
- 2) Cinnamon & Vanilla Hot Cakes*
- 3) Cinnamon & Honey French toast*
- 4) Turkey Sausage*
- 5) Turkey Bacon*
- 6) Combo Package: Assorted Bagels, Muffins, Danishes, Fresh Fruit
Coffee, Hot Tea & Assorted Juices*
- 7) Combo Package: Gourmet Eggs, French toast, Turkey Bacon, Sausages,
Muffins, Home Fries, Coffee, Hot Tea & Juices*

Assorted Sandwich Platters
Mixed Salad Finger Sandwiches:
Chicken, Tuna, Turkey Ham
And Seafood

Deli Finger Sandwiches:
Roast Beef, Turkey or
Turkey Ham & Cheese

Deli Lunch Sandwiches:
Roast Beef, Turkey or
Turkey Ham & Cheese

Mixed Salad Sandwiches:
Chicken, Turkey Ham & Tuna

Vegetable Platters
Deviled Eggs w/Dill
Assorted Raw Vegetables w/
Ranch or Blue Cheese Dip
Stuffed Cherry Tomatoes w/
Herbed Cream Cheese

Salad Tray
Tri-Color Vegetable Pasta Salad
Red Skin Potato Salad
Marinated Veggie Salad
Coleslaw
Chicken Salad
Tuna Salad
Seafood Salad

Dips
Crab Dip
Shrimp & Lobster Dip
Spinach Dip

Soups Plus
Chicken Noodle
Cream of Broccoli
Vegetable Beef

Meat Tray

***Sliced Roast Beef Turkey Ham and
Turkey Meat Tray w/Mayo, Mustard
Bread & Cheese***

Sliced Roasted Turkey Displayed

Turkey Ham Displayed

Fruit Platters

Orchard's Harvest Seasonal Fruit Display

Cheese Tray

Imported and Domestic Cheese Display

First Class Buffet Menu:

Hors D'oeuvre

- 1) Assorted Vegetable Crudities' w/ garden herb dip***
- 2) Spicy Buffalo Wings***
- 3) *Teriyaki & Pineapple Chicken Wings***
- 4) Mini Cocktail Meatballs***
- 5) *Mini Crab Cakes***
- 6) Assorted Gourmet Cheeses with Mixed Crackers***

First Class Entree Selection:

- 1) Chicken Breast w/Mushroom Gravy***
- 2) Stuffed Cornish Hen***
- 3) Oven Smoked Turkey Breast***

- 4) **Stuffed Salmon*
- 5) **Blackened Salmon*
- 6) *Chicken Alfredo with Basil*
- 7) **Blackened Shrimp Alfredo*
- 8) **Oven Stuffed Shrimp*
- 9) *Vegetable Lasagna*
- 10) *Traditional Lasagna*

Accompaniments:

- 1) *Glazed Baby Carrots*
- 2) *Vegetable Normandy*
- 3) *Green Bean Almond an*
- 4) *Medley of Zucchini & Squash*
- 5) *Long Grain & Wild Rice*
- 6) *Rice Pilaf*
- 7) *Roasted Red Potatoes*
- 8) *Olive Oiled Angel Hair Pasta*
- 9) **Garlic Butter Asparagus*
- 10) *Shredded Pot. Au Gratin*
- 11) *Garlic Mashed Potatoes*
- 12) *Macaroni & Cheese*

A Touch of Class Caterers

*Company Picnic – Topping Off Party
Family Reunion/BBQ/Cookout*

*Redskin Potato Salad
Corn on the Cob
Country Style Baked Beans
Beef Pulled or Chicken BBQ w/ Spicy Coleslaw
Ground Beef or Turkey Burgers
Beef Franks
Assorted Sodas/Water
Mix Fruit Salad
Sheet Cake w/ logo or picture*

Select our Menu or Create Your Own with Other Options:

(Coleslaw/Fried Fish or Chicken/Steamed Crabs or Shrimp/Seafood

Pasta Salad/Fresh Fruit Platter (Seasonal) and Homemade Cookies).



