



CLASSIC TO GO  
CHRISTMAS  
E V E 2018  
MENU



## CHRISTMAS DINNER - \$185 Serves 10

HERB ROASTED TURKEY BREAST, 4 lbs  
*sliced, giblet gravy*

BREAD AND HERB STUFFING

RED BLISS MASHED POTATOES OR  
SWEET POTATO CRUMBLE

STEAMED GREEN BEANS

CRANBERRY ORANGE RELISH

ASSORTED DINNER ROLLS

DEEP DISH PUMPKIN PIE  
*cinnamon whipped cream*

## FEAST OF 3 FISHES - \$210 Serves 10

SMOKED TROUT DIP, 1 pint  
*water crackers*

CLAMS CASINO, 2 dozen

CHOPPED ITALIAN SALAD  
*creamy Parmesan dressing*

CIOPPINO  
*mussels, shrimp, cod*

WHOLE BAGUETTE

BITTERSWEET CHOCOLATE TART

## STARTERS

SEAFOOD BISQUE <i>price per quart - 3 qt minimum</i>	\$20	VEGETARIAN SAMOSAS <i>potatoes, carrots, peas &amp; onions with mango chutney</i>	\$18
RED LENTIL SOUP <i>coconut milk, garam masala</i>	\$15	<i>price per dozen, 3 dozen minimum</i>	
GRILLED SHRIMP <i>chile, lime, coriander</i>	\$28	BLACK EYED PEA CAKE <i>peppadew herb sauce</i>	\$18
<i>price per dozen, 3 dozen minimum</i>		<i>price per dozen, 3 dozen minimum</i>	
HOT SMOKED SALMON <i>juniper glaze, serves 10</i>	\$65	PARMESAN BACON STRAWS <i>price per dozen</i>	\$24
PETITE CRAB CAKES <i>price per dozen, 3 dozen minimum</i>	\$30	LOCAL CHEESE PLATTER <i>Cherry Glen Goat, Moody Blue &amp; Chapel Hill Cheddar, crackers, house made preserves &amp; lavosh</i>	\$60
<i>cocktail sauce (\$8 per pint)</i>			
CRAB FONDUE <i>French bread slices</i>	\$65	MUSHROOM & PARMESAN PALMIERS <i>price per dozen</i>	\$18
BACON WRAPPED SCALLOPS <i>price per dozen</i>	\$30		

# ENTRÉES

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CHESAPEAKE STUFFED SHRIMP <i>Jumbo lump crab meat, Imperial sauce 3 minimum</i>	\$10.50 ea	BRAISED BEEF BRISKET, FIRST CUT <i>price per pound, red wine, cranberries, onions</i>	\$21
4 OZ. JUMBO LUMP CRAB CAKES	\$MP	TURKEY WELLINGTON <i>wild rice, mushrooms, pecans serves 10-12</i>	\$150
BENGALI SALMON <i>cumin, coriander, paprika, ginger</i>	\$23 lb	ROASTED BONELESS CHICKEN BREAST <i>red pepper sauce</i>	\$9
SEARED ICELANDIC COD <i>horseradish &amp; beet relish price per 6 oz. portion</i>	\$13.50	HERB ROASTED TURKEY BREAST <i>3 lb minimum</i>	\$17 lb
SEAFOOD STRUDEL	\$85	THREE CHEESE LOBSTER MACARONI CASSEROLE <i>cheddar, colby &amp; Parmesan cheeses</i>	\$75
BEEF TENDERLOIN <i>horseradish cream sauce served oven ready or sliced &amp; plattered</i>	\$165	LASAGNA <i>meat sauce 5 lb pan, serves 10-12</i>	\$50
SPIRAL HAM <i>maple mustard glaze half - \$75</i>	\$105	BUTTERNUT SQUASH LASAGNA <i>serves 10-12</i>	\$50
ROASTED PORK LOIN <i>apples, onions, serves 8</i>	\$75	MUSHROOM & LEEK GALETTE <i>serves 8</i>	\$40

