

Class Act Catering, Inc.

Phyllis Manning

910-389-7498

"Simply the best catering for any occasion."

www.classactcateringnc.com

Cocktail Buffet & Appetizers

Seafood

Cocktail Shrimp & Sauce

Marinated Pickled Shrimp

Shrimp 'n Grits

Coconut Fried Shrimp w/Orange Marmalade Sauce

Crispy Shrimp Wontons w/Thai Chili Sauce

BBQ Shrimp Skewers

Grilled Blackened Shrimp

Bacon Wrapped Scallops

Sesame Seared Tuna w/Wasabi Sauce

Sushi

Conch Fritters w/Key Lime Mustard Sauce

Hot Crab Dip w/Baguette Bread

Mini Crab Cakes

Poultry

Chicken Kabobs

Chicken Wings

Mini Chicken Cordon Bleu Puffs

Chicken Tenders w/Sauce

Chicken Skewers—Honey Teriyaki, BBQ, Jerk

Chicken Salad—Tart Shells, Open Face, Mini Croissants

Beef

Meatloaf Cupcakes
Burger Sliders
BBQ Meatballs
Prime Rib Sliders
BBQ Cocktail Smokies
Beef Tenderloin Kabobs
BBQ Shredded Beef & Rolls
Pigs 'N Blanket

Pork & Misc. Meats

Swiss Party Ham Rolls
Country Ham Biscuits
Holiday Sausage Stars
Mini BBQ Pork Sliders
Sausage Balls

Meats, Rolls, & Sauces

Turkey
Roast Pork
Honey Ham
Roast Beef
Beef Tenderloin (Filet Mignon)

Sliders

Prime Rib
Crab Cake
Burgers
BBQ Pork
Shredded BBQ Chicken

Starches, Veggies, & Fruit

- *Vegetarian Friendly*

Mini Stuffed Potatoes

Bacon & Cream Cheese Stuffed Mushrooms

Crab Stuffed Mushrooms

*Green Bean Bundles w/Brown Sugar & Dijon Mustard
Glaze*

**Tomato Basil Tarts*

**Tomato Basil Bruschetta*

**Artichoke Bruschetta*

**Deviled Egg Relish Tray*

**Marinated Asparagus*

**Spanokapitas (Spinach & Cheese Phyllo Triangles)*

**Veggie Crudities & Dip*

**Caprese Skewers (Fresh Basil, Mozzarella, & Tomato
w/Balsamic Glaze)*

**Grilled Veggies*

**Fresh Fruit Platter*

Dips

**7 Layer Taco Dip w/Tortilla Chips*

**Spinach Dip w/French Bread*

**Roasted Red Pepper Dip w/Pita Chips*

BLT Dip w/Bagel Chips

Hot Crab Dip w/Baguette Bread

**Hot Spinach & Artichoke Dip w/Pita Chips*

Sausage & Velveeta Cheese Dip w/Tortilla Chips

Pimento Cheese (Cold) w/Crackers

**Baked Pimento Cheese w/Assorted Crackers*

Miscellaneous Items

- *Pineapple Cheeseball w/Crackers*
- *Cheddar Cheeseball w/Crackers*
- Assorted Cheese Truffles*
- *Assorted Cheeses & Crackers*
- *Mini Quiches*
- *Open Face Wiches—Pimento Cheese, Cucumber, Chicken Salad*
- *Mini Eggrolls w/Thai Chili Sauce*

Charcuterie Board

Assorted Italian meats, cheeses, fruits, crackers, & dips.

Sweets

- Chocolate Dipped Strawberries*
- Fresh Fruit Tarts*
- Mini Cream Puffs*
- Mini Chocolate Eclairs*
- 7 Layer Bars*
- Chocolate Teddy Graham Bars*
- Lemon Squares*
- Brownie Bites*
- Pecan Tassies*
- Variety of Mousse Cups (Chocolate, Key Lime, Coconut, Raspberry White Chocolate, Peanut Butter, Strawberry White Chocolate)*
- Toffee Bars*
- Mini Banana Pudding*
- Variety of Cookies*
- Cheese Straws*
- Cheese Wafers*
- Mini Cheesecakes*

