

Weddings

FCC

SINCE 2004

FIRST CLASS CATERERS





## **First Class Caterers**

Designed to ensure that you receive individualized attention when planning your special event. From corporate luncheons and weddings to social gatherings and in-flight services, we offer a variety of options.

## **FCC Weddings**

On that special day you want the confidence your guests will have an experience that they will speak of for years to come- this should be no different with the food on that day. Our Director of Special Events and hospitality professionals will work closely with you from beginning to finish. Whether you are looking for a family style dinner service for 300, a formal sit down for 50 or even a modern buffet, our team will be sure to help create a memorable day for you.

## **FCC Menus**

The following offerings range from our buffet, and plated service options to family style and stations. We are proud to share with you a variety of our most popular and celebrated menu items. These offerings can be your final selection, a template from which to create your own menu, or you can work with our hospitality team to customize. We are happy to accommodate a variety of special requests and dietary concerns within our capabilities, as well.

**CONTACT | 412-494-0555 | [events@firstclasscaterers.com](mailto:events@firstclasscaterers.com)**

# Cocktail Hour

FCC offers a variety of carefully curated and crafted appetizers to compliment a cocktail hour of any style. Our team of hospitality and culinary professionals have created a variety of offerings that can be categorized as premium, signature and displayed appetizers. These three categories include selections that can be paired easily with one another, as stand alone displays, or, our team, can help to customize your selections.

## Signature

Stuffed Mushroom, Oven-Dried Tomato and Goat Cheese

Stuffed Mushroom, Sausage and Italian Cheese Blend

Sweet Potato Fritter, Chipotle Aioli

Goat Cheese Stuffed Jalapeno, Panko, Almond, Cilantro

Spinach Feta Turnovers

Ancho - Lime Chicken Skewer, Chipotle Sauce

Chicken - Kale Meatball, Tzatsiki

Beef Crostini, Brie, Cabernet Onions, Horseradish Sauce

Korean Flank Steak, Pear - Kimchee Slaw Crostini

Hot – Smoked Salmon Dip Crostini, Fried Capers and Lemon Zest

Pork Potstickers, Ponzu Dipping Sauce

Chicken Shawarma, Pita Crouton, Tabouleh, Garlic Greek yogurt

Lentil Meatball, Curry Sauce

Garlic Parmesan Boneless Chicken Wings

Crostini, Ricotta, Roasted Red Grapes and Spanish Chorizo

Arancini, Marinara

## Premium

Stuffed Mushroom, Brie Cheese, Bacon Jam

Ricotta Tartlet, Pesto, Tear-Drop Pepper Relish

Moroccan Chicken Satay, Greek Cumin Yogurt and Pistachio Dukka

Crispy Wonton, Turkey, Ginger, Garlic, Sweet n' Sour Sauce

Coconut Shrimp, Tropical Salsa

Pierogies, Potato and Cheese, Caramelized Onions

Pierogies, Sweet Potato, Mascarpone, Walnuts, Brown Butter

Bacon Wrapped Dates, Whipped Feta, Piquillo Pepper Sauce

Mini Crabcakes , Lemon Garlic Aioli

Corn Tostada, Mahi, Pickled Red Onion, Cilantro Mayo, Lime, Tomato

Gochujang Shrimp, Watermelon, Feta, Mint (seasonal)

Tuna Ceviche, Mango Puree, Chili Oil, Sesame Chip

Beef Tenderloin Crostini, Mushroom Duxelles, Tart Cherry Mustard

M.L.T Crostini—Mushroom, Lettuce, Roma Tomato, Basil Aioli

Mushroom Beyond Meatball , Tomato Sauce  
*(vegan | Gluten Free)*

# Cocktail Hour continued

## Stationed Displays

### **Imported & Domestic Cheese \$8.95per person**

Chefs selection of imported and domestic cheeses, Crackers, dried fruits and grapes

### **Fresh Vegetable Crudités \$5.95per person**

Fresh raw seasonal vegetables, with hummus and buttermilk ranch dip

### **Antipasto \$8.95per person**

Marinated Olives, Sundried Tomatoes, Artichokes, Stuffed Grape Leaves, Stuffed Cherry Peppers, Grilled Breads and Crostini

### **Mediterranean Platter \$9.95Per Person**

Our Traditional Chefs Recipe Mediterranean Roasted Vegetables, Tabouleh, Baba Ghanoush, Tzatziki

