

Starters

priced per dozen, 3 dozen minimum

Petite 1oz Crab Cakes | \$54

Add On:

Cocktail Sauce | \$10 (pint)

Tartar Sauce | \$10 (pint)

Chipotle Remoulade | \$10 (pint)

Grilled Shrimp | \$30

chili lime, mediterranean or old bay
(gluten free)

Candied Bacon Twists | \$28

(gluten free)

Chicken Skewers | \$24

teriyaki, Thai peanut glaze or honey sriracha
(gluten free)

Tenderloin Skewers | \$28

bourbon glazed or chimichurri
(gluten free)

Petite Beef Meatballs | \$21

marinara sauce, barbecue or chili jam

Shiitake Mushroom Chopsticks | \$24

(vegan)

Add On: Raspberry Hoisin | \$10 (pint)

Falafel Skewers | \$24

tomato, cucumber

(vegan)

Add On: Tzatziki | \$10 (pint)

Cauliflower Arancini | \$24

(vegetarian)

Add On: Sun-Dried Tomato Aioli | \$10 (pint)

Vegetarian Antipasto Skewer | \$24

tomato, mozzarella, peppadew, artichoke, basil,
balsamic drizzle

(vegetarian, gluten free)

Potato & Pea Samosas | \$24

(vegan)

Add On: Coriander Chutney | \$12 (pint)

Feta & Spinach Pinwheels | \$24

everything bagel seasoning
(vegetarian)

Platters

serves 10

Artisanal Cheese Platter | \$75

Point Reyes blue cheese, goat cheese, fontina, gruyere,
seasonal chutney, roasted olives, house made lavash
(vegetarian, gluten free)

Charcuterie Platter | \$75

genoa salami, prosciutto, mortadella, manchego cheese,
gouda, provolone, sliced baguette, olivada
(gluten free)

Mediterranean Mezze Platter | \$55

hummus, baba ghanoush, moroccan carrot salad,
roasted olives, sesame lavash
(vegan)

Vegetable Crudit  & Hummus | \$55

radishes, peppers, cherry tomatoes, celery, carrots,
classic hummus

House Made Lavash | \$27 (3 dozen)

(vegan)

Flatbreads

12" x 6"

\$15 each, minimum of 3

Buffalo Chicken Flatbread

mozzarella, blue cheese

Caprese Flatbread

tomato, mozzarella, basil, balsamic
(vegetarian)

Farmer's Market Flatbread

sundried tomato, goat cheese, eggplant, onion,
olives, basil
(vegetarian)

Salami & Mushroom Flatbread

garlic, fontina, oregano

Sandwiches & Wraps

Must 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 | \$10.50

lettuce on ciabatta

Falafel Wrap | \$10.50

tomato, lettuce, pickled carrots, lemon garlic dill sauce
(vegan)

The Sicilian | \$13.50

pepper ham, salami, mortadella, capicola, provolone,
olive tapenade, tomato, romaine, sub roll

Grilled Chicken Pesto | \$13.50

basil pesto, mozzarella, roasted tomato, mixed greens,
ciabatta

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

Roasted Portobello Sandwich | \$13.50

marinated portobello, hummus, caramelized
onions, roasted peppers, mixed greens
on ciabatta
(vegan)

Crab Cake | \$28.00

jumbo lump crab cake, mixed greens,
Old Bay remoulade, brioche

Beef Tenderloin | \$22.00

caramelized onions, horseradish cream,
greens, ciabatta

**Gluten free breads and wraps
available upon request.**

**All above sandwiches can be offered as
petites. Prices range from \$4.50 - \$7.50
Minimum of 6 per variety**

BBQ

\$170 serves 10. increased in increments of 5

Choose One:

Pulled Pork, Pulled Chicken, Vegan Pulled Jackfruit

Includes:

Traditional Cole Sale & House Made Potato Chips
with Soft Sandwich Rolls

Soups

serve 10

Maryland Crab Soup | \$100

(gluten free)

Roasted Tomato Bisque | \$70

(vegetarian, gluten free)

Add-On Options:

Sliced Baguette | \$12 (vegan)

House Made Lavash | \$27 (vegan)

Salads

serves 10, increase in increments of 5

Classic Caesar Salad | \$65

romaine, parmesan cheese, house made croutons,
Caesar dressing
(vegetarian)

Greek Salad | \$65

romaine, cucumbers, cherry tomatoes, red peppers,
kalamata olives, feta cheese, red wine vinaigrette
(vegetarian & gluten free)

Chopped Wedge | \$65

iceberg, tomato, bacon, blue cheese
(gluten free)

Greens Salad | \$70

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

Chopped Vegetable Salad | \$70

romaine, feta, radishes, cucumbers, red onions, grape
tomatoes, hearts of palm, oregano vinaigrette
(vegetarian & gluten free)

Falafel Bowl | \$150

chickpea falafel, lettuce, tomato, cucumber, roasted red
peppers, pickled red onion, tahini dressing
(vegan & gluten free)

Salad 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

Italian

\$160

serves 10, increased in increments of 5 entrees, select one:

Grilled Chicken Penne Pasta

peas, sundried tomatoes, parmesan cheese, garlic, olive oil, toasted pine nuts

Baked Ziti

vegetarian or meat

Mushroom & Parmesan Risotto

salad, select one:

Classic Caesar Salad

romaine, parmesan cheese, house made croutons, Caesar dressing
(vegetarian)

Greek Salad

romaine, cucumbers, cherry tomatoes, red peppers, kalamata olives, feta cheese, red wine vinaigrette
(vegetarian & gluten free)

Includes:

Sliced Baguette

Entrees

6oz Grilled Chicken Breast | \$9.50 each

5 each minimum

rotisserie seasoning, honey sriracha or balsamic glaze
(gluten free)

Seared Salmon | \$27.50 per pound

3 pound minimum

apricot soy, citrus honey, spice rubbed
(gluten free)

Braised Beef Brisket | \$33 per pound

3 pound minimum

barbecue or traditional

Braised Beef Short Ribs | \$38 per pound

3 pound minimum (gluten free)

Whole Beef Tenderloin

Seared & Oven Ready | \$200

Sliced & Garnished | \$225

(gluten free)

Add On:

Horseradish Cream | \$12 (pint)

Crispy Fried Onions | \$6 (pint)

Petite Brioche Rolls | \$10 (dozen)

4oz Jumbo Lump Crab Cakes | \$25 each

Add On:

Chipotle Remoulade | \$10 (pint)

Cocktail Sauce | \$10 (pint)

Tartar Sauce | \$10 (pint)

Soft Sandwich Rolls | \$18 (dozen)

Southwest

\$220

serves 10, increased in increments of 5 entrees, select one:

Chipotle Pulled Chicken

Chipotle Pulled Pork

Chipotle Seasoned Tofu

Includes:

flour tortillas, black beans, sautéed peppers & onions, guacamole, pico de gallo, Monterey Jack cheese, sour cream, shredded lettuce, Mexican rice

Add-On Option:

Salsa & Tortilla Chips | \$40

salsa roja and black bean dip with rainbow tortilla chips, serves 10

Sides

priced per pound, 3 pound minimum

Roasted Seasonal Vegetables | \$12

(vegan, gluten free)

Garlic Parmesan Roasted Potatoes | \$12

(vegetarian)

Grilled Potato Salad | \$12

onion, garlic, yellow peppers, paprika, apple cider vinegar, parsley, marjoram, dill
(vegan, gluten free)

Traditional Cole Slaw | \$12

(vegetarian, gluten free)

Vegetable Orzo Salad | \$12

tomato, artichoke, red and yellow peppers, green beans, onions, kalamata olives, red wine vinaigrette
(vegan)

Cucumber Ribbon Salad | \$12

shaved cucumber ribbons, fresh dill, red onion, lemon vinaigrette
(vegan, gluten free)

Lemon Herb Rice Pilaf | \$12

long grain rice, lemon zest, fresh herbs, olive oil
(vegetarian, gluten free)

serves 10

Three-Cheese Mac & Cheese | \$45

(vegetarian)

Greek Spinach & Feta Casserole | \$70 (serves 10)

(vegetarian)

House-Made Chips | \$30

sea salt, old bay, lemon pepper
(vegan, gluten free)

Desserts

Classic Cookie Collection | \$42

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

Petite Homestyle Cookies | \$24

chef's selection
price per 2 dozen
(vegetarian)

Assorted Brownies & Bars | \$30

priced per dozen
(vegetarian)

Pimlico Cupcakes | \$18

price per half dozen
(vegetarian)

Seasonal Cheesecake Trio | \$30

priced per dozen
(vegetarian)

Fruit Salad | \$55

pineapple, melon, mixed berries
serves 10
(vegan, gluten free)

Beverages

Assorted Canned Sodas | \$1.50 each

coke, diet coke, sprite

Bottled Water | \$1.50 each

still, sparkling

Iced Tea & Lemonade | \$11 gallon

Ice Service:

Small Bag | \$6.50
Large Bag | \$10

Coffee Service:

regular, decaffeinated & hot water

Disposable Coffee Box | \$21.50 each

approximately 10-12 cups

Coffee Pump | \$21.50 each

approximately 10-12 cups
(requires pick up fee)

Small Cambro | \$80 each

approximately 45 cups
(requires pick up fee)

Large Cambro | \$140 each

approximately 80 cups
(requires pick up fee)

Disposables

Standard Eco Friendly Disposables:

Small Disposable Pack | \$20
good for groups of 10 or less

Large Disposable Pack | \$40
good for groups of 20 or less

Upgraded Bamboo Eco Friendly Disposables:

Small Disposable Pack | \$45
good for groups of 10 or less

Large Disposable Pack | \$90
good for groups of 20 or less

Serving Pieces | \$1.75 each

Cold Beverage Cups | \$4 per 10

Disposable Chafing Dish | \$19.50

included rack, foil insert & sterno

Please place orders 48 hours in advance.

Pick up or delivery available.

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