



CLASSIC TO GO
HOLIDAY
CORPORATE
MENU



THE CLASSIC CATERING PEOPLE

P: 410.356.1666

www.ClassicCatering.com

TINSEL TREATS

BUTTERNUT SQUASH SOUP

FESTIVE FIELD SALAD

*organic greens | pomegranate seeds | crumbled goat cheese
toasted pistachios | balsamic vinaigrette*

PETITE SANDWICHES - SELECT 2

ROASTED TURKEY

smoked gouda | cranberry mayonnaise | green leaf lettuce

TENDERLOIN ON CIABATTA

caramelized onions | chimichurri mayonnaise | mixed greens

PORTOBELLO REUBEN

\$165, serves 10

CORFU HOLIDAY

GREEK STYLE CHICKEN

*roasted boneless thighs & breasts | oregano | lemon
garlic | black pepper | olive oil*

SPANAKOPITA CASSEROLE

WINTER GREEK SALAD

*sundried tomatoes | cucumbers | feta | olives
peppadew | Greek dressing*

ZA'ATAR & SESAME LAVOSH

APPLE - WALNUT PHYLLO CIGARS

CHOCOLATE CANDY CANE RINGS

\$225, serves 10

WINTER WARMERS

MAPLE MUSTARD GLAZED BAKED SPIRAL HAM (1/2)

BETTER THAN GRANDMA'S THREE CHEESE MACARONI CASSEROLE

HOLIDAY CAESAR SALAD

BUTTERMILK BISCUITS & APPLE BUTTER

\$210, serves 15

LITTLE BITES

“UNION SQUARE” NUT MIX
PARMESAN BACON TWISTS
PETITE CRANBERRY CHICKEN SALAD WRAPS
GREEN GARBANZO HUMMUS
GRILLED FETA WITH OLIVES & NAAN
MARINATED ARTICHOKE
TURMERIC ROASTED CAULIFLOWER
SMOKED SALMON DIP WITH PITA CHIPS
WHITE & DARK CHOCOLATE HOLIDAY PRETZEL RODS

\$210, serves 10

SET THE TABLE

CLASSIC CRAB FONDUE
ESPRESSO RUBBED TENDERLOIN OF BEEF
horseradish cream
PENNE PASTA WITH GRILLED CHICKEN
peas, pine nuts | sundried tomatoes | Parmesan butter
BABY KALE SALAD
butternut squash | pomegranate | pumpkin seeds | maple-Dijon vinaigrette
PETITE DINNER ROLLS
sweet butter

BUCHE DE NOEL
chocolate buttercream | ganache | meringue mushrooms & holly leaf

\$400, serves 10

BOUNTIFUL TURKEY

HERB ROASTED TURKEY BREAST
sliced giblet gravy
BREAD & HERB STUFFING
ROASTED RED BLISS POTATOES OR SWEET POTATO CRUMBLE
with BROWN SUGAR AND PECAN TOPPING
STEAMED GREEN BEANS
CRANBERRY RELISH
ASSORTED PETITE DINNER ROLLS
PUMPKIN CHEESECAKE SQUARES

\$185, serves 10

HORS D'OEUVRES

PETITE CRAB CAKES | \$30

COCKTAIL SAUCE | \$8 *price per pint*

BACON WRAPPED SCALLOPS | \$30

BACON TWISTS | \$24

CRAB FONDUE | \$65 *serves 20*
sliced French bread

GRILLED MEDITERRANEAN SHRIMP | \$28

OLD BAY STEAMED SHRIMP | \$28 *16-20 count*

BRATS IN A BLANKET | \$18
grainy mustard stout sauce

PRETZEL NUGGETS | \$36
cheddar stout dip, serves 10

BUTTERNUT SQUASH TARTLETS | \$24

APPLE & BRIE TARTLETS | \$18
gingersnap shell

BOURBON GLAZED TENDERLION SKEWERS | \$30

YAKITORI CHICKEN SKEWERS | \$24

SPANAKOPITA | \$18

ITALIAN ANTIPASTA PLATTER | \$75
*serves 10 - prosciutto | genoa salami | fontina cheese | mortadella
mozzarella balls | provolone | garlic croustades | olives & basil pesto*

LOCAL CHEESE PLATE | \$55
*Cherry Glen Goat | Buttermilk Blue & Chapel Hill Cheddar | crackers,
house made preserves & lavosh
serves 10*

TRADITIONAL CHEESE PLATE | \$45
*cheddar | Havarti | brie and blue cheese
crackers and grape garnish, serves 10*

MEDITERRANEAN NOSH PLATTER | \$70
*green garbanzo hummus | grilled feta | olives | Sweety Drop red peppers,
marinated artichokes | roasted cauliflower | Naan bread*

price per dozen, 3 dozen minimum unless stated

ADDONS

SEAFOOD BISQUE | \$20

*shrimp | crab | lobster
price per quart, 3 qt minimum*

BUTTERNUT SQUASH SOUP | \$12

price per quart, 3 qt minimum

JUMBO LUMP CRAB CAKES (4 OZ) | \$MP

COCKTAIL SAUCE | \$8 pt

ESPRESSO RUBBED TENDERLOIN | \$165

sliced, plattered

HORSERADISH CREAM SAUCE | \$8 pt

SMOKY BARBECUE BRISKET | \$21 lb

OVEN ROASTED TURKEY BREAST | \$17 lb

sliced, plattered

SPIRAL BAKED Ham *whole* | \$105

DESSERTS

BUCHE DE NOEL | \$50

*chocolate butter cream, ganache
meringue mushrooms & holly leaf garnish*

APPLE CRUMB TARTLETS | \$3.50

minimum of 6

CHOCOLATE PEANUT BUTTER PIE | \$35

PINE NUT ROLL | \$45

EGG NOG CHEESECAKE | \$45

graham cracker crust

8" PIMLICO CAKE | \$45

HOUSEMADE DESSERT BARS | \$24

*chocolate bourbon pecan bars | peppermint brownies,
apple crumb bars | price per dozen, boxed*

HOLIDAY COOKIE TRAY | \$45

*ginger spice | holiday cutout sugar cookies
snowy top brownie | linzers, 3 doz*

CHOCOLATE PEPPERMINT CIRCLES | \$20

price per dozen, 3 dozen minimum

PINEAPPLE SKEWERS | \$35

*pineapple chunks | chocolate sauce
serves 10*

CHOCOLATE BARK | \$22/lb

pistachios | white chocolate | dried cherries

serves 8-10 unless stated

BEVERAGES

ASSORTED CANNED SODA | \$1.45

BOTTLED WATER | \$1.50

CANNED ICED TEA/LEMONADE | \$1.50

FRESH LOCAL APPLE CIDER | \$12.00

price per gallon

SPARKLING CIDER | \$5.00

DISPOSABLES

DISPOSABLE TABLECLOTHS | \$6.50

DISPOSABLE PLASTIC PITCHERS | \$5.50

ICE SERVICE FOR UP TO 25 | \$6.50

disposable bowl, serving spoon & small bag of ice

DISPOSABLE PLASTIC WARE | \$17.50, serves 10

includes plates, forks, spoons, knives, napkins, serving utensils & cups

***PLEASE ASK US ABOUT OUR
ECO-FRIENDLY DISPOSABLE OPTIONS***

EXTRAS

ORDERING | Online ordering available at classiccatering.com/classic-go-menus.

PAYMENT | All events must be paid in full prior to delivery.

BILLING | We accept Visa, MasterCard, Discover & American Express. Corporate accounts are available by request.

DELIVERY + SET-UP | Delivery based on location. Set-up is available for an additional fee.

SERVICE PERSONNEL | Based on availability for an additional fee.

CONTACT US

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