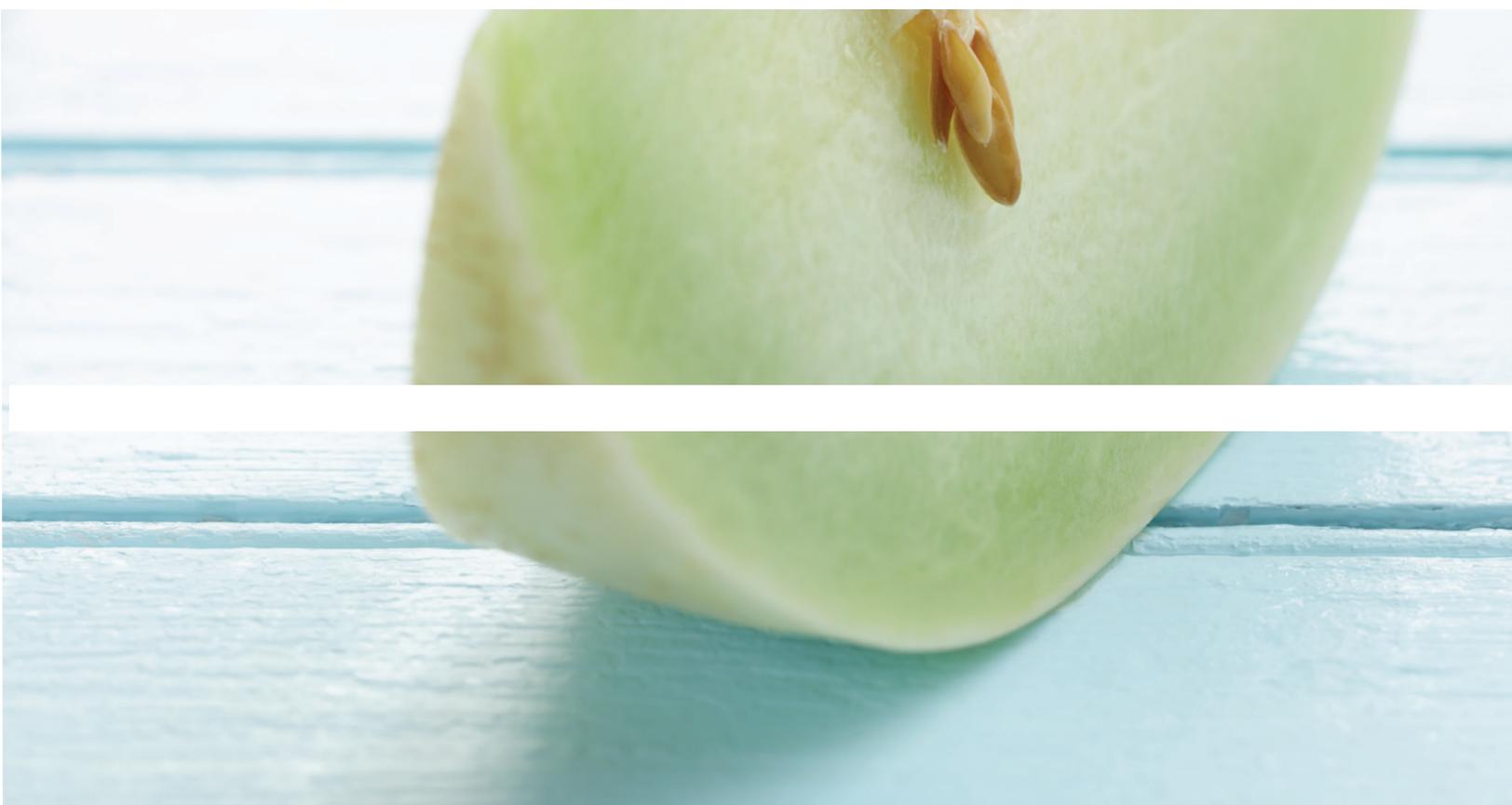




CLASSIC TO GO
SPRING
SOCIAL
MENU



STARTERS

price per dozen, 3 dozen minimum unless otherwise stated

Italian Meat & Cheese Platter | \$70 serves 10
genoa salami, prosciutto, mortadella, fontina cheese, mozzarella balls, provolone, garlic croustades, olives and pesto

