

NOON & AFTER

TCD BARBEQUE

- Boston BBQ Pulled Pork
- Baked Macaroni and 3 Cheeses, Sharp American, White Cheddar and Grated Parmesan.
- Baked Beans & Corn on the Cob
- Napa Slaw

Served with "Classic" Chips and Kaiser Rolls.
20.00 per person

THE "CLASSIC COMPLETE" HOT

- Fig & Balsamic Glazed Chicken, Beautifully lacquered with our signature dressing, then lightly topped with onions gastrique.
- Grilled Polenta, in a fresh tomato basil sauce.
- "Classic" Caesar Salad
- Crusty Italian Bread Basket and Butter
- Cookie & Brownie Tray
- Assorted Beverages.
20.00 per person

SOUP

(Fresh soup and chili served with the appropriate condiments.)

- Kennet Mushroom
 - Tomato Basil
 - Tuscan Minestrone
 - Clam & Corn Chowder
 - Turkey Chili
 - Chicken Noodle
- 5.00 per person. (Other soups available upon request.)

SALADS

(add chicken to any salad for only 2.00 per person)

- Mixed Greens, Cherry tomatoes, Kalamata olives, English cucumber, red onion, roasted red beet and goat cheese with citrus vinaigrette, balsamic vinaigrette or spicy ranch. 4.00 per person
- "Classic" Caesar, With hearts of romaine, roasted garlic lemon anchovy dressing, argentine parmesan cheese, seasoned crouton and crispy prosciutto. 4.50 per person
- Baby Spinach, Asparagus, pink grapefruit, dried currents, tomatoes, green pears, walnuts and red beets with citrus vinaigrette, balsamic vinaigrette or spicy ranch. 4.25 per person
- Pasta Salad, Cheese tortellini and cavetelli pasta with grilled zucchini, mushrooms, and onions, roasted peppers, tomatoes, cured olives, Argentine parmesan and basil pesto. 5.00 per person



All catered events include a paper supply and utensils bag.
There is a delivery charge of 10% for all delivered catered events

NOON & AFTER

Anti Pastas (Sm. Serves 20, Lg. Serves 40)

Cured Meats Board, with Prosciutto Di Parma, Salami Toscano, Cappicola, Soppressata, olives, roasted peppers, hummus and pita bread. Small 60.00 Large 120.00

Classic Cheese Board, Assorted cheeses, roasted spiced nuts, fig jam, honey and raisin walnut bread. Small 60.00 Large 120.00

Crudite, Fresh veggies are artfully displayed and served with Italian bread crisps and black peppercorn ranch. Small 50.00 Large 100.00

Mediterranean Grilled Veggie Display, with zucchini, eggplant, bell peppers, asparagus, feta cheese and kalamata olives. Served with grilled pita and home made hummus. Small 60.00 Large 120.00

Add-Ons

- Steak Frites 4.25 per person
- "Classic" Chips 3.00 per person
- Macaroni Salad, Perfectly cooked pasta is tossed with fresh veggies, white cheddar and fresh parsley in our mayo based dressing. 4.00 per person
- Italian Roasted Potato Salad, Diced potatoes are combined with roasted red peppers, Italian parsley, fresh basil, capers and a little roasted garlic in a lemon aioli. 4.00 per person
- Napa Slaw, Finely chopped cabbage with minced red bell peppers, shredded carrots and parsley in our home made dressing. 4.00 per person

SWEETS

- Cookie & Brownie Tray, An assortment of chocolate chip cookies, oatmeal raisin cookies, and fudge brownies. 3.50 per person
- Mile High Apple Pie. Serves 12 people. 25.00
- Spiced "Nuttty" Carrot Cake. Serves 16 people. 48.00

