



THE CLASSIC CATERING PEOPLE 2019 EASTER MENU

DINNER ENTRÉES

4 OZ. JUMBO LUMP CRAB CAKE 5 oz. crab cake, add \$3.75 per cake	\$15
SEAFOOD STRUDEL crab, shrimp, scallops in a sherry cream sauce	\$95
MISO GLAZED SALMON price per pound	\$23
ROASTED WHOLE BEEF TENDERLOIN seared and oven ready or plattered and garnished	\$165
1/2 RACK OF NEW ZEALAND LAMB fennel, coriander rub, roasted cherry vinaigrette	\$55
WHOLE SPIRAL GLAZED HAM brown sugar mustard glaze	\$110
CHICKEN MARBELLA prunes, dried apricots, green olives, capers, brown sugar	\$12
LEMON BASIL CHICKEN BREAST	\$9
VEGETARIAN RATATOUILLE TART 9" - eggplant, green and yellow squash, roasted tomatoes, shallots	\$25
ASPARAGUS & WILD MUSHROOM LASAGNA Bechemel, gruyere, parmesan	\$45

SOUPS, SIDES & SALADS | SERVES 10

CREAM OF CRAB SOUP price per quart	\$20
SPRING SWEET PEA SOUP vegetarian, price per quart	\$13
ROASTED CARROT, APPLE AND CELERY ROOT SOUP price per quart	\$12
ROASTED SEASONAL VEGETABLES asparagus, carrots, cauliflower, onions, cremini mushrooms, red peppers - 3 lb pan	\$27
ROASTED RED POTATOES 3 lb pan	\$21
COCONUT GINGER CARROT "RICE" 3 lb pan	\$28
HARICOT VERT WITH MUSHROOMS 3 lb pan	\$27
SUCCOTASH MEDLEY corn, pattypan squash, edamame, red onion, chive, red peppers and potato, 3 lb pan	\$24
ROSEMARY HONEY BEANS northern beans, bacon, onion, honey, 3 lb pan	\$21
ASIAN SLAW red cabbage, carrots, bean sprouts, red and yellow peppers scallions in a chili-garlic dressing, price per pound	\$8
SPRING PANZANELLA SALAD spring vegetables, parmesan, toasted italian bread cubes red wine vinaigrette dressing	\$45
CLASSIC CAESAR SALAD romaine, Parmesan & housemade herbed crouton classic Caesar dressing	\$45
LENTIL & WALNUT SALAD carrots, celery, leeks, toasted walnuts in walnut-mustard vinaigrette 3 lb pan	\$36

EASTER DINNER

\$160
SERVES 10

1/2 GLAZED SPIRAL HAM
ROASTED RED POTATOES
HARICOT VERT WITH MUSHROOMS
SQUARE BUTTERMILK BISCUITS
MIXED BERRY TART

BRUNCH

CRAB & SHRIMP PATE with crackers, serves 10	\$45
ITALIAN EGG STRATA Italian sausage, peppers, scallions, Fontina cheese	\$45
DEEP DISH QUICHE LORRAINE	\$35
MUFFIN TIN CRAB QUICHE price per quiche, minimum of 6	\$6.50
STRAWBERRY BANANA STUFFED FRENCH TOAST struesel topping	\$35
SPRING VEGETABLE PLATTER assorted radishes, peppers, cherry tomatoes, celery & carrots spinach dip	\$45

EASTER DESSERTS

8" STRAWBERRY SHORTCAKE chocolate dipped strawberries & chocolate shavings	\$45
FLOURLESS CHOCOLATE CAKE chocolate shavings 10", serves 12	\$45
COCONUT CUSTARD PIE matzo crumb crust, serves 8-10	\$30
MIXED BERRY TART strawberries, raspberries & blackberries in a chocolate crust filled with pastry cream	\$40
EASTER CUPCAKES chocolate & coconut- price per half dozen	\$12
MINI CARROT CAKE WHOOPIE PIES price per dozen	\$18
STRUESEL COFFEE CAKE	\$19
EASTER SHAPED SUGAR COOKIES price per dozen	\$18
CHOCOLATE DIPPED STRAWBERRIES price per dozen	\$28

HOW TO ORDER

Call a Classic To Go Representative at 410.356.1666

Orders must be placed 48 hours in advance. Pick Up or Delivery (additional fee)
No substitutions. Drinks and disposables are available. Prices subject to change

