

SAMPLE MENUS & FOOD SUGGESTIONS

Class Act Catering, Inc. | Phyllis Manning

910-389-7498

“Simply the best catering for any occasion”

www.classactcateringnc.com

Class Act Catering is not limited to just these suggestions and can tailor your menu to your specific desires. Please ask about any of your ideas not listed.

Cocktail Buffet & Appetizers

(A la carte appetizers, 50 person minimum.)

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

Oysters on Half Shell w/Cocktail Sauce

Oysters Rockefeller

Bacon Wrapped Scallops

Sesame Seared Tuna w/Wasabi Sauce

Sushi

Hot Crab Dip & Crostinis

Mini Crab Cakes

Petite Soft Shell Crab

Smoked Salmon on Bagel Chips w/Chive Cream Cheese

Smoked Salmon Side garnished w/Capers, Cream Cheese,

Diced Eggs, Diced Red Onions, & Bagel Chips

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Poultry

Chicken Kabobs
Chicken Wings: Hot, BBQ, Teriyaki
Mini Chicken Cordon Bleu Puffs
Chicken Tenders
Chicken Satay w/Spicy Peanut Sauce
Chicken Skewers: Honey Teriyaki, Spicy Mango, Jerk
Chicken Salad: Tart Shells, Open Face, Mini Croissants

Beef

Meatballs: BBQ or Italian
Beef Tenderloin Kabobs
BBQ Shredded Beef & Rolls
Beef Crostini w/Red Pepper Mayonnaise
Oriental Franks
Pigs 'N Blanket

Pork

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
London Broil
Beef Tenderloin (Filet Mignon)
Variety of mustards, mayonnaise, horseradish, horseradish sauce, cranberry chutney

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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

* Spanakopita (Spinach & Cheese Phyllo Triangles)

Cherry Stuffed Tomatoes w/Crab Salad or Chicken Salad

* Veggie Crudities & Dip

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

* Grilled Veggie Skewers

* Veggie Pizza Squares

* Tortilla Pinwheels (Cream Cheese Spread w/Diced Celery, Scallions, Black Olives, & Red Pimentos)

* Palm Tree Fruit Display & Hot Fudge

* Fruit Kabobs

* Fresh Fruit Platter

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Dips

(* Vegetarian Friendly)

- * Seven 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/Crostinis
- Hot Spinach & Artichoke Dip w/Pita Chips
- Sausage & Velveeta Cheese Dip w/Tortilla Chips
- Honey's Chicken Dip w/Mini Phyllo Shells
- Baked Pimento Cheese w/Assorted Crackers

Miscellaneous Items

(* Vegetarian Friendly)

- Chip Beef Ball w/Crackers
- * Pineapple Cheeseball w/Crackers
- * Assorted Cheeses & Crackers
- * Mini Quiches
- * Baked Brie w/Bread
- * Open Face 'Wiches: Pimento Cheese, Cucumber, Chicken Salad, Pineapple & Cream Cheese, and Tomato
- * Mini Eggrolls (Veggie, Pork, Shrimp, or Chicken) w/Plum Sauce

Desserts

- Chocolate Dipped Strawberries
- Fresh Fruit Tarts
- Mini Cream Puffs
- Mini Chocolate Éclairs
- 7 Layer Bars
- Chocolate Teddy Graham Bars
- Lemon Squares
- Brownie Bites
- Pecan Tessie

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Chocolate Mousse Cups
Key Lime Mousse Cups
Toffee Bars
Variety of Cookies
Cheese Straws
Cheese Wafers
Mini Cheesecakes
Key Lime Tarts
Kahlua Truffle Triangles
Almond Cheesecake Triangles

Stations

Meats, Rolls, & Sauces
Smashed Potatoes w/Shredded Cheddar, scallions, Bacon Bits, Butter, Sour Cream,
Sautéed Mushrooms, Gravy
Pasta/Italian
Seafood/Sushi
Quesadilla /Nacho/Mexican Flair
Desserts
Omelets

Pasta

Variety of Pastas—Angel Hair, Penne, Fettuccini, Tortellini, etc.
Variety of Sauces—Marinara, Meat, Alfredo, Vodka, Pesto, etc.
Variety of Toppings—Chicken, Shrimp, Seafood Medley, Mixed Steamed Veggies, etc.
Served w/Garlic Bread & Parmesan Cheese

Cocktail Buffet Sample Menus

(Priced per person minimum 75 people.)

