

2025 Classic To Go Fall Corporate Menu

Please order a minimum of 3 per variety.

Roasted Turkey Breast | \$10.50 swiss, honey mustard, lettuce on brioche

Traditional Chicken Salad | \$10.50 lettuce on croissant

Roast Beef & Cheddar | \$10.50 on baguette

Virginia Baked Ham & Havarti | \$10.50 lettuce on croissant

Albacore Tuna Salad | \$9.50 lettuce on ciabatta

Falafel Wrap | \$9.50 tomato, lettuce, pickled carrots, lemon garlic dill sauce - vegan

The Sicilian | \$13.50 pepper ham, salami, mortadella, capicola, próvolone, olive tapenade, tomato, romaine, sub roll

Southwest Grilled Chicken Wrap | \$13.50 black beans, roasted peppers, jack cheese, chipotle mayo

Old Bay Shrimp Salad | \$13.50 lettuce on brioche

Dagwood | \$ 13.50 prosciutto, mozzarella, roasted peppers, arugula on baguette

Turkey Cobb Wrap | \$13.50 provolone, lettuce, tomato, smashed avocado, bleu cheese spread, bacon, hard boiled egg

Crab Cake | \$28.00 jumbo lump crab cake, mixed greens, Old Bay remoulade, brioche

Beef Tenderloin | \$22.00 caramelized onions, horseradish cream, greens, ciabatta

Roasted Portobello Sandwich | \$13.50 marinated portobello, hummus, caramelized onions, roasted peppers, mixed greens on ciabatta - vegan

> Gluten free breads and wraps available upon request.

serves 10

Idaho & Sweet Potato Salad | \$33 caramelized onions & roasted red peppers

Traditional Cole Slaw | \$33

White Bean Salad | \$33 white beans, onion, garlic, pesto dressing

House Made Chips | \$30 sea salt, lemon pepper, or old bay

Utz Chips | \$10

Fruit Salad | \$55

serves 10, can increase in increments of 5

Caesar | \$65

parmesan, hand torn croutons, Classic Caesar dressing

Fall Baby Kale Salad | \$75

delicata quash, goat cheese, dried cranberries, pepitas, apple cider viniagrette

Sweet Potato & Quinoa Salad | \$70

mixed greens, green beans, sweet potatoes, raisins, quinoa, sunflower seeds, herb viniagrette

Super Greens Salad | \$70

baby spinach, cucumber, edamame, celery, carrots, farro, tomato, sunflower seeds, lemon vinaigrette

Add-On Options:

Grilled Chicken, 6 oz per person | \$9.50 / person Grilled Salmon, 4 oz per person | \$9.50 / person Grilled Shrimp, 4 per person | \$9.50 / person

serves 10

Sweet Potato & Black Bean Chili | \$70

Butternut Squash Soup | \$70

Hearty Homemade Beef Chili | \$70

Chicken & Corn Chowder | \$70

priced per 10 people, increased in increments of 5 each entree includes choice of 1 entree, side dish

entrees:

Rotisserie Seasoned Chicken Breast | \$150 tomato chutney served with sliced ciabatta

Seared Miso Salmon | \$185 served with sliced ciabatta

Shepherd's Pie | \$185 served with sliced ciabatta

Grilled Chicken Penne Pasta | \$125

peas, sundried tomatoes, parmesan cheese, garlic, olive oil, toasted pine nuts served with sliced ciabatta

4 oz. Jumbo Lump Crab Cake | \$280 cocktail sauce, lavash price subject to change



Penne Mushroom Ragu | \$80 vegan, serves 10

Tofu Vegetable Rice Curry \$90

brown rice, tofu, napa cabbage, carrots, yams, cauliflower, peppers, onions, mint, ginger curry sauce vegan & gluten free serves 10

Falafel Bowl | \$150

chickpea falafel, lettuce, tomato, cucumber, roasted red peppers. pickled red onion, tahini dressing, serves 10

side options:

Classic Caesar Salad

romaine, parmesan cheese, house made croutons, caesar dressing (+\$2 per person)

Roasted Fall Vegetables

carrots, sweet potatoes, cauliflower, sweet onions (+\$2 per person)

Yukon Gold Mashed Potatoes

Idaho & Sweet Potato Salad caramelized onions & roasted red peppers

Three Cheese Macaroni Casserole (+\$2 per person)

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\$365, serves 10

Herb Roasted Breast of Turkey sliced & served with giblet gravy

Bread & Herb Stuffing

Mashed Yukon Gold Potatoes or

Sweet Potato Crumble with brown sugar & pecans

Steamed Green Beans

Cranberry Orange Relish

Diner Rolls & Butter

Petite Pumpkin Cheesecakes

Artisanal Cheese Platter | \$75

Pont Reyes blue cheese, herbed goat cheese, fontina, guryere, chutney, olives, lavash serves 10

Mezze | \$55

Hummus, Baba ghanoush, Moroccan Carrot Salad, Roasted Olives, Sesame Lavash, vegan serves 10

Charcuterie Platter | \$80

Genoa Salami, Prosciutto, Mortadella, Manchego Cheese, Gouda, Provolone, Sliced Baguette, Olivada serves 10

Wing It! | \$80

4 dozen wings, either boneless or bone-in buffalo, barbecue, or old bay ranch or blue cheese celery sticks

Classic Cookie Collection | \$42

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

Pumpkin Spice Cookies | \$24 price per dozen 2 dozen minimum

Petite Home Style Cookies | \$24 chef's selection price per 2 dozen

Apple Cranberry Crumble Bars | \$30 priced per dozen

Fall Cheesecake Bites | \$28 pumpkin, mexican chocolate, black currant priced per dozen

Crab Dip | \$90 sliced baguette serves 10

Buffalo Chicken Dip | \$60 rainbow tortilla chips serves 10

Candied Bacon Twists | \$28 priced per dozen

Spinach & Feta Pinwheels | \$24 price per dozen

Butternut Squash Tartlets | \$24, per dozen ricotta & herb

Pumpkin Samosas | \$30, per dozen





Please place orders 48 hours in advance.

Pick-up or delivery available.

Disposables & Beverages available at additional cost.
Place your order online: OnlineOrdering.ClassicCatering.com
or give us a call: 410.356.1666