*Key Lime Tarts
Kahlua Truffle Triangles
Almond Cheesecake Triangles*

Cocktail Buffet Sample Menus

Menu 1:

*Choice of Wich: Country Ham Biscuits, Chicken Salad
Tart Shells, Open Face Wiches—Cucumber, Chicken Salad,
or Pimento Cheese, Party Ham & Swiss Rolls, Pigs 'n
Blanket*

*Choice of Dip: BLT Dip w/Bagel Chips, 7 Layer Taco Dip
w/Tortilla Chips, Roasted Red Pepper Dip w/Pita Chips,
Spinach Dip w/Bread
Veggie Crudities w/Dip
Mini Quiches
Sausage Balls
Cheese Straws
Roasted Pecans
Fresh Fruit*

Prices starting at \$20 pp based on 50 guests.

Menu 2:

*BBQ Meatballs
Honey Teriyaki Chicken Skewers
Pigs 'n Blanket
BBQ Pork or Burger Sliders
Choice of Dip
Hot Crab Dip w/Crostinis*

*Devil Egg Relish Tray
Veggie Crudities w/Dip
Fresh Fruit Platter*

Prices starting at \$25 pp based on 50 guests.

Menu 3:

*Jumbo Cocktail Shrimp & Sauce
Bacon Wrapped Scallops
Hot Crab Dip w/Baguette Bread
BBQ Meatballs
Honey Teriyaki Chicken Skewers
Choice of Slider
Stuffed Mushrooms
Mini Stuffed Potatoes
Green Bean Bundles
Veggie Crudities w/Dip
Devil Egg Relish Tray
Choice of Dip
Fresh Fruit Platter*

Prices starting at \$40 pp based on 50 guests.

Dinner Entrees

Seafood

Shrimp Scampi
BBQ Shrimp Kabobs
Shrimp 'N Grits
Blackened Shrimp
Baked Salmon w/Dill Sauce or Pineapple Salsa
Grilled Fish such as Grouper or Mahi Mahi
Stuffed Flounder w/Crabmeat
Jumbo Lump Crab Cakes

Poultry

Grilled BBQ Chicken
Southern Fried Chicken
Grilled Marinated Boneless Breast
Chicken Cordon Bleu
Chicken Cordon Bleu Casserole
Roasted Herb Chicken
Chicken Kabobs
Pulled BBQ Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Chicken 'n Pastry
Roast Turkey w/Stuffing & Gravy

Beef

Beef Tenderloin (Filet Mignon)
Prime Rib w/Au Jus & Horseradish Sauce
Roast Beef w/Gravy
Beef Tips w/Gravy

Beef Kabobs
Hamburger Steaks w/Gravy
Meatloaf
Sliced BBQ Beef Brisket

Pork

Roast Pork Tenderloin
Pork Tenderloin w/Gravy
Grilled Boneless Pork Chops
Honey Baked Ham
BBQ Baby Back Ribs
NC Style BBQ Pork

Pasta

** Vegetarian Friendly*

**Lasagna—Meat Sauce, Garden Vegetable, Seafood*

**Spaghetti w/Meat Sauce or Marinara*

**Alfredo—Plain, Chicken & Broccoli, or
Shrimp, Scallop, & Crab*

**Cheese Stuffed Shells w/Marinara Sauce*

Linguine w/White Clam Sauce

**Pasta Primavera*

Chicken Parmesan w/Spaghetti & Marinara on side

Salads & Cold Sides

Mixed Greens Toss Salad w/Choice of Dressing

*Holiday Toss Salad—Mixed Greens, Apples, Mandarin
Oranges, Dried Cranberries, & Walnuts w/Raspberry*

Poppyseed Dressing

Caesar Salad w/Classic Caesar Dressing

7 Layer Salad w/Ranch Dressing

Creamy Cole Slaw

Oriental Cole Slaw
Marinated Cole Slaw
Old Fashion Potato Salad
Sour Cream & Bacon Potato Salad
Tri Color Pasta Salad (Italian Dressing)
Macaroni Salad
Deviled Egg Relish Tray
Marinated Asparagus
Marinated Tomato & Cucumber