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, Meat & Cheese Pinwheels, 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 w/Hot Fudge

Menu 2

BBQ Meatballs

Honey Teriyaki Chicken Skewers

Meat & Cheese Pinwheels

Pigs 'n Blanket

Choice of Dip from Menu 1 above

Hot Crab Dip w/Crostinis

Devil Egg Relish Tray

Veggie Crudities w/Dip

Fresh Fruit Platter w/Hot Fudge

Palm Tree Fruit Display

Menu 3

Jumbo Cocktail Shrimp & Sauce

Bacon Wrapped Scallops

Mini Crab Cakes

Hot Crab Dip w/Crostinis

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BBQ Meatballs
Honey Teriyaki Chicken Skewers
Meats, Rolls, & Sauces—choice of Roast Beef, Honey Ham, Roast Pork Tenderloin,
Turkey
Stuffed Mushrooms
Mini Stuffed Potatoes
Green Bean Bundles
Veggie Crudities w/Dip
Devil Egg Relish Tray
Choice of Dip from Menu 1
Palm Tree Fruit Display w/Hot Fudge

Dinner Entrees

Seafood

Shrimp Scampi
BBQ Shrimp Kabobs
Shrimp 'N Grits
Shrimp Creole over Rice
Blackened Shrimp
Baked Salmon w/Dill Sauce or Pineapple Salsa
Grilled Fish such as Grouper, Tuna, Mahi Mahi, etc.
Stuffed Flounder w/Crabmeat
Parmesan Encrusted Tilapia
Jumbo Lump Crab Cakes
Imperial Casserole

Poultry

Grilled BBQ Chicken
Southern Fried Chicken
Grilled Marinated Boneless Breast
Chicken Cordon Bleu
Chicken Cordon Bleu Casserole

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Chicken 'n Asparagus Pinwheels w/Hollandaise Sauce
Roasted Herb Chicken
Chicken Kabobs
Pulled BBQ Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Chicken Cacciatore
Roast Turkey w/Stuffing & Gravy

Beef

Beef Tenderloin (Filet Mignon)
Prime Rib w/Au Jus
Roast Beef w/Gravy
Beef Kabobs
Beef Tips w/Gravy w/Rice
BBQ Beef Ribs
Meatloaf
Sliced BBQ Beef Brisket
Shredded BBQ Beef

Pork

Roast Pork Tenderloin
Pork Tenderloin w/Gravy
Grilled Pork Chops
Pork Scaloppini w/Buttered Caper Sauce
Honey Baked Ham
BBQ Baby Back Ribs
NC Style Pork BBQ

Pasta

(Vegetarian Friendly)*

*Lasagna—Garden Vegetable, Spinach Alfredo, Seafood, Meat Sauce, Chicken Alfredo, or Spinach w/Marinara

*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 Poppy seed Dressing

Caesar Salad w/Classic Caesar Dressing

7 Layer Salad w/Ranch Dressing

Carolina Creamy Cole Slaw

Oriental Cole Slaw

Marinated Cole Slaw

Old Fashion Potato Salad

Sour Cream & Bacon Potato Salad

Red Skin Potato Salad

Tri Color Pasta Salad (Italian Dressing)

Macaroni Salad

Deviled Egg Relish Tray

Marinated Asparagus

Marinated Tomato, Cucumber & Red Onions

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Vegetable & Starch Sides

Fresh Steamed Asparagus w/Hollandaise Sauce
Asparagus Mornay
Fresh Steamed Broccoli w/Cheese or Hollandaise Sauce
Broccoli Casserole
Creamed Corn
Corn on Cob
Green Beans
Green Bean Almandine
Green Bean Bundles
Fresh Garden Peas
Green Bean Casserole
Steamed Veggie Medley
Honey Glazed Carrots
Steamed Squash Medley
Squash Casserole
Sautéed Mushrooms
Cinnamon Apples
Macaroni 'N Cheese
Oven Roasted Potatoes
Red Skin Buttered Potatoes
Baked Potatoes
Scalloped Potatoes
Mashed Potatoes
White Cheddar & Roasted Garlic Mashed Potatoes
Candied Yams
Buttered Rum Sweet Potatoes
Sweet Potato Casserole
Rice Pilaf
Wild Rice
Confetti Rice

