

*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.*