

classique

EVENT PLANNING & CATERING



2022 FALL MENU

A NOTE FROM THE CHEF

Classique's Fall Menu is packed with seasonal favourites and perfect flavours. We take traditional dishes and turn them into something unique and memorable. Whether you're having an intimate family dinner or a virtual corporate party, our fall menu is something that everyone can bond over.

– *Chef Virgilio, Executive Chef*



WHAT DO THE ICONS MEAN?



Kraft Bag



Full Service



Delivery

ABOUT OUR MENU

- Menu items are made fresh in our state-of-the-art kitchen
- Our menus use locally sourced and environmentally sustainable ingredients
- Menu items can be customized or altered to accommodate allergies, dietary preferences, budget, and number of guests
- All menus serve a minimum of 12 guests



@classicgroupofcompanies



75 Addiscott Crt., Markham



905.470.1926 ext. 40



@classiquecatering



sayhello@classiquecatering.ca



classiquecatering.ca

GIVE THANKS, EFFORTLESSLY

The Fall Season has arrived and Classique offers a unique selection of fine and natural ingredients to create a scrumptious feast for you to share with family and friends.

STARTERS

CHICKEN SATAY

with mango citrus dipping sauce

MINI ASSORTED QUICHE

quattro formaggio, Florentine, classic fresh & mushroom

MINI GRILLED CHEESE

creamy fresh brie & crisp sliced
Granny Smith apples &
caramelized onions

MINI SLIDERS

tender beef patty with caramelized
onions & cheese on a soft slider roll

MINI MARGHERITA ARANCINI

homemade tomato sauce & mozzarella
blended with arborio risotto

SALADS

APPLE HARVEST SALAD

crisps fuji & toasted pecans,
red onions, dried cranberries,
spinach & apple cider vinaigrette

MIXED BABY GREENS

tender mixed baby greens paired
with a savoury balsamic vinaigrette

GREEN & GOAT CHEESE SALAD

Mixed greens, cranberries,
crumbled chèvre cheese, candied
pecans & lemon-maple vinaigrette

SOUPS

AUTUMN SQUASH

butternut squash,
carrots, sweet onion,
nutmeg & cream

THANKSGIVING EVERYDAY

wild rice, onion, chopped
turkey & cream

BROCCOLI & CHEDDAR

onion, cream, broccoli,
cheddar cheese

À LA CARTE

Choose from a variety of innovative Fall Menu selections!

ENTREES

HERB ROASTED TURKEY BREAST

with mango citrus dipping sauce

HOMEMADE LASAGNA



quattro formaggio, Florentine, classic fresh & mushroom

BEEF TENDERLOIN



creamy fresh brie & crisp sliced
Granny Smith apples &
caramelized onions

PACKAGE

COMPLETE THANKSGIVING DINNER

Sliced Roast Turkey with Sage & Herbed
Stuffing; Roasted Rosemary Sweet
Potato; Buttered Baby Peas with Pearl
Onions; Salad with Dried Cranberries &
Chèvre Cheese; Fall Pumpkin Pie with
Fresh Whipped Cream

TRADITIONAL SIDES

GOURMET EXTRAS

Sweet Roasted Root Vegetables
Oven Roasted Potatoes
Home-Style Mashed Potatoes
Italian-Style Green Beans
Sautéed Brussel Sprouts with Walnuts
Whipped Sweet Potatoes
Sage & Herb Stuffing
Buttered Baby Peas & Pearl Onions
Homemade Cranberry sauce
Fresh, Soft Dinner Rolls

DESSERT

FESTIVE APPLE PIE

flaky pie crust, sliced apples, sugar, all
spice, cinnamon & vanilla topped with
ice cream

PUMPKIN PIE

buttery pie crust, pumpkin custard,
cinnamon, nutmeg, all spice topped with
vanilla bean whipped cream

READY TO ORDER?



GIVE US A CALL

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SEND US AN EMAIL

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SEND US A DM

IG: @classicgroupofcompanies



VISIT OUR WEBSITE

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