



**FOOD IS NOT JUST OUR BUSINESS
IT'S OUR PASSION**

Classie
GROUP OF COMPANIES



Classique
EVENT PLANNING & CATERING



Wholesale Catering Supplies





Learn more at...
WWW.CLASSICGROUP.COM



CONTENTS

- 
- 5 Get to Know Us
 - 7 Why Classic
 - 8 The Classic Cuisine
 - 9 Riviera Catering
 - 11 Classique Event Planning & Catering
 - 13 What Makes us Different?
 - 14 Classic Touch Foods
 - 17 Food for People "On-the-go"
 - 19 Food Safety

DID YOU KNOW?

WE ARE A HACCP CERTIFIED FACILITY,
WORKING TOWARDS OUR SQF CERTIFICATION, A PART
OF THE GLOBAL FOOD SAFETY INITIATIVE (GFSI).



Get to KNOW US!

WHO WE ARE

It all began with the devotion of a family and a single coffee truck. In 1962, Joseph Belcastro started the Classic Cuisine that was then passed down to his son, Louie Belcastro in 1982 at the age of 16 years old. The company that started with one truck has increased its fleet to over 50 of the most modern and well equipped mobile stores throughout the GTA.

The Classic Group of Companies has continued its growth by adding four unique divisions; Classic Cuisine, Classique Event Planning & Catering, Riviera Catering and Classic Touch Foods. It is your “one-stop solution” for food service and event excellence. Our innovative 50,000 sq. ft. building and 15,000 sq. ft. HACCP certified commercial kitchen takes great pride in serving the GTA's finest events, corporate offices, and food service venues. Our products and services are continually updated to meet the changing needs of our customers.

OUR INVOLVEMENT

We are proud to be a part of the community and enjoy focusing our efforts in supporting local causes, events and programs. The Classic Group of Companies is a member of the Canadian Restaurant & Food Services Association (CRFA), Convenience Caterers & Food Manufacturers Association, National Automatic Merchandising Association and the Markham Board of Trade (MBT). We have been acknowledged by Markham's Best Business Practice as well as the City of Toronto's Community Service Partnerships (CSP) with Recognition and Outstanding Business Awards. We are proud supporters of the Annual Bicycle Classic for the City of Toronto, The Children's Breakfast Clubs, Schools for Children of the World and the Seniors are Important Dinner Program.



Why Choose CLASSIC

OUR REPUTATION IS BUILT ON:

- ✓ Commitment to providing innovative food choices, excellent value and outstanding service.
- ✓ Unique recipes and ingredients providing customers with an extensive product selection.
- ✓ Flexible packaging to suit the needs of our customers and marketplaces.
- ✓ Fresh & Extended shelf life options including MAP Programs.
- ✓ ISO 22000 Certified and recognized for being HACCP certified.

MARKETS WE SERVE



BUSINESS DINING



EDUCATION



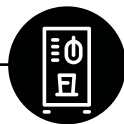
HEALTHCARE



AIRLINE



CORRECTIONAL



VENDING



RESTAURANTS



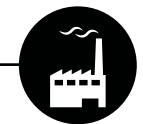
CONSTRUCTION



GOLF COURSES



STADIUMS &
SPORT ARENAS



INDUSTRIAL
FACILITIES



*Tasteful Delivery Right to
Your Doorstep!*

OUR SERVICES

The Classic Cuisine Mobile Catering is proud to be one of the largest independently owned mobile catering companies in the Greater Toronto Area. We have over 50 award winning trucks that are equipped with stainless steel kitchens, hot ovens, refrigeration and state-of-the art coffee machines.

We service a variation of businesses including, Airports, Corporate Office Buildings, Construction Sites and Community Events with our made fresh daily menu selections and award winning Classic coffee blend.

Our tremendous growth and outstanding record of client retention are an attributable to our food service excellence. Our team is passionate about providing unequalled service and value to our clients.

We take great food right to your doorstep, allowing our customer to grab a quick snack, enjoy a fulfilling meal, or simply a great hot cup of coffee. We serve quickly and efficiently, allowing the customer to save time.





Wholesale Catering Supplies

WHOLESALE CATERING SUPPLIES

Riviera Catering provides wholesale catering supplies to our Mobile Catering Operators through our fully merchandised warehouse. Products available include our "Signature Classic Coffee" made to our specifications, Specialty Sandwiches and Seasonal Salads made fresh every day using the freshest ingredients, drinks, paper products, snack foods and many other sundry items.

All our products are meticulously merchandised with attention to detail for ease of view and quick access. Our warehouse is spotless and constantly replenished with new, innovative and varied choices.

VENDING SERVICES

Our Vending Machine Services enables companies to have fresh food, drinks, snacks and fresh coffee available for their employees at all times.