### **Seasonal Fresh Sliced Fruit \$5.95per person**

Assorted melons, citrus, berries and other seasonal fruits

### **Charcuterie \$11.95per person**

Chefs Selection of Cured Meats, Assorted Imported Cheeses, Pickled Vegetables, Fruit Preserves, Grilled Breads and Crackers

### **Bruschetta \$5.95per person**

Pick 2: Tomato-Basil Bruschetta, | Olive-Roasted Peppers & Feta Bruschetta, | Tunisian Eggplant Bruschetta

### **Cocktail Hour Tier 1**

**\$8pp**

**Includes Choice of 2  
Signature Appetizers**

### **Cocktail Hour Tier 2**

**\$10pp**

**Includes Choice of 2  
Signature Appetizers and  
1 Premium Appetizer**

### **Cocktail Hour Tier 3**

**\$14pp**

**Includes Choice of 1  
Signature Appetizers and  
2 Premium Appetizers**

# Buffet Dinners

Buffet service features a variety of your selected menu offerings in a single sequential order. Generally, buffet attendants or servers will maintain your buffet to assist guests, answer dietary questions and to ensure all guests have the opportunity to dine in a timely manner with the option to visit the buffet once more if desired.

**Customize your own dinner service with our selections below. Please feel free to inquire about any dietary needs. Our chef will create special dietary meals to fit you and your guests requirements.**

## Garlic & Herb Chicken

Charred Lemon, Fresh Herbs , Olive Oil

## Feta-Brined Grilled Chicken

Sauce Provencal—Tomatoes,  
Capers, Olives, Garlic

## Sautéed Chicken

Egg Batter, Fresh Herbs, Lemon, Pan  
Sauce

## Grilled Jerk Chicken

Pineapple Relish, Cilantro

## Harissa Chicken

Leg Quarters, Chiles, Cumin, Garlic

## Grilled Flank Steak

Ancho Rub, Salsa Verde

## Pot Roast

Red Wine, Carrots, Shallots

## Beef Tenderloin Tips

Crimini Mushrooms, Shallots, Brown  
Gravy

## Baked Penne Pasta

Sausage, Braised Pork, Tomato Sauce

## Penne Pasta Mushroom Ragout

Crimini, Porcini and Oyster  
Mushrooms, Fresh Herbs, Garlic  
*vegetarian*

## Olive Brined Pork Tenderloin

Orange-Fennel Relish

## Spiced-Rubbed Pork Tenderloin

Bourbon Cider Sauce

## Tunisian Eggplant

Tostado, Feta Cheese  
*vegetarian*

## Roasted Cauliflower and Lemon

### Tahini Dressing

Sauteed Greens, Mixed Grains  
*vegan*

## Braised White Fish

(Ask your catering representative  
about available options)

