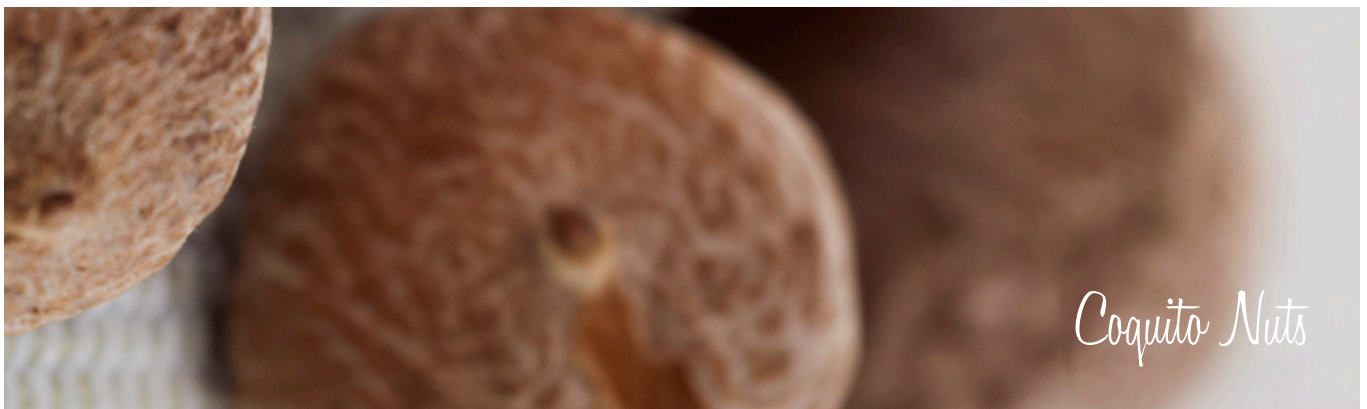




CLASSIC TO GO
WINTER
SOCIAL
MENU



Coquito Nuts



THE CLASSIC CATERING PEOPLE

STARTERS (3 DOZ. MINIMUM FOR ALL ITEMS SOLD BY THE DOZEN)

Old Bay Steamed Jumbo Shrimp | **\$28** doz
16-20 count

Grilled Mediterranean Shrimp | **\$28** doz

Smoked Salmon and Spinach Tart | **\$45**

Petite Crab Cakes | **\$30** doz

Crab Fondue | **\$65**
French bread rounds - serves 15

Crab Deviled Egg Halves | **\$24** doz
per dozen

Bacon Deviled Eggs Halves | **\$15** doz

Charmula Marinated | **\$24** doz
Tenderloin Skewers

Grilled Mini Beef Kebobs | **\$42** doz
rosemary and coriander yogurt glaze

Bacon Straws | **\$18** doz

Spanakopita | **\$18** doz

Cremini Mushroom Caps | **\$24** doz
goat cheese and fennel

Mushroom Chopsticks | **\$24** doz
raspberry hoisin
dipping sauce - \$4 1/2 pint

Barbecue Chicken Flatbread | **\$35**
smoked Gouda and scallions. Serves 10

Meat Lovers Flatbread | **\$38**
chorizo, pepperoni, peppers,
onions, three cheese

Wild Mushroom Flatbread | **\$35**
fontina, caramelized onions

Apple & Brie Tartlets | **\$18** doz
baked in a gingersnap crust.

Vegetable Samosas | **\$18** doz
potatoes, carrots, peas & onions,
mango chutney - \$4 1/2 pint

Butternut Squash Hummus OR | **\$15** pt
Olive Hummus *with* Pita Triangles
Serves 10

Local Cheese Plate | **\$55**
Cherry Glen Goat, Buttermilk Blue & Chapel
Hill Cheddar - housemade preserves,
crackers & housemade lavosch. Serves 10
Gluten free crackers available.

Traditional Cheese Plate | **\$45**
cheddar, Havarti, brie & blue cheeses,
crackers & grape garnish. Serves 10
Gluten free crackers available.

Raw Vegetable Basket | **\$45**
radishes, peppers, cherry tomatoes,
celery & carrots
choice of: smoked Gouda dip, herb dip OR
sun dried tomato dip. Serves 10

GO WITHS

Cocktail Sauce | **\$8 pt**

Red Pepper Aioli Dip | **\$8 pt**

Horseradish Cream | **\$7 pt**

Beef Gravy | **\$8 qt**

Fire Roasted Tomato Sauce | **\$8 pt**

Tomato Chutney | **\$8 pt**

Chipotle BBQ Sauce | **\$4 pt**

SOUP + SALAD

3 quart minimum

Butternut Squash	\$12
Carrot Cumin Ginger <i>Vegan</i>	\$12
Autumn Minestrone	\$12
Turkey Chili	\$15
Quinoa Vegetarian Chili	\$12
Black Bean Chorizo Stew	\$15
Balsamic Vinaigrette <i>by the pint</i>	\$8
Apple Cider Vinaigrette <i>by the pint</i>	\$8
Caesar Dressing <i>by the pint</i>	\$8

Serves 10

Festive Field Salad \$50 <i>organic greens, pomegranate seeds, crumbled goat cheese and toasted pistachios, Balsamic Vinaigrette</i>
Fall Salad \$50 <i>field greens, Asian pears, dried cranberries and toasted pecans, Apple Cider Vinaigrette</i>
Baby Kale Salad \$50 <i>dried cherries, candied almonds, jicama croutons White Balsamic Vinaigrette</i>
Caesar Salad \$45 <i>romaine lettuce, housemade croutons, Parmesan cheese, Caesar Dressing</i>

