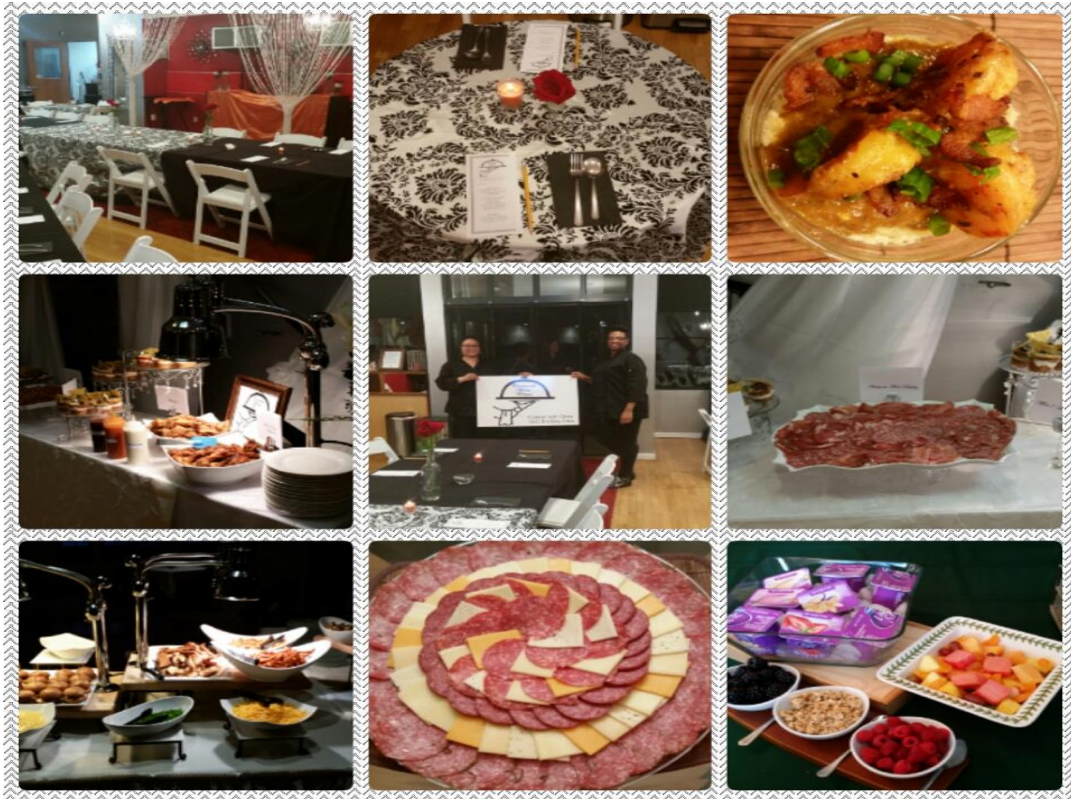




Catered with Class, CA
Serving the Greater Bay Area
“California Cuisine with a Dash of Southern Swag”



Catered with Class, LLC The Bay Area wants to add a touch of class to your next event!
We offer Full Service Catering, Personal Chef Experiences or Delivery Services for
Weddings **BirthdaysAnniversaries**Baby Showers**Graduations**
RetirementsCorporate Events**Church Retreats and any celebration in between count on
Catered with Class to deliver a catering experience in a class by itself!

Vallejo, California
Business License Number: 15-00016218

[510} 685-3583](tel:5106853583)/[707} 386-0780](tel:7073860780)
CATEREDWITHCLASS@YAHOO.COM
Cateredwithclassca.com



Breakfast/Lunch Menu

Grab & Go Breakfast Boxes

Continental: Breakfast Danish, Seasonal Fruit, Bottled Juice & Granola Bar

Hot Box: Breakfast Burrito or Croissant with Scrambled Eggs, Bacon, Tomatoes & Cheese, Hash Brown, Bottled Juice & whole Fruit-

French Toast Box: French Toast Sticks with Butter & Syrup, Hash Brown, Yogurt Parfait with Seasonal Fruit & Granola & Bottled Juice

Customized Breakfast Baskets available at additional cost

Grab & Go Lunch Boxes

Deli Box: Turkey, Ham Roast Beef, Tuna or Chicken Salad or Vegetarian Sandwich on French Roll with Bag of Potato Chips, Jumbo Cookie, Whole Fruit & Bottled Water

Salad Box: One of the following salads- California Salad, Traditional Caesar, Greek Salad or Wedge Salad with Bread Sticks, Seasonal Fruit Skewers & Bottled Water- Add Grilled Chicken, Add Prawns

Southern Box: Fried Chicken or Catfish (2 pieces) with Hushpuppies, Coleslaw or Potato Salad, Pound Cake & Bottled Water

Customized Lunch Baskets available at additional cost

"3,2,1" BUFFET

THREE ACCOMPANIMENTS~TWO ENTREES~ONE DESSERT~CWC SIGNATURE BISCUITS with infused butter

Accompaniments: Seasonal Fruit, Coleslaw, Potato Salad, Pasta Salad with Marinated Vegetables, California Salad, Traditional Caesar, Greek or Wedge Salad
Red Skin Mashed Potatoes, Cilantro Butter Rice, Baked Macaroni & Cheese, Seasonal Vegetables