Vegetable & Starch Sides

Fresh Steamed Asparagus w/Hollandaise Sauce
Fresh Steamed Broccoli w/Cheese or Hollandaise Sauce
Broccoli Casserole
Creamed Corn
Corn On Cob
Green Beans
Green Bean Almondine
Green Bean Casserole
Steamed Veggie Medley
Honey Glazed Carrots
Steamed Squash Medley
Squash Casserole
Stewed Cinnamon Apples
Roasted Veggie Medley
Roasted Brussel Sprouts
Macaroni 'N Cheese
Oven Roasted Potatoes
Red Skin Buttered Potatoes
Baked Potatoes
Scalloped Potatoes
Mashed Potatoes
White Cheddar & Roasted Garlic Mashed Potatoes

*Loaded Mashed Potatoes (cheddar cheese, bacon bits,
scallions, sour cream)*

Candied Yams

Buttered Rum Sweet Potatoes

Sweet Potato Casserole

Rice Pilaf

Wild Rice

Confetti Rice

Breads & Butter

Rolls (Yeast or Crusty)

Mexican Cornbread

Cornbread Muffins

Hushpuppies

Croissants

Southern Biscuits

Desserts

Rum Cake

Sour Cream Pound Cake

Strawberry Shortcake

Chocolate Fudge Cake

Roasted Pecan Cake

Sour Cream Coconut Cake

Carrot Cake

Cherry, Blueberry, or Triple Berry Crunch

Old Fashioned Banana Pudding

Variety Of Pies

New York Style Cheesecake

Sample Buffet Dinners

A Class Act Traditional \$22+ pp

(\$ based on 50 person. Call for \$ if < 50.)

Roast Beef w/Gravy, Meatloaf, Roast Pork Tenderloin w/Gravy, Chicken (Herb Roasted, BBQ, or Fried), Chicken Cordon Bleu Casserole, Glazed Ham, Lasagna (Meat Sauce or Garden Veggie), Cheese Stuffed Shells w/Marinara, Chicken Parmesan, Pasta Primavera

Choice of 2 entrees from above, 1 veggie, 1 starch, Basic Mixed Greens Toss Salad, Rolls or Garlic Breadsticks & Butter

A Class Act Deluxe \$30+ pp

(\$ based on 75 person. Call for \$ if < 75)

Chicken Cordon Bleu, Chicken Piccata, Chicken Marsala, Grilled Marinated Boneless Chicken Breasts, Grilled Boneless Pork Chops, Baby Back Ribs, Sliced BBQ Beef Brisket, Beef Tips w/Gravy, Hamburger Steaks w/Gravy, Shrimp Scampi, BBQ or Blackened Shrimp Kabobs, Baked Salmon, Grilled Fish such as Grouper or Mahi Mahi

Choice of 2 entrees from above, 1 veggie, 1 starch, Basic Mixed Greens Toss Salad, Rolls or Garlic Breadsticks & Butter

Low Country Boil

(Starting price \$40 pp. based on 50 guests. Call for \$ if < 50 guests.)

Shrimp, Clams, Andouille Sausage, Chicken, and/or Mussels, Corn on Cob, Red Skin Potatoes, Vidalia Onions Steamed together in a seasoned broth served w/Basic Mixed Greens Toss Salad or Creamy Cole Slaw & Cornbread.

Snow Crab Legs & Lobster also available (extra charge.)

NC Style BBQ Menu

(Starting \$20+ pp based on 75 guests. Call for \$ if < 75 guests.)

BBQ Pork—Chopped

Whole Pig on Grill (Market \$)

Chicken—BBQ, Southern Fried, or Herb Roasted

Suggested Sides:

Baked Beans

Green Beans

Corn On Cob

Buttered Red Bliss Potatoes

Potato Salad

Mac & Cheese

Cole Slaw

Macaroni Salad

Pasta Salad

Broccoli

Marinated Tomato & Cucumber

Devil Eggs

Hushpuppies or Rolls

Dessert Suggestions:

Homemade Banana Pudding

Cherry Crunch

Chocolate Fudge Cake

Lemon Pound Cake

Sour Cream Pound Cake

Brownies

Assorted Cookies

Prices start at \$20 pp based on 75 guests. (Includes chopped BBQ Pork & Chicken w/choice of 2 sides, 1 bread, 1 dessert, & Tea. Additional sides, desserts, or beverages extra charge.)