ENTRÉES

Marinated & Grilled Capon Breast \$12 ^{ea} <i>tomato chutney - \$4 1/2 pint</i>	Wild Mushroom & Beef Meatloaf \$28.50 <i>tomato fondue glaze 3lbs - Serves 8</i>
Stuffed Chicken Breast \$12 ^{ea} <i>spinach, kale, sundried tomatoes</i>	Half Rack of New Zealand Lamb \$55 <i>roasted cherry vinaigrette</i>
Chicken Marsala \$9 ^{ea} <i>marsala-mushroom wine sauce</i>	Jumbo Lump Crab Cakes - 4 oz \$12 ^{ea}
Rotisserie Seasoned Chicken Breast \$9 ^{ea}	Grilled Asian Salmon \$23 ^{lb}
Whole Free Range Honey Thyme Glazed Chicken with Cider Gravy \$27.50 ^{ea}	Seared Cod \$15.50 ^{ea} <i>piri piri sauce, 6 oz. portions</i>
Red Wine Braised Beef Brisket \$17.50 ^{lb} <i>3lb min</i>	Seafood Strudel \$75 <i>shrimp, scallops, crab, gruyere in crispy puff pastry - serves 6-8</i>
Boneless Short Ribs Provençal \$27 ^{lb} <i>per pound, 3lb min</i>	Penne Pasta Bolognese \$45 <i>Serves 10</i>
Bacon Wrapped Pork Tenderloin \$45 <i>honey and lavender - serves 4</i>	Lobster Mac and Cheese \$75 <i>Serves 10</i>
Whole Beef Tenderloin \$165 ^{ea} <i>herbed infused olive oil, peppercorns & garlic sliced & garnished OR seared, oven ready in foil pan</i>	Butternut Squash Lasagna \$45 <i>squash, ricotta, mozzarella and Parmesan cheese</i>
	Wild Mushroom & Spinach Enchilada \$35 <i>Serves 10</i>

VEGETABLES (3 LBS PER PAN; SERVES 10 PEOPLE)

Brussels Sprouts Stir Fry | **\$27**

peas, onions, red pepper

Haricot Vert *with* Roasted | **\$27**

Red Pepper Compound Butter Glaze

Mashed Yukon Gold Potatoes, | **\$27**

Carrots and Celery Root
reserved Gruyère cheese

Mashed Skinless Potatoes | **\$18**

Baked Cauliflower Tots | **\$27**

*suggested pairing: fire roasted
tomato sauce*

Roasted Root Vegetables | **\$27**

*parsnips, carrots, sweet potatoes,
celery root, sweet onions*

Farro *with* Shiitake Mushrooms | **\$27**

thyme, cracked black pepper

Eggplant Roulade | **\$35**

*spinach, mushroom filling, tomato sauce
Serves 10*

Crusted Fingerling Potatoes | **\$27**

rosemary and sea salt

Zahtar Roasted Kabucha | **\$45**

Japanese sweet squash

Roasted White Sweet Potatoes | **\$27**

honey lemon sauce

Creamed Spinach | **\$27**

nutmeg

DESSERT

Cranberry Apple Nut Tart | **\$35**

8" Pimlico Cake | **\$45**

Pumpkin Roulade | **\$45**

Chocolate Bread Pudding

\$20 *small*

\$40 *large*

Sampler Size Tarts | **\$3.50** *ea*

*Nutella, apple crumb, chocolate mousse
6 min*

Assorted Bar Cookies | **\$24** *doz*

*may include: pumpkin squares, cheesecake,
cranberry-almond*

Assorted Petite Cookies | **\$27**

3 doz

Assorted Homestyle Cookies | **\$18** *doz*

Assorted Brownies | **\$24** *doz*

*may include: caramel-pretzel, peanut butter,
creme de menthe*

French Miniatures | **\$18** *doz*

3 doz. min, boxed

Petite Red Velvet

Chocolate Chip Cookies | **\$18** *doz*

Vegan, gluten free, 3 doz min.

10" Chocolate Raspberry Torte | **\$40**

Gluten Free

Fresh Fruit Salad

\$45 *small, serves 10*

\$65 *medium, serves 16-18*

**ASK US ABOUT OUR CELEBRATION CAKES
CALL FOR PRICING**

BREAD

Assorted Dinner Rolls | **\$15** *doz*

Harvest Boule | **\$9.50**

Raisin Spelt Bread | **\$9.50**

EXTRAS

DISPOSABLES

We offer a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request.

ORDERING

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Breakfast and lunch orders must be placed 24 hours in advance; Day of orders call for details. Online ordering available at classiccatering.com/classic-go-menus.

PAYMENT

All events must be paid in full prior to delivery.

BILLING

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available by request.

DELIVERY + SET-UP

The Classic Catering People offers delivery based on location. Set-up is available for an additional fee is applicable.

SERVICE PERSONNEL

Our professional staff includes serving staff to help and maintain buffets and other food related tasks. Staff are available based on availability for an additional fee.

ACCOUNT EXECUTIVES

Your Account Executive will help build a custom menu for your event and will assist you with your event needs.

CONTACT US

P: 410.356.1666

F: 410.581.9358

www.ClassicCatering.com

ABOUT US

For more than 40 years, the Classic team has been bringing people together over memorable cuisine. All along the way, we have served our community as passionately as our clients.

Locally Woman Owned Business

www.ClassicCatering.com

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