

# Class Act Catering, Inc.

Phyllis Manning

910-389-7498

“Simply the best catering for any occasion.”

[www.classactcateringnc.com](http://www.classactcateringnc.com)

## Cocktail Buffet & Appetizers

(A la carte appetizers priced pp. based on 50 guests. Call for \$ < 50.)

### Seafood

Cocktail Shrimp & Sauce (\$4)

Marinated Pickled Shrimp (\$4)

Shrimp 'n Grits (\$4)

Coconut Fried Shrimp w/Orange Marmalade Sauce (\$5)

Crispy Shrimp Wontons w/Thai Chili Sauce (\$3)

BBQ Shrimp Skewers (\$5)

Grilled Blackened Shrimp (\$5)

Oysters on Half Shell w/Cocktail Sauce (Mkt. \$)

Oysters Rockefeller (Mkt. \$)

Bacon Wrapped Scallops (\$3)

Sushi (\$4)

Conch Fritters w/Key Lime Mustard Sauce (\$3)

Hot Crab Dip w/ Crostinis (\$2)

Mini Crab Cakes (\$4)

## Poultry

Chicken Kabobs (\$3)

Chicken Wings—Hot, BBQ, Teriyaki (\$2)

Mini Chicken Cordon Bleu Puffs (\$3)

Chicken Tenders (\$2)

BBQ Chicken Sliders (\$3)

Chicken Skewers—Honey Teriyaki, Spicy Mango, Jerk (\$2)

Chicken Salad—Tart Shells, Open Face, Mini Croissants (\$2)

## Beef

Meatballs—BBQ or Italian (\$2)

BBQ Cocktail Smokies (\$1.50)

Beef Tenderloin Kabobs (\$6)

BBQ Shredded Beef & Rolls (\$4)

Burger Sliders (\$3)

Oriental Franks (\$2)

Pigs 'N Blanket (\$2)

## Pork & Misc. Meats

Swiss Party Ham Rolls (\$3)

Country Ham Biscuits (\$2)

Holiday Sausage Stars (\$2)

Mini BBQ Pork Sliders (\$3)

Sausage Balls (\$1.50)

## Meats, Rolls, & Sauces

Turkey (\$3)

Roast Pork (\$4)

Honey Ham (\$4)

Roast Beef (\$4)

London Broil (\$5)

Beef Tenderloin (Filet Mignon) (\$10)

Variety of mustards, mayonnaise, horseradish, horseradish sauce,  
cranberry chutney

## Starches, Veggies, & Fruit

### \*Vegetarian Friendly

Mini Stuffed Potatoes (\$2)

Bacon & Cream Cheese Stuffed Mushrooms (\$2)

Crab Stuffed Mushrooms (\$3)

Green Bean Bundles w/Brown Sugar & Dijon Mustard Glaze (\$2)

\*Tomato Basil Tarts (\$2)

\*Tomato Basil Bruschetta (\$2)

\*Artichoke Bruschetta (\$2)

\*Deviled Egg Relish Tray (\$1.50)

\*Marinated Asparagus (\$2)

\*Spanokapitas (Spinach & Cheese Phyllo Triangles) (\$2)

Cherry Stuffed Tomatoes w/Crab Salad or Chicken Salad (\$2.50)

\*Veggie Crudities & Dip (\$2)

\*Caprese Skewers (Fresh Basil, Mozzarella, & Tomato w/Balsamic Glaze)  
(\$3)

\*Veggie Pizza Squares (\$1.50)

\*Tortilla Pinwheels (Cream Cheese Spread w/Diced Celery, Scallions,  
Black Olives, & Red Pimentos) (\$2)

\*Palm Tree Fruit Display

\*Fruit Kabobs (\$3)

\*Fresh Fruit Platter (\$2)

## Dips

\*7 Layer Taco Dip w/Tortilla Chips (\$1.50)

- \*Spinach Dip w/French Bread (\$1.50)
- \*Roasted Red Pepper Dip w/Pita Chips (\$1.50)
- BLT Dip w/Bagel Chips (\$2)
- Hot Crab Dip w/Crostinis (\$2)
- \*Hot Spinach & Artichoke Dip w/Pita Chips (\$1.50)
- Sausage & Velveeta Cheese Dip w/Tortilla Chips (\$1.50)
- \*Baked Pimento Cheese w/ Assorted Crackers (\$2)

## Miscellaneous Items

- Chip Beef Ball w/Crackers (\$1.50)
- \*Pineapple Cheeseball w/Crackers (\$1.50)
- \*Assorted Cheeses & Crackers (\$2)
- \*Mini Quiches (\$2)
- \*Baked Brie w/Bread (\$3)
- \*Open Face Wiches—Pimento Cheese, Cucumber, Chicken Salad,  
Pineapple & Cream Cheese, Tomato (\$1.50)
- \*Mini Eggrolls(Veggie, Pork, Shrimp, or Chicken) w/Thai Chili Sauce  
(\$1.50)