Stir Fry Vegetables (Naturally Fat Free):

A unique blend of Oriental-style vegetables broccoli, sugar snap peas, onions, carrots, baby corn, mushrooms and red peppers.

Herb Garlic Potato & Vegetable Blend (Naturally Fat Free):

The rich flavor of roasted Yukon gold potatoes seasoned with herbs and garlic. With vegetable blend-broccoli florets, carrots and fire roasted red peppers.

Mini Bow Tie Pasta & Vegetable Blend (Naturally Fat Free):

Mini bow tie pasta mixed with super sweet corn, shoestring carrots, green peas and diced red peppers.

Beef Pot Roast w/gravy:

Seasoned and slow roasted to tender, falling apart perfection. Hand trimmed chuck roast no fat, in a rich, natural beef gravy.

***Burgundy Peppercorn Beef Sirloin Roast:**

Boneless, tri-tip grainfed beef sirloin roast flavored with burgundy peppercorn marinade.

Seasoned Stuffed Chicken w/broccoli:

Lightly seasoned breast of chicken stuffed with broccoli and blended swiss and american cheeses.

Chicken Kiev:

Boneless, skinless breast meat filled with a special golden butter sauce.

Roast Beef w/gravy:

Hand-trimmed roast seasoned with a perfect blend of homestyle herbs and spices. Showly cooked to insure you receive a moist, tender roast ever.

Board Room Breakfast

***Butter Croissants w/Assorted Preserves
Fresh Homemade Blueberry Muffins
Applewood-Smoked Turkey Bacon
Creamy Free-Range Scrambled Eggs
Orange Juice, Coffee and Herb Tea***

Baby Shower Buffet Lunch

***Mixed Field Greens w/Didalia Onion Vinegarett
Chardonnay Poached Salmon w/ Dill Remoulade
Steamed Spring Asparagus
Lemony Rice Pilaf
Homemade Assorted Cookies
Summer Delight Fruit Punch***

Family Brunch

***Assorted Fresh Bagels w/Cream Cheese
French Toast w/ Maple Syrup
Roasted Garlic and Rosemary Home Fries
Fresh Strawberries and Kiwi Trifle
Fresh Juices, Coffee and Herb Tea***

Business Lunch

***Classic Caesar Salad w/ Parmesan Curles
Chicken Breast in Wild Mushroom Sauce
Three Cheese Potatoes au Gratin
Garden Fresh Spring Beans w/ Toasted Almonds
Rustic Rolls w/ Butter
Fresh Seasonal Fruit Platter
Ice Tea***

Traditional Holiday Dinner

***Oven Roasted Turkey w/ Gray
Cornbread Stuffing
Garlic Mashed Potatoes
Fresh Green Beans
Fresh Cranberry-Orange Relish
Sweet Potato Pie w/ Whipped Cream***

BBO Feast

***Roasted Red Bliss Potato Salad
Fresh Corn on the Cob w/ Thyme Butter
Our Secret Sauce BBQ Chicken
Kickin' Coleslaw
Buckaroo Beans
Double Fudge Brownies
Assorted Homemade Cookies
Homemade Lemonade***

Anniversary Dinner

***Roasted Butternut Squash Soup
Bri-Stuffed Cornish Hen w/ Herbed Bread Crumbs
Rosemary Roasted Red Bliss Potatoes
Baked Asparagus in Garlic Butter
Poached Bosc Pears in Cabernet Sauce w/
Vanilla Bean Ice Cream***