BEVERAGES

- Tropicana® Orange, Grapefruit or Cranberry Juice, 10 oz. bottles. 2.00
½ gallon or gallon glass jug. 8.00 and 16.00
- Panna® Spring Water, 500 ml. bottles. 4.00
- San Pellegrino® 500 ml. bottles 4.00
- Iced Tea or Fresh Lemonade, Gallon. 16.00
- Soda & Water 16oz. bottles 1.75 ea.
- Joe 2go (Coffee 96 oz.) 18.00



610.620.5075
16 E. Gay Street • West Chester, PA 19380
www.theclassicdinerpa.com



CATERING MENU

610.620.5075
16 E. Gay Street
West Chester, PA 19380
www.theclassicdinerpa.com



"Our continuous goal to set new standards in mastering the art of a well-prepared breakfast and lunch for the dining public."

OUR HISTORY:

In September of 1995, The Classic Diner opened its doors to the public. Serving breakfast and lunch from 6am until 3pm, seven days a week, TCD has truly become a trendy landmark and mainstay restaurant in the Greater Philadelphia area. Our dedication to using only the finest, freshest ingredients, all prepared by hand, has earned many rave reviews and awards from: "Best of Philly Diner" on three occasions, "Best Main Line Diner" on several occasions, to "County Lines Best Breakfast" four years in a row and counting. First time guests and our large base of repeat clientele enjoy generous, delicious, well-presented traditional and nontraditional "Classic diner fare" that rival some of the finest meals served in many upscale restaurants. In short, this is not your typical, "diner food." It is, then, our continuous goal to set new standards in mastering the art of a well-prepared breakfast and lunch for the dining public.

ORDERING AND PAYMENT INFORMATION

We request 24 hours notice for all catering orders.

Weekend orders should be placed by 12pm on Friday.

Cancellations are only accepted if made by 4pm the day before during the weekday and 24 hours in advance for weekend orders. All other cancellations will be subject to a 50% charge.

We accept American Express, MasterCard, Visa, Discover, Corporate Checks and Cash on pick up only.

Custom menus available upon request.

MORNING

(Available all day)

CLASSIC CONTINENTAL (10 per person)

BAKED GOODS TRAY - A selection of freshly baked sourdough bagels, croissants, coffee cake, our home-made “Stickiest” buns and blueberry muffins, etc.; served with butter, jam and a variety of cream cheese shmears.

- **Orange Juice** 8.00 per person
- add **COFFEE & TEA** for just 2.50 per person,
- **Decaf “Lavazza”** (add 1.00 per person)

HOT AND CLASSIC A LA CARTE (10 person minimum)

Classic Continental - (Choose 3 of the following breakfast items: 15.00 per person. Additional breakfast items are 3.00 per person.)

- **Scrambled Eggs**
- **Garden Frittata**, baked egg casserole with local seasonal veggies topped with melted cheddar and fresh mozzarella cheeses.
- **Three Meat Strata**, a hearty breakfast casserole of eggs, “Classic” bacon, apple sausage, ham, onion, and bread cubes topped with melted American and cheddar cheeses.
- **Brioche French Toast**, with cinnamon & brown sugar compound, butter and syrup.
- **Pear and Cinnamon Cream Stuffed French Toast**, with orange brandy sauce and oat streusel topping.
- **Buttermilk Pancakes**, plain or chocolate chips, blueberries, strawberries, bananas or walnuts. Served with butter and syrup.
- **Belgian Waffles**, served with fresh strawberries, butter, whipped cream and syrup.
- **Baked Oatmeal**, spiced “Steel-Cut-Oats” are baked in a light custard with currants until set and layered with peach compote and orange streusel topping. Served with 2% milk and cinnamon & brown sugar compound butter.

- **“Classic” Bacon**
- **Apple Sausage**
- **Taylor Pork Roll**
- **Habbersett Scrapple**
- **Canadian Bacon**
- **Turkey Pepper Hash**
- **Home Fries**
- **Classic Fruit Cocktail**

- **Add COFFEE & TEA** for just 2.50 per person
- **Decaf “Lavazza”** (add 1.00 per person)

TCD BREAKFAST SAMMY’S (10 person minimum)

• **Scrambled eggs, Cheese** (American, Swiss, Cheddar or Provolone) with **Bacon, Apple Sausage, Pork Roll, Ham** or **Scrapple**, on a toasted English Muffin or Kaiser Roll.

