



# BALTIMORE COUNTY RESTAURANT WEEK

APRIL 16 - MAY 2

\$35 PER PERSON, MINIMUM OF 2 PEOPLE

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## STARTER

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GAZPACHO WITH CRAB AND  
GRILLED SWEET CORN



BALTIMORE LETTUCE SALAD  
toasted pine nuts, figs, shaved asiago,  
roasted shallots, aged sherry vinaigrette

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## ENTREES

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SELECT 1 PER GUEST

### LEMON TARRAGON CHICKEN

ancient grains pilaf, grilled artichokes,  
sauce vierge  
(6 oz. chicken breast)

### PAN ROASTED CAROLINA MOUNTAIN TROUT

Grilled New Potatoes, French Beans  
and Tomatoes  
Pommery Mustard Vinaigrette

### BLACK PEPPER AND MUSTARD RUBBED ROSEDA FARMS DRY AGED BEEF TENDERLOIN (+\$5)

Roasted Parsley Potatoes, Spring  
Ratatouille, Arugula Chimichurri

### MUSHROOM WELLINGTON

Lemon Dusted Asparagus &  
Roasted Fennel  
(can be made vegan if desired)

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## DESSERT

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### TART DUO

Cherry Crumb

Chocolate Grand Marnier Mousse

AVAILABLE APRIL 16 - MAY 2

PLACE YOUR ORDER ONLINE OR GIVE US A CALL

PLEASE PLACE ORDERS 24 HOURS IN ADVANCE.

CURBSIDE PICKUP & DELIVERY AVAILABLE.



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