

**Thank you for considering Classic Catering for your next event.
Classic Catering has been in business since 1999.**

My name is Paul Kuntz and I have been self-employed in the catering business for over 20 years. My experience in the food service has included owning a full service upscale fine dining restaurant. Owning and operating a large banquet and catering facility. Owning and operating a deli & pizza business. To currently owning and operating Maggie's Place, a 75 year old tradition in Northridge. Known for its great food, one of Dayton Daily News's Best Burgers, and many "made from scratch" specials.

It would be difficult to provide you with all of the information necessary to make a decision on choosing the right caterer for your event in a single brochure. My only hope is to give you enough information to realize how complex the planning of the perfect event is. Everything is possible, be creative and don't feel that there are no options. Planning the perfect event may take some compromising in order to stay within a budget. Providing you with reasonable options at an affordable price is what I do best.

Choosing the right type of meal to serve your guests varies with each event, and can be affected by many different variables. What time will the meal be served? How many people will we be serving? How long will the event last? What type of equipment is available at the job site? The list goes on and on. I will be happy to help you create a menu to compliment your event and stay within your budget.

What type of event are you planning? A cocktail reception with a variety of appetizers and hors d'oeuvres? A luncheon or dinner buffet? A full service, sit down dinner? Food Stations? A cook-out with on-site grilling? A theme party? There are many options to choose from. Each type of event presents its own obstacles. Knowing these obstacles in advance makes it easier to work through them.

It is our policy to only book ONE service type event on any given day. This allows us to focus on your event and ensure you and your guests a satisfying and memorable experience.

After reading through the brochure and looking at the pricing guide, I encourage you to call for a consultation. No charge, No obligation, it is a great place to start when planning an event. I try to

give you as much information as possible so you can accurately compare our catering service to other caterers. I try to explain the differences and the obstacles with each variety of event available.

I will provide you with many options and creative ideas on how to make your event special and unique. I will explain the menu choices and help you devise a menu to meet your requirements.

Additionally, I will strive to give you all the details that need attention in order to complete the event from start to finish; order of events; timing of event; choosing a florist; disc jockey; photographer; finding a reception hall; and renting equipment.

It's a great place to start the planning of your event.

In addition to food service, we can provide a bar and alcohol service; bartenders; ice, beverages, etc.

In comparing apples to apples it is important to know the quality of what you're getting. Most often our items are prepared from scratch, and most are prepared by me personally. I will be happy to provide you with many past customer referrals to help you feel comfortable that you will be receiving the very best quality and service available.

All menu selections, combinations and appetizers are substitutable. Combinations and selections can be changes to your liking. I can offer a large selection of choices or can even prepare items from your recipe.

While it is customary for caterers to add a gratuity to their invoice, we choose to leave this decision to your discretion based upon what you feel is warranted by our service.

Thank you for allowing us to serve you.

Box Lunches	\$7.95
Premium Deli Ham, Turkey, Roast Beef Choice of Kaiser Roll, Deli Sub Bun, Croissant, French bread, Deli Rye Bread Includes Lettuce, Tomato, Cheese, Condiments, Cutlery, Napkin Choice of 2 Side Dishes Choice of bagged chips, cookie, brownie, or fruit Additional side dish \$1.00 Lettuce salad as a side dish \$1.00 Chicken or Tuna Salad additional \$1.00	

Lunch Salads	\$7.45
Choose from the following salads, includes 1 side dish, and choice of Bagged Chips, Cookie, Brownie, or Fruit. Chef Salad , Ham Turkey, Cheese Bacon, Tomato, Onion, Boiled Egg, Dressing Fruited Garden Salad , Lettuce, Mushrooms, Red Onion, Mandarin Oranges, Pineapple, Swiss cheese, Bacon, Rice Noodles, Sweet-n-Sour Dressing 7 Layer Salad, Lettuce , Celery, Carrots, Peas, Water Chestnuts, Green Onion, Mayonnaise Dressing, Cheese, Bacon Spinach Salad , Bacon, Boiled Eggs, Bleu Cheese, Spicy Spinach Salad Dressing Chicken Caesar , Romaine, Caesar Dressing, Grilled Chicken, Parmesan, Croutons, Bacon Greek Salad , Mixed Greens, Vinaigrette, Feta, Olives, Peppers Cranberry Salad , Mixed Greens, Cranberries, Tomato, Feta, Red Onion, Peppers, Cinnamon Apples, Balsamic Dressing	