Coconut Milk, Red Curry,  
Basil

## Buffet Tier 1

**\$39pp**

Choose 2 Entrees

Choose 1 Salad or

Soup

Choose 1 Starch

Choose 1 Veg



# Buffet Dinners continued

## Beer Braised Chicken (Bone-In)

Bacon, Shallots, Dijon

## Sautéed Chicken Saltimbocca

Fresh Sage, Prosciutto, Lemon-Chicken  
Au Jus

## Parmesan-Herb Crusted Chicken

Tomato Basil Salsa

## Strip Steak

Roasted Garlic Compound Butter

## Denver Steak

Green Onion Salsa Verde

## Beer Braised Beef Brisket

Bacon, Shallots, Dijon

## Airline Breast of Chicken

Porcini, White Wine, Prosciutto

## Roasted Duck

Mushroom Port Sauce

## Veal Chops

Tuscan Marinade

## Lamb Chops

Mint Gremolata

## Filet of Beef

Roasted Mushrooms, Roasted Garlic  
Butter

## Oscar Style Filet of Beef

Crab, Hollandaise

## Porchetta

Pork Shoulder, Sausage, Herb Infused Oil,  
White Wine Braised

## Seared Tuna

Sauce Provencal—Tomatoes,  
Capers, Olives, Garlic

## Hoisin Glazed Salmon

Quick-Pickled Cucumber and Radish  
Sesame Seeds

## Grilled Eggplant

Parmesan-Herb Crust, Tomato Basil Salsa  
*vegetarian*

## Lump Crabcakes

Lemon Garlic Aioli

## Pan Seared Sea Bass

Salsa Verde

## Shrimp and Scallops

Pancetta, Green Onion, Tomato

## Poached Lobster Tail

Drawn Butter

## Shitake Mushroom Perogies

Brown Butter, Roasted Shallots  
*vegetarian*

## Ricotta Gnocchi

Roasted Oyster Mushrooms, Peas  
Brown Butter  
*vegetarian*

## Buffet Tier 2

**\$56pp**

Choose 2 Entrees  
*Includes Tier 1 Options*

Choose 1 Salad or  
Soup

Choose 1 Starch

Choose 1 Veg

## Buffet Tier 3

**\$83pp**

Choose 2 Entrees  
*Includes Tier 1 & 2  
Options*

Choose 1 Salad or  
Soup

Choose 1 Starch

Choose 1 Veg

# Plated Dinners

This traditional dinner service allows guests to be presented a formal meal, generally served in three courses. When developing your plated menu you may offer guests a choice of a two to three pre-selected entree offering or a dual plate featuring two preselected entrees for all.

All entrees include a choice of 1 Plated Salad or Soup, 1 Starch and 1 Vegetable

## Beef

### **BBQ Bacon Meatloaf \$34**

Stuffed with Aged White Cheddar  
Chipotle Honey BBQ Glaze

### **Grilled Flank Steak \$38**

Ancho Rub, Salsa Verde

### **Strip Steak \$52**

Roasted Garlic Compound Butter

### **Denver Steak \$52**

Green Onion Salsa Verde

### **Beer Braised Beef Brisket \$44**

Bacon, Shallots, Dijon

### **Filet of Beef \$65**

Roasted Mushrooms, Roasted Garlic  
Butter

### **Oscar Style Filet of Beef \$77**

Crab, Hollandaise

### **Veal Chops \$75**

Tuscan Marinade

## Chicken

### **Garlic & Herb Chicken \$34**

Charred Lemon, Fresh Herbs, Olive Oil

### **Feta-Brined Grilled Chicken \$36**

Sauce Provencal—Tomatoes,  
Capers, Olives, Garlic

### **Sautéed Chicken \$36**

Egg Batter, Fresh Herbs, Pan Sauce

### **Grilled Jerk Chicken \$36**

Pineapple Relish, Cilantro

### **Sautéed Chicken Saltimbocca \$38**

Fresh Sage, Prosciutto, Lemon-Chicken Au  
Jus

### **Parmesan-Herb Crusted Chicken \$38**

Tomato Basil Salsa

### **Airline Breast of Chicken \$48**

Porcini, White Wine, Prosciutto



# Plated Dinners continued

All entrees include a choice of 1 Plated Salad or Soup, 1 Starch and 1 Vegetable

## Fish

**Pan Seared or Braised White Fish**  
**\$38**

(Ask your catering representative about available options)

**Seared Tuna \$48**

Sauce Provencal—Tomatoes, Capers, Olives, Garlic

**Hoisin Glazed Salmon \$48**

Quick-Pickled Cucumber and Radish  
Sesame Seeds

**Lump Crabcakes \$56**

Lemon Garlic Aioli

**Pan Seared Sea Bass \$65**

Salsa Verde

**Shrimp & Scallops \$58**

Pancetta, Scallions, Tomato

## Pork / Lamb

**Spiced-Rubbed Pork Tenderloin \$38**

Bourbon Cider Sauce

**Olive-Brined Pork Tenderloin \$38**

Orange-Fennel Relish

**Porchetta \$36**

Roasted Garlic Compound Butter

## Pasta

**Baked Penne Pasta \$34**

Sausage, Braised Pork, Tomato Sauce

**Ricotta Gnocchi \$36**

Roasted Oyster Mushrooms, Peas  
Brown Butter

**Shitake Mushroom Perogies \$36**

Brown Butter, Roasted Shallots

## Vegetarian

**Penne Pasta Mushroom Ragout \$34**

Crimini, Porcini and Oyster Mushrooms,  
Fresh Herbs, Garlic

**Tunisian Eggplant \$34**

Tostado, Feta Cheese

**Roasted Cauliflower and Lemon Tahini**

**Dressing \$34**

Sauteed Greens, Mixed Grains  
*vegetarian*

**Crispy Tofu \$34**

Miso Broth, Stir Fried Vegetables  
*vegan*



# Family-Style Dinners

Family style dinner service is a lot like sitting down in your own home with your family, just on a larger scale. Similar to a plated service, guests are seated, but instead are presented with platters to share amongst one another at each guest table.

