



CLASSIC TO GO
CHRISTMAS
E V E 2019
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 - \$259 Serves 10

SMOKED TROUT DIP, 1 pint
water crackers

OYSTERS ROCKEFELLER, 2 dozen

CHOPPED ITALIAN SALAD
creamy Parmesan dressing

CIOPPINO
mussels, shrimp, cod over pasta

WHOLE BAGUETTE

BITTERSWEET CHOCOLATE TART

STARTERS

SEAFOOD BISQUE \$20
crab, shrimp, lobster
price per quart - 3 qt minimum

ROASTED CARROT AND CHICK PEA SOUP \$15
vegan, price per quart - 3 qt minimum

GRILLED SHRIMP \$28
chile, lime, coriander
price per dozen. 3 dozen minimum

HOT SMOKED SALMON \$65
juniper glaze, 3 lb
dill mustard sauce (\$4 for 1/2 pint)
sliced ficelle - \$4

PETITE CRAB CAKES \$30
price per dozen, 3 dozen minimum
cocktail sauce (\$4 per 1/2 pint)

CRAB FONDUE \$65
French bread slices

BACON WRAPPED SCALLOPS \$30
price per dozen

HOUSE MADE LAVOSH \$25
36 pieces

SMOKED TROUT DIP \$32
crackers

VEGETARIAN SAMOSAS \$18
potatoes, carrots, peas & onions with
mango chutney (\$4 for 1/2 pint)
price per dozen, 3 dozen minimum

BLACK EYED PEA CAKE \$20
peppadew herb sauce (\$4 for 1/2 pint)
price per dozen, 3 dozen minimum

PARMESAN BACON STRAWS \$27
price per dozen

LOCAL CHEESE PLATTER \$60
Cherry Glen Goat, Moody Blue & Chapel
Hill Cheddar, crackers, house made
preserves & lavosh

MUSHROOM & PARMESAN PALMIERS \$18
price per dozen

WHITE BEAN DIP \$9

CRAB STUFFED PRETZEL \$35
1 lb crab dip, 5 soft pretzel sticks

GINGER APPLE BRIE TARTLETS \$18

ENTRÉES

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|---|------------|---|---------|
| CHESAPEAKE STUFFED SHRIMP <i>jumbo lump crab meat, imperial sauce</i> 3 minimum | \$10.50 ea | ROASTED BONELESS CHICKEN BREAST <i>rosemary orange glaze</i> | \$9.25 |
| 4 OZ. JUMBO LUMP CRAB CAKES | \$MP | HERB ROASTED TURKEY BREAST <i>3 lb minimum</i> | \$20/lb |
| BOURBON GLAZED SALMON | \$23 lb | THREE CHEESE LOBSTER MACARONI CASSEROLE <i>cheddar, colby & Parmesan cheeses</i> | \$75 |
| SEARED ICELANDIC COD <i>orange miso glaze</i> price per 6 oz. portion | \$13.50 | LASAGNA <i>meat sauce</i> 5 lb pan, serves 10-12 | \$50 |
| SEAFOOD STRUDEL | \$85 | BUTTERNUT SQUASH LASAGNA <i>serves 10-12</i> | \$45 |
| BEEF TENDERLOIN <i>horseradish cream sauce</i> <i>served oven ready or sliced & plattered</i> | \$165 | MUSHROOM & LEEK GALETTE <i>serves 8</i> | \$40 |
| SPIRAL HAM <i>maple mustard glaze</i> half - \$75 | \$105 | CAULIFLOWER STEAKS <i>mushroom madeira sauce</i> | \$27 |
| ROASTED PORK TENDERLOIN <i>apples, onions, serves 8</i> | \$75 | CIOPPINO <i>mussels, shrimp, cod over pasta</i> serves 10 | \$95 |
| BONELESS SHORT RIBS <i>pomegranate demi glaze, price per pound</i> | \$32 | STUFFED ACORN SQUASH <i>butternut squash, bread crumbs, cranberries - minimum 4</i> | \$8.50 |
| TURKEY WELLINGTON <i>wild rice, mushrooms, pecans</i> serves 10-12 | \$150 | | |

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 & toasted pistachios</i> <i>with balsamic vinaigrette</i> | \$50 | ASSORTED DINNER ROLLS | \$15 |
| HOLIDAY CAESAR SALAD <i>romaine, radicchio, grape tomatoes, Parmesan & house made croutons</i> <i>Classic Caesar dressing</i> | \$45 | GIBLET GRAVY <i>1 quart</i> | \$8 |
| RED QUINOA SALAD <i>roasted butternut squash, cranberries, pecans, price per pound</i> | \$9 | CRANBERRY, ORANGE RELISH <i>1 pint</i> | \$8 |
| | | COCKTAIL SAUCE <i>1/2 pint</i> | \$4 |

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

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| RED BLISS MASHED POTATOES | \$18 | BREAD & HERB STUFFING | \$20 |
| ROASTED DOMINO POTATOES | \$27 | SOUTHERN CORNBREAD STUFFING <i>chicken sausage, apple, chestnuts</i> | \$35 |
| HARICOT VERT, MUSHROOMS & CARAMELIZED ONIONS | \$27 | SWEET POTATO CRUMBLE <i>pecans & brown sugar</i> | \$30 |
| STEAMED GREEN BEANS | \$18 | FARRO <i>with</i> SHIITAKE MUSHROOMS | \$27 |
| SAUTÉED SPINACH <i>garlic, raisins</i> | \$27 | <i>cracked black pepper</i> | |
| ROASTED ROOT VEGETABLES | \$27 | | |
| <i>parsnips, carrots, Brussels sprouts, sweet onions, sweet potatoes</i> | | | |

DESSERT

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

BRUNCH ADD-ONS

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|---|------|---|------|
| CINNAMON APPLE FRENCH TOAST CASSEROLE <i>Serves 10-12</i> | \$45 | CRAB QUICHE <i>jumbo lump crab & Gruyère</i> | \$45 |
| QUICHE LORRAINE <i>Gruyère, ham, onion</i> | \$35 | PUMPKIN-CHOCOLATE CHIP BREAKFAST BREAD | \$18 |
| EVERYTHING QUICHE <i>with smoked salmon</i> | \$45 | APPLE STREUSEL COFFEE CAKE | \$19 |

ORDER ONLINE: CLASSICCATERING.COM

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-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

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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