## SALAD + BREAD + ADD-ONS

Serves 10  
may be increased by increments of 5

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FESTIVE FIELD SALAD <i>organic mixed greens, pomegranate seeds, crumbled goat cheese &amp; toasted pistachios with balsamic vinaigrette</i>	\$50	RAISIN SPELT BREAD	\$9.50
HOLIDAY CAESAR SALAD <i>romaine, radicchio, grape tomatoes, Parmesan &amp; house made croutons Classic Caesar dressing</i>	\$45	GIBLET GRAVY <i>1 quart</i>	\$8
ASSORTED DINNER ROLLS	\$15	CRANBERRY, ORANGE RELISH <i>1 pint</i>	\$8
HARVEST BOULE	\$9.50	RED PEPPER AIOLI <i>1/2 pint</i>	\$4
		COCKTAIL SAUCE <i>1/2 pint</i>	\$4

## SIDES Serves 10-12, in a 3lb pan unless noted

YUKON GOLD MASHED POTATOES	\$27	STUFFED ACORN SQUASH	\$8.50
ROASTED DOMINO POTATOES	\$27	<i>butternut squash, bread crumbs, cranberries - minimum 4</i>	
HARICOT VERT, MUSHROOMS & CARAMELIZED ONIONS	\$27	BREAD & HERB STUFFING	\$20
STEAMED GREEN BEANS	\$18	SOUTHERN CORNBREAD STUFFING	\$35
SAUTÉED SPINACH	\$27	<i>chicken sausage, apple, chestnuts</i>	
<i>garlic, raisins</i>		SWEET POTATO CRUMBLE	\$30
ROASTED ROOT VEGETABLES	\$27	<i>pecans &amp; brown sugar</i>	
<i>parsnips, carrots, cauliflower, sweet potatoes &amp; celery root</i>		FARRO <i>with</i> SHIITAKE MUSHROOMS	\$27
		<i>cracked black pepper</i>	

## DESSERT

BUCHE DE NOEL	\$50	BITTERSWEET CHOCOLATE TART	\$45
<i>chocolate butter cream &amp; ganache meringue mushrooms &amp; holly leaf garnish   serves 8-10</i>		<i>coffee mascarpone cream serves 10-12</i>	
SALTED MAPLE CHESS PIE	\$19	HOLIDAY COOKIE COLLECTION	\$45
<i>serves 10-12</i>		<i>boxed, 3 dozen cookies minimum</i>	
PINENUT ROLL	\$45	GINGER CAKE TRIFLES	\$30
8" PIMLICO CAKE	\$45	<i>caramelized apples, cranberries price per dozen, 3 dozen minimum</i>	
<i>serves 10-12</i>		CHOCOLATE LACED BREAD	\$45
DEEP DISH PUMPKIN PIE	\$19	PUDDING	
<i>cinnamon whipped cream serves 8-10</i>		HOUSE MADE CHOCOLATE BARK	\$22
RUSTIC APPLE TART	\$25	<i>dried fruit &amp; nuts, price per pound</i>	
<i>serves 8-10</i>		CREME ANGLAIS	\$9 <i>pt</i>
		CINNAMON WHIPPED CREAM	\$9 <i>pt</i>
		SALTED CARAMEL	\$9 <i>pt</i>
		WHIPPED CREAM	

## BRUNCH ADD-ONS

CARAMELIZED APPLE AND PECAN STUFFED FRENCH TOAST CASSEROLE	\$45	CRAB QUICHE	\$45
<i>Serves 10-12</i>		<i>jumbo lump crab &amp; Gruyère</i>	
QUICHE LORRAINE	\$35	PUMPKIN-CHOCOLATE CHIP BREAKFAST BREAD	\$18
<i>Gruyère, ham, onion</i>		APPLE STREUSEL COFFEE CAKE	\$19

ORDER BY FRIDAY, DECEMBER 21, 2018

# EXTRAS

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## **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-menus](http://classiccatering.com/classic-go-menus).

## **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.

## **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](http://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*

*[www.ClassicCatering.com](http://www.ClassicCatering.com)  
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