Dinnerware & China	
All meals include disposable dinnerware. Upgraded dinnerware is available at additional cost.	
Scroleware Dinnerware,	\$1.00 per person
Premium Dinnerware	\$1.30 per person
Metal Flatware	\$.70 per person
Standard China Service	\$4.00 per person
Dinner Plate, Salad Plate, Metal Flatware, Wine Glass or Water Goblet	
Coffee Cups	\$.60 per person
Coffee Saucer	\$.60 per person
Appetizer/Bread Plate	\$.60 per person
Wine/Water Glass	\$.60 per person
Champagne Flute	\$.90 per person
China Service includes placing flatware and glass at the place settings; pouring champagne/wine/water; clearing the table after dinner; washing and returning to rental company.	

Linens	
Napkins (choice of color)	\$0.75
Tablecloths (white)	
Square to cover 5ft Round	\$6.50
6ft Banquet	\$6.00
8ft Banquet	\$6.75
Round Tablecloths (Approx)	\$13.00
Table Toppers 54x54	\$5.00
Table Shirting per	\$2.00 per foot
Bistro Tables	\$10.00
Linen and table rental includes delivery, setup, tear down and return to rental company. Napkins folded and placed at place setting and linens placed on table.	
Additional items and prices available	

Appetizer Menu priced per person	
Appetizer Appetizer	\$3.95
(Served with a meal) Assortment of fresh fruit, vegetables and cheeses, served with your choice of Seafood Spread, Spinach Dip or Cheese Ball, olives & beef summer sausage garnish	
Chilled Shrimp Cocktail add on	\$2.75
Casual Entertaining	\$11.95
Meatballs (Sweet & Sour, Swedish or Bar-B-Q) Chicken Wings (Buffalo, Breaded or Seasoned) Fresh Vegetable Tray w/ Ranch Dip, Choice of Cheese Cube Tray or Fresh Fruit Choice of Seafood Spread, Spinach Dip or Cheese Ball Choice of Deli Subs or Mini Croissant (Basic service included)	
Social Elegant	\$14.95
Assortment of fresh fruit, vegetables and cheeses, served with your choice of Seafood Spread, Spinach Dip or Cheese Ball, olives & beef summer sausage garnish. A variety of 6 appetizer including, Two Meatballs, Beef Kabobs, Chicken Kabobs, Mini Egg Rolls, And Mini Quiches. (On site service included)	
The Ritz	\$19.95
Vegetable Cru De Te, Fresh Fruit Kabobs, Warm Baked Brie with Fruit and breads for dipping, Oriental Beef Kabob, Honey Mustard Chicken Kabob, Mini Egg Roll, Mini Quiches, Stuffed Mushroom Caps, Havarti Fillo Pastry. (On site service included)	
Appetizer pricing includes disposables, set up and clean up. All are beautifully displayed.	



Classic Catering Pricing Guide 2011

The Basics

\$6.95

- 4 Standard Sides Dishes
- Over 50 guests 5 sides
- Over 100 guests 6 sides
- Over 150 guests 7 sides
- Over 200 guests 8 sides
- Dinner Rolls & Butter
- Disposable Dinnerware, Plates and Napkins
- Delivery, Setup and Pickup

Silver Entrée

\$1.50 first item
\$1.25 each additional

- Deli Sliced Ham
- Deli Sliced Turkey
- Stuffed Manicotti
- Stuffed Shells
- Baked Tortellini
- Baked Ravioli
- Chicken and Noodles
- Beef and Noodles