Mediterranean Nosh Platter | \$70 serves 10
green garbanzo hummus, grilled feta, olives, Sweetly Drop red peppers, marinated artichokes, roasted cauliflower, Naan bread

Vegetable Tray | \$45
assorted radishes, peppers, cherry tomatoes, celery & carrots
choice of: green garbanzo hummus, spinach dip
serves 10

Salmon Diamonds | \$30
Apricot Soy Glaze
Honey Sriracha

Crab Fondue | \$65 serves 10
French bread rounds

Petite Crab Cakes | \$30
1/2 pt cocktail sauce - \$4

Corn & Crab Fritters | \$30
1/2 pt Sriracha aioli - \$4

Vegan Corn & Vegetable Fritters | \$30
1/2 pt Sriracha aioli - \$4

Shrimp | \$28
Old Bay Steamed
BBQ
Thai Coconut

Chicken or Beef Satay | \$18
1/2 pt peanut sauce - \$4

Jerk Chicken Tenders | \$18
1/2 pt cajun sour cream - \$4

Buffalo Chicken Dip | \$55
French bread rounds, serves 20-25

Parmesan Bacon Straws | \$24

Chicken & Waffle Sliders | \$36
1/2 pt maple butter- \$8.50

Meatballs
Moroccan - lamb | \$28
1/2 pt tzatziki sauce - \$4
Japanese Tsukune - chicken | \$18
1/2 pt nuoc mon sauce
Italian - beef | \$18
1/2 pt Sagamore Rye ketchup - \$4

Brie & Fig Quesadilla | \$8 each
brie, fig mustard, Monterey Jack Cheese
minimum 6

Flatbreads | \$35 (12"x16")
Barbecue Chicken
Thai Vegetable
Spinach, Artichoke & Goat Cheese

Vegan Ratatouille Tart | \$25
9" - eggplant, green and yellow squash, roasted tomatoes, shallots, vegan cheese

Local Cheese Platter | \$55
Goat, Buttermilk Blue & Chapel Hill Cheddar, housemade preserves, crackers & housemade lavosch
serves 10

Fruit Topped Brie with Crackers | \$60
serves 10

Spinach & Artichoke Dip | \$45
French bread rounds, serves 20-25

Vegan Samosas | \$21
potatoes, carrots, peas, onions
price per dozen
1/2 pt mango chutney - \$4

Bruschetta Sampler | \$45 serves 8-10
Green Garbanzo Hummus
Eggplant Caponata
Olive Tapanade
served with flatbread, lavosch
client to assemble

SOUPS (3 QT MINIMUM)

HOT SOUPS

Maryland Crab Soup | \$15

Chesapeake Chicken Corn Chowder | \$13

Lemon Chicken, Spring Vegetable & Quinoa | \$12

Carrot, Apple & Celery Root | \$12

COLD SOUPS

Gazpacho | \$12

Asparagus Vichyssoise | \$13

Spring Pea Miso | \$14

Prices subject to change

Call us to order: 410.356.1666
Visit us: www.ClassicCatering.com



  : TheClassicCateringPeople
 : TasteClassic

ENTRÉES *All chicken is antibiotic and hormone free*

Seafood Paella | \$125

shrimp, clams, crab meat, red and yellow peppers, peas, carrots, edamame and tomatoes in saffron rice - 5 lb pan

4 oz. Jumbo Lump Crab Cakes | \$12 ea.

Sustainable Stone Bass | market price
lemon beurre blanc

Sustainable Tupelo Honey Striped Sea Bass | market price

Miso Glazed Salmon | \$23 lb

Espresso Rubbed Salmon | \$23 lb

Whole Beef Tenderloin | \$165

herb infused olive oil, peppercorn & garlic
OR espresso rubbed
sliced & garnished OR seared, oven ready in foil pan
1/2 pt horseradish cream sauce - \$4

Barbecue Braised Beef Brisket | \$21 lb, min 3

Reuben Strudel | \$60

corn beef, sauerkraut, rye bread, thousand island dressing

1/2 Rack of New Zealand Lamb | \$55

fennel, coriander rub
roasted cherry vinaigrette

Chicken Tika Kabobs | \$9.95 each, min 6

cardamom, cilantro, fennel, Greek yogurt, mint

Carolina Style Pulled Pork or Pulled Chicken Barbecue | \$55
5 lb pan

Indian Butter Chicken | \$55

chicken thighs and basmati rice - 3 lb pan

Grilled Tandoori Chicken | \$45

chicken thighs marinated in yogurt and Tandoori spices - 3 lb pan

Honey Sriracha or Lemon Basil Chicken Breast | \$9.25 ea.