Station Hors D' Oeuvres

Imported and Domestic Cheese Display

Seasonal Display of Fresh Crudite w/ garden herb dip

Orchard's Harvest Seasonal Fruit Display

Passed Hors D' Oeuvres

Shrimp Cocktail w/ Spicy Dipping Sauce

Mini Cocktail Meatballs

Tomato and Basil Bruschetta on Garlic Toast Points

Hot Spinach and Artichoke Dip

Teriyaki & Pineapple Wingettes

Spicy Buffalo Wingettes

Orange Chicken Wingettes

Salom Mousse on Cucumber Rounds

Mini Smoked Salmon Rolls

Mini Crab Cakes

Crab Stuffed Shrimp

Beef and Vegetable Teriyaki Brochette

Hawaiian Chicken Brochette

Assorted Mini Quiche

Stuffed Mushrooms

Other Services

Formal Dressed Carver - \$150.00 (3 hours)

Bartenders - \$100.00 each (4 hours)

Walk-Around - \$75.00 each (2 hours)

Suited Head Waiter - \$150.00 (4 hours)

2 Cleaners - \$95.00 (2 hours)

Buffet Food Server - \$85.00 each (3 hours)

China Look-Alike - \$9.00 per guest

China Setting - \$13.00 per guest

Linen \$16.00 - per guest table

Bridal or Head Table Decoration - \$175.00 (Includes china, linen, flarware, goblet) - 12 Maximum

Cake Table Decoration - \$50.00

Cake Cutting - \$50.00

DJ's - \$495.00 (5 hours includes table and table covering)

Limo Services - Price Based Upon Services Selected

Clients:

Rev. Dr. Iyanla Vanzant
Blacks In Governments
U.S. Department Of Agriculture
U.S. Department Of Energy
U.S. Department Of State
U.S. Supreme Court
U.S. District Court
U.S. Capital Visitor Center
Dr. and Mrs. Keith Hunter (Walter Reed Hospital)
Dr. and Dr. Sanders (Howard Univ)
Howard University
University Of The District Of Columbia
Bladensburg High School
District Heights Girls and Boys Club
Crossland High School
D.C. Department Of Corrections
Progressive Life Center, Inc.
Sprint PCS
AT&T Wireless
Decision System Technology
Ademco Distributing Incorporated
Prince Hall Of Maryland
The Black Buyers Association
The Robert Law Group
Sam's Club
Sampson Alumni Assoc., Inc.
The Police Foundation
Glenarden Police Department
Ebenezer African Methodist Episcopal Church
Goshen United Methodist Church
Keller Williams Realtors
Theta Omega Charities
The WINNS Company
All Faith Consortium
Circle of Champions Seminars ®
P.G. Co. Department of Housing and Community Development
Industrial Bank
Prince George's County Chamber of Commerce
Sonatta Camara & The Real Estate Group
Prince George's Public Schools
Judge Calonette M. McDonald
Police Federal Credit Union
Solomon Page Group, LLC
Crowell & Moring Law Firm

At Your Service....

As a full-service caterer, we are pleased to work with you on customized menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear on this web site.

Ordering

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders.

Delivery and Set-Up

A Touch of Class Caterers delivers to Washington, DC, Maryland and Virginia. Orders including chafing dishes or equipment pick-ups are charged an additional \$40.00 per pick-up. Please consult with our Account Executive for special set-up needs and additional pricing that may apply.

Billing

We accept Visa, MasterCard, American Express, Pay Pal, and Company/Personal Checks. Corporate accounts are available only by completing an account application and providing a credit card number.



Payment

ALL events must be paid in full prior to delivery.

*****DEPOSITS ARE NON-REFUNDABLE*****

Equipment

Your corporate drop-off order will be presented on disposable black serving platters. If specified, we will provide attractive white ceramic platters at an additional charge. A Touch of Class Caterers can also provide chafing dishes, linens. Fine china, glassware, silverware, tables and chairs as requested.

Warm Menu Items and Chafing Dishes

Hot menu selections require warming on-site. You may rent chrome 8-quart chafing dishes for \$9.00 each or disposable 8-quart chafing dishes for \$6.00 each. Please keep in mind that some menu items require additional heating time.

Lost/Damaged Equipment

Client will be charged retail price for any lost or damaged equipment.