# CORPORATE FALI MENU 2022 

Roasted Turkey Breast | \$9.50
Traditional Chicken Salad | \$9.50
Chipotle Roasted Chicken Salad | \$9.50
lime ranch dressing
Roast Beef \& Cheddar | \$9.50
Virginia Baked Ham \& Havarti | \$9.50
Albacore Tuna Salad | \$9.50
The Portabella | \$9.50
roasted marinated portabella, hummus,
caramelized onions, roasted peppers, mixed greens

THE CLASSIC BOX
10 individual boxed lunches
Roasted Turkey Breast (4)
Virginia Baked Ham \& Havarti (4)
The Portabella (2)
Utz Chips, Homestyle Cookies, Condiments
Po-Boy Shrimp Salad Sandwich ..... \$13
lettuce, Creole dressing, baguette
Crab Cake | \$28
jumbo lump crab cake, mixed greens, chipotle remoulade
Smoked Salmon Bagel | ..... \$13
dill cream cheese, cucumber, lettuce, tomatoes
Southern ..... \$12
Virginia ham, roasted turkey breast, house madepimento cheese
The Sicilian | \$13
pepper ham, salami, mortadella, capicola,provolone, olive tapenade, tomato, romaine
Classic Turkey ..... \$12
roast turkey, apple butter, havarti, greens
Beef Tenderloin | \$17.50
caramelized onions, greens
Curried Cauliflower | \$12

## SOUPS

served in insulated container with ladle 3 quarts, serves 10

Roasted Carrot Cumin | \$64
Chicken, Spinach Tortellini | \$70
5 Grain Chili | \$63
vegetarian!

## HOUSE SIDES

serves 10
Red Bliss Potato Salad | \$27
Cole Slaw | \$27
Cous Cous Tabouli | \$27
House Made Chips | \$30
Utz Chips | \$10

## SALADS

serves 10, can increase in increments of 5
Caesar | \$55
parmesan, hand torn croutons,
Classic Caesar dressing
BLT Panzanella | \$60
applewood bacon, plum tomatoes, arugula,
toasted Italian croutons, creamy lemon dressing
Fruit \& Nut | \$60
lettuce, walnuts, celery, grapes, bleu cheese, apple cider vinaigrette

## Kale Salad | \$60

roasted sweet potato, cashews, goat cheese, lime ginger dressing

Italian Antipasto Salad | \$65
salami, capicola, provolone, mozzarella, grape
tomatoes, olives, romaine, Italian vinaigrette

# Balsamic Apricot Walnut Chicken Salad <br> \$150 

chicken breast meat, toasted walnuts,
celery, apricots, white balsamic vinaigrette

## Caesar

romaine, croutons, parmesan cheese | \$55
Add-On Options:
Grilled Chicken | $\$ 135$
BBQ Salmon | $\$ 160$
Grilled Lemon-Basil Shrimp | \$175

Baltimore Steak \& Cheese Salad | \$210
Old Bay, Sagamore Rye marinated flank steak, romaine, pickled red onions, cherry tomatoes, blue cheese dressing

Salad Duo
\$95
Moroccan Carrot Salad with Chili Cumin, Cous Cous Tabouli with Hummus \& Pita, olives, vegan
serves 10, increase by 5 person increments
priced per 10 people, increased in increments of 5, each entree includes choice of 1 entree, side dish
entrees:
Lemon or Peruvian
Grilled Chicken | $\$ 150$
sliced ciabatta
Buttermilk Fried Chicken | \$150
served cold with biscuits \& honey butter

## Pulled Chicken Barbecue <br> \$150

sandwich rolls
Barbecue Braised Brisket | \$185
sandwich rolls
Grilled Salmon | \$185
choice of: miso glazed, sweet \& spicy or citrus sliced ciabatta

4 oz. Jumbo Lump Crab Cake | MP
cocktail sauce, lavash
Southwest Dinner
(1) Chipotle Chicken | \$180

Pulled Chipotle Short Ribs | \$200
flour tortillas, black beans,
guacamole, pico de gallo,
Monterey Jack cheese, sour cream, shredded
lettuce, on the side: cumin roasted steak fries
side options:
Classic Caesar Salad ( $+\$ 2$ per person)
Red Bliss Potato Salad
Cous Cous Tabouli
Moroccan Carrot Salad
Spicy Ultimate Cole Slaw with Pecans
Roasted Steak Fries

serves 10
Baked Falafel Bowl | \$75
chickpea falafel, lettuce, tomato, cucumber, dill
pickles, red onion, dill dressing, serves 5

## Power Bowl | \$65

kale, sweet potato, chickpeas, quinoa, sunflower
seeds, lemon tahini herb sauce, serves 5

## Vegetable Platter <br> \$45

radishes, peppers, cherry tomatoes, celery, carrots, hummus or edamame hummus, serves 10

## Artisanal Cheese Platter | \$75

manchego, Irish cheddar, gouda, herbed goat cheese, apple butter, olives, Iavash, serves 10

## Mezze \| \$55

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

## Charcuterie Platter <br> \$75

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

## Almond Butter Coconut Chocolate Chip

 Cookies | $\$ 18$price per dozen
S'mores Sandwich Cookies | \$24
price per dozen, 2 dozen minimum
Boxed Classic Cookie Collection| \$36
Chocolate Dipped House made
Grahams, Almost Everything Cookies,
Snickerdoodle, price per 2 dozen
Petite Homestyle Cookies | \$22
chef's selection, price per 2 dozen

## Buffalo Chicken Dip | \$55

rainbow tortilla chips, serves 10
Candied Bacon Twists | \$28/dozen
Sweet \& Spicy Chicken Wings | \$15/dozen
ranch \& blue cheese dip
minimum of 3 dozen
Salsa \& Tortilla Chips | \$35
salsa roja and black bean dip with
rainbow tortilla chips, serves 10
House Made Chips | \$35
choice of chip: Old Bay or sea salt serves 10

## Vegan Carrot Cake Cupcakes |\$18 <br> price per half dozen

Apple Hand Pies | \$18
price per half dozen
Brownies | \$30
cheesecake or chocolate fudge, price per dozen
8" Pimlico Cake | \$50
Fruit Salad | \$55
serves 10, in disposable bowl

All desserts are boxed, please contact Classic To Go if other arrangements or presentation is desired.


Customer Favorite: Pimlico Cake

Please place orders 48 hours in advance.
Pick up or delivery available. Disposables available at additional cost. Place your order online: www.OnlineOrdering.ClassicCatering.com or give us a call: 410.356.1666

