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The Classic Catering People Announce Continued Partnership with the Baltimore Ravens

Owings Mills catering company signs on for seven additional seasons as the team's official caterer

Owings Mills, Md. (February 24, 2011) – The Classic Catering People is proud to announce a continuing relationship with Baltimore Ravens as the official caterer for their training facility in Owings Mills for the next seven seasons. The Classic Catering People have been feeding the Ravens, both at home and on the road, since 1998.

“The Ravens are fortunate to have such a terrific partnership with The Classic Catering People,” said Bob Eller, the Ravens’ Vice President of Operations. “The quality of the food and the people who work for Classic really helps us prepare for the rigors of the season. The Classic Catering People’s commitment to being a community and industry leader lends itself to being a perfect partner. The food is delicious and the training table is a perfect blend of good nutrition and taste.”

The 32-acre training facility, which was completed in October 2004, houses approximately 200 Ravens players and staff, and is complete with a full-service kitchen and cafeteria, both operated by The Classic Catering People’s onsite executive chef, management and full-time staff. In addition, The Classic Catering People provides meals for the Ravens’ Summer Training Camp, out-going air flights, rail service along the northeastern coast, multiple events throughout the year and training table. The Classic Catering People’s training table has been recognized as one of the finest in the NFL and has been praised by scouts and visitors from around the country.

About The Classic Catering People

The Classic Catering People is a full-service, off-premise catering company serving businesses and communities of Maryland for over 40 years. From corporate to social occasions, our team is dedicated to providing clients with handcrafted food, unmatched service and event management – setting the standard for successful events. Creativity, care and precision are the driving forces that transform an event into an experience, with a wide range of menus – from regional to world cuisines, traditional and contemporary – as well as menus created from locally sourced, seasonal ingredients. For more information, please visit www.classiccatering.com.

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