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Soups

Phyllis' Seafood Chowder
New England clam chowder
Down East Clam Chowder
Seafood Bisque
She-Crab Soup
*Vegetable Soup
Vegetable Beef Soup
Chicken Vegetable Soup
Chili
Chicken 'N Mushroom Soup
Potato & Bacon Soup
French Onion Soup
*Gazpacho

Breads & Butter

Hard Rolls
Yeast Rolls
Mexican Cornbread
Cornbread Muffins
Hushpuppies
Croissants
Bleu Cheese Biscuits

Desserts

Rum Cake
Sour Cream Pound Cake
Strawberry Cake
Multi-Layer Chocolate Cake
Roasted Pecan Cake
Sour Cream Coconut Cake
Carrot Cake

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Cherry, Blueberry, or Triple Berry Crunch

Old Fashioned Banana Pudding

Variety of Pies

Variety of Cheesecakes

Chocolate Mousse

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Sample Buffet Dinners

A Class Act Traditional

(Priced per person, 50 person minimum)

Roast Beef w/Au Jus, Roast Pork Tenderloin, Herb Roasted Chicken, Grilled BBQ Chicken, Chicken Cordon Bleu Casserole, or Glazed Ham

Choice of Two Entrees from above, One Veggie, One Starch, Basic Mixed Greens Toss Salad, Rolls & Butter

A Class Act Deluxe

(50 person minimum)

Chicken Cordon Bleu, Shrimp Scampi, BBQ or Blackened

Shrimp Kabobs, Shrimp, Scallop, & Crab Alfredo, Parmesan Encrusted Tilapia, Grilled Fish such as Grouper or Mahi Mahi, Baked Salmon, Grilled Pork Chops, Baby Back Ribs, Sliced BBQ Beef Brisket, Chicken

‘n Asparagus Pinwheels w/Hollandaise Sauce, Chicken Kabobs, Beef Kabobs, Jumbo Lump Crab Cakes

Choice of Two Entrees from Above, One Veggie, One Starch, Basic Mixed Greens Toss Salad, Rolls & Butter

NC Style BBQ Menu

(Priced per person, 100 person minimum)

BBQ Pork—Chopped or Whole Pig on Grill

Chicken—Grilled BBQ, Southern Fried, or Herb Roasted

Suggested Sides:

Baked Beans

Green Beans

Corn on Cob

Red-Skin Buttered Potatoes

Potato Salad

Cole Slaw

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Macaroni Salad
Pasta Salad
Marinated Tomato & Cucumber
Broccoli Salad
Devil Egg Relish Tray
Hushpuppies
Mexican Cornbread
Rolls

Dessert Suggestions

Homemade Banana Pudding
Cherry Crunch
Chocolate Fudge Cake
Lemon Pound Cake
Sour Cream Pound Cake
Brownies
Assorted Cookies
Sweet Tea is a must!!!!!!!

Italian Buffet

(Priced per person, 50 person minimum)
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 Two Entrees:
Chicken Piccata
Chicken Marsala
Chicken Parmesan
Grilled Chicken & Broccoli Alfredo
Pesto Chicken Alfredo
Meat Lasagna
Garden Veggie Lasagna
Spinach w/Marinara Lasagna

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Chicken & Spinach Alfredo Lasagna
Baked Ziti
Cheese Stuffed Shells w/Marinara
Pasta Primavera
Shrimp Scampi over Angel Hair
Pork Scaloppini w/Butter Caper Sauce
Italian Sausages, Peppers, Onions w/Marinara & Mozzarella Cheese
Meatballs w/Marinara & Mozzarella Cheese

Choice of One Vegetable:

Steamed, Grilled, or Roasted Veggie Medley
Squash Medley
Steamed Broccoli w/Beurre Noisette Sauce
Italian Style Green Beans
Stuffed Zucchini
Choice of One Starch
Rice Pilaf
Herbed or Lemon Risotto
Basil Butter Orzo
Parmesan Roasted Red Potatoes

Luau

(Priced per person, 50 person minimum.)