All entrees include a choice of 1 Salad or Soup, 1 Starch and 1 Vegetable

## Garlic & Herb Chicken

Charred Lemon, Fresh Herbs , Olive Oil

## Feta-Brined Grilled Chicken

Sauce Provencal—Tomatoes,  
Capers, Olives, Garlic

## Sautéed Chicken

Egg Batter, Fresh Herbs, Pan Sauce

## Grilled Jerk Chicken

Pineapple Relish, Cilantro

## Harissa Chicken

Leg Quarters, Chiles, Cumin, Garlic

## Grilled Flank Steak

Ancho Rub, Green Onion Salsa Verde

## Pot Roast

Red Wine, Carrots, Shallots

## BBQ Bacon Meatloaf

Stuffed with Aged White Cheddar  
Chipotle Honey BBQ Glaze

## Baked Penne Pasta

Sausage, Braised Pork, Tomato Sauce

## Penne Pasta Mushroom Ragout

Crimini , Porcini and Oyster  
Mushrooms, Fresh Herbs, Garlic  
*vegetarian*

## Olive Brined Pork Tenderloin

Orange-Fennel Relish

## Spiced-Rubbed Pork Tenderloin

Bourbon Cider Sauce

## Tunisian Eggplant

Tostado, Feta Cheese  
*vegetarian*

## Roasted Cauliflower and Lemon

### Tahini Dressing

Sauteed Greens, Mixed Grains  
*vegetarian*

## Pan Seared or Braised White Fish

(Ask your catering representative about  
available options)

## Family Style Tier 1

**\$43pp**

Choose 2 Entrees

Choose 1 Salad or  
Soup

Choose 1 Starch

Choose 1 Veg

# Family-Style Dinners continued

## **Beer Braised Chicken (Bone-In)**

Bacon, Shallots, Dijon

## **Sautéed Chicken Saltimbocca**

Fresh Sage, Prosciutto, Lemon-Chicken  
Au Jus

## **Parmesan-Herb Crusted Chicken**

Tomato Basil Salsa

## **Strip Steak**

Roasted Garlic Compound Butter

## **Denver Steak**

Green Onion Salsa Verde

## **Beer Braised Beef Brisket**

Bacon, Shallots, Dijon

## **Airline Breast of Chicken**

Porcini, White Wine, Prosciutto

## **Roasted Duck**

Mushroom Port Sauce

## **Veal Chops**

Tuscan Marinade

## **Lamb Chops**

Mint Gremolata

## **Filet of Beef**

Roasted Mushrooms, Roasted Garlic  
Butter

## **Oscar Style Filet of Beef**

Crab, Hollandaise

## **Porchetta**

Pork Shoulder, Sausage, Herb Infused Oil,  
White Wine Braised

## **Seared Tuna**

Sauce Provencal—Tomatoes,  
Capers, Olives, Garlic

## **Hoisin Glazed Salmon**

Quick-Pickled Cucumber and Radish  
Sesame Seeds

## **Grilled Eggplant**

Parmesan-Herb Crust, Tomato Basil Salsa  
*vegetarian*

## **Lump Crabcakes**

Lemon Garlic Aioli

## **Pan Seared Sea Bass**

Salsa Verde

## **Shrimp and Scallops**

Pancetta, Green Onion, Tomato

## **Poached Lobster Tail**

Drawn Butter

## **Shitake Mushroom Perogies**

Brown Butter, Roasted Shallots  
*vegetarian*

## **Ricotta Gnocchi**

Roasted Oyster Mushrooms, Peas  
Brown Butter

## **Family Style Tier 2**

**\$60pp**

Choose 2 Entrees  
*Includes Tier 1 Options*  
Choose 1 Salad or  
Soup  
Choose 1 Starch  
Choose 1 Veg

## **Family Style Tier 3**

**\$85pp**

Choose 2 Entrees  
*Includes Tier 1 & 2  
Options*  
Choose 1 Salad or  
Soup  
Choose 1 Starch  
Choose 1 Veg



