

“A Touch of Class Caterers” Menu.....



A Touch of Class Caterers, LLC is a local catering company serving both business and private clients in the Washington Metropolitan area. Established in 1990, the business specializes in full-service catering and event planning for upscale events in the DMV area. The business offers event management, event staffing, a variety of cuisine for breakfast, lunch, dinner, and appetizers, alcoholic and non-alcoholic beverage service, floral design, space design and decor, musicians and DJs, event equipment and furniture rentals, and other event services.

We are eager to provide you with our utmost personal service and style for the best value....

Continental Breakfast

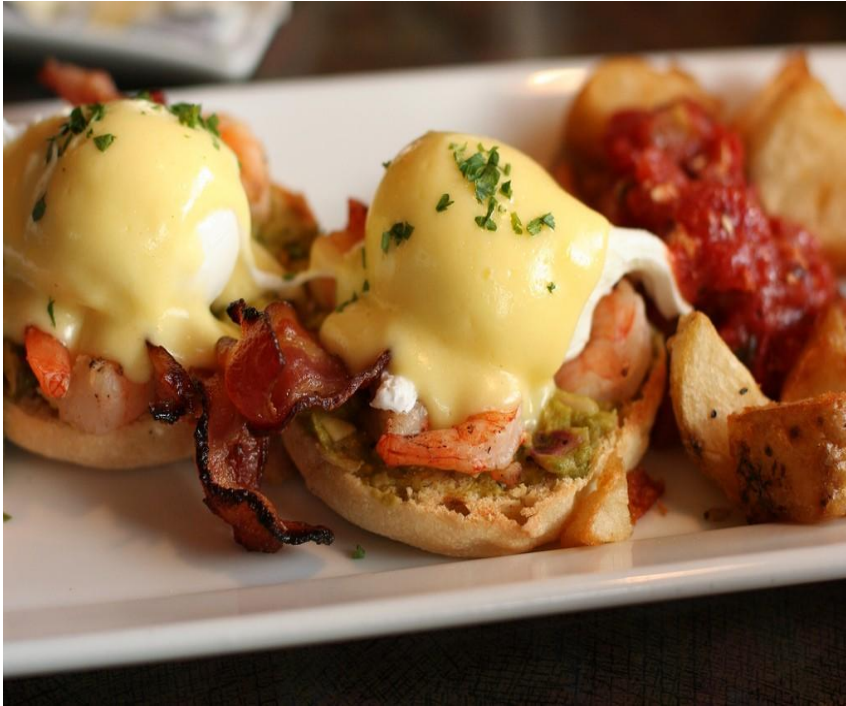


Continental Breakfast.....

\$28.00 per person, minimum 100 guests.

Orchard's Harvest Seasonal Fresh Fruit Cup
Assorted Muffins/Freshly Baked Breads w/whipped butter/jams
Orange Juice/Apple/Cranberry on Ice
Fresh Brewed Coffee/Hot Herb Teas

It's Brunch Time



Brunch Time.....
\$36.00 per person, minimum of 75 guests.
(Choose 7)

- * Orchard's Harvest Seasonal Fruit Display
- * Freshly Scrambled Eggs
- * Crispy Bacon
- * Turkey Sausage (patties or links)
- * Sausage Biscuit w/gravy
- * Chicken & Waffles
- * Cajun Shrimp & Grits **(additional \$3.50 per person)**
- * Pan Seared Salmon **(additional \$3.50 per person)**
- * Southern Fried Chicken
- * Home Fried Potatoes w/onions
- * Yellow Rice Pilaf
- * Baked Macaroni & three cheeses
- * Grilled Fresh Vegetables
- * Gourmet BBQ Meatballs
- * Assorted Finger Sandwiches
- * Danishes
- * Freshly Baked Muffins

- * Assortment of Freshly Bakes Breads w/whipped butter/jams

Hot Breakfast Bar.....



Hot Breakfast
\$35.00 per person, minimum of 100 guests.

- * Orchard's Harvest Seasonal Fresh Fruit Display
- * Freshly Scrambled Eggs
- * Crispy Bacon
- * Turkey Sausages (patties or links)
- * Fresh Toast or Pancakes w/syrup
- * Buttered Grits with Shrimp or Salmon Croquettes
- * Home Fried Potatoes w/onions
- * Orange/Apple/Cranberry Juices on Ice
- * Fresh Brewed Coffee/Hot Herb Teas

Hors d'oeuvre Hour.....



\$38.00 per person - minimum 100 guests (8 items).

