

Welcome to:

**Classic Catering Company
719-251-6373**

Jim Beatty – Owner

Eva Carrillo – Chef

Classic Catering has evolved from a deep and rich history of hospitality experience. Jim Beatty (owner) and Eva Carrillo (chef) will make certain that your next event is a memorable one for you and your guests. Our background involves restaurant ownerships in Denver CO, the all encompassing food and beverage contract at Pikes Peak International Raceway for the 9 years of its existence, chef stints in several restaurants, and many other challenges in our hospitality field.

Our promise is to serve our clients with exceptional quality of food and service, with much attention paid to your details. Our menu prices include full service from our staff whether you choose buffet service with “high quality disposables” or “plated china service” for more formal occasions.

Service from 50 to 1,000's of people.
Pueblo's best and most creative caterer.
Custom menus, corporate events, weddings, etc.
Buffet style service or plated dinner service available.

Let us help you design your next successful menu

The

River's Edge

Banquet Hall

Prime Downtown Location
Next Door to (on West Side of) the New AT&T Call Center
102 S Oneida

Handicap Accessible
Stage for D.J or Band
Seating up to 200 (Includes Outdoor Deck)
Dance Floor
Full Liquor License

Hall Rental

Friday's ----- \$525.00

Saturday's-----\$625.00

Sunday thru Thursday-----\$425.00

Bartenders @ \$10.00 per Hour
Security @ \$14.00 per Hour

Call for Availability and Showings
719-251-6373
Jim Beatty



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Appetizers

Steakhouse Bruschetta

(Medium Rare Sirloin Steak with Fresh Basil, Tomatoes, Salt & Pepper, and Olive Oil on a Bleu Cheese Cream Sauce Covered Brushetta)

Moo Shu Won Ton Cups

(Traditional Moo Shu Pork Recipe)

Moo Shu Sesame Chicken Won Ton Cups

(Traditional Sesame Chicken Recipe)

Asian Beef Nachos

(Shredded Beef, Cheese, and Seasonings on Won Ton Chips with Hoisin Peanut Sauce)

Chipotle Chicken Mini Tostadas

(Sweet & Spicy Chicken Recipe on Baked Tortilla Cups, with Sour Cream, Guacamole, and Cilantro)

Chorizo and Cheese Mini Tostadas

(Chorizo Sausage and Cheddar Cheese on a Deep Fried Flour Tortilla Ring with Pico De Gallo)

Thai Spring Rolls with Hoisin Peanut Sauce

(Oriental Vegetables and Shrimp Wrapped in Rice Paper, and Hoisin Peanut Sauce for Dipping)

Mini Crab Cakes

(Maryland Backfin Blue Crab Cakes with Red Bell Pepper Mayonnaise)

Beef Tenderloin Finger Sandwiches

(With Our Famous Steak Butter and Horseradish Cream Sauce)

3 Cheese & Wild Mushroom Quesadilla

(Three Mexican Chesses and Wild Mushrooms Sautéed in Butter and Sherry)

Lamb Quesadilla with Apple Mint Salsa

(Ground Lamb with Apples, Rosemary and Monterey Jack Cheese Served with Apple Mint Salsa)

Signature Tortilla Chips

(Deep Fried Flour Tortilla Triangles with Chef's Seasoning Served with Salsa Fresca)

Shrimp Cocktail

(Chilled on Ice and Served with Classic Cocktail Sauce)

(Appetizers Continued on Next Page)



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Appetizers Continued

Stuffed Mushroom Caps

(Large Mushrooms Baked with Italian Sausage, Seasonings, and Mozzarella Cheese)

Finger Sandwiches

(Assorted Ham and Pineapple, Turkey with Cranberries, Roast Beef & Gouda Cheese, Classic Tuna Salad on Assorted Breads)

Swedish Meatballs

(In a Tarragon Demi Glaze Sauce)

Sweet & Sour Meatballs

(Glazed in a Sweet & Sour Sauce)

Italian Sausage with Onions & Peppers

(Bite Size Sweet Italian Sausage)