Entrees: Baked or Fried Chicken, Fried Catfish, Baked Pacific Salmon with Chive Buerre Blanc Sauce, Roasted Pork Loin with Mushroom Wine Sauce, BBQ Tri-Tip, Baby Back Ribs (wet or dry) add \$2.00

Desserts: Fruit Cobbler: Apple, Peach or Blackberry or Pound Cake with Lemon Icing

THEMED BUFFETS

Mexican: Fiesta Salad with Corn & Black Beans, Tortilla Chips with Salsa, Chicken Enchiladas or Beef Enchiladas with Red Sauce or Salsa Verde, Chicken or Beef Fajitas with Flour Tortillas and Churros

Italian: Antipasto Platter with Cured Meats & Marinated Vegetables, Greek Salad, Three Cheese Lasagna with Bolognese Sauce, Mushroom & Goat Cheese Risotto, Seasonal Vegetables Tiramisu

Texas: Coleslaw, Potato Salad, Corn on the Cobb, Baked Beans, Baby Back Ribs (wet or dry) or BBQ Beef Tri-Tip BBQ Chicken & Seasonal Fruit Cobbler

OUR MENUS ARE MERELY A SUGGESTION; WE WILL GLADLY CUSTOMIZE A MENU TO BETTER SUIT YOUR PALETTE!!



From the Heart Menu
"healthier" options

Starters

Fruit & Cheese Montage
Vegetable Crudite
Smoked Chicken & Brie Crostini
Tomato & Goat Cheese Bruschetta
Vegetable Spring Rolls
Seafood Civeche Caps
Cucumber Cap with Smoked Salmon & Cream Cheese
Grilled Chicken, or Kielbasa Skewer-\$2.5 each; Grilled Beef or Prawn Skewer
Mini Crab Cakes
Mini Beef Tostadas

Salads

California Salad
Traditional Caesar with Herbed Croutons & Parmesan Cheese Twills
Greek Salad
Wedge Salad

Dressings

Ranch, Italian, Balsamic, Caesar, Scratch-made Bleu Cheese

Entrees

Butternut Squash Ravioli with Pesto Sauce
Roasted Garlic Chicken Breast with Mushroom Wine Sauce
Grilled Pacific Salmon with Lemon Butter Sauce
Rosemary & Herb Roasted Pork Loin
Grilled Beef Tri-Tip

Accompaniments

Yellow Rice Pilaf
Rosemary Roasted Red Potatoes
Red Skin Mashed Potatoes
Green Beans with Potatoes & Kielbasa
Steamed Seasonal Vegetables
Roasted Asparagus
Braised Kale

BUFFET

~ONE SALAD
~THREE ACCOMPANIMENTS
~TWO PROTEINS
~FRESHLY BAKED SIGNATURE CWC BISCUITS WITH INFUSED BUTTER

****All entrees served with Catered with Class Signature dinner biscuits with
infused butter & your choice of salad****
***OUR MENUS ARE MERELY A SUGGESTION; WE WILL GLADLY CUSTOMIZE A MENU
TO BETTER SUIT PALETTE!!***



From the Soul Menu ***"soul-food" options***

Starters

Deviled Eggs; Crab stuffed Deviled Eggs with Truffle Sea Salt
BBQ Meatballs
Fried Green Tomatoes
Sausage Stuffed Mushrooms
Crab Rangoon
Deep Fried Macaroni Cups add bacon
Loaded Baked Potato Cap with Sour Cream & Chive Dipping Sauce
Shrimp & Grits
Coconut Shrimp with Orange Marmalade & Cocktail Sauce
Assorted Flavored Chicken Wing Assorted Flavored Prawns-\$
Buffalo, Garlic Parmesan, Lemon Pepper, Honey BBQ
Braised Beef with Polenta
Sliders
Kobe Beef, Crab-cake, Pulled Pork, Fried or Grilled Chicken

Salads

Southern Potato Salad
Cabbage & Apple Coleslaw with Dried Cranberries
Cajun Shrimp Pasta Salad
Grilled Chicken Salad with Bacon

Plated Entrees

Southern Fried Chicken (2 pieces)
Deep Fried Catfish (2 pieces)
Pan Seared Pork Chop
Braised Short Ribs
Baby Back Ribs *wet or dry* (3 pieces)

Accompaniments

Red Beans & Rice
Red Skin Mashed Potatoes with Gravy
Red Skin Garlic Mashed Potatoes
Baked Macaroni & Cheese
Green Beans with Potatoes & Kielbasa
Collard Greens
Fried Cabbage
Candied Yams

BUFFET

~ONE SALAD
~THREE ACCOMPANIMENTS
~TWO PROTEINS
~FRESHLY BAKED CWC SIGNATURE BISCUITS WITH INFUSED BUTTER

****All entrees served with Catered with Class Signature dinner biscuits with infused butter & your choice of salad*OUR MENUS ARE MERELY A SUGGESTION; WE WILL GLADLY CUSTOMIZE A MENU TO BETTER SUIT YOUR PALETTE!!***