



CLASSIC TO GO
THANKS
GIVING
MENU



THANKSGIVING IS NOVEMBER 26TH
ORDER ON-LINE: CLASSICCATERING.COM



ClassicCatering.com | 410.356.1666

THE TRADITIONAL FEAST - \$115 | \$220 Serves 5 | 10

ALL TIME THANKSGIVING FAVORITES, NO SUBSTITUTIONS, ADDITIONAL ENTRÉES AVAILABLE

LOCAL FARM RAISED 10-12 LBS WHOLE
ROASTED TURKEY FOR 10 PERSON **OR**
ROASTED TURKEY BREAST FOR 5 PERSON
ROASTED GIBLET GRAVY
BREAD AND HERB STUFFING

SWEET POTATO CRUMBLE
STEAMED GREEN BEANS
CRANBERRY-ORANGE RELISH
PARKER HOUSE ROLLS
PUMPKIN PIE

THE HARVEST TABLE - \$115 | \$230 Serves 5 | 10

NO SUBSTITUTIONS, ADDITIONAL ENTRÉES AVAILABLE

LOCAL FARM RAISED 10-12 LBS WHOLE
ROASTED TURKEY FOR 10 PERSON **OR**
ROASTED TURKEY BREAST FOR 5 PERSON
ROASTED GIBLET GRAVY
YUKON GOLD MASHED POTATOES

WINTER FRUIT + NUT STUFFING
pears, celery, prunes, apricots, cranberries, pecans
HARICOT VERTS
roasted red peppers & caramelized onion
PETITE SWEET POTATO CHEESECAKES

EVERYTHING BUT THE TURKEY - \$80 | \$140 Serves 5 | 10

BREAD AND HERB STUFFING
SWEET POTATO CRUMBLE
STEAMED GREEN BEANS
THANKSGIVING PANZANELLA SALAD

CRANBERRY-ORANGE RELISH
BUTTERMILK SQUARE BISCUITS

ADD ON: BUTTERNUT SQUASH SOUP -
\$12/QT

VEGETARIAN - \$90 Serves 4

BUTTERNUT SQUASH LASAGNA
FESTIVE FALL SALAD
RICOTTA BITES

HARICOT VERTS WITH RED PEPPERS &
CARAMELIZED ONIONS
PUMPKIN BREAD

PLACE YOUR ORDER EARLY!

Order by November 14th and receive 10% off your next non-holiday Classic To Go order!

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STARTERS

PETITE CRAB CAKES <i>price per dozen</i>	\$30	OLD FASHIONED RELISH TRAY SERVES 5 <i>carrots, celery, radishes, assorted olives</i>	\$22
GRILLED MEDITERRANEAN SHRIMP <i>price per dozen</i>	\$28	PARMESAN BACON STRAWS <i>price per dozen</i>	\$27
BACON WRAPPED SCALLOPS <i>price per dozen</i>	\$30	CHEESE STRAWS <i>price per dozen</i>	\$15
STUFFED CREMINI MUSHROOMS <i>spinach, artichokes</i> <i>price per dozen, 1 dozen minimum</i>	\$28	CRAB DIP <i>French bread rounds, serves 8-10</i>	\$35
BUTTERNUT SQUASH + GOAT CHEESE PETITE TARTS <i>vegetarian, price per dozen</i>	\$24	SAVORY HARVEST NUT MIX <i>herbs, orange zest</i> <i>price per pound</i>	\$24
BRIE + SLICED APPLES IN GINGERBREAD TARTLET <i>price per dozen</i>	\$18	HOUSE MADE LAVASH <i>price per 24 pieces</i>	\$25
PEAR & RICOTTA BITES <i>price per dozen</i>	\$18	BOX OF COCKTAIL CRACKERS	\$6

ENTRÉES

LOCAL FARM RAISED WHOLE ROASTED FRESH TURKEY <i>small - serves 10-12, 1 qt giblet gravy</i>	\$110	GLAZED CORNED BEEF <i>priced per pound, 3 lb minimum</i>	\$23
CARVING FEE	\$7.50	JUMBO LUMP CRAB CAKES 4 oz	\$15
ROASTED BREAST OF TURKEY <i>priced per pound, sliced</i>	\$25	ICELANDIC COD <i>sesame & pumpkin seed encrusted</i>	\$13.50ea
BRINED TURKEY BREAST <i>10-12 pounds,</i> <i>order must be placed by November 15</i>	\$115	SALMON - 5 OZ PIECES <i>miso honey glaze</i> <i>espresso</i> <i>chimichurri</i> <i>priced per pound</i>	\$12ea
MURRAY'S BRINED WHOLE CHICKEN <i>citrus rosemary brine</i>	\$28	SEAFOOD STRUDEL <i>serves 6 - shrimp, crab meat,</i> <i>scallops, sherry cream sauce</i>	\$85
BACON WRAPPED PORK TENDERLOIN <i>serves 4, honey and lavender</i>	\$35	ACORN SQUASH <i>quinoa, squash, cranberries</i>	\$7.50ea
HONEY GLAZED SPIRAL HAM <i>on the bone, whole</i> HALF	\$110 \$75	BUTTERNUT SQUASH LASAGNA <i>serves 4-6</i>	\$25
TENDERLOIN OF BEEF <i>serves 10-12, oven ready or roasted and</i> <i>carved</i>	\$165		