Gold Entrée

\$3.00 first item
\$2.25 each additional

- Sliced Roast Beef
- Baked Boneless Chicken
- Grilled Boneless Chicken
- Lasagna
- Roast Pork Loin
- BBQ Boneless Pork
- Cabbage Rolls
- Fettuccini Alfredo
- Roasted Turkey Breast

Platinum Entrée

\$4.50 first item
\$3.00 each additional

- Roast Prime Rib
- Apple Pecan Stuffed Pork Loin
- Chicken Cordon Bleu
- Shrimp Alfredo
- Beef Kabob
- Chicken Kabob
- Shrimp Kabob
- Grilled Salmon or Tuna (On site service required)

On Site Service

\$7.95

- 4 Standard Sides Dishes
- Over 50 guests 5 sides
- Over 100 guests 6 sides
- Over 150 guests 7 sides
- Over 200 guests 8 sides
- Dinner Rolls & Butter
- Metal Flatware, Disposable Plates and Napkins
- Delivery, Setup, Pick Up.
- On Site Staff to attend to Buffet, Carving Entrée, Cutting Cake.

Standard Side Dishes

\$1.00 each additional

- Whipped Potatoes
- Twice Baked Potatoes
- Roasted Red Potatoes
- Variety of Fresh Vegetables
- Glazed Carrots
- AuGratin Potatoes
- Corn or Peas
- Rice Pilaf
- Whole Green Beans
- Green Bean Casserole
- Macaroni and Cheese
- Sweet Potato Casserole
- Broccoli with Cheese Sauce
- Cauliflower with Cheese Sauce
- Cornbread Dressing

- Tossed Salad
- 7 Layer Salad
- Fruited Garden Salad
- Cesar or Spinach Salad
- Red Skin Potato Salad
- Broccoli Bacon Salad
- Fruit Salad
- Waldorf Apple Salad
- Cranberry Jell-O Salad
- Fruited Jell-O Mold
- Cole Slaw
- Chinese Slaw
- 3 Bean Salad
- German Potato Salad
- Ranch or Italian Pasta Salad
- Macaroni Pasta Salad
- Pea Salad
- Egg Salad or Tuna Salad

Premium Sides Dishes

\$1.50 Additional
\$.75 if Substituted
For a Standard Side Dish

- Steamed Vegetable Tray
- Fresh Brussels Sprouts
- Fresh Asparagus
- Corn on the Cob
- Chicken Cesar Salad
- Feta Spring Salad
- Deluxe Salad Bar
- Chicken Pecan Salad
- Fresh Vegetable Tray
- Sliced Cheese Tray

How to use the pricing guide

1st choose the type of service your event will require.

Basic Service for events that can be dropped off at your location and require little or no service during the event. Everything is set up as necessary, along with all serving utensils. All you have to do it remove the lids, stir and serve. At the completion of your event you call or prearrange for convenient pick up of the equipment.

On site service for events or menus that require the attention of support staff to be present such as, weddings, on site grilling, cutting of the cake, carving entrees, menu items that cannot be prepared in advance such as pastry type appetizers, or events where you wish to have staff to help in the serving or clean up of the event.

2nd Choose entrée and side dishes to compliment your event

The number of side dishes included in your meal is determined by your final count. Additional side dishes are available at an additional cost. Generally luncheons provide 2 to 3 entrée choices and 4 side dishes. Dinners provide 3 to 4 entrée choices and 6 to 8 side dishes. Most often a chicken dish for those who do not eat red meat, and a vegetarian dish are included in the menu

3rd Decide what type of dinnerware you prefer for your event

A sturdy plastic coated Styrofoam plate and heavy-duty plastic utensils are provided. Upgraded disposable hard plastic plates, metal flatware and china are available at an additional cost.

4th Determine if tables covering and/or cloth napkins will be necessary for your event

White cloth tablecloths in a variety of sizes and cloth napkins in a rainbow of colors are available.

Maggies For over 75 years

Presents

Classic Catering

6640 North Dixie Dr.
Dayton, Ohio 45414

277-4490

Crossroads Expo Center

6550 Poe Ave.