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
Sweet 'n Sour Chicken Kabobs
Tropical Pork Tenderloin
Honey Teriyaki or Spicy Mango Chicken Skewers
BBQ Pork
Shredded BBQ Chicken

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BBQ Shredded Beef
Chicken Satay w/Peanut Sauce
Chicken Katsu (Hawaiian Style Fried Chicken Tenders)
Sweet 'n Sour Meatballs
Hawaiian Beef Ribs
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
Palm Tree Fruit Display
Fresh Fruit Platter
Fruit Kabobs
Rumaki
Variety of Sweets.

Low Country Boil

(Priced per person, 50 person minimum. Less than 25 guests priced by the actual job.)

Shrimp and 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 tossed salad or

Carolina Cole Slaw & Cornbread.

Snow Crab Legs & Lobster also available (extra charge)

(Chicken can also be served on side as Grilled BBQ Chicken or Herb Roasted. Instead of cooked all together.)

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Plated Dinners

(Priced per person, 100 person minimum. Other services such as beverages, staff, rentals, upscale disposables, etc. are extra charges.)

Breakfast & Brunch

Sausage, Egg, & Cheese Casserole

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

Variety of Crepes (Chicken, Seafood, etc.)

Tomato Basil Tart

Variety of Quiches

Variety of Mini Quiches

Southern Grits

Cheesy Grits

O'Brien Potatoes

Hash brown Casserole

Shrimp & Grits

Country Ham Biscuits

Praline Pecan French Toast

Sticky Buns

Assorted Sweet Pastries

Bagels & Cream Cheese

Fresh Fruit Bowl

Fresh Fruit Platter

Hot Curried Fruit

Cinnamon Apples

Baked Pineapple Casserole

Coffee, Juices, Mimosas, or Bloody Marys

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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 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

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Entrees

Hearty Vegetable Pot Pie
Wild Rice Pilaf Stuffed peppers
Hearty Lentil & Mushroom Shepherd's Pie
Black Rice or Wild Rice w/Corn & Cranberries
Seven Vegetable Couscous
Spring Vegetable Tart
Thai Curry w/Veggies
Penne Arabbiata
Ratatouille w/White Beans
Pasta Primavera w/Fresh Veggies & Herbs
Pan-Grilled Portabella 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

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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
Ratatouille
Midsummer Garden Potato Salad
Spanish Style Ajillo Asparagus w/Mushrooms
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

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We Are So Much More Than A Catering Company.

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.

We also offers various theme menus such as Down East Clambake, 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 the Jacksonville Conference Center, Crystal Coast Civic Center, Swansboro Rotary Civic Center, Havelock Tourism Center, Emerald Isle Pool & Beach Club, Whitford Plantation, and the North Carolina Aquarium at Pine Knoll Shores, just to name a few venues.

Class Act Catering is also an approved caterer for all military bases.

Class Act Catering Rentals

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. A few of the items we carry are:

20-8' & 2-4' White Benches
Assorted Round & Rectangular Tables
Assorted Linens
Table Skirting
Roll top Stainless Chafing Dishes
Assorted Glassware
Flatware
Seashell Table for Sand Ceremony
Acrylic Podium (guest register stand)
Stainless Portable Coolers
Assorted Acrylic & Colored Tubs

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Class Act Catering has access to any rental items needed such as tents, dance floor, lighting, bamboo arbor, white vinyl arbor, colonnade, portable bathrooms, etc.

Class Act Catering can provide consulting from beginning to end including ceremony directory, vendor referral list, etc.

Catering Policies

Class Act Catering reserves the right to change our policies without notice.

A non-refundable \$500 deposit is required to save-the-date.

Balance is due two 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.

An approximate guest count is requested 2 weeks prior to your event. A guaranteed guest count is required seven days 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.

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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 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.

Our pricing structure is as follows:

1. Food
2. Beverages
3. Plastic wares
4. Staff/Labor
5. Rentals
6. Tax
7. Venue Catering Fee
8. Total
9. Less Deposit
10. 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.

A menu proposal of menu, details, and pricing of your event will be sent to you once prepared.

Thank you for choosing Class Act Catering to cater your upcoming event.

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