• **Roasted Peppers & Eggs** on crusty Italian bread with provolone cheese and basil pesto.

- **Home Fries**
- **Orange Juice** 10.00 per person
- Add **COFFEE & TEA** for just 2.50 per person
- **Decaf “Lavazza”** (add 1.00 per person)

MORNING

THE BENNY BUFFET (10 person minimum)

• **The “Classic” Benedict**, Poached Eggs, Canadian Bacon, English Muffin and our home made Hollandaise Sauce. Served with **Home Fries** and **Orange Juice**. 15.00 per person

- **Filet Mignon** 18.00 per person
- **Jumbo Lump Crab** (Market)
- **Avocado & Tomato** 14.00 per person
- **Sautéed Spinach** 16.50 per person
- **Smoked Salmon** 17.50 per person
- **Asparagus** 14.00 per person

- Add **COFFEE & TEA** for just 2.50 per person
- **Decaf “Lavazza”** (add 1.00 per person)

EGG-CELLENT BURRITO’S! (10 person minimum)

• **Scrambled eggs, Cheese** (American, Swiss, Cheddar or Provolone) with **Bacon, Apple Sausage, Pork Roll, Ham** or **Scrapple**, on rolled up in a soft flour tortilla.

• **Sausage and Eggs**, Rolled up with sliced apple sausage, scrambled eggs, grilled onions, white cheddar & roja sauce.

• **Veggies & Eggs**, Over stuffed with roasted peppers, sautéed spinach, pepper jack cheese and basil pesto.

- **Home Fries**
- **Orange Juice**
- **Salsa Mexicana and Fresh Guacamole** 12.00 per person

NORWEGIAN SMOKED SALMON BAGELS

Assorted bagels, vine ripe tomatoes, red onion, English cucumber, mixed greens with balsamic vinaigrette, caper berries, boiled egg, dill cream cheese and salmon caviar. 12.50 per person

FRESH FRUIT PLATTER

A selection of seasonal melons, citrus, berries and pineapple, sliced and colorfully arranged. 35.00

COFFEE AND TEA (10 person minimum)

- **“Lavazza” coffee**, half and half, assorted “Mighty Leaf” organic tea, lemon, and the appropriate condiments. Served piping hot in insulated thermal containers. 6.00 per person
- **Decaf “Lavazza”** (add 1.00 per person)

BREAKFAST EXTRAS

- **Baked Goods Tray**. 6.00 per person
- **Individual Breakfast Parfaits**. Vanilla yogurt is layered with mixed berries, toasted dried fruit granola and honey. 5.50 per person
- **Individual Bottled Water and Ice**. 1.75 per person
- **Coffee and Tea Service**. 2.50 per person (10 person minimum)
- **Decaf “Lavazza” with Coffee and Tea Service**. (Add 1.00 per person)



NOON & AFTER

(Available all day)

COLD LUNCH (6 person minimum)

(All cold lunch buffets come with “Classic” chips, pickle platter, mayo & mustard and your side salad of choice)

CLASSIC SANDWICHES

• **Caprese with Prosciutto**, Fresh mozzarella, Roma tomatoes, roasted peppers, and basil pesto served on crusty Italian bread.

• **Corned Beef or Smoked Turkey Special**, with lean corned beef or smoked turkey, Swiss cheese, Russian dressing, and spicy slaw served on marble rye bread.

• **Smoked Turkey Club**, Double smoked slab bacon, lettuce and tomato with cranberry mayo served on Artisan breads.

• **“Classic” Chicken Salad**, All white meat chicken, red seedless grapes, lettuce and tomato with Dijon honey mustard sauce served on Artisan breads.