Italian

(Starting \$25+ pp based on 50 guests. Call for \$ if < 50 guests.)

Choice of One Salad

*Basic Mixed Greens Toss Salad w/Choice of dressing,
Caesar Salad, Marinated Tomato & Cucumber Salad,
Caprese Salad w/Balsamic Glaze*

Choice of 2 Entrees:

*Chicken Piccata, Chicken Marsala, Chicken Parmesan,
Grilled Chicken & Broccoli Alfredo, Meat Lasagna,
Garden Veggie Lasagna, Cheese Stuffed Shells
w/Marinara, Pasta Primavera, Shrimp Scampi Over
Angel Hair, Italian Sausages, Peppers, Onions
w/Marinara & Mozzarella Cheese, Meatballs
w/Marinara & Mozzarella Cheese*

*Choice of 1 Vegetable:
Steamed or Roasted Veggie Medley, Steamed Broccoli,
Steamed Asparagus, Italian Style Green Beans*

*Choice of 1 Starch:
Rice Pilaf
Herbed or Lemon Risotto
Basil Butter Orzo
Parmesan Roasted Red Potatoes*

Plated Dinners

*Prices starting @ \$35+ pp based on 75 guests. Call for \$ if
< 75 guests.*

*Suggested pricing on above sample menus are based
on food only. Other services such as beverages, staff,
rentals, upscale disposables, etc. are extra charges.*

Luau Menu Options

*(starting price \$30+ pp. based on 50 guests. Call for \$ if
< 50 guests.)*

*Cocktail Shrimp w/Sauce, Marinated Pickled Shrimp,
Coconut Fried Shrimp, Bacon Wrapped Scallops, BBQ or
Blackened Shrimp Kabobs, Crispy Shrimp Wontons
w/Thai Chili Sauce, Polynesian Beef Kabobs, Tropical
Pork Tenderloin, Honey Teriyaki Chicken Skewers, BBQ
Pork, Shredded BBQ Chicken, BBQ Shredded Beef, Chicken
Katsu (Hawaiian Style Fried Chicken Tenders), Sweet 'n
Sour Meatballs, Jerk Chicken, Fried Rice, Veggie Stir Fry
Over Angel Hair, Baked Salmon w/Pineapple Salsa,*

Grilled Fish such as Grouper or Mahi Mahi, Aloha Sweet Potatoes, Aloha Baked Beans, Tropical Rice, Aloha Salad aka Oriental Slaw, Caribbean Rice Salad, Potato-Mac Salad, Island Style Macaroni Salad, Pineapple Salsa w/Tortilla Chips, Veggie Crudities w/Dip, Fresh Fruit Platter, Variety of Sweets...Palm Tree Fruit Display extra \$\$.

Breakfast & Brunch

*Sausage, Egg, & Cheese Casserole
Scrambled Eggs
Vegetarian Egg & Cheese Casserole
Variety of Meats (Country Ham, Honey Ham, Patty or Link Sausage, Smoked Sausage, or Bacon)
Eggs Benedict
Sausage & Wild Rice Casserole
Tomato Basil Tart
Variety of Quiches
Variety of Mini Quiches
Southern Grits
Cheesy Grits
O'Brien Potatoes
Hashbrown Casserole
Shrimp & Grits
Country Ham Biscuits
Praline Pecan French Toast
Assorted Sweet Pastries
Bagels & Cream Cheese
Fresh Fruit Bowl
Cinnamon Apples
Baked Pineapple Casserole*

Vegan Friendly

Soups

Gazpacho

Coconut Butternut Squash

Creamy Wild Rice Mushroom

Fresh Tomato

Chili

Watermelon & Peach Gazpacho

Split Pea

Squash, Sweet Potato, & Corn Chowder

Potato Leek

Cuban Black Bean

Salads

Basic Mixed Greens Toss Salad

Mixed Baby Greens w/Pears & Glazed Pecans

Holiday Toss Salad (Mixed Greens, Apples, Mandarin

Oranges, Dried Cranberries, Walnuts w/Raspberry

Poppyseed Vinaigrette)

