



CLASSIC TO GO
HOLIDAY
SOCIAL
MENU



Mini Chocolate Ganache Donuts



THE CLASSIC CATERING PEOPLE

STARTERS serves 10 unless noted

Old Bay Steamed Shrimp <i>16-20 count</i> <i>price per dozen, 3 dozen minimum</i>	\$28	Vegetable Samosas <i>coriander chutney</i> <i>price per dozen, 3 dozen minimum</i>	\$18
Grilled Mediterranean Shrimp <i>price per dozen, 3 dozen minimum</i>	\$28	Shiitake Chopsticks <i>raspberry hoisin sauce</i> <i>price per dozen, 3 dozen minimum</i>	\$18
Crab & Shrimp Torta <i>sliced French bread</i>	\$65	Spinach, Artichoke and Goat Cheese Flatbread	\$35
Crab Fondue <i>sliced French bread</i> <i>serves 20</i>	\$65	Grilled Barbecue Chicken Flatbread <i>smoked Gouda and scallions</i>	\$35
Petite Crab Cakes <i>price per dozen, 3 dozen minimum</i>	\$30	Italian Antipasta Platter <i>prosciutto, genoa salami, mortadella,</i> <i>fontina cheese, mozzarella balls,</i> <i>provolone, garlic croustades,</i> <i>olives & basil pesto</i>	\$75
Bacon Twists <i>price per dozen, 3 dozen minimum</i>	\$21	Basque Platter <i>Serrano ham, roasted padron peppers,</i> <i>Manchego cheese, quince paste,</i> <i>marcona almonds with rosemary and</i> <i>valencia orange, spanish olives with</i> <i>baguette (serves 10)</i>	\$125
Bourbon Glazed Tenderloin Skewers <i>price per dozen, 3 dozen minimum</i>	\$30	Skewered Chicken <i>Yakatori OR tandoori with zhug sauce,</i> <i>price per dozen, 3 dozen minimum</i>	\$24
Beef Empanadas <i>price per dozen, 3 dozen minimum</i>	\$24	Petite Potato Pancakes <i>price per dozen, 3 dozen minimum</i>	\$18
Brats in a Blanket <i>grainy mustard stout sauce</i> <i>price per dozen, 3 dozen minimum</i>	\$18	Black Eyed Pea Cakes <i>peppadew herb sauce</i> <i>price per dozen, 3 dozen minimum</i>	\$18
Cranberry & Turkey Filo Tartlets <i>herb turkey breast, celery, scallions,</i> <i>dried cranberries with crème fraiche</i> <i>price per dozen, 3 dozen minimum,</i> <i>client to assemble</i>	\$18	Cremini Mushrooms stuffed <i>with</i> Goat Cheese & Fennel <i>price per dozen, 3 dozen minimum</i>	\$24
Middle Eastern Lamb Meatballs <i>tzatziki dipping sauce</i> <i>price per dozen, 3 dozen minimum</i>	\$28	Harvest Brie en Croute <i>cranberries, apples, brown sugar,</i> <i>brioche crust</i>	\$55
Date, Feta, Walnut Filo Tartlets <i>price per dozen, 3 dozen minimum</i>	\$18	Local Cheese Plate <i>Cherry Glen Goat, Moody Blue & Chapel</i> <i>Hill Cheddar, crackers, house made</i> <i>preserves & lavosh</i>	\$60
Apple & Brie Tartlets <i>baked in a gingersnap shell</i> <i>price per dozen, 3 dozen minimum</i>	\$18	Vegetable Platter <i>radishes, peppers, cherry tomatoes,</i> <i>celery & carrots</i> choice of: <i>smoked Gouda dip, herb dip</i> <i>OR beet hummus</i>	\$45
Butternut Squash Tartlets <i>price per dozen, 3 dozen minimum</i>	\$24		
Hot Smoked Salmon <i>juniper berry glaze, mustard dill sauce</i>	\$65		
Spanakopita <i>price per dozen, 3 dozen minimum</i>	\$18		