STUFFINGS, CASSEROLES + TARTS

LARGE SERVES 10 | SMALL SERVES 4-6

BREAD + HERB STUFFING \$20 | \$11
*also available in small pan
serves 4-6*

WINTERFRUIT+NUTSTUFFING \$40 | \$25
*pears, celery, prunes, apricots,
cranberries, pecans*

THREE CHEESE MACARONI CASSEROLE \$45 | \$25
cheddar, colby, parmesan cheese

SWEET POTATO CRUMBLE \$30 | \$18
brown sugar pecan topping

SAUSAGE, SPINACH + FETA STUFFING \$40

CREMINI, SCALLION AND GRUYERE GALETTE \$35

MUSHROOM BREAD PUDDING \$40
shiitake, cremini, dried porcini, fontina

LOBSTER MACARONI AND CHEESE CASSEROLE \$75
cheddar, colby, parmesan cheese

KALE + SWISS CHARD GOAT CHEESE GRATIN \$40

CORN PUDDING \$40

VEGETABLES small pan, serves 4-6 | large pan, serves 10-12

YUKON GOLD MASHED POTATOES \$15 \$28

OVEN ROASTED BRUSSELS SPROUTS \$15 \$28
parmesan

BAKED CAULIFLOWER CASSEROLE \$15 \$28
aged gruyere

HARICOT VERT \$15 \$28
red pepper and caramelized onion

STEAMED GREEN BEANS \$12 \$20

CREAMED SPINACH \$15 \$28

BRAISED RED CABBAGE \$12 \$20
apples, cider vinegar, honey

ROASTED ROOT VEGETABLES \$15 \$28
parsnips, carrots, sweet potatoes, brussels sprouts, sweet onions

ROASTED KABOCHA SQUASH \$15 \$28
maple syrup & ginger

SAUERKRAUT WITH TOMATOES \$12 \$20

SOUP + SALAD

BUTTERNUT SQUASH SOUP \$12/QT
vegetarian

ROASTED POTATO LEEK SOUP \$14/QT
baby kale, crispy shallots, parmesan

SEAFOOD BISQUE \$20/QT
lobster, shrimp, crab

SERVES 10 | SERVES 5

HOLIDAY CAESAR SALAD \$45 | \$25
*romaine, radicchio, house made croutons,
Parmesan, Caesar dressing*

FESTIVE FIELD SALAD \$50 | \$30
*organic greens, pomegranate seeds,
crumbled goat cheese and toasted
pistachios, balsamic vinaigrette*

THANKSGIVING PANZANELLA \$50 | \$30
*kale, roasted butternut squash, croutons,
dried cranberries, toasted pumpkin seeds,
apple cider vinaigrette*

GO WITHS + BREAD

CRANBERRY-ORANGE RELISH	\$4-1/2 PT	PUMPKIN BREAD	\$9.50
PEAR-CRANBERRY CHUTNEY	\$5-1/2 PT	<i>Saigon cinnamon</i>	
TUSCAN ONION CONFIT	\$4-1/2 PT	HOUSEMADE BUTTERMILK	\$15/DOZ
COCKTAIL SAUCE	\$4-1/2 PT	SQUARE BISCUITS	
HOUSE MADE APPLE SAUCE	\$5-1/2 PT	PULL-APART PAN ROLLS	\$9/PAN
GIBLET GRAVY	\$4-1/2 PT	<i>8 per pan</i>	
HORSERADISH CREAM	\$4-1/2 PT		

DESSERTS

LATTICE TOPPED APPLE PIE	\$22	CRANBERRY STRUESEL	\$19.50
PUMPKIN PIE	\$22	COFFEE CAKE	
<i>spiced whipped cream</i>		ASSORTED BROWNIES	\$30doz
CHESS PIE	\$22	<i>traditional, espresso,</i>	
<i>sweet buttery custard pie</i>		<i>chai spiced</i>	
MINI BOURBON PECAN PIE	\$5.50	CLASSIC COOKIE COLLECTION	\$18doz
<i>individually sized</i>		<i>almost everything, molasses spice,</i>	
MINI SWEET POTATO CHEESECAKES	\$18	<i>cranberry white chocolate</i>	
<i>price per dozen</i>		TURKEY SHAPED	\$18doz
PUMPKIN BREAD PUDDING	\$30	CINNAMON SUGAR COOKIES	
PEAR CRANBERRY GALETTE	\$35	CHAMBORD TRUFFLES	\$24doz
GINGERBREAD WITH BROWN BUTTER	\$25	<i>raspberry dust</i>	
<i>ginger whipped cream - 1/2 pt \$4</i>		CINNAMON BUN CHEESECAKE DIP	\$35
<i>creme anglaise - 1/2 pt \$4</i>		<i>house made grahams (serves 12)</i>	
MAPLE TIRAMISU	\$40		
<i>marscapone, ginger, rum, toasted pumpkin</i>			
<i>seeds</i>			

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