# Salads

**Choice of 1 salad or 1 soup with any dinner service. Rolls and butter are included with each choice**

## **Baby Spinach**

Granny Smith Apples, Pecans, Goat Cheese and Balsamic Vinaigrette

## **Caesar**

Hearts of Romaine, Crouton, Parmesan Cheese and Caesar Dressing

## **Caprese (seasonal)**

Roma Tomatoes, Fresh Basil, Fresh Mozzarella and Balsamic Glaze

## **Watermelon & Arugula Salad (seasonal)**

Feta, Red Onion and Rice Wine Vinaigrette

## **Greek**

Mixed Greens, Kalamata Olives, Roasted Red Pepper, Feta, Artichokes and Greek Vinaigrette

## **California Tarragon**

Romaine, Strawberries, Dried Cherries, Almonds, Blue Cheese and Tarragon Vinaigrette

## **Caribbean**

Mixed Field Greens, Mango, Toasted Coconut, Red Onion, Tomato and Cilantro-Lime Vinaigrette

## **Mixed Field Greens**

Julienne Vegetables, Cucumber, Tomato , House Dressing

## **Wedge**

Iceberg Wedge, Thick Cut Bacon, Tomatoes, Red Onion, Crumbled Blue Cheese, Blue Cheese Dressing

# Soups

**Cream of Mushroom**

**Sausage, Kale and Potato**

**Sweet Potato and Poblano Pepper**

**Shrimp and Crab Chowder**

**Braised Beef, Barley and Root Vegetables**

**Chicken, Orzo, Spinach and Chicken Meatballs**

**Fire-Roasted Tomato Bisque**

**Spring Minestrone**

**Fall Squash**

**Roasted Cauliflower, Truffle Oil and Chives**

**Garden Vegetable**

**Mulligatawny**





## Starch

Garlic Mashed Potatoes

Herb Roasted Potatoes

Parsley Buttered Potatoes

Potato Au Gratin

Crushed Gold Potato, Garlic, Smoked Paprika

Rice Pilaf

Steamed Jasmine or Brown Rice

Andouille Rice, Green Onion, Pea, Tomato

Crispy Jasmine Rice, Green Onion, Cabbage, Parmesan

Mixed Grains—Quinoa, Lentils, Farro, Lemon, Herbs

\*Wild Mushroom Risotto

Rice Noodles

\*Creamy Polenta

Mac N Cheese—White Cheddar, Parmesan

## Vegetable

Grilled Asparagus, Lemon, Olive Oil *(seasonal)*

Roasted Broccoli, Herb Parmesan Crust

Roasted Cauliflower & Carrot, Almond Dukka

Roasted Cauliflower with Lemon Tahini Dressing

Green Beans, Oil, Garlic, Red Chile

Stir Fried Vegetables, Soy

Creamed Spinach Au Gratin

Sauteed Lemon Garlic Spinach, Sesame Seeds

Roasted Seasonal Vegetables

Steamed Vegetable Medley

Roasted Root Vegetables , Honey Butter *(seasonal)*

Grilled Corn on the Cobb, Lime-Chile Butter *(seasonal)*



# Food Stations

Food stations shares some similarities with that of the other offered styles, but can also be very different. Food stations have become a great way to offer guests a variety of offerings and food displays in a non-traditional manner; with your composed offerings on different tables located throughout the designated venue space. Food stations are one of the most customizable options and can be an integral part of incorporating your theme or heritage. For example you may choose to offer your guests a southern station, as part of a unique around the world experience. No matter the selection, food stations is sure to leave your guests raving.

## **Southern Station**

Chicken and Sausage Jambalaya, Shrimp and Grits  
Cornbread Pudding, Blue Cheese Slaw and White Cheddar Mac and Cheese

## **Middle Eastern Station**

Chicken and Beef Shawarma with Pita  
Accompaniments: Greek Yogurt Sauce, Lettuce, Banana Peppers, Charred Grape Tomatoes  
Basmati Rice, Tabbouleh, Hummus and Baked Phyllo stuffed with Spinach and Feta

## **Asian Rice or Noodle Bowl Station**

Choice of Udon Noodles or Fried Rice  
Choice of 2: Miso Broth, Soy Sauce, Sweet and Sour, Ponzu, and Hoisin  
Choice of 1 Protein: Asian Chicken, Beef, or Crispy Tofu  
Accompaniments: Hard Boiled Egg, Stir Fried Vegetables, Green Onion, Limes, Sriracha, Sesame Seeds and  
Toasted Peanuts