- * Imported and Domestic Cheese Display
- * Orchard's Harvest Seasonal Fruit Display
- * Seasonal Display of Fresh Crudités w/ garden herb dips
- * Chipotle Steak Churrasco (Butler Passed)
- * Chili Lime Chicken Kabobs (Butler Passed)
- *** Lamp Chop-pops (Butler Passed) **(\$10.00 pp)**
- * Grilled Thai Wingettes
- *** Grilled Mojo Lime Shrimp Skewers (Butler Passed) **(\$9.00 pp)**
- * Roasted Tomato Bruschetta (Butler Passed)
- * Crab Dip w/French bread
- * Hot/Cold Spinach Dip w/French bread or Chips
- * Mediterranean Antipasto
- *** Assorted Sushi Tray **(\$10.00 pp)**
- *** Mini Crab Balls w/remoulade dip (Butler Passed) **(\$12.00 pp)**
- * Veggie Zucchini Roll-Ups
- *** Thai Spring Rolls w/chili sauce dips (Butler Passed) **(\$9.00 pp)**

At the Buffet....



\$59.00 per person Buffet minimum 100 guests

“Salad” (Choose 1)

Classic Caesar Salad – Hearts of Romaine, Parmesan Curls, Fresh Croutons, w/dressing

Garden Fresh Salad w/two dressings

Cranberry Salad

Pear and Provolone Salad

Pasta Salad

“Sides” (Choose 2)

Yellow Rice

Rice & Peas

Whipped Garlic Mashed Potatoes

Roasted Bliss Potatoes

Baked Macaroni with three Cheeses

Lobster & Shrimp Macaroni & Cheese
Potato Au Gratin
Grilled Asparagus
Steamed Cabbage
Marinated Fresh Vegetables Broccoli, Green Beans, Carrots and Cabbage
Seasoned Fresh Green Beans
Southern Collard Greens
“Entrees” (Choose 2)

Roasted Herb & Rosemary Chicken w/mushroom gravy
Stuffed Chicken Marsala w/mushroom sauce
Chicken Parmigiana Lasagna
Ravioli Alfredo Lasagna
Traditional Meat Lasagna (turkey/beef)
Chicken Parmesan
Chicken & Shrimp
Chicken Florentine Piccata Pasta
Cajun Chicken & Shrimp Pasta w/Parmesan shavings
Jerk or Curry Chicken
Honey-BBQ Chicken
Sliced Honey-Brined Turkey Breast
Southern Fried Chicken/Grilled Chicken
Oven Roasted Beef w/mushroom gravy
Stuffed Salmon w/crab
Pan-Seared Salmon w/sweet chili glaze
Eggplant Parmesan
Zucchini Ravioli
Veggie Noodles w/pesto
Stuffed Portabella Mushrooms

“Dinner Rolls”

Fresh Baked Wheat Rolls w/ whipped butter
Fresh Baked Yeast Dinner Rolls w/ whipped butter

Plated Dinner (starting) \$79.00 per person.



Prices are subject to change without notice....

NEW Arrival - Vegan Menu

Vegan Deep Fried Stuffed Vegan Turkey w/cranberry stuffing

Vegan Cured Bacon

Vegan Apple Wood Fried Ribs

Vegan Extra Crispy Fried Chicken Popcorn Pieces

Vegan Extra Crispy Fried Chicken (breast/thigh size)

**Vegan Signature dipping sauces
(Sweet and spicy chipotle/BBQ/Bomb Mustard)**

More Vegan Dishes coming soon.



Premium Open Bar - \$18.75 per person

Smirnoff vodka, Gordon's gin, Bacardi rum, Chivas Regal scotch, Canadian Club whiskey, Jim Beam bourbon, coffee liqueur, peach schnapps, amaretto, triple sec, sweet and dry vermouths

House-selected wines to be paired with meal

Domestic Bottled Beer

Assorted regular and diet sodas, fruit juices, mixers, and bar fruits

Beer, Wine and Soda Bar – \$16.75 per person

Domestic regular and light beers

Select cork wines

Assorted regular and diet sodas

Host Provided Alcohol Bar – \$8.95 per person

Assorted regular and diet sodas, juices, mixers, bar fruits, and ice

With alcohol supplied by: Host

Per person price is based on a four-hour event. Each additional hour of bar service will be billed at \$3.50 per adult, per each additional hour, to be paid on site.

**TO BE TAXED AT 6% ACCORDING TO THE MARYLAND STATE ALCOHOL
TAX LAW**

"A Touch of Class Caterers, LLC"



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"Service Estimate Worksheet"

To enable us to properly provide an accurate estimate for your event, we would appreciate if you would provide answers for the following questions.

Today's Date: _____

Contact Name(s): _____

Home Address: _____

City, State, ZIP: _____

E-Mail Address: _____

Telephone #: Day _____ Cell _____

Best Time/Method to Contact: _____

Type of Event: _____

Event Date: _____

Event Location: _____

Start Time: _____ Set-up time _____ Ending Time: _____

Number of Attendees _____

Service Type: Drop-off _____ Buffet _____ Sit-down _____ Other _____

Appetizers: _____

Entrees: _____

Side Dishes: _____

Dessert: _____

Beverages: _____

Special Dietary Requests: _____

Services: Waiter _____ Bartenders _____ Fine China _____ China Look-alike _____

Set-Up/Break-down _____ Cleaning Staff _____

Budgetary Considerations: _____

Additional Comments: _____



If you need to add a little more CLASS to your next event, please give us a call. We will cater to the star in you!



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