Penne Pasta with Grilled Chicken | \$55

peas, toasted pine nuts, sundried tomato, Parmesan, garlic, olive oil
5 lb pan

Chicken Marbella | \$12

prunes, dried apricots, green olives, capers, brown sugar

Whole Drunken Chicken | \$27

beer, sambal, jerk seasoning, peri peri sauce

Marinated & Grilled Boneless Breast of Capon | \$12 ea.

1/2 pt tomato chutney - \$4

Mediterranean Olive Capon | \$14

green olives, lime juice, oregano, garlic
price per breast

Asparagus & Spring Onion Strudel | \$55

sautéed asparagus, onions, leeks, Gruyere cheese

Wild Mushroom & Kale Tart | \$35

Gruyere cheese, spinach
serves 10

Ricotta Gnudi | \$55

wild mushrooms, spinach, kale, black garlic, olive oil
3 lb pan

Spring Vegetable Paella | \$60

brown basmati rice, cauliflower, chick peas, edamame, grape tomatoes, peas, pumpkin seeds, mini pepperdew peppers - 5 lb pan VEGAN

VEGETABLES + SIDES *serves 10-12, served in a 3lb pan unless otherwise stated*

Sautéed Spinach | \$27

golden raisins, garlic pine nuts

Roasted Asparagus | \$27

Haricot Verts | \$27

citrus gremolata

Coconut Ginger Carrot "Rice" | \$27

Roasted Caramelized Cauliflower | \$27

Roasted Pee Wee Potatoes | \$27

rosemary, parsley

Roasted Fingerling Potatoes | \$27

olive oil, sea salt, cracked black pepper

Basmati Rice | \$27

Farro & Roasted Mushroom Risotto | \$27

Corn Pudding | \$40

Vegetable Ragout | \$33

roasted tomatoes, asparagus, baby onions and mushrooms

Spring Succotash | \$27

corn, squash, sun dried tomatoes, edamame, red onion, chive, red peppers, yellow peppers, peas

Stuffed Italian Eggplant with Ratatouille and Parmesan | \$10.50 each

minimum 6

Call us to order: 410.356.1666
Visit us: www.ClassicCatering.com



Prices subject to change

TheClassicCateringPeople

TasteClassic

SALADS

All dressing are made at in house using fresh herbs and olive oil.
All nuts, cheese & dressing are packed on the side.

serves 10, increase by 5 person increments

Baby Spinach Salad | \$50

strawberries, mandarin oranges, slivered almonds, goat cheese, citrus vinaigrette

Greek Salad | \$45

romaine, tomatoes, peppers, black olives, feta cheese, peperoncini, red wine vinaigrette

Arugula Salad | \$50

watermelon, feta, sunflower seeds
soy sesame dressing

Asparagus Niçoise | \$60

poached asparagus, hard boiled eggs, poached pee wee potatoes, cherry tomatoes, red onions, capers, roasted red pepper dressing

BLT Panzanella | \$45

applewood bacon, plum tomatoes, arugula, toasted Italian croutons, creamy lemon dressing

Roasted Vegetable Panzanella | \$50

artichoke hearts, asparagus, red & yellow pepers, corn, sundried tomatoes, croutons, romaine & spring mix, Dijon vinaigrette

Farmers Market Quinoa Salad | \$30

asparagus, snap peas, red radish, cucumber, fennel, tomatoes in a grape seed oil vinaigrette; garnished with edamame sprouts
3 lb

Pasta a la Caprese | \$30

orecchiette pasta, basil, grape tomatoes, fresh mozzarella balls tossed in white balsamic vinaigrette, 3 lb

Vegan Cobb | \$50

mixed greens, asparagus, beets, sugar snap peas, cucumbers, spring peas, grape tomatoes, garbanzo beans, quinoa, sunflower seeds, herb vinaigrette

Southwestern Salad | \$50

mixed greens, grape tomatoes, roasted corn, black beans, jicama croutons, cojita cheese, cilantro, sundried tomato vinaigrette, tortilla strips

Italian Antipasto Salad | \$60

salami, capicola, provolone, mozzarella, grape tomatoes, olives, romaine, Italian vinaigrette