## Desserts

- Chocolate Dipped Strawberries (\$2)
- Fresh Fruit Tarts (\$3)
- Mini Cream Puffs (\$1.50)
- Mini Chocolate Eclairs (\$1.50)
- 7 Layer Bars (\$1.50)
- Chocolate Teddy Graham Bars (\$1,50)
- Lemon Squares (\$1.50)
- Brownie Bites (\$1.50)
- Pecan Tassies (\$2.50)

Variety of Mousse Cups (Chocolate, Key Lime, Coconut, Raspberry White Chocolate, Peanut Butter, Strawberry White Chocolate) (\$3)

Toffee Bars (\$1.50)

Variety of Cookies (\$1)

Cheese Straws (\$1)

Cheese Wafers (\$1)

Mini Cheesecakes (\$2.50)

Key Lime Tarts (\$2.50)

Kahlua Truffle Triangles (\$2.50)

Almond Cheesecake Triangles (\$2.50)

## Stations

Meats, Rolls, & Sauces

Smashed Potatoes w/Shredded Cheddar, scallions, Bacon Bits, Butter,  
Sour Cream, Sauteed 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

## 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

\$12 pp 100 guests

\$15 pp 75 guests

## 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

(Palm Tree Fruit Display \$250 extra charge).

\$15 pp 100+ guests \$17 pp <75 guests

## Menu 3:

Jumbo Cocktail Shrimp & Sauce

Bacon Wrapped Scallops

Mini Crab Cakes

Hot Crab Dip w/Crostinis

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

\$25 pp 100+ guests \$30 pp <75 guests

The above 3 sample menus are just samples. You can  
create your own menu.

# 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

## Poultry

Grilled BBQ Chicken

Southern Fried Chicken

Grilled Marinated Boneless Breast

Chicken Cordon Bleu

Chicken Cordon Bleu Casserole

Chicken 'n Asparagus Pinwheels w/Hollandaise Sauce

Herb Roasted 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

Pot Roast

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

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 Saladw/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

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

## 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 Almondine

Green Bean Bundles

Fresh Garden Peas  
Green Bean Casserole  
Steamed Veggie Medley  
Honey Glazed Carrots  
Steamed Squash Medley  
Squash Casserole  
Sauteed 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

## 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  
Chocolate Tuxedo Cake  
Lemon Mousse Cake  
Toasted Buttered Pecan Cake  
Sour Cream Coconut Cake  
Carrot Cake  
Cherry, Blueberry , or Triple Berry Crunch  
Old Fashioned Banana Pudding  
Variety Of Pies  
Variety Of Cheesecakes

## Sample Buffet Dinners

### A Class Act Traditional \$15 pp

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

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 \$20 pp

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

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.

### Low Country Boil

(Starting price \$30 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 Carolina Cole Slaw & Cornbread.

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

# NC Style BBQ Menu

(Starting \$15 pp based on 50 guests. Call for \$ if < 50 guests.)

BBQ Pork—Chopped

Whole Pig on Grill (Market \$)

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

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

Brownies

Assorted Cookies

Prices start at \$13 pp based on 50 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 \$20 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 Two Entrees:

Chicken Piccata

Chicken Marsala

Chicken Parmesan

Grilled Chicken & Broccoli Alfredo

Pesto Chicken Alfredo

Meat Lasagna

Garden Veggie Lasagna

Spinach w/Marinara Lasagna

Chicken & Spinach Alfredo Lasagna

Baked Ziti

Cheese Stuffed Shells w/Marinara

Pasta Primavera

Shrimp Scampi Over Angel Hair

Pork Scaloppine 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 Menu Options

(starting price \$20 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, Sweet 'n Sour Chicken Kabobs, Tropical Pork Tenderloin, Honey Teriyaki or Spicy Mango Chicken Skewers, BBQ Pork, Shredded BBQ Chicken, 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.

## Plated Dinners

(Prices starting \$25 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.

## 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

Hashbrown 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

## Vegan Friendly Menu

### Vegan 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

### Vegan 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

## Vegan 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

Penne Arabbiata

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

## Vegan 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  
Spanish Style Ajillo Asparagus w/Mushrooms  
Baked Mac & Cheeze

## Vegan 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...just to name a few venues. Class Act Catering is also an approved caterer for all military bases.

# Class Act Catering Rentals

[www.classactcateringnc.com](http://www.classactcateringnc.com)

Phyllis Manning

910-389-7498

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

**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 & Contract

- A non-refundable \$500 deposit 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 .
- An approximate guest count is requested 2 weeks prior to your event. A guaranteed guest count is required 7 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.
- 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.

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Client's Signature

Date

---

Class Act Catering Rep.

Date

# CAC 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](http://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 need CAC to cut the cake? \_\_\_\_\_

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? \_\_\_\_\_

Any allergies, gluten free, begetterians, vegans?

\_\_\_\_\_  
Your Menu Ideas:

Cocktail Hour: \_\_\_\_\_

\_\_\_\_\_  
Main Dinner: \_\_\_\_\_

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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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