



SPRING MENU 2024

Starters

Grilled Chili Lime Shrimp | \$30 doz

Petite Crab Cakes | \$30 doz

1/2 pint cocktail sauce | \$5

Candied Bacon Twists | \$28 doz

Shiitake Mushroom Chopsticks | \$24 doz

1/2 pint raspberry hoisin dipping sauce | \$5

Cauliflower Arancini | \$24 doz

1/2 pint sun dried tomato aioli | \$5

Potato & Pea Samosas | \$21 doz

coriander chutney - \$5-1/2 pint

Parmesan Cheese Straws | \$18 doz

Brie & Fig Quesadilla | \$12 each

brie, fig mustard, Monterey jack cheese, min 6

Roasted Pepper & Chevre Tartlet | \$20 doz

Chicken Skewers | \$21 doz

teriyaki or Thai peanut glaze

Falafel Skewer | \$24 doz

petite falafel, cucumber, grape tomato, vegan
Tzatziki Sauce \$5 per 1/2 pt

Artisanal Cheese Platter | \$75

blue cheese, gruyere, fontina, herbed goat cheese,
strawberry jam, olives, lavash, serves 10

Mezze | \$55

classic hummus, pickled eggplant relish,
pickled watermelon radish, roasted olives,
sesame lavash, sumac lavash, serves 10

Charcuterie Platter | \$75

Genoa salami, prosciutto, mortadella, manchego
cheese, gouda, provolone,
sliced baguette, olivada, serves 10

Sweet Pea Hummus OR Classic Hummus | \$15 pint

served with lavash

Muhammara | \$25 pint

roasted red pepper dip, walnuts, pomegranate
molasses, bread crumbs, served with lavash

Entrees

4 oz. Jumbo Lump Crab Cakes | MP

1/2 pint cocktails or tartar sauce | \$5

Spice Roasted Salmon | \$27.50 lb

citrus, pickled mustard seeds, herbs

Shrimp Tikka Kabobs | \$13 each, min 6

cardamom, cilantro, fennel, Greek yogurt, mint

Whole Beef Tenderloin

sliced & garnished | \$225

seared, oven ready in foil pan | \$200

1/2 pint horseradish cream sauce | \$6

Barbecue Braised Beef Brisket | \$32 lb

Grilled Chicken Breast | \$9.50

Honey Sriracha or Balsamic Glazed

Carolina Style Pulled Barbecue | \$80

pork or chicken, 5 lb pan

Penne Pasta with Grilled Chicken | \$80

peas, toasted pine nuts, sundried tomato,
Parmesan, garlic, olive oil, 5 lb pan

Indian Butter Chicken | \$130

chicken thighs and basmati rice, serves 10

Tofu Vegetable Rice Curry | \$90

brown rice, tofu, Napa cabbage, grilled peppers and
onions, mint, ginger curry sauce
vegan, gluten free, serves 10

Greek Spinach & Feta Casserole | \$70

serves 8-10

Place your order online: www.OnlineOrdering.ClassicCatering.com

or give us a call: 410.356.1666

Flatbread

Buffalo Chicken | \$45
mozzarella, blue cheese

Manakish | \$45
Lebanese flatbread, feta cheese, za'atar
labneh on the side

Farmers Market | \$45
sundried tomato, goat cheese, eggplant, onion,
olives, basil

Kale, Spinach & Artichoke | \$45
fontina cheese, pine nut pesto

each flatbread measures: 18" x 13"

Soups

HOT SOUPS

Maryland Crab Soup | \$28 / qt

Lemon Vegetable Orzo | \$18 / qt

COLD SOUPS

Gazpacho | \$18 / qt

Asparagus Vichyssoise | \$18 / qt

2 quart minimum

Salads

Baby Spinach Salad | \$60
strawberries, mandarin oranges,
slivered almonds, goat cheese,
citrus vinaigrette

