

CORPORATE FALL 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

\$145

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 made pimento 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

pickled cucumbers, raisins, cumin mint yogurt

Please order a minimum of 5 of each sandwich.

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

Entree Salads

Chipotle Chicken Salad | \$150

mixed greens, lime ranch dressing, tortilla ribbons

Balsamic Apricot Walnut Chicken Salad | \$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

edsers

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 | \$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

onal Bites Bite

Southwest Dinner 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 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

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





Pulled Chicken Barbecue

Vegetable Platter | \$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, lavash, serves 10

Mezze | \$55

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

Charcuterie Platter | \$75

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

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

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

Vegan Carrot Cake Cupcakes | \$18

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.





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