## **Mixed Grill Station**

Grilled Flank Steak and Grilled Chicken  
Wild Rice Pilaf, Seasonal Grilled Vegetables and  
Grilled Breads  
Sauces: (Choose 3) Romesco, Horseradish Cream, Sweet &  
Sour, Tropical Salsa, Green Onion Salsa Verde, Tangy BBQ  
*\*\* Add Shrimp Skewers for additional \$*





## Food Stations continued

### Seafood Station

Mini Crab Cakes with Lemon Garlic Aioli and Coconut  
Shrimp with Tropical Salsa  
Ice Display with Jumbo Shrimp Cocktail and  
Assorted Sushi  
Accompaniments: Lemons, Cocktail Sauce, Lemon  
Dijon Sauce, Tabasco, Wasabi, Ginger and Soy Sauce  
**\*Custom Ice Carving for display at an additional cost**

### Mashed Potato Bar

Choice of : Traditional, Roasted Garlic or Sweet Potatoes  
Accompaniments: Bacon, Cheddar, Chives, Sour Cream, Crispy Onion Straws, Blue Cheese, & Herbed Butter and/or  
Cinnamon Honey Butter

### Grazing Station

Cured Meats, Peppered Salami, Soprasetta, Pepperoni, Prosciutto  
Assorted Olives, Grape Leaves, Pappadew Peppers, Artichokes  
Balsamic Marinated Grilled Vegetable Salad with Shaved Parmesan and Tomato & Fresh Mozzarella Pesto Salad  
Imported & Domestic Cheeses such as, Locatelli Romano, Piave, Havarti, Smoked Gouda, Brie, Aged Cheddar, Danish  
Blue  
Accompaniments: Crackers, Breadsticks, Crostini, Dried Fruits and Grapes

### Slider Station

Choice of 2 Sliders: Cheeseburger, Fried Chicken with Red Cabbage Slaw, Meatball Parmesan, Smoked BBQ Pulled Pork,  
Five Grain, Beyond Mushroom  
Choice of 1: French Fries, Tater Tots, Steak Fries, Sweet Potato Steak Fries  
Accompaniments according to selections: Ketchup, Mustard, Pickles, Aioli, BBQ, Crispy Onion Straws, Buffalo Sauce,  
Roasted Shallot Vinaigrette, Buttermilk Ranch

### Flatbread Station

Choice of 3: Three Cheese | Meat lover's | BBQ Chicken | Margherita | Spinach, Fresh Mozzarella, Italian Sausage with  
Garlic Butter | Butternut Squash with Arugula and Balsamic Reduction | Olive Oil, Pesto, Goat Cheese and Grilled  
Vegetables | Mushroom, Spinach, Oven Roasted Tomato and Bechamel | Buffalo Chicken

### Smoers Station

Marshmallows, Graham Crackers and Hershey Chocolate Bars  
Upgrades Available

## FIRST CLASS CATERERS

# Late Night Snacks

Late night snacks are a way to add that extra touch to ensure your guests do not leave hungry, but instead happy.

### **Cheeseburger Sliders**

Pickles, Ketchup and Mustard

### **Fried Chicken Sliders**

Red Cabbage Slaw and Sriracha Aioli

### **Chicken Wing Bar (Boneless and Bone-In)**

Choice of 2 sauces, Celery, Buttermilk Ranch and Blue Cheese

### **Taco or Quesadilla Bar**

Shredded Cheese, Salsa, Sour Cream, Lettuce, Tomato, Hot Sauce

### **Nacho Bar**

Beef, Queso, Salsa, Sour Cream, Guacamole, Jalapeños, Black Bean  
Corn Salsa

### **French Fry or Tater Tots Bar**

Ketchup, Ranch, Buffalo Sauce, Aioli, Cheese Sauce, Bacon, Jalapenos

### **Soft Pretzel Bite Bar**

Spicy Brown Mustard, Yellow Mustard, Nacho Cheese Sauce

### **Late Night Pizza Party**

Cheese and Pepperoni

### **Grilled Cheese and Tomato Bisque**



## FIRST CLASS CATERERS

## Desserts



### Gobs

Chocolate Espresso, Mint, and Vanilla Butter Cream

### Mini Pineapple Upside Down Cakes

Chocolate & Cherry Bread Pudding with Fresh Kirsch Whipped Cream

Apple & Berry Crumble with Fresh Whipped Cream

### Mini Pies

Apple, Cherry, Blueberry

### Mini Cupcakes

Vanilla Bean, Red Velvet, Double Chocolate

### Mini Tarts

Coconut Chia Cream, Chocolate Mousse, Fresh Fruit, Key Lime

### Shooters

Berries & Cream, Salted Caramel Brownie, Oreo, Salted Caramel Apple, Lemon Blueberry, Lavender Chia