• **Black Forest Ham**, White cheddar cheese, lettuce and tomato with mayonnaise mustard horseradish sauce served on Artisan breads.

• **Albacore Tuna Salad**, All white tuna, lettuce and tomato with lemon chive mayo served on Artisan breads.

• **Grilled Portabella**, with zucchini, tomato, red onion, roasted pepper, fresh mozzarella with basil pesto on crusty Italian bread. 13.50 per person

WRAP IT UP

• **Grilled Chicken Caesar Wrap**, Grilled chicken breast, Argentine parmesan cheese and romaine lettuce, topped with crispy prosciutto and Caesar dressing, wrapped in flour tortilla.

• **Mediterranean Wrap**, Roasted peppers, garlic hummus spread, feta cheese, tomato, Kalamata olives, English cucumbers, romaine, and sun dried tomato wrapped in flour tortilla.

• **Southwestern Chicken Wrap**, Spiced rubbed chicken, pepper jack cheese, fresh tomato salsa, romaine lettuce and chili lime cream wrapped in flour tortilla.

• **“Classic” Chicken Salad**, All white meat chicken, red seedless grapes, lettuce and tomato with Dijon honey mustard sauce wrapped in flour tortilla.

• **Albacore Tuna Salad**, All white tuna, lettuce and tomato with lemon chive mayo wrapped in flour tortilla. 13.00 per person

The Classic Diner Combo (A combination of our “Classic” Sandwiches and Wraps. 14.25 per person

The Classic Complete Cold, (Diner Combo with...) Mixed Greens Salad, “Classic” Chips, Pickle Platter, Cookie & Brownie Tray & Assorted Beverages. 18.00 per person



NOON & AFTER

"CLASSIC" LUNCH BOX

Each includes ½ a sandwich, 10.00 per person. Whole sandwich, 14.00 per person. "Classic" house made chips, whole piece of fruit, cookie and appropriate paper products. Substitute Macaroni Salad, Italian Roasted Potato Salad, Napa Slaw or Classic Fruit Cocktail for the whole piece of fruit for 1.75 per person.

- **Corned Beef Special**
- **Smoked Turkey Club**
- **“Classic” Chicken Salad**
- **Black Forest Ham**
- **Albacore Tuna Salad**
- **Caprese with Prosciutto**
- **Grilled Chicken Caesar Wrap**
- **Mediterranean Wrap**
- **Southwestern Smoked Chicken Wrap**
- **“Classic” Chicken Salad**
- **Albacore Tuna Salad**

HOT BUFFETS (10 person minimum)

TACO BAR

Choice of Spiced Rubbed Chicken, Slow Roasted Pork & Hominy and Grilled Lime Marinated Flank Steak.

- **Spanish Rice**, with Roja sauce, queso fresco, jalapeno and cilantro
- **Black Beans**
- **Tortilla Chips**
- **Flour Tortillas**.
- **Condiments Tray** with Salsa Mexicana, Guacamole, Sour Cream, Shredded Cheddar Cheese, Shredded Lettuce, Jalapeño’s, Cilantro and Lime. 16.00 per person.

CLASSIC ITALIAN

• **Chicken Veneziana**, Sautéed chicken breast, crispy prosciutto, melted provolone cheese, mushrooms and snow peas in a parmesan cream sauce.

- **Pesto Cavatelli**, with roasted peppers, peas, zucchini and sundried tomatoes, topped with a lemon & walnut crumble.
- **Garlic bread**,
- **Mixed Greens** 18.00 per person.

THE FANELLI

• **Grandmom Fanelli’s Meatballs**, Hand formed and baked to perfection, then smothered in our own marinara.

- **Baked Ziti**, with our home made marinara, ricotta, fresh mozzarella and parmesan cheeses.
- **Garlic bread**,
- **Crush red peppers & parmesan** on the side. 16.00 per person

PANKO CRUSTED CHICKEN STRIPS (10 person minimum)

Served with Barbeque and Honey Mustard Sauce. 8.00 per person