



CLASSIC TO GO
WINTER
SOCIAL
MENU



STARTERS (3 DOZ. MINIMUM FOR ALL ITEMS SOLD BY THE DOZEN)

Old Bay Steamed Jumbo Shrimp | **\$28** doz
16-20 count

Grilled Shrimp | **\$28** doz
chile, lime, coriander, 16-20 count

Smoked Salmon & Spinach Tart | **\$45**

Petite Crab Cakes | **\$30** doz

Crab Fondue | **\$65**
*French bread rounds,
serves 15*

Crab Rangoon Dip | **\$65**
*wonton crisps
serves 15*

Beef Empanadas | **\$24** doz

Charmula Marinated | **\$24** doz
Tenderloin Skewers

Bacon Straws | **\$24** doz

Butternut Squash Tartlets | **\$24** doz

Apple & Brie Tartlets | **\$18** doz
gingersnap crust

Spanakopita | **\$18** doz

Cremini Mushroom Caps | **\$24** doz
goat cheese and fennel

Mushroom Chopsticks | **\$24** doz
*raspberry hoisin dipping sauce
\$4 half pint*

Chicken Potstickers | **\$24** doz
fried, Thai chile sauce

Cauliflower Arancini | **\$20** doz
sun dried tomato aioli, \$4 half pint

Barbecue Chicken Flatbread | **\$35**
smoked Gouda and scallions, serves 10

Kale, Spinach and Artichoke Flatbread | **\$35**
fontina cheese, pine nut pesto, serves 10

Eggplant Caponata | **\$18** pt
pita chips

Carrot Cumin Hummus OR | **\$15** pt
Olive Hummus *with* Pita Triangles

Local Cheese Plate | **\$55**
*Cherry Glen Goat, Buttermilk Blue &
Chapel Hill Cheddar - housemade preserves
& housemade lavosh
serves 10
gluten free crackers available*

Raw Vegetable Platter | **\$45**
*radishes, peppers, cherry tomatoes,
celery & carrots
choice of: smoked Gouda dip, spicy black
bean dip OR carrot cumin hummus
serves 10*

Italian Meat & Cheese Platter | **\$75**
*genoa salami, prosciutto, mortadella, fontina
cheese, mozzarella balls, provolone, garlic
croustades, olives and pesto*

Mediterranean Nosh Platter | **\$70**
*green garbanzo hummus, grilled feta, olives,
Sweety Drop red peppers, marinated
artichokes, roasted cauliflower, Naan bread*

ENTRÉES

Marinated & Grilled Capon Breast | **\$12** ^{ea}
tomato chutney - \$4 half pint

Chicken Breast Roulade | **\$12** ^{ea}
*spinach, sundried tomatoes, pesto,
Madiera wine sauce*

Chicken Marsala | **\$9** ^{ea}
marsala-mushroom wine sauce

Rotisserie Seasoned Chicken Breast | **\$9** ^{ea}

Tuscan Chicken | **\$12** ^{ea}
*artichoke hearts, Mediterranean black olives,
tomatoes*

Whole Free Range Honey Thyme Glazed
Chicken with Cider Gravy | **\$27.50** ^{ea}

Red Wine Braised Beef Brisket | **\$21** ^{lb}
3lb min

Boneless Short Ribs Provençal | **\$29** ^{lb}
per pound, 3lb min

Bacon Wrapped Pork Tenderloin | **\$45**
honey & lavender - serves 4

Whole Beef Tenderloin | **\$165** ^{ea}
*herb infused olive oil, peppercorns & garlic
sliced & garnished OR seared, oven ready in
foil pan*

Wild Mushroom & Beef Meatloaf | **\$28.50**
*tomato fondue glaze
3lbs, serves 8*

Half Rack of New Zealand Lamb | **\$55**
roasted cherry vinaigrette

Jumbo Lump Crab Cakes - 4 oz | **\$MP**

Grilled Asian Salmon | **\$23** ^{lb}

Bengali Salmon | **\$23** ^{lb}

Seafood Strudel | **\$95**
*shrimp, scallops, crab, gruyere in crispy
puff pastry
serves 6-8*

Parmesan Herb with Chicken | **\$55**
Penne Pasta
peas, sundried tomatoes, serves 10

Lobster Mac & Cheese | **\$75**
serves 10

Butternut Squash Lasagna | **\$45**
squash, ricotta, mozzarella, parmesan cheese

Wild Mushroom & Spinach Enchilada | **\$45**
serves 10



VEGETABLES (3 LBS PER PAN; SERVES 10 PEOPLE)

Roasted Brussels Sprouts | **\$27**
red pearl onions

Haricot Vert *with* Bacon and Roasted | **\$27**
Red Pepper

Sautéed Spinach | **\$27**
garlic, golden raisins

Mashed Yukon Gold Potatoes, | **\$27**
Carrots & Celery Root
reserved gruyère cheese

Mashed Skinless Potatoes | **\$18**

Roasted Fingerling Potatoes | **\$27**
rosemary & sea salt

Roasted Root Vegetables | **\$27**
*parsnips, carrots, sweet potatoes,
celery root, sweet onions*

Farro *with* Shiitake Mushrooms | **\$27**
thyme, cracked black pepper

Maple Roasted Butternut Squash | **\$24**

Eggplant Roulade | **\$35**
*spinach, mushroom filling, tomato sauce
serves 10*

Roasted Delicata Squash | **\$27**

Potato and Leek Gratin | **\$45**

Kale, Swiss Chard and Goat Cheese Gratin | **\$35**

SOUP + SALAD

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

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

SALADS, SERVE 10

Festive Field Salad | **\$50**
*organic greens, pomegranate seeds,
crumbled goat cheese and toasted
pistachios
balsamic vinaigrette*

Winter Salad | **\$50**
*field greens, Asian pears, dried cranberries
and toasted pecans
Apple Cider Vinaigrette*

Baby Kale Salad | **\$50**
*dried cherries, candied almonds,
jicama croutons
white balsamic vinaigrette*

Caesar Salad | **\$45**
*romaine lettuce, housemade croutons,
parmesan cheese
caesar dressing
can add chicken or shrimp*

Arugula Salad | **\$50**
*Fuji apples, pomegranate seeds, goat
cheese
White Balsamic Vinaigrette*

BREAD + GO WITHS

Assorted Dinner Rolls | **\$15** *doz*

Harvest Boule | **\$9.50**

Raisin Spelt Bread | **\$9.50**

Cocktail Sauce | **\$8 pt**

Horseradish Cream | **\$7 pt**

Beef Gravy | **\$8 qt**

Red Pepper Aioli | **\$8 pt**

Chipotle BBQ Sauce | **\$4 pt**

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 US 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-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.

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.

www.ClassicCatering.com
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