Variety of Pasta Salads

Tabbouleh

Couscous Summer Pilaf

Piquant Summer Rice & Corn Salad

Marinated Asparagus

Marinated Tomato & Cucumbers

Summer Corn Salad

3 Bean Salad

Festive 5 Bean Salad

Creamy Caesar Salad

Variety of Fresh Fruit Salads

Entrees

Hearty Vegetable Pot Pie
Wild Rice Pilaf Stuffed peppers
Hearty Lentil & Mushroom Shepherd's Pie
Black Rice Or Wild Rice w/Corn & Cranberries
7 Vegetable Couscous
Spring Vegetable Tart
Thai Curry w/Veggies
Ratatouille w/White Beans
Pasta Primavera w/Fresh Veggies & Herbs
Pan-Grilled Portobella Mushrooms w/Herb-Infused
Marinade
French Onion Pie
Pasta w/Tomatoes & Artichokes
Tofu Spinach Lasagna
Tuscan White Beans w/Sun-Dried Tomatoes
My Kinda Meatloaf
Tempeh & Vegetable Stir Fry
Creamy Cashew Fettuccine w/Mushrooms & Peas
Penne w/Vodka Sauce
Vegetable Fried Rice

Sides

Maple Pecan Sweet Potatoes
Agave & Mustard Glazed Brussels Sprouts or Green
Beans
Smashed Potatoes w/Mushroom Gravy
Red Quinoa Pilaf w/Kale & Corn
Summer Squash Provencal
Lemony Asparagus Risotto
Glazed Carrots
Citrus Rice

Lemon, Garlic, & Rosemary Roasted Potatoes
Rataouille
Midsummer Garden Potato Salad
Baked Mac & Cheese

Miscellaneous Items

Veggie Burgers
Roasted Red Pepper, Artichoke, & Pesto Sandwiches
Better-Than-Tuna Salad
Eggless Egg Salad
Cucumber & Cream Cheese Sandwich
Roasted Red Pepper Wrap
Tempeh Sloppy Joes
Hummus
Asian Inspired Lettuce Wraps
Spicy Black Bean Burgers
Refried Bean & Salsa Quesadillas
Spinach, Mushroom, & Black Bean Quesadillas
Tempeh Tacos
Red Bean Burritos
Garden Salad Wraps
Variety of Cakes, Cookies, & Muffins

Gluten Free Menu Available.

- *Class Act Catering is not limited to just these suggestions. Please ask about any of your ideas not listed. Class Act Catering tailors your menu to your specific desires.*
- *Class Act Catering also offers various theme menus such as Down East Clambake, Luau, Oktober Fest, Kentucky Derby, etc.*
- *Contact us for all your event planning and catering needs...Anniversaries, Birthdays, Bridal Showers, Baby Showers, House Warmings, Office Parties, Retirements, Funerals, Weddings, Rehearsal Dinners, Morning after Wedding Brunch, Mother of the Bride Parties, etc.*
- *Class Act Catering is a preferred caterer for Jacksonville Conference Center, Crystal Coast Civic Center (MHC), Swansboro Rotary Civic Center, Havelock Tourism Center, Emerald Isle Pool & Beach Club, & NC Aquarium, Pine Knoll Shores, Farm 58, 213 West, Carolina Colours, Avirett-Stephens...just to name a few venues. Class Act Catering is also an approved caterer for all military bases.*

Catering Policies & Contract

- *A non-refundable \$500 retainer fee is required to save-the-date.*
- *Balance is due 2 weeks prior to event. Any additional charges incurred due end of night of event.*
- *Payment can be made by cash, approved check, or credit card.*
- *Final guest count is requested 2 weeks prior to your event.*
- *If a cancellation occurs anytime within 30 days of event, we reserve the right to charge a 25% cancellation fee. If less than 14 days, we will be glad to reschedule our part of your event.*
- *We understand you may desire to serve a small amount of your own food at your event (less than 10% of food served). Our insurance carrier will not permit us to handle any foods other than those prepared in our own licensed & inspected kitchen.*
- *If client or anybody other than Class Act Catering provides own alcoholic beverages, your event will not be covered under Class Act Catering's insurance policy per insurance carrier's policies. Policy states that Class Act Catering must provide the alcoholic beverages & staff (bartender) in order for the event to be insured.*
- *All leftover food that has been put out may be left for client if client assumes responsibility. Class Act Catering is not responsible for the handling or consumption of the food once we have left event.*
- *On the average, the staff works a minimum of 6 hours for smaller events and a minimum of 10 hours on larger events. The fee per server is \$125+ for*

smaller events & \$200+ for larger events. Each event is different and the fees can vary.