ENTRÉE SALAD

priced per pound, 3 pound minimum unless otherwise noted

Chipotle Chicken Salad | \$15

mixed greens, lime ranch dressing, tortilla ribbons

Citrus Grilled Chicken Salad | \$15

Mandarin oranges, baby spinach, herbed couscous, sugared almonds, honey citrus vinaigrette

Barbecue Chicken Salad | \$15

grilled chicken breast, corn, tomatoes, scallions, bedded on greens with chipotle barbecue sauce

Balsamic Apricot Walnut Chicken Salad | \$15

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

Turkey Cobb | \$12

turkey, hard boiled eggs, bacon, tomato, avocado green goddess dressing

Caesar

romaine, croutons, parmesan cheese
Options (priced per person): Grilled Chicken | \$12.50, BBQ Salmon | \$15.50 or Grilled Lemon-Basil Shrimp | \$17.50

Peanut Sauce Noodles | \$12.50

rice noodles, peanut sauce, sesame marinated chicken breast, roasted red and yellow peppers, spring onions, snow peas and beans sprouts served with lime wedges and wonton noodles on the side

Chili Rubbed Flank Steak Salad | \$18.50

red grilled onions, heirloom tomatoes, haricot verts, roasted pee wee potatoes, greens

Herb Crusted Salmon | \$18.50

hearts of palm, artichokes, roasted fingerling potatoes, baby lettuce

Chesapeake Pasta Salad | \$185 for 5 lbs

shrimp, crab meat, scallops, tomato, corn, scallions, orzo, Chesapeake Vinaigrette

Prices subject to change

Call us to order: 410.356.1666
Visit us: www.ClassicCatering.com



  : TheClassicCateringPeople
 : TasteClassic

DESSERTS

packed in boxes unless otherwise noted

Petite Homestyle Cookies | \$9 doz
chef's selection, 3 dozen minimum

Miniature French Pastries | \$20 doz
chef's selection, 3 dozen minimum

Crazy Brownies | \$30
caramel pretzel, s'mores, Oreo, grasshopper
price per dozen

Spring Shaped Sugar Cookies | \$18
price per dozen

S'mores Sandwich Cookies | \$18
price per dozen, 2 dozen minimum

Vegan Chocolate Chip Cookies | \$18
price per dozen, 2 dozen minimum

Classic Cookie Collection| \$18 doz
Chocolate Dipped Housemade
Grahams, Almost Everything Cookies,
Coconut Macaroons

Sampler Size Tarts | \$3.50 ea
blueberry coconut, mixed berry, key lime
6 minimum per variety

Seasonal Deep Dish Fruit Pies | \$22
strawberry rhubarb, peach, blueberry

8" Strawberry Shortcake | \$45
chocolate dipped strawberries & chocolate shavings

8" Pimlico Cake | \$45
triple layer yellow cake with custard filling & chocolate
icing

8" Coconut Cake | \$35

10" Flourless Chocolate Cake | \$45
gluten free

10" Lemon Ricotta Cheesecake | \$45
graham cracker crust

Chocolate Dipped Strawberries | \$28
price per dozen, platter

Fruit Salad | \$45
serves 10, in disposable bowl

EXTRAS

ORDERING

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Breakfast and lunch orders must be placed 24 hours in advance; Day of orders call for details. Online ordering available at classiccatering.com/classic-go-menus.

BILLING

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available by request.

PAYMENT

All events must be paid in full prior to delivery.

DELIVERY + SET-UP

The Classic Catering People offers delivery based on location. Set-up is available for an additional fee is applicable.

DISPOSABLES

We offer a selection of eco disposable products that includes serving pieces, flatware, plates, napkins and cups.

SERVICE PERSONNEL

Our professional staff includes serving staff to help and maintain buffets and other food related tasks. Staff are available based on availability for an additional fee.

ACCOUNT EXECUTIVES

Your Account Executive will help build a custom menu for your event and will assist you with your event needs.

CONTACT US

P: 410.356.1666
F: 410.581.9358
www.ClassicCatering.com

ABOUT US

Imagination, craft and inspiration lie at the center of our vision of honoring food traditions while embracing new tastes and techniques and serving the community as passionately as our clients.

Locally Woman Owned Business

www.ClassicCatering.com
Visit our Contact Us page to sign-up for our monthly eNewsletter