### Grilled Red Curry Shrimp | \$30 doz

crushed cashews yogurt sauce - \$5-1/2 pint

# Petite Crab Cakes | \$MP

cocktail sauce - \$5 1/2 pint

### Candied Bacon Twists | \$28 doz

Shiitake Mushroom Chopsticks | \$24 doz raspberry hoisin dipping sauce - \$5-1/2 pint

#### Cauliflower Arancini | \$21 doz sun dried tomato aioli - \$5-1/2 pint

Potato & Pea Samosas | \$21 doz coriander chutney - \$5-1/2 pint

### Parmesan Cheese Straws | \$18 doz

Figs in a Blanket | \$28 doz puff pastry

#### Stuffed Cremini Mushrooms | \$24 doz

peas, tomatoes, eggplant, zucchini and Parmesan cheese

#### Artisanal Cheese Platter | \$75

manchego, Irish cheddar, gouda, herbed goat cheese, strawberry jam, olives, lavash, serves 10

#### Mezze | \$55

Carrot Hummus, Pickled Eggplant Relish, Pickled Watermelon Radish, Roasted Olives, Sesame Lavash, Sumac Lavash, serves 10

#### **Charcuterie Platter | \$75**

Genoa Salami, Prosciutto, Mortadella, Manchego Cheese, Gouda, Provolone, Sliced Baguette, Olivada, serves 10

#### Italian Pickled Eggplant Relish | \$15 pt focaccia croutons

Turmeric Hummus, Carrot Hummus OR Classic Hummus with Pita Triangles | \$15/pt

#### 4 oz. Jumbo Lump Crab Cakes | MP

Miso Glazed Salmon | \$24.50 lb

# Shrimp Tikka Kabobs | \$13 each, min 6

cardamom, cilantro, fennel, Greek yogurt, mint

### Whole Beef Tenderloin | \$185

sliced & garnished OR seared, oven ready in foil pan, horseradish cream sauce - \$5-1/2 pint

## Barbecue Braised Beef Brisket | \$29.50 lb

## 1/2 Rack of New Zealand Lamb | \$59

fennel, coriander rub roasted cherry vinaigrette - \$6-1/2 pint

#### Asparagus, Mushroom & Gruyere Tart | \$35 serves 5

Tofu Vegetable Rice Curry | \$90

brown rice, tofu, Napa cabbage, grilled peppers and onions, mint, ginger curry sauce vegan, gluten free (serves 10 - 5 lb pan)

### Indian Butter Chicken | \$65

chicken thighs and basmati rice, serves 5

## Penne Pasta with Grilled Chicken | \$55

peas, toasted pine nuts, sundried tomato, Parmesan, garlic, olive oil, 5 lb pan

### **Grilled Chicken Breast with Salsa Verde** and Lemon | \$10

Marinated & Grilled Boneless Breast of Capon | \$11 tomato chutney - \$5-1/2 pint

### **Mediterranean Olive Capon Breast | \$12** green olives, lime juice, oregano, garlic

#### Carolina Style Pulled Barbecue | \$55 select pork or chicken, 5 lb pan

#### **HOT SOUPS**

Maryland Crab Soup | \$22 / qt

Mexican Grilled Corn Soup | \$18 / qt

peppers, cilantro, queso fresco

#### **COLD SOUPS**

Chilled Strawberry & Coconut Soup | \$18 / qt mint, lemon zest relish

Asparagus Vichyssoise | \$18 / qt

### **Baby Spinach Salad | \$60**

strawberries, mandarin oranges, slivered almonds, goat cheese, citrus vinaigrette

**Greek Salad | \$55** 

romaine, tomatoes, peppers, black olives, feta cheese, pepperoncinis, red wine vinaigrette,

**Beet, Fennel & Arugula Micro Green Salad | \$70** nasturtiums and orange zest vinaigrette, shaved aged goat cheese

Asparagus Niçoise | \$60

poached asparagus, hard boiled eggs, poached pee wee potatoes, cherry tomatoes, red onions, capers, roasted red pepper dressing

