

# Grilled Red Curry Shrimp | \$30 doz 

crushed cashews
yogurt sauce - \$5-1/2 pint
Petite Crab Cakes
cocktail sauce $-\$ 51 / 2$ pint
Candied Bacon Twists | \$28 doz
Shiitake Mushroom Chopsticks | \$24 doz
raspberry hoisin dipping sauce - \$5-1/2 pint
Cauliflower Arancini | \$21 doz
sun dried tomato aioli - \$5-1/2 pint
Potato \& Pea Samosas | \$21 doz
coriander chutney - \$5-1/2 pint
Parmesan Cheese Straws | \$18 doz
Figs in a Blanket | \$28 doz
puff pastry

4 oz. Jumbo Lump Crab Cakes | MP
Miso Glazed Salmon | $\mathbf{\$ 2 4 . 5 0 ~ l b}$
Shrimp Tikka Kabobs | \$13 each, min 6
cardamom, cilantro, fennel, Greek yogurt, mint

## Whole Beef Tenderloin | \$185

sliced \& garnished OR seared, oven ready in foil pan, horseradish cream sauce - $\$ 5-1 / 2$ pint

Barbecue Braised Beef Brisket | \$29.50 lb
1/2 Rack of New Zealand Lamb | \$59
fennel, coriander rub
roasted cherry vinaigrette - \$6-1/2 pint
Asparagus, Mushroom \& Gruyere Tart | \$35 serves 5

## Tofu Vegetable Rice Curry| \$90

brown rice, tofu, Napa cabbage, grilled peppers and onions, mint, ginger curry sauce vegan, gluten free (serves $10-5 \mathrm{lb}$ pan)

Stuffed Cremini Mushrooms | \$24 doz
peas, tomatoes, eggplant, zucchini and Parmesan cheese

## Artisanal Cheese Platter | \$75

manchego, Irish cheddar, gouda, herbed goat cheese, strawberry jam, olives, lavash, serves 10

Mezze | \$55
Carrot 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
Italian Pickled Eggplant Relish | \$15 pt focaccia croutons

Turmeric Hummus, Carrot Hummus OR Classic Hummus with Pita Triangles | \$15/pt

## Indian Butter Chicken | \$65

chicken thighs and basmati rice, serves 5
Penne Pasta with Grilled Chicken | \$55
peas, toasted pine nuts, sundried tomato, Parmesan, garlic, olive oil, 5 lb pan

Grilled Chicken Breast with Salsa Verde and Lemon | $\$ 10$

Marinated \& Grilled Boneless Breast of Capon | \$11 tomato chutney - \$5-1/2 pint

## Mediterranean Olive Capon Breast \$12

green olives, lime juice, oregano, garlic
Carolina Style Pulled Barbecue | \$55
select pork or chicken, 5 lb pan

## HOT SOUPS

Maryland Crab Soup | \$22/qt
Mexican Grilled Corn Soup | \$18/qt
peppers, cilantro, queso fresco

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

## Greek Salad | \$55

romaine, tomatoes, peppers, black olives, feta cheese, pepperoncinis, red wine vinaigrette,

Beet, Fennel \& Arugula Micro Green Salad | \$70<br>nasturtiums and orange zest vinaigrette, shaved aged goat cheese

## Asparagus Niçoise | \$60

poached asparagus, hard boiled eggs, poached pee wee potatoes, cherry tomatoes, red onions, capers, roasted red pepper dressing

## BLT Panzanella | \$55

applewood bacon, plum tomatoes, arugula,
toasted Italian croutons, creamy lemon dressing

## Chipotle Chicken Salad | \$15

mixed greens, lime ranch dressing, tortilla ribbons

## Barbecue Chicken Salad | \$15

grilled chicken breast, corn, tomatoes, scallions, bedded on greens with chipotle barbecue sauce

## Balsamic Apricot Walnut Chicken Salad

\$15
chicken breast meat, toasted walnuts,
celery, apricots, white balsamic vinaigrette

## Turkey Cobb \$14

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 | $\$ 17.50$

COLD SOUPS
Chilled Strawberry \& Coconut Soup | \$18/qt mint, lemon zest relish

Asparagus Vichyssoise | \$18/qt

## Gazpacho Salad| \$55

tomatoes, green grapes, cucumbers, mint,
sourdough croutons, sherry vinaigrette

## Pasta a la Caprese | \$30

orecchiette pasta, basil, grape tomatoes, fresh mozzarella balls tossed in white balsamic vinaigrette, 3 lb

## Vegan Cobb \| $\mathbf{~ 6 0}$

mixed greens, asparagus, beets, sugar snap peas, cucumbers, spring peas, grape tomatoes, garbanzo beans, quinoa, sunflower seeds, herb vinaigrette

## Italian Antipasto Salad | \$65

salami, capicola, provolone, mozzarella, grape tomatoes, olives, romaine, Italian vinaigrette

## serves 10, increase by 5 person increments

## Peanut Sauce Noodles | \$14

rice noodles, peanut sauce, sesame marinated chicken breast, roasted red and yellow peppers, spring onions, snow peas and beans sprouts served with lime wedges and wonton noodles on the side
Baltimore Steak \& Cheese Salad | \$18.50
Old Bay, Sagamore Rye marinated flank steak, romaine, pickled red onions, cherry tomatoes, blue cheese dressing
Herb Crusted Salmon | \$ 18.50
hearts of palm, artichokes, roasted fingerling potatoes, baby lettuce
priced per person,

Blistered Heirloom Carrots | \$18/36
hazelnut, spring herb gremolata
Roasted Asparagus | \$18/36
Haricot Verts | \$18/36
citrus gremolata
Coconut Ginger Carrot "Rice" | \$18/36
General Tso's Cauliflower | \$18/36
Thai chilis, sesame seeds
Crispy Smashed Fingerling Potato Fries | \$18/36 celery dust

## Spring Succotash | \$18/36

corn, squash, sun dried tomatoes, edamame, red onion, chive, red peppers, yellow peppers, peas
Shrimp \& Grits Pudding | \$30, serves 5
creole sauce

Oreo Cheesecake Brownies | \$30
price per dozen
Lemon Whoopie Pies | \$18
price per half dozen
Spring Shaped Sugar Cookies | \$18 price per dozen
S'mores Sandwich Cookies | \$24
price per dozen, 2 dozen minimum

## Vegan Chocolate Chip Cookies | \$18

price per dozen, 2 dozen minimum
Boxed Classic Cookie Collection | \$36
Chocolate Dipped Housemade
Grahams, Almost Everything Cookies,
Snickerdoodle, price per 2 dozen

## Petite Homestyle Cookies \$22

chef's selection, price per 2 dozen


## Apricot Hand Pies | \$18 <br> price per half dozen

## Seasonal Deep Dish Fruit Pies | \$27

strawberry rhubarb, peach, blueberry
8" Strawberry Shortcake |\$50
chocolate dipped strawberries \& chocolate shavings
8" Chocolate Cannoli Cream Cake | \$45
Dashing Chocolate Dipped Strawberries | \$28
price per dozen, vegan

## Fruit Salad | \$50

serves 10, in disposable bowl

## Please place orders 48 hours in advance.

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