Chicken Skewers

(Chicken Thigh Meat, Roasted on Skewers, with Hoisin Peanut Sauce or Teriyaki Style)

Monterey Egg Rolls

(Egg Rolls Filled with Chicken, Corn, Black Beans, and Southwestern Seasonings. Served with Roasted Red Pepper Sauce)

Mexican 5 Layer Dip

(Layers of Seasoned Ground Beef, Refried Beans, Seasoned Cream Cheese, Lettuce, Tomatoes, Cheese, Black Olives, Guacamole, and Salsa)

Guacamole

(Made Fresh with Haas Ripened Avocados)

Spinach & Artichoke Dip

(Fresh Spinach and Artichokes in a Parmesan Cheese Cream Sauce, Served with Signature Tortilla Chips)

Wings

(Boneless, Buffalo Style, or with Thai BBQ Sauce)

Chef's Relish Tray

(Assorted Vegetables and Relishes with Ranch Dipping Sauce)

Fresh Fruit Display

(Season's Best Assorted Fresh Fruits)

(Appetizers Continued on Next Page)



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Appetizers Continued

Anti Pasta Display

(Assorted Meats, Cheeses, Vegetables, and Relishes)

Cheese and Cracker Display

(Soft Cheese Ball, Assorted Cheeses and Crackers)

Chicken Chile con Queso

(Rich and Spicy Cheese Sauce with Chunks of Chicken, Served with Signature Tortilla Chips)

Cajun Snacks Mix

(Spicy Blend of Snacks)

Assorted Nuts

(Mixture of Cashews, Peanuts, Almonds, Etc.)

Prices will vary depending on your selection, and whether used as an appetizer menu before dinner or during cocktail hour, or as the menu itself.

We will gladly quote per person prices based on your selection.



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Entrée pricing from this menu assumes buffet service with high quality disposables. Our staff will stay throughout to maintain foods, and clean and bus the room. Entrée selections include choices of starch (potato, rice, or pasta), fresh seasonal vegetable, chef's mixed salad and dressing, bread and butter, and iced water/pitchers/tablesides.

Beef Entrees

Roast Prime Rib w/Horseradish Sauce \$19.95

New York Strip Steak \$19.95
(Topped with Roasted Garlic and Mushrooms)

London Broil \$13.95
(Marinated and Charcoal Grilled Flank Steak-Tremendous!)

Steak Medallions \$14.95
(Grilled with a Balsamic Glaze Served over Fettuccine with a Spinach and Parmesan Cheese Cream Sauce)

Thai BBQ Pot Roast \$12.95
(Slow Roasted with a Spicy Plum BBQ Sauce Served over Rice)

Carne Asada \$12.95
(Marinated and Grilled Skirt Steak with a Butter & Lime Sauce. We Recommend Serving with White Rice and Black Beans)

BBQ Beef Brisket \$10.95
(Slow Roasted and Tender -Very Popular!)

Chicken Entrees

Stuffed Chicken Marsala \$13.95
(Grilled and Boneless Chicken Breast Stuffed with Cheeses and Sun Dried Tomatoes, Topped with Mushrooms and a Creamy Marsala Wine Sauce. We Recommend Garlic Mashed Potatoes)

Chicken Florentine \$10.95
(Grilled and Boneless Chicken Breast Served with Spinach and Crasins on a Parmesan Cheese Cream Sauce)

(Chicken Entrée's Continued on Next Page)



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Chicken Entrée's Continued

Cajun Chicken \$10.95

(Grilled and Boneless Chicken Breast with Cajun Seasoning Served with Fettuccine in a Parmesan Cheese Cream Sauce)

Roasted Garlic & Asiago Cheese Chicken \$10.95

(Grilled and Boneless Chicken Breast on a Cream Sauce with Garlic and Asiago Cheese)

Chicken Cordon Bleu \$11.95

(Chicken Breast, Breaded and Stuffed with Ham and Swiss Cheese with a Parmesan Cheese Cream Sauce)

Chicken Picatta \$10.95

(Grilled and Boneless Chicken Breast in a Butter Sauce with Lemon and Capers)