**BLT Panzanella | \$55** 

applewood bacon, plum tomatoes, arugula, toasted Italian croutons, creamy lemon dressing

Gazpacho Salad | \$55

tomatoes, green grapes, cucumbers, mint, sourdough croutons, sherry vinaigrette

Pasta a la Caprese | \$30

orecchiette pasta, basil, grape tomatoes, fresh mozzarella balls tossed in white balsamic vinaigrette, 3 lb

Vegan Cobb | \$60

mixed greens, asparagus, beets, sugar snap peas, cucumbers, spring peas, grape tomatoes, garbanzo beans, quinoa, sunflower seeds, herb vinaigrette

**Italian Antipasto Salad | \$65** 

salami, capicola, provolone, mozzarella, grape tomatoes, olives, romaine, Italian vinaigrette

### serves 10, increase by 5 person increments

## Chipotle Chicken Salad | \$15

mixed greens, lime ranch dressing, tortilla ribbons

**Barbecue Chicken Salad | \$15** 

grilled chicken breast, corn, tomatoes, scallions, bedded on greens with chipotle barbecue sauce

**Balsamic Apricot Walnut Chicken Salad | \$15** 

chicken breast meat, toasted walnuts, celery, apricots, white balsamic vinaigrette

Turkey Cobb | \$14

turkey, hard boiled eggs, bacon, tomato, avocado, green goddess dressing

#### Caesar

**Entree Salad** 

romaine, croutons, parmesan cheese Options (priced per person): Grilled Chicken | \$12.50 BBQ Salmon | \$15.50 Grilled Lemon-Basil Shrimp | \$17.50 Peanut Sauce Noodles | \$14

rice noodles, peanut sauce, sesame marinated chicken breast, roasted red and yellow peppers, spring onions, snow peas and beans sprouts served with lime wedges and wonton noodles on the side

Baltimore Steak & Cheese Salad | \$18.50

Old Bay, Sagamore Rye marinated flank steak, romaine, pickled red onions, cherry tomatoes, blue cheese dressing

Herb Crusted Salmon | \$18.50

hearts of palm, artichokes, roasted fingerling potatoes, baby lettuce

priced per person, 10 person minimum per selection



/egetables & Sides

## Small - serves 4-6 / Large - serves 10

Blistered Heirloom Carrots | \$18/36 hazelnut, spring herb gremolata

Roasted Asparagus | \$18/36

Haricot Verts | \$18/36 citrus gremolata

Coconut Ginger Carrot "Rice" | \$18/36

General Tso's Cauliflower | \$18/36

Thai chilis, sesame seeds

**Crispy Smashed Fingerling Potato Fries | \$18/36** celery dust

Spring Succotash | \$18/36

corn, squash, sun dried tomatoes, edamame, red onion, chive, red peppers, yellow peppers, peas

Shrimp & Grits Pudding | \$30, serves 5 creole sauce



Coconut Ginger Carrot "Rice"



**Oreo Cheesecake Brownies | \$30** price per dozen

**Lemon Whoopie Pies | \$18** price per half dozen

**Spring Shaped Sugar Cookies | \$18** price per dozen

**S'mores Sandwich Cookies | \$24** price per dozen, 2 dozen minimum

**Vegan Chocolate Chip Cookies | \$18** price per dozen, 2 dozen minimum

**Boxed Classic Cookie Collection | \$36** Chocolate Dipped Housemade Grahams, Almost Everything Cookies, Snickerdoodle, price per 2 dozen

Petite Homestyle Cookies | \$22 chef's selection, price per 2 dozen

**Apricot Hand Pies | \$18** price per half dozen

**Seasonal Deep Dish Fruit Pies | \$27** strawberry rhubarb, peach, blueberry

**8" Strawberry Shortcake | \$50** chocolate dipped strawberries & chocolate shavings

8" Chocolate Cannoli Cream Cake | \$45

**Dashing Chocolate Dipped Strawberries | \$28** price per dozen, vegan

Fruit Salad | \$50 serves 10, in disposable bowl

# Please place orders 48 hours in advance.

Place your order online: www.OnlineOrdering.ClassicCatering.com or give us a call: 410.356.1666