### Chocolate Covered Strawberries

### Fresh Seasonal Fruit and Cream Pies

A La Mode

### Crème Brulee

Vanilla Bean, Mocha and Pistachio



## Staff

All staff pricing is based off of an eight hour shift, including one hour for setup, six hours of event time, and one hour of breakdown. All events that require staff will automatically require a supervisor per First Class policy. All staff pricing is also subject to change based on the details and specifications of the event.

**Supervisor:** The supervisor is responsible for overseeing the event and helping coordinate staff

Cost: \$250.00 (Up to six hours of event time). There is an additional fee of \$60.00 an hour for anything beyond the scheduled event time.

**Server:** The server is responsible for attending to all the needs of the guests.

Cost: \$185.00 (Up to six hours of event time). There is an additional fee of \$40.00 an hour for anything beyond the scheduled event time

**Bartender:** The bartender is responsible for setting and maintaining the bar, as well as attending the needs of guests

Cost: \$185.00 (Up to six hours of event time, five hour serving time). Bartender's reserve the right under First Class policy to use a tip jar unless requested otherwise by the client, in which case an additional bartender gratuity of \$75.00 will be added to the final invoice. There is an additional fee of \$40.00 an hour for anything beyond the scheduled event time.

**Chef:** The Chef is responsible for finishing food, maintaining food stations, and food production

Cost: \$185.00 (Up to four hours of event time). There is an additional fee of \$40.00 an hour for anything beyond the scheduled event time.

**Dishwasher/Buser:** The dishwasher is responsible for assisting servers with busing of tables, cleaning and sanitation of dishes, flatware and glassware. In the event of rentals they ensure proper cleanliness and organization of all dinnerware.

Cost: \$160.00 (Up to four hours of event time). There is an additional fee of \$30.00 an hour for anything beyond the scheduled event time.

## Rentals

First Class Caterers works with an array of rental companies to provide you with everything necessary for your event. The rental companies we work with can provide linens, plates, flatware, glassware, furniture, and general equipment to compliment your special day. There may be a 10% fee assessed to the rental company's final invoice for organization of services from First Class Caterers.



## Beverages

### Coffee Service

\$3.00 per person

Coffee (regular and decaf) are available

Available for set up and self serve only

### Soda and Water

\$2.00 each

Individual canned Coke Products and Bottles of Water are available

Water Stations are available

## Bar Packages

### Standard Bar Package

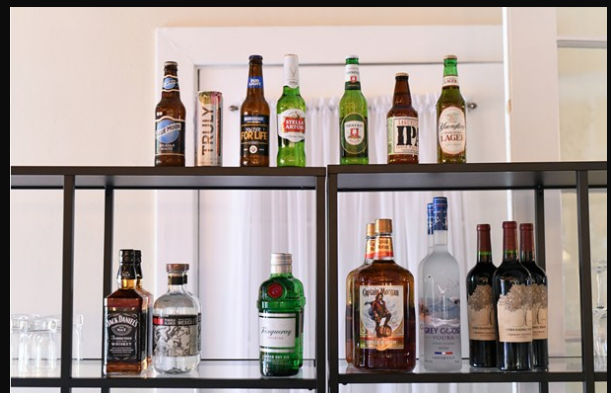
\$5 per person

Coke, Diet Coke, Sprite, Ginger Ale

Soda and Tonic Water

Cranberry and Orange Juice

Lemons and Limes



### Premium Bar Package

\$7 per person

Standard Bar Package Items

Pineapple and Grapefruit Juice

Lemon and Lime Juice

Cherries, Olives

Grenadine

### Disposable Glassware Package

\$3.50 per person

Can be included to either Mixer Package

Water Station 7oz Tumbler

9oz Wine Tumbler

12oz Tumblers



\*Does not include alcoholic beverages