Pork Entrée's

Roast Pork Loin with Mango Salsa \$10.95

(Slow Roasted Pork Loin with Southwestern Mango Salsa)

Stuffed Pork Loin with Apples and Raisins \$11.95

(Slow Roasted Pork Loin Stuffed Jelly Roll Fashion with Apples, Raisins, and Fruit Bread Stuffing with a Plum Glaze)

Pork Carnitas \$10.95

(Slow Roasted and Marinated Chunks of Pork with Sautéed Onions. We Recommend Serving with Black Beans and White Rice)

Center Cut Pork Chops \$11.95

(Pork Chops with a Rosemary Balsamic Glaze)

Italian Sausage Skewers with Roasted Vegetables \$10.95

(Sweet Italian Sausage, Bite Size, with Roasted Vegetables on Skewers)

BBQ Pulled Pork \$9.95

(Slow Roasted Pork in Light BBQ Sauce)

Baked Pit Ham with Grilled Pineapple \$9.95

(Great with Potatoes Au Gratin)



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Seafood Entrée's

Shrimp Portofino \$13.95

(Shrimp Sautéed with Spinach, Mushrooms, and Pine Nuts, with a Lemon Butter Sauce over Fettuccine)

Gold Creek Salmon \$13.95

(Grilled Salmon Served with a Butter, Brown Sugar, and Lemon Sauce-Fantastic!)

Asian Glazed Salmon \$13.95

(Grilled Salmon with a Thai BBQ Glaze. We Recommend Sugar Snap Peas and Seasoned Rice)

Salmon Florentine \$13.95

(Grilled Salmon with Spinach and Craisins on a Parmesan Cheese Cream Sauce)

Jalapeno and Orange Shrimp \$16.95

(Large Prawns over Angel Hair Pasta with an Orange Cream Reduction Sauce)

Italian Entrée's

Chicken Milano \$10.95

(Tender Chicken, Mushrooms, Sun Dried Tomatoes in a Roasted Garlic Cream Sauce Served over Fettuccine)

Five Meat Tuscan Pasta \$10.95

(Classic Meat Sauce, Italian Sausage, Bacon, Ham, and Pepperoni with Bell Peppers and Onions, with Bow Tie Pasta)

Manicotti with Grilled Chicken \$13.95

(Stuffed Manicotti, and Grilled Chicken Tossed with Spinach and Roasted Red Bell Peppers in a Parmesan Cheese Cream Sauce)

Chicken Parmesan \$10.95

(Grilled Chicken Breasts, Breaded, Topped with Parmesan Cheese and Classic Red Sauce Served with Pasta and Vegetables)

Baked Meat Lasagna \$10.95

(Layers of Pasta, Cheeses, and Meat Sauce)



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Mexican Entrée's

Chicken Enchilada Casserole \$8.95

(Served with Refried Beans, Spanish Rice, Lettuce, Tomatoes, Sour Cream, Black Olives, and Signature Tortilla Chips with Salsa)

Grilled Fajitas \$10.95

(Beef, Chicken or Pork, Grilled and Served with Refried Beans, Spanish Rice, Tortillas, Lettuce, Tomatoes, Sour Cream, Black Olives, and Salsa)

Taco and Tostada Bar \$9.95

(Assorted Corn and Flour Tortilla Shells, Seasoned Beef, Pork or Chicken, Refried Beans, Lettuce, Tomatoes, Sour Cream, Cheese, Black Olives, and Signature Tortilla Chips and Salsa)

Chile Rellenos \$10.95

(Anaheim Green Chiles, Breaded and Stuffed with Cheese, Deep Fried, Served with Refried Beans, Spanish Rice and Green Chile. We Include Signature Tortilla Chips and Salsa)

Peoples Choice Buffets

Pueblo's Traditional Buffet \$8.95

(Roast Turkey and Baked Pit Ham with Mashed Potatoes and Green Chile, Vegetable, Chef's Mixed Salad and Dressing, Bread and Butter)

Favorite Italian Buffet \$8.95

(Rigatoni with Italian Sausage or Meatballs, Herb Roasted Chicken, Vegetable, Chef's Mixed Salad and Dressing, Bread and Butter)

Favorite Mexican Buffet \$8.95

(Chicken Enchilada Casserole Served with Refried Beans, Spanish Rice, Lettuce, Tomatoes, Sour Cream, Black Olives, and Signature Tortilla Chips with Salsa)

Add the Taco and Tostada Bar for only \$2.00 More Per Person



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Breakfast

Buffet will include two meats, potatoes O'Brien, breakfast breads, fresh fruit, and vanilla yogurt with fruit compote, coffee, tea, water and juice.

