

SPRING/SUMMER SEATED SERVED DINNER

BUTLERED HORS D'OEUVRES

select a total of 5-6 from the contemporary and classic lists

Bread Basket

pane rustica, grilled raisin walnut bread, Parmesan cheese toasts and rustic French bread

Salsa Genovese

chopped black and green olives, capers, pimento with garlic and herbs

SERVED DINNER

Tomato Basil Bisque

Mini Wedge Salad

Roquefort crumbles, bacon crumbles and homemade Roquefort dressing

Grilled Cumin Rockfish

orange fennel butter

Three Potato Hash

Japanese purple potatoes, Yukon gold potatoes and red bliss potatoes
cayenne pepper, salt and pepper

DESSERT

Traditional Wedding Cake

consultation with pastry chef to create customized icing, cake, filling and design

Bite Sized Pastries and Sweets, served family style or buffer

meyer lemon shortcakes with citrus marmalade

miniature tiramisu martinis

ricotta cheesecake with caramel orange sauce

miniature caramel walnut upside down cakes

brandied dried fruit French tartlets with pecan streusel

Thai coffee creme caramel with whipped cream and cinnamon

Brewed Decaffeinated Coffee & Hot Tea

half and half, 2% milk, sugar, Sweet and Low, Splenda and lemon wedges



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