ENTRÉES

Seafood Paella (5 lbs.) <i>saffron rice, crab, shrimp, clams & red pepper</i>	\$160	Beef Stew <i>carrots, onions, parsnips 3 lbs</i>	\$55
Grilled Asian or Bourbon Glazed Salmon <i>price per pound, 3 lb minimum</i>	\$23	Honey Glazed Spiral Ham (whole) <i>maple mustard glaze</i>	\$105
Seafood Strudel <i>shrimp, crab, scallops, puff pastry serves 10</i>	\$95	half	\$75
Broiled Jumbo Lump Crab Cake <i>4 oz</i>	\$MP	Turkey Wellington <i>wild rice, mushrooms, pecans serves 10-12</i>	\$135
Marinated Rosemary Tenderloin of Beef <i>aged port wine demi glaze</i>	\$165	Cranberry Orange Relish	\$8 <i>pt</i>
Beef Brisket, First Cut <i>red wine, onions</i>	\$17.50 <i>lb</i>	Whole Roasted Turkey <i>12-14 lbs., giblet gravy, 1 quart</i>	\$95
Roasted Pork Tenderloin <i>Fuji apple and Apple Jack demi glaze serves 2</i>	\$45	Brined Chicken Breast <i>leeks and cremini mushrooms</i>	\$9 <i>ea</i>
Creekstone Grilled Beef Tenderloin <i>Humboldt fog and applewood smoked bacon demi glaze</i>	\$225	Marinated Grilled Roasted Chicken Breast <i>tomato chutney, 1/2 pint</i>	\$9 <i>ea</i>
Braised Boneless Short Ribs <i>button mushrooms and carrots price per pound, 3 lb minimum</i>	\$27	Honey Sriracha Chicken Breast <i>8 oz, skin on</i>	\$9 <i>ea</i>
		Three Cheese Lobster Macaroni Casserole <i>cheddar, colby & parmesan cheese</i>	\$75
		Mac and Humboldt Fog Cheese Casserole	\$55
		Butternut Squash Lasagna	\$45
		Edamame Falafel <i>price per dozen, 2 dozen minimum</i>	\$24

BRUNCH

Local Goat Cheese, Cremini Mushrooms and Spinach Canneloni <i>serves 4-6</i>	\$50	Egg Strata <i>-country sausage, roasted red peppers, cheddar -smoked bacon, hashbrowns, jack cheese serves 10-12</i>	\$45
Individual Muffin Quiche <i>spinach, gruyere & mushroom OR Seafood - swiss, crab and shrimp (\$9.50) 6 minimum per selection</i>	\$5 <i>ea</i>	Blueberry Citrus Salad <i>grapefruit, oranges, almonds, mint 3 lbs</i>	\$45
Cheese Blintz Casserole <i>serves 10-12</i>	\$40		
Butternut Squash Tart <i>Parmesan, serves 8</i>	\$35		
Smoked Bacon Hash Browns <i>with Onions, 5 lb pan</i>	\$35		
Caramelized Apples and Pecan Stuffed French Toast Casserole <i>serves 10-12</i>	\$45		

VEGETABLES serves 10-12, served in a 3lb. pan unless noted

Roasted Baby Brussels Sprouts <i>pomegranate, pomegranate molasses</i>	\$27	Creamed Spinach <i>nutmeg</i>	\$27
Parisian Carrots <i>maple butter</i>	\$27	Haricot Vert <i>roasted pepper and bacon</i>	\$27
Boulangère Potatoes <i>fingerling potatoes, onions, smoked bacon & thyme</i>	\$27	Roasted Root Vegetables <i>parsnips, carrots, cauliflower, sweet potatoes, celery root</i>	\$27
Whipped Yukon Gold Potatoes and Celery Root	\$27	Yukon Gold Potato and Leek Gratin <i>Italian Fontina cheese</i>	\$45
Roasted Squash <i>dried cranberries, almonds, brown sugar, cinnamon</i> 3 lb pan	\$30	Kale and Swiss Chard Goat Cheese Gratin <i>herb bread crumbs</i>	\$35

