



A Division of D.E. Vine Foods

1134 Main Street
West Warwick, Rhode Island 02893
Cell (401) 578-4258

(Call 401-578-4258 for Pricing)

Thank you for contacting "TOUCH OF CLASS CATERING." We will be happy to provide you with all of the catering services that best fits your special event.

Appetizer Menu

Displayed

Cheese and Cracker Assortment
Fruit and Cheese Arrangement
Vegetable Crudite with Dip
Teriyaki Chicken Wings
Barbecue Chicken Wings
Breaded Chicken Fingers with Three Sauces
Smoked Salmon Canape on Toast
Swedish Meatballs
Tortilla Chips and Salsa
Potato Chips and Dip
Assorted Filled Pastry Hors d'Oeuvres

Served

Shrimp Cocktail Supreme
Skewered Miniature Baked Stuffed Shrimp
Skewered Beef Tenderloin with Bearnaise
Skewered Swordfish with Mango
Scallops Wrapped in Bacon
Stuffed Mushroom Caps with Snow Crab
Melon Balls Wrapped in Prosciutto
Cocktail Toast with Roast Beef
Cocktail Toast with Shrimp
Clams Casino

Salad Menu

Garden
Caesar
Red Bliss Potato
w/Egg

Cole Slaw
Macaroni

Italian Pasta
Fresh Fruit
Greek Tomato

Soup Menu

Chicken Escarole
New England Clam Chowder

Beef Minestrone
Manhattan Clam Chowder

Seafood Bisque

All prices for above items available upon request.

The following menu items are served plated; a choice of freshly made salad from the salad menu is also included with the dinner.

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#1

Ziti and Italian Meatballs in Sauce
Italian String Beans
Oven Roasted Potatoes
(Call for Pricing)

#2

Stuffed Chicken Breast with Wild Rice
Sugar Snap Peas with Baby Carrots
Cranberry Sauce
Parsleyed Potatoes
(Call for Pricing)

#3

Baked Stuffed Shrimp
String Beans Almondine
Parsleyed New Potatoes
(Call for Pricing)

#4

Chicken Marsala
Glazed Carrots
Garlic Mashed Potatoes or Pasta
(Call for Pricing)

#5

Seafood Newburg with Lobster
String Beans Almondine
Parsleyed New Potatoes
(Call for Pricing)

#6

Roast Tenderloin of Pork
Herbed Mushrooms and Broccoli
Oven Roasted Potatoes
(Call for Pricing)

#7

Carved Virginia Ham with Raisin Glaze
Herbed Peas and Mushrooms
Sweet Potatoes or
Whipped Potatoes and Gravy
(Call for Pricing)

#8

Prime Rib Au Jus
Broccoli and Cheese Casserole
Oven Roasted Potatoes
(Call for Pricing)

#9

Roast Turkey Dinner
Herbed Sugar Snap Peas and Carrots
Cranberry Sauce/Dressing
Whipped Potatoes and Gravy
(Call for Pricing)

#10

Chef Carved Roast Beef Au Jus
Sugar Snap Peas with Honey and Herbs
Oven Roasted Potatoes
(Call for Pricing)

The following menu items are served buffet style. Packages are priced per person.

(Call 401-578-4258 for Pricing)

#1

Chicken Marsala
Chef Carved Roast Beef
Ziti with Marinara Sauce
Oven Roasted Potatoes
String Beans Almondine
Garden Caesar Salad
Fresh Fruit Slices
Rolls and Butter
Coffee and Tea
(Call for Pricing)

#2

Ziti with Meat Marinara
Sliced Baked Virginia Ham or Turkey
Meatballs, Italian Sausage with
Red Peppers and Mushrooms
Eggplant Parmigiana
String Beans Almondine
Garden and Caesar Salad
Rolls and Butter
Coffee and Tea
(Call for Pricing)

#3

Herbed Chicken
Bow Tie Pasta with Olive Marinara
Italian String Beans
Garden Salad with Honey Vinaigrette
Bread and Butter
Coffee and Tea
(Call for Pricing)

#4

Grilled Chicken with Portobello Mushrooms
Beef Burgundy
Wild Rice Pilaf
Garlic Red Potatoes
Glazed Sugar Snap Peas
Caesar Salad
Bread and Butter

#5

Herb Chicken
Sliced Roast Beef
Oven Roasted Potatoes
Glazed Carrots with Sugar Snap Peas
Garden Salad
Bread and Butter

#6

Lemon Dijon Chicken
Glazed Carrots with Sugar Snap Peas
Wild Rice Pilaf
Garden Salad
Bread and Butter
Coffee and Tea
(Call for Pricing)

#7

Chicken Marsala
Chef Carved Steamship Round
Bow Tie Pasta with Olive Marinara
Italian String Beans
Oven Roasted Potatoes
Garden Salad
Rolls and Butter
Coffee and Tea
(Call for Pricing)

Hors d'Oeuvres Packages

Displayed: Fruit and Cheese
Vegetable Crudite
Swedish Meatballs

Served: Stuffed Mushrooms with
Snow Crab Dressing
Scallops Wrapped in Peapods
Cocktail Shrimp on Toast
Skewered Chicken and Beef Tenderloin
Cucumber Rounds with Grilled Tuna
(Call for Pricing)

#9

Grilled Chicken
 Orange Raspberry Glazed Roast of Pork
 (Chef Carved)
 Wild Rice Pilaf
 Pasta Primavera
 Italian Style Vegetables
 Garden and Caesar Salad
 Bread and Butter
 Fresh Fruit
 Coffee and Tea
(Call for Pricing)

#10

Grilled Lemon Chicken with Garlic Sauce
 Grilled Vegetables with Portobello Mushrooms
 Bow Tie Pasta with
 Roasted Tomatoes and Peppers Aliol
 Wild Rice Pilaf
 Greek Salad with Mesclun Greens
 Rolls and Breadsticks
 Coffee and Tea
(Call for Pricing)

For all buffet packages: Upon request, china and flatware will be provided by A Touch of Class (Call for Pricing). Coffee Service will be provided at a flat rate. Linen table cloths will be provided and linen napkins (Call for Pricing). Prices do not include 8% tax or 18% gratuity on parties requiring service. Delivery charge will be added.

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Cold Buffet Menu

(Call for Pricing)

This menu offers you a choice of a variety of finger sandwiches, two of our freshly made salads, chips, pickles, olive tray and all necessary paper goods. Pastry will be available at an additional cost.

Fresh Salads

Garden
 Caesar
 Red Bliss Potato with Egg
 Macaroni Salad
 Fresh Fruit

Finger Sandwiches

Chicken Salad
 Seafood Salad
 Tuna Salad
 Sliced Turkey
 Sliced Roast Beef
 Sliced Ham and Cheese

Dessert Menu

(Call for Pricing)

Cheesecake with Fruit Topping
 Strawberry Shortcake
 Fruited Blitz Torte
 Cherries Jubilee

Chocolate Mousse
 Decorated Cakes
 Holiday Desserts
 Ice Cream

(Pricing will be Per Person)