Greek Salad | \$55
romaine, tomatoes, peppers, black olives, feta
cheese, pepperoncinis, red wine vinaigrette

Chopped Vegetable Salad | \$60
romaine, feta, radish, cucumber, red onion,
grape tomato & hearts of palm, oregano vinaigrette

Vegan Cobb | \$60
mixed greens, asparagus, beets, sugar snap peas,
cucumbers, spring peas, grape tomatoes,
garbanzo beans, quinoa, sunflower seeds, herb
vinaigrette

Asparagus Niçoise | \$60
poached asparagus, hard boiled eggs, white
beans, poached pee wee potatoes, cherry
tomatoes, red onions, capers, roasted red pepper
dressing

Cous Cous Citrus Salad | \$33
feta, cara cara oranges, pistachios, Italian parsley

Pasta a la Caprese | \$33
orecchiette pasta, basil, roma tomatoes, fresh
mozzarella balls tossed in white balsamic
vinaigrette

BLT Salad | \$33
crispy bacon bits, grape tomatoes, shredded
lettuce, creamy dressing

serves 10, increase by 5 person increments

Entree Salads

Chinese Chicken Salad | \$16.50
nappa cabbage, romaine, cilantro, sprouts, snow
peas, carrots, cucumbers, red peppers, sesame
seeds, sesame soy vinaigrette

Turkey Cobb | \$16.50
mixed greens, turkey, hard boiled eggs, bacon,
tomato, avocado, green goddess dressing

Caesar
romaine, croutons, parmesan cheese
Options (priced per person):
Grilled Chicken | \$12.50
BBQ Salmon | \$15.50
Grilled Lemon-Basil Shrimp | \$17.50

Grilled Chicken Nicoise | \$16.50
haricot verts, nicoise olives, capers, cherry
tomatoes, artichoke hearts, roasted fingerling
potatoes, lemon vinaigrette

Grilled Hanger Steak | \$22
hard boiled farm eggs, grilled red onion,
chapels bay blue cheese, cherry tomatoes,
bacon



Grilled Hanger
Steak



**priced per person,
10 person minimum per selection**

Sides

Roasted Asparagus | \$36

Haricot Verts with Mushrooms | \$36

Coconut Ginger Carrot "Rice" | \$36

Crispy Fingerling Potato | \$36

olive oil, cracked pepper, sea salt

Spring Succotash | \$36

corn, squash, sun dried tomatoes, edamame, red onion, chive, red peppers, yellow peppers, peas

Greek Macaroni & Cheese | \$50

red onion, garlic, grape tomatoes, kalamata olives, spinach, feta cheese

Three Cheese Macaroni Casserole | \$45

Pilau | \$36

asparagus, fennel, peas, spinach, garlic, raisins
pine nuts on the side

each serves 10



Coconut Ginger
Carrot "Rice"

Desserts

Oreo Cheesecake Brownies | \$30

price per dozen

Petite Limoncello Cheesecakes | \$24

price per dozen

Spring Shaped Sugar Cookies | \$18

price per dozen

S'mores Sandwich Cookies | \$24

price per dozen, 2 dozen minimum

Carrot Cake Cupcakes | \$18

cream cheese icing, price per half dozen

Boxed Classic Cookie Collection | \$36

Chocolate Dipped Housemade
Grahams, Almost Everything Cookies,
Snickerdoodle, price per 2 dozen

Vegan Chocolate Chip Cookies | \$18

priced per dozen

Seasonal Deep Dish Fruit Pies | \$27

strawberry rhubarb, peach, blueberry

8" Strawberry Shortcake | \$50

chocolate dipped strawberries & chocolate
shavings

8" Toasted Coconut Cake | \$40

Dashing Chocolate Dipped Strawberries | \$28

price per dozen, vegan

Fruit Salad | \$55

serves 10, in disposable bowl

Please place orders at least 48 hours in advance.

**Place your order online: www.OnlineOrdering.ClassicCatering.com
or give us a call: 410.356.1666**