SALAD | SOUP | BREAD serves 10 unless noted

Holiday Caesar Salad <i>romaine, radicchio, grape tomatoes, Parmesan and house made croutons, Classic Caesar dressing</i>	\$45	Seafood Bisque <i>shrimp, crab and lobster</i> price per quart, 3 qt minimum	\$20
Baby Kale, Dried Cherries Candied Almonds, Jicama Croutons <i>white balsamic vinaigrette</i>	\$50	Red Lentil Soup <i>coconut milk, garam masala</i> price per quart, 3 qt minimum	\$15
Festive Field Salad <i>organic mixed greens, pomegranate seeds, crumbled goat cheese & toasted pistachios, balsamic vinaigrette</i>	\$50	Butternut Squash Soup price per quart, 3 qt minimum	\$12
Winter Greek Salad <i>sundried tomatoes, cucumbers, feta, olives, Greek dressing</i>	\$50	Chicken White Bean Chili price per quart, 3 qt minimum	\$15
		Baked Potato and Leek Soup <i>applewood smoked bacon</i> price per quart, 3 qt minimum	\$15
		Assorted Petite Dinner Rolls price per dozen	\$15
		Harvest Boule	\$9.50
		Raisin Spelt Bread	\$9.50
		Housemade Buttermilk Square Biscuits price per dozen	\$12

SAUCES price per pint | unless otherwise noted

Cocktail Sauce	\$8	Housemade Sweet Potato Butter	\$8
Olive Tapenade	\$8	Giblet Gravy <i>priced per quart</i>	\$8
Smoked Gouda Dip	\$8	Pear-Cranberry Chutney	\$9
Beet Hummus	\$8	Cranberry-Orange Relish	\$8
Coriander Chutney	\$8	Housemade Apple Sauce	\$8
Peppadew Aioli Dip	\$8	Maple Syrup	\$12.50
Horseradish Cream Sauce	\$7		
Housemade Apple Butter	\$8		

DESSERT serves 8-10 | unless otherwise noted

Buche De Noel <i>chocolate butter cream, ganache, meringue mushrooms & holly leaf garnish</i>	\$50	Pear and Cranberry Galette	\$35
Deep Dish Apple Crumb Pie	\$22	Guinness Stout Bundt Cake <i>with</i> Molasses, Cloves and Cinnamon	\$30
Salted Maple Chess Pie	\$22	Assorted Holiday Cookies <i>assorted cutout sugar cookies, linzers, ginger spice, snow top brownies</i>	\$45 3 dozen
8" Pimlico Cake <i>custard filled yellow layer cake with chocolate icing</i> <i>serves 10-12</i>	\$45	Holiday Fruit Skewers <i>strawberries & pineapple chunks - 2 doz</i> <i>choice of: lemon yogurt dip or chocolate sauce -serves 10</i>	\$35
Cranberry Streusel Coffee Cake	\$19	Housemade Chocolate Bark <i>dried cherries and almonds OR plain</i> <i>price per pound</i>	\$22
Flourless Chocolate Cake <i>serves 10-12</i>	\$45	Crème Anglaise <i>price per pint</i>	\$9
Pine Nut Roll <i>sponge cake, vanilla crème & candied pine nuts</i>	\$45	Cinnamon Whipped Cream <i>price per pint</i>	\$9
Eggnog Cheesecake <i>with</i> Ginger Snap Crust	\$45	Berry Coulis	\$9
Housemade Dessert Bars <i>chocolate bourbon pecan bars, peppermint brownies, gingerbread cream bar</i> <i>price per dozen, boxed</i>	\$24		

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-menu.

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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