

FALL GATHERINGS 2022

Starters

Samosas | \$24

price per dozen, 2 dozen minimum coriander chutney | \$5 / 1/2 pint

Miniature Crab Cakes | \$MP

price per dozen, cocktail sauce - \$5-1/2 pint

Mediterranean Grilled Shrimp | \$30

price per dozen, 2 dozen minimum

Cauliflower Arancini | \$24

price per dozen, 2 dozen minimum arrabiatta sauce | \$5 / 1/2 pint

Pear & Ricotta Bites | \$24

price per dozen

Apple & Brie Tartlets | \$24

gingerbread crust, price per dozen



Bacon Twists | \$28

price per dozen

Mezze | \$55

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

Artisanal Cheese Platter | \$75

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

Charcuterie Platter | \$75

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

Hummus | \$20

with pita chips, price per pint select Classic or Edamame

House Made Lavash | \$25 36 pieces

Cauliflower



SOUPS

served in insulated container with ladle 3 quarts, serves 10

Roasted Carrot Cumin | \$64

Chicken, Spinach Tortellini | \$70

5 Grain Chili | \$63

vegetarian!

add-on:

Quick Cheese Bread Loaf | \$18

SALADS

serves 10, can increase in increments of 5

Caesar | \$55

parmesan, hand torn croutons, Classic Caesar 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

& Salads

4 oz

Crab Cake | \$MP

cocktail sauce: \$5 / 1/2 pint

Seared Salmon | \$26.50/lb

soy apricot glaze

Tenderloin | \$200

1/2 pint of horseradish cream | \$5 1/2 pint of chimi churri sauce | \$5

Braised Short Ribs | \$34

price per pound, minimum of 3 lbs

Lamb Phyllo Pie | \$85

coriander, cumin, cinnamon, feta, raisins. serves 5-6

Chicken Pot Pie with Crumble Topping | \$80 serves 10

Penne Pasta with Grilled Chicken | \$80

peas, pine nuts, sundried tomatoes, serves 10

Peruvian Chicken Breast | \$10.50

green sauce, minimum of 4

Barbecue Chicken Flatbread | \$45

Penne Mushroom Ragu | \$75

vegan, 5 lbs

Desserts

serves 10

Roasted Steak Fries | \$32

Roasted Vegetables | \$32

carrots, sweet potatoes, Brussels sprouts, sweet onions, red peppers

Sauteed Spinach with Garlic & Golden Raisins | \$36

Roasted Brussels Sprouts with Bacon | \$40

Haricot Verts with Roasted Red Pepper | \$40

3 Cheese Macaroni | \$45

Roasted Cauliflower Casserole | \$45

gruyere cheese, panko bread crumb topping



3 Cheese Macaroni

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 Lemon Rosemary Loaf Cakes | \$24 / half dozen

Brownies | \$30

cheesecake or chocolate fudge, price per dozen

Vegan Zucchini Carrot Cupcakes | \$18 vanilla icing, price per half dözen

Maple Caramel Cupcakes | \$18 price per half dozen

Apple Crumb Pie | \$27

8" Pimlico Cake | \$50

10" Flourless Chocolate Raspberry Torte | \$40 gluten free

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