Buffet \$9.95

With Choice of:

- 1) Cheese Omelettes with Hollandaise Sauce
- 2) Breakfast Casserole with Vegetables, Eggs and Cheese
- 3) Scrambled Eggs
- 4) Breakfast Burrito's

Classic Continental \$6.00

Breakfast Breads, Yogurt with Granola, Fresh Fruit, Coffee, Water and Juice

Lunch Fare Salads

Grilled Chicken Breast Salad on Fresh Spinach \$9.50

(Baby Spinach Leaves, Grilled Chicken, Fresh Strawberries, Bleu Cheese Crumbles, Candied Almonds, Balsamic Vinaigrette, Bread and Butter)

Oriental Chicken Salad \$9.50

(Grilled Chicken, Mandarin Oranges, Napa Cabbage, Broccoli, Fresh Vegetables, Candied Almonds, Smoky Oriental Dressing and Won Ton Curls, Bread and Butter)

Grilled Chicken Cesar Salad \$9.50

(Crisp Romaine, Grilled Chicken, Fresh Vegetables, Parmesan Cheese, Anchovies, Croutons, and a Classic Caesar Dressing, Bread and Butter)

Traditional Fiesta Taco Salad \$9.50

(Mixed Greens, Seasoned Ground Beef or Chicken, Tomatoes, Kidney Beans, Shredded Cheese, Sour Cream, Guacamole, Signature Tortilla Chips and Salsa, Bread and Butter)

Classic Cobb Salad \$9.50

(Grilled Chicken Breast, Egg Slices, Bleu Cheese Crumbles, Hickory Smoked Bacon, Avocado, on Mixed Greens with Bleu Cheese Dressing, Bread and Butter)



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Lunch Fare

Butcher Block \$10.95

Assorted Sliced Meats – Ham, Salami, Roast Beef, Turkey

Assorted Breads

Condiments

Lettuce, Tomatoes, Onions, Swiss and Cheddar Cheese

Choice of Two Sides:

Potato Salad

Pasta Primavera Salad

Chef's Greek Slaw

Fresh Fruit Display

Marinated 3 Bean Salad

Vegetarian Options

Vegetarian Options are Available for Breakfast, Lunch and Dinner
Our Representative can help you with those Options

Desserts

Many Options are Available Ranging Between \$2.00 and \$4.00 per Person
Let Our Representative Help You in Your Selection



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Picnics, Corporate Meals or Employee Appreciation Parties

Let us bring our equipment, including grills, to your location, and cook on site for your group. Our representative will help you in planning the details, especially the menu selections and prices.

Some popular menu items include:

Burgers
Brats
Italian Sausage
Chicken
BBQ Beef Brisket
Steaks
London Broil

Choose two sides:

Chef's Potato Salad
Pasta Primavera Salad
Baked Beans
Ranch Style Beans
Chef's Greek Slaw
Fresh Fruit Salad
Marinated 3 Bean Salad



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Additional Services

Beverage Stations \$1.50 per Person

Choose Two:
Iced Tea
Lemonade
Fruit Punch
and
Coffee Service

Desserts \$2.00 to \$4.00 per Person

Full China Service \$3.00 per Person

Includes Appropriate Silverware in Linen Napkin Rollups, Water Goblet, Appetizer, Salad, and Entrée
Plates

Partial China Service \$1.50 per Person

Includes Appropriate Silverware in Linen Napkin Rollups, and Water Goblet

Plated Dinner \$1.00 per Person

Linen Service \$1.00 per Person

Your Choice of Colors

