



THE
**CLASSIC
CATERING
PEOPLE**

410.356.1666

www.OnlineOrdering.ClassicCatering.com

CORPORATE SPRING MENU 2022

Sandwiches & Sides

Classic | \$9.50

Roasted Turkey Breast

Traditional Chicken Salad

Curried Chicken Salad

Chipotle Roasted Chicken Salad

lime ranch dressing

Roast Beef & Cheddar

Virginia Baked Ham & Havarti

Albacore Tuna Salad

Tuna Salad - Hold the Mayo

carrots, red onion, red pepper, oil based dressing

Old Bay Egg Salad

The Portabella

roasted marinated portabella, hummus, caramelized onions, roasted peppers, mixed greens

House Sides | \$27

each serves 10

Red Bliss Potato Salad

Cold Mac & Cheese Salad

Cole Slaw

Black Bean & Corn Salad

Spring Succotash Salad

Pickled Cucumber Salad

House Made Chips

Utz Chips | \$10

Signature

Po-Boy Shrimp Salad Sandwich | \$13

lettuce, Creole dressing, baguette

Crab Cake | \$28

jumbo lump crab cake, mixed greens, chipotle remoulade

Grilled Salmon | \$13

spicy dill yogurt, cucumber relish

Cold Reuben Wrap | \$12

shaved pastrami, sauerkraut, Swiss, 1000 Island, rye flour tortilla

Fajita Chicken Cheesesteak | \$12

peppers, onions, queso fresco, chipotle mayo

Southern | \$12

Virginia ham, roasted turkey breast, house made pimento cheese

The Sicilian | \$13

pepper ham, salami, mortadella, capicola, provolone, olive tapenade, tomato, romaine

The Chicken Cuban | \$13

grilled chicken, smoked ham, gruyere, dill pickles, Cuban mustard spread

Classic Turkey | \$12

roast turkey, strawberry rhubarb compote, lettuce

Beef Tenderloin | \$16

caramelized onions, greens

Greek Salad Wrap | \$12

hummus, spinach, artichoke hearts, feta, roasted peppers, tomato, olives

Grilled Haloumi | \$12

arugula, tomato, roasted red peppers, red onions, tzatziki, Naan bread

Cauliflower & Kimchi | \$12

kewpie dressing, cilantro, baguette

Make it a combo!

**Add-on Utz chips &
a homestyle cookie**

\$2.50 per person

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Soups

HOT SOUPS

served in insulated container with ladle
3 quarts, serves 10

Mexican Grilled Corn Soup | \$63

Ballpark Chili | \$63

ground beef ball park franks, red beans, tomatoes, smoked peanuts, cheddar, crispy tortilla strips

Salads

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

COLD SOUPS

served in insulated container with ladle
3 quarts, serves 10

Gazpacho | \$63

Asparagus Vichyssoise | \$63

Add Lavash | \$25

3 dozen pieces, boxed

Gazpacho Salad | \$55

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

Pasta a la Caprese | \$35

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

Entree Salads

Chipotle Chicken Salad | \$150

mixed greens, lime ranch dressing, tortilla ribbons

Barbecue Chicken Salad | \$150

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

Balsamic Apricot Walnut Chicken Salad | \$150

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

Turkey Cobb | \$150

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

Caesar

romaine, croutons, parmesan cheese | \$50

Add-On Options:

Grilled Chicken | \$135

BBQ Salmon | \$160

Grilled Lemon-Basil Shrimp | \$175

Peanut Sauce Noodles | \$150

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 | \$210

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

Herb Crusted Salmon | \$185

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

Broccoli