- *Normally we do not automatically add gratuity. We feel the client has the right to add the gratuity based on our services. We appreciate all gratuity added if you so desire. Class Act Catering reserves the right to change policy without notice.*
- *Class Act Catering can provide most rental needs. Class Act Catering has access to any rental equipment needed with a 15% service fee of those items.*
- *Class Act Catering does offer tastings. There is usually not a charge for tastings but Class Act Catering reserves the right to charge a minimum fee for some tastings (depends on special menu requests). CAC will discuss any charges prior to tasting.*
- *Class Act Catering reserves the right to substitute for unavailable or over priced items. Prices are subject to increase to meet cost of food & beverage items. We will notify client of any changes when possible.*
- *Class Act Catering offers to cut your wedding cake at no additional charge. We provide a cake cutting set even if you have a set.*
- *Class Act Catering offers a set of Waterford crystal toasting flutes if you need to borrow for no additional charge. If damage occurs & is not the fault of Class Act Catering's staff, a fee of \$100 will be charged to client.*
- *Class Act Catering does all custom planned events. Pricing is based on the circumstances of each event such as # of guests, location, services requested, etc.*

- *Pricing structure as follows:*
 - *Food*
 - *Beverages*
 - *Plastic wares*
 - *Staff/Labor*
 - *Rentals*
 - *Tax*
 - *Venue Catering Fee*
 - *Total*
 - *Less Deposit*
 - *Balance Due*

- *Other charges may be added to above price structure such as consulting/director fee, decorations, entertainment, any other vendor that Class Act Catering is responsible for paying.*
- *By signing below, I agree that I am the responsible party. I also agree to above guidelines.*
- *Thank you for choosing Class Act Catering to cater your upcoming event.*
- *A proposal of menu & details of your event will be attached once prepared.*

Client's Signature

Date

Class Act Catering Rep.

Date

Class Act Catering Wedding Questionnaire

*Date of event:*_____

*Bride's Name:*_____

*Bride's Phone #:*_____

*Bride's Email:*_____

*Bride's Mailing Address:*_____

*Groom's Name:*_____

*Groom's Phone #:*_____

*Mother of Bride Name:*_____

*MOB Phone #:*_____

*MOB Email:*_____

*Other contact info:*_____

*Wedding Location:*_____

*Ceremony Location:*_____

*# of Guests:*_____

*Theme:*_____

*Colors:*_____

Vendors:

- *Catering: Class Act Catering/Phyllis Manning
910-389-7498 www.classactcateringnc.com*
- *Cake:*_____
- *Officiant:*_____
- *Music:*_____
- *Photographer:*_____
- *Rental Company:*_____
- *Florist:*_____
- *Limo Co.:*_____
- *Ceremony Director:*_____

- *Other Vendors:*_____

*Do you need any vendor referrals? If so, who?*_____

Catering Info.

*Cake: CAC can cut your cake. Cac provides a Waterford Crystal cutting set. Do you have a cutting set?*_____

*Do you have toasting glasses?*_____

*CAC can provide a Waterford Crystal set. Do you need to borrow?*_____

*Beverages: Are you serving any alcohol?*_____

*Who is providing the alcoholic beverages?*_____

*If so, what kind?*_____

If CAC provides the alcoholic beverages your event will be covered under CAC's insurance policy. If client provides own alcoholic beverages, CAC's insurance policy is not in effect per insurance company.

*Do you need Bartender?*_____

*Non Alcoholic Beverages:*_____

*China or Disposables preferred?*_____

*Food: What style? Cocktail Buffet, Dinner Buffet, or
Formal Plated preferred?_____*

Your Menu Ideas:_____

Other Info:_____

*Thank you for taking the time to provide me some details
for your event.*

*Phyllis Manning
Class Act Catering*

910-389-7498

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