



CLASSIC TO GO
CHANUKAH
MENU
2018



SOUPS + STARTERS

BUTTERNUT SQUASH SOUP <i>price per quart, 3-quart minimum</i>	\$12	HOLIDAY BRIE IN CROUTE <i>cranberries, apples, brown sugar</i>	\$55
MUSHROOM BARLEY SOUP <i>price per quart, 3-quart minimum</i>	\$12	PETITE POTATO LATKES <i>silver dollar size</i>	\$18
CHICKEN NOODLE SOUP <i>price per quart, 3-quart minimum</i>	\$9	EVERYTHING BOREKAS <i>potatoes, scallions, onions</i>	\$24

SALADS SERVES 10, MAY BE INCREASED BY INCREMENTS OF 5

FARRO AND KALE SALAD <i>radish, cucumber, walnuts, saffron vinaigrette</i>	\$50	CLASSIC CAESAR SALAD <i>romaine, housemade croutons, parmesan, Classic caesar dressing</i>	\$45
FALL SALAD <i>field greens, Asian pears, dried cranberries, toasted pecans apple cider vinaigrette</i>	\$50		

ENTREE PRICE PER POUND UNLESS STATED OTHERWISE

BEEF TENDERLOIN <i>horseradish cream sauce served oven ready or sliced & plattered</i>	\$165 EA	LOCAL FARM RAISED WHOLE ROASTED TURKEY <i>12-14 pounds, 1 quart giblet gravy</i>	\$95
GLAZED CORNED BEEF <i>first cut price per pound, 3-pound minimum</i>	\$17.50	WHOLE HONEY THYME CHICKEN WITH CIDER GRAVY	\$27.50
PROVENÇAL BRAISED BEEF BRISKET <i>price per pound, 3-pound minimum</i>	\$21	APRICOT CHICKEN WITH ALMONDS EA	\$10.25
ASIAN GLAZED SALMON <i>price per pound, 3-pound minimum</i>	\$23	10" BUTTERNUT SQUASH TART <i>serves 8</i>	\$35
GRILLED CAPON BREAST <i>tomato chutney</i>	\$12 EA		

SIDES

TRADITIONAL POTATO LATKES <i>price per dozen, 1 dozen minimum (Entrée Size)</i>	\$27	BUTTERNUT SQUASH LASAGNA <i>ricotta, mozzarella, parmesan</i>	\$45
HOUSEMADE APPLESAUCE <i>price per pint</i>	\$8	ROASTED RED BLISS POTATOES <i>sea salt, 3-pound pan</i>	\$18
CURRIED SWEET POTATO LATKES <i>sour cream (\$4 for pint)</i>	\$27	CHEESE BLINTZ CASSEROLE <i>serves 10-12</i>	\$45
SAUTEED SPINACH WITH PINE NUTS <i>raisins and garlic 3-pound pan</i>	\$27	SWEET NOODLE KUGEL <i>with raisins, serves 10-12</i>	\$40
YUKON GOLD MASHED POTATOES <i>3-pound pan</i>	\$27	ROASTED ROOT VEGETABLES <i>parsnips, carrots, cauliflower, sweet potatoes, celery root 3 pound pan</i>	\$27
ROASTED BRUSSELS SPROUTS <i>lemon, thyme, 3-pound pan</i>	\$27	HONEY ROASTED CARROTS <i>3-pound pan</i>	\$21
HARICOT VERT, MUSHROOMS, CARMELIZED ONIONS <i>3-pound pan</i>	\$27	SESAME CAULIFLOWER <i>3-pound pan</i>	\$24

DESSERT

PIMLICO CAKE <i>yellow layer cake with custard filling chocolate icing serves 10-12</i>	\$45	CLASSIC SWEET TRAY <i>may include: Chanukah sugar cookies, rugelach, black bottom bars, s'mores sandwich cookies and vanilla jam drop cookies 50 or 100 pieces</i>	\$45/\$90
CHOCOLATE BABKA <i>serves 10</i>	\$19	VANILLA JAM DROP COOKIES <i>price per dozen</i>	\$18
FUJI APPLE BREAD PUDDING <i>serves 10</i>	\$45	CHOCOLATE HALVA BROWNIES <i>price per dozen</i>	\$28
PINE NUT ROLL	\$45		
RUGELAH SAMPLER <i>cinnamon sugar, hazelnut date, apricot 2 dozen</i>	\$36		

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. Orders must be placed 24 hours in advance. 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

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

For more tidbits, recipes and to share your culinary passion:

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www.facebook.com/TheClassicCateringPeople

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