We provide the Vending Machines right to your door step and have a dedicated team that replenishes the stock on a daily basis. Our machines are serviced regularly ensuring that they are always in top form.







GRAB N GO... FRESH N READY!

Classic Touch Foods is a full service Food Manufacturing Facility located in Markham, Ontario Canada. Classic provides clients with a wide selection of fresh RTE (ready-to-eat) products offered throughout the Greater Toronto Area. Our menu selections reflect the passion and pride we have, to be the most innovative manufacturer in the food industry.

Our entire team of chefs, executive administration, food handlers, warehouse staff, drivers, event & catering managers are housed at our state of the art ready to eat production facility.

OUR BRANDS

We strive to produce the best quality and variety with an innovative approach to all types of food service markets.

Food production and delivery logistics include homemade food preparation, packaging and nutritional labeling identifying our brands; **Classic Touch**, **Classic Grab N Go**, **Classic Fresh N Ready**, **Take Away Gourmet**, **Classic Take N Bake** and our newest addition **Brown & Black Euro Café Collection**.





**FOOD FOR PEOPLE
ON THE GO!**

Classic Touch PRODUCTS

HOME-MADE QUALITY PRODUCTS

Classic Touch Foods facilitates all the food production for the Classic Group's divisions including the Classic Cuisine and Classique Event Planning & Catering. We create foods from simple continental breakfasts to elite functions. From fresh salads, fruit platters, sandwiches and soups, to innovative appetizers and creative cuisine, we use the freshest ingredients ensuring optimal flavor and taste.

We have a hand crafted assembly facility that produces specialty menu items focused on delivering quality products to our customers. At Classic our product development team is always creating new items and working closely with customers to deliver unique and exciting products.





*We
Create
You
Celebrate!*

Classique

EVENT PLANNING & CATERING

WE ARE PERFECTIONISTS!

From corporate functions to social gatherings we are focused on providing innovative catering solutions for a variety of clients in the Greater Toronto Area.

Our Executive Chefs carefully prepare unique dishes with the freshest market ingredients. The precision of our culinary choices and plating presentation will amaze the most discerning palates. Our event planning team provide full event catering services from professional staffing to finding the perfect venue for your special celebration.

WHY CLASSIQUE?

Our state of the art kitchen is where we prepare and create your menu that allow us to make your event a memorable one. Classique takes care of you & your guests, allowing you to focus on what you do best!

Our exceptional standards ensure that your meeting or event makes the right statement about your company and service. Select from our delicious menus, or have us design a custom tailored menu for your next special occasion. We build stress-free relationships with our clients that allow you to enjoy your memorable experience while leaving the details for us to perfect!





What Makes us **DIFFERENT?**

At Classique Event Planning & Catering, we believe in unique moments that inspire you and your guests. We create events that are tailored to meet your specific requirements and budgets. Our Event Planners will transform your venue setting with our mix of planning solutions that integrate lighting, elegant florals, chiavari seating, royal linens and china.

Classique's impeccable attention to detail, professionalism, and execution will allow you to relax and celebrate the special moments!

Our Dedicated Services Include:

Corporate

- Business Meetings
- Conferences
- Team Building
- Rooftop Parties
- Product Launches
- Grand Openings
- Staff Appreciations
- BBQ's

Weddings/Social

- Weddings
- Life Changing Moments
(Showers, Engagements, Retirements)
- Luncheons/Dinner Parties
- Budgets/On-Site Management
- Sharply Dressed Staffing
- Venue Partnerships & Selection

Design

- Audio/Visual
- Décor
- Florals
- Furniture Rentals
- Invitations

Nutrition Facts

Serving Size Entire Recipe 187g (187 g)

Amount Per Serving

Calories Calories from Fat 31

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Cholesterol 0mg

3mg

Sodium 30g

Quality & Food **SAFETY**



FOOD SAFETY IS OUR TOP PRIORITY...

At Classic, we aim to provide our customers' high quality products and services. Our policy is to guarantee customer and consumer satisfaction, consistently and systematically through effective management which also meets the needs of our employees.

In order to achieve this we:

- Make quality products that meet the highest Food Safety and Quality standards.
- Continually review Food Safety policies, standards and procedures to effectively manage Food Safety risks associated with changes in products, processes and technologies.
- Validate the effectiveness of the Food Safety and Quality management systems through internal and external audits.
- Train our employees in all our company's activities in the best interest of our consumers, customers, vendors, employees and the general community.

Our staff is trained in Food Health and Safety including; food storage, food preparation, food washing, food and equipment cleaning, disinfection and cooking temperatures.

New product development, features high on our list of priorities ensuring we keep our customers at the fore-front of improving healthy eating habits. Full specifications on all our products are available on request along with nutritional facts and value information.

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