



CLASSIC TO GO
W I N T E R
CORPORATE
MENU



SANDWICHES | SOUPS | SALADS

COMBO OPTIONS:

costs are per person, 10 person minimum, increase in increments of 5

SOUP + SALAD | \$8.50 select one soup and one salad

SOUP + HOMESTYLE SANDWICH | \$12 select one soup and up to 3 homestyle sandwiches

SOUP + BOARDROOM SANDWICH | \$15 select one soup and up to 3 boardroom sandwiches

SALAD + HOMESTYLE SANDWICH | \$12.50 select one salad and up to 3 homestyle sandwiches

SALAD + BOARDROOM SANDWICH | \$15.50 select one salad and up to 3 boardroom sandwiches

SOUP, SALAD & HALF SANDWICH TRIO select one salad, one soup and up to 3 sandwiches

(HOMESTYLE SANDWICH: \$9.50; BOARDROOM SANDWICH \$12.50)

SANDWICHES

Homestyle | \$11.50 includes a side + chips (10 - person minimum)

Sliced Grilled Chicken Breast | Traditional Chicken Salad | Curried Chicken Salad

Classic Chicken Salad - grapes and almonds | **Albacore Tuna Salad**

Roasted Turkey Breast | Roast Beef | Corned Beef | Baked Ham & Havarti

Vegetarian - roasted peppers, mushrooms, arugula, feta

Boardroom | \$15.50 includes a side, grapes + chips (10 - person minimum)

Chicken Salad | dried cherries, toasted pecans, celery

Grilled Chicken | roasted peppers, basil mayonnaise, greens

Chicken BLT | Applewood smoked bacon, Boston bibb and tomatoes *with* pumpkin seed pesto

Tuna Nicoise Wrap | olivada, tomatoes, greens, hard cooked egg

Crab Cake (Add \$2)

Spicy Shrimp Salad (Add \$2)

Tenderloin | rémoulade *with* arugula and roasted red pepper (Add \$2)

Mustard and Dill Glazed Ham | Boston bibb lettuce

Roasted Turkey Breast | apple butter, smoked gouda, microgreens

Grilled Portabella Hero | fennel, basil, roasted peppers, tomato jam

Mediterranean Wrap | beets, hummus, cucumber, tomato, feta, lettuce

side options

Greek cavatappi pasta salad, ultimate cole slaw (with pecans), Red Bliss potato salad, fruit salad, quinoa tabouleh salad

SOUPS

\$12 QT A LA CARTE, 3 QT MIN.

Butternut Squash | Turkey Chili | Vegetarian Barley and Mushroom |
Maryland Crab Soup (\$20)

SALADS a la carte serves 10, increase by 5

Festive Field Salad | \$50

organic greens, pomegranate seeds, crumbled goat cheese and toasted pistachios, balsamic vinaigrette

Caesar Salad | \$45

romaine lettuce, housemade croutons, Parmesan cheese, Caesar dressing

Mediterranean Salad | \$50

mixed greens, feta, roasted tomato, olives, chickpeas, roasted pepper, lemon vinaigrette

Arugula and Apple Salad | \$50

hazelnuts and manchego cheese, apple cider vinaigrette

Baby Kale Salad | \$50

dried cherries, candied almonds, jicama croutons, white balsamic vinaigrette

**** ADD CHICKEN (\$4.50 pp) OR GRILLED SHRIMP (\$7 pp) TO ANY SALAD.**

ITALIAN FEAST (10 PERSON MINIMUM, INCREASE IN INCREMENTS OF 5)

\$12.50 per person, select one entrée, one salad and one bread

entrees: chicken parmesan, eggplant parmesan, lasagna, penne chicken

salads: Caesar, Italian Chopped

TEX-MEX FIESTA (10 PERSON MINIMUM, INCREASE IN INCREMENTS OF 5)

\$12.50 per person, select one entrée

choice of:

Barbacoa Tacos | brisket, chilis, spices, lime juice, grilled onions, cilantro

Chicken Tinga Tacos | chicken, tomato chipotle sauce, cilantro, cotija, red onion

Grilled Portobello Mushroom Tacos | pickled onions, cotija, pepitas, cilantro

Includes: soft corn tortillas, rice and beans, guacamole and tortilla chips

Southwest Salad | romaine, black beans, corn, radishes, jicama, red pepper
honey-lime dressing

CLASSIC MEETS CONTEMPORARY Includes entrée, side + roll (10 - person minimum)

side options

Caesar salad, tossed garden salad, mashed potatoes, basmati and wild rice, roasted vegetables, fruit salad

Apple Cider Brined Chicken Breast	\$12.50	Stirfried Shrimp and Vegetables	\$14.50
Pulled Chicken Barbecue <i>soft rolls</i>	\$12.50	4 oz. Jumbo Lump Crab Cakes	\$MP
Marinated IPA Jerk Chicken Breast	\$12.50	Wild Mushroom and Beef Meatloaf <i>tomato fondue glaze</i>	\$12.50
Chicken Marsala	\$12.50	Espresso and Coriander Rubbed Beef Tenderloin	\$22.50
Korean Barbecue Chicken Kabobs	\$12.50		
Roasted Turkey Breast <i>gravy</i>	\$12.50	Butternut Squash Lasagna <i>squash, ricotta, mozzarella and Parmesan cheese</i>	\$12.50

BREAK TIME (3 dozen minimum)

Chicken Wings - select one sauce <i>BBQ, hot, garlic Parmesan, hoisin BBQ, lemon pepper, sesame chili celery and carrot sticks, select one dressing - ranch or blue cheese</i> 3 dozen	\$45	Crab Fondue <i>sliced French bread. Serves 15</i>	\$65 <i>ea</i>
Italian Meat & Cheese Platter <i>genoa salami, prosciutto, mortadella, fontina cheese, mozzarella balls, provolone, garlic croustades, olives and pesto</i>	\$70	Margherita Flatbread <i>fresh mozzarella, plum tomatoes</i>	\$35 <i>ea</i>
Mediterranean Nosh Platter <i>green garbanzo hummus, grilled feta, olives, Sweet Drop red peppers, marinated artichokes, roasted cauliflower, Naan bread</i>	\$70	Barbecue Chicken Flatbread <i>smoked Gouda and scallion</i> Serves 10	\$35 <i>ea</i>
Bacon Straws	\$24 <i>doz</i>	Chicken Nacho Dip <i>housemade rainbow chips</i>	\$45 <i>ea</i>
Grilled Chicken Tandoori <i>mango chutney - 1/2 pt \$4</i>	\$18 <i>doz</i>	Philly Cheesesteak Dip <i>French bread rounds</i>	\$45 <i>ea</i>
Old Bay Steamed Shrimp	\$28 <i>doz</i>	Spicy Black Bean Dip <i>housemade rainbow chips</i> serves 10	\$18 <i>pt</i>
Grilled Mediterranean Shrimp <i>red pepper aioli - 1/2 pt \$4</i>	\$28 <i>doz</i>	Eggplant Caponata <i>pita triangles</i> Serves 10	\$18 <i>pt</i>
Petite Crab Cakes	\$30 <i>doz</i>	Carrot Cumin Hummus OR Olive Hummus <i>with</i> lavosh	\$18 <i>pt</i>
Charmula Marinated Tenderloin Skewers	\$24 <i>doz</i>	Housemade Chips <i>sea salt or Old Bay Chips</i> min. 10 pp min.	\$3.50 <i>pp</i>
Apple & Brie Tartlets <i>gingerbread crust</i>	\$18 <i>doz</i>	Cocktail Sauce	\$4 <i>1/2 pt</i>
Local Cheese platter <i>Cherry Glen Goat, Buttermilk Blue and Chapel Hill Cheddar served with housemade preserves, crackers and Lavosh - serves 10</i>	\$55 <i>ea</i>	Tartar Sauce	\$4 <i>1/2 pt</i>

DESSERT

Cranberry Apple Crostata | **\$35**

8" Pimlico Cake | **\$45**

Chocolate Bread Pudding | **\$40**
dried cherries

Sampler Size Tarts | **\$3.50** *ea*
Nutella, apple crumb, chocolate mousse
6 minimum, one variety

Assorted Bar Cookies | **\$48**
marble cheesecake, cranberry-almond,
lemon
2 dozen, boxed

Assorted Brownies | **\$30**
caramel sea salt, peanut butter,
plain, espresso
1 dozen, boxed

Assorted Petite Homestyle Cookies | **\$27**
3 dozen, boxed

Classic Cookie Collection | **\$36**
chocolate chip, almost everything, graham
2 dozen, boxed

French Miniatures | **\$20** *doz*
3 dozen minimum, boxed

Petite Red Velvet
Chocolate Chip Cookies | **\$18** *doz*
Vegan, gluten free,
3 dozen minimum, boxed

8" Red Velvet Cake | **\$35**
cream cheese icing

Fresh Fruit Salad
\$45 *small, serves 10*
\$65 *large, serves 16-18*

**ASK ABOUT OUR CELEBRATION CAKES
CALL FOR PRICING**

EXTRAS

DISPOSABLES

We offer a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request.

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-menu.

PAYMENT

All events must be paid in full prior to delivery.

BILLING

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

DELIVERY + SET-UP

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

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

For more than 40 years, the Classic team has been bringing people together over memorable cuisine. All along the way, we have served our community as passionately as our clients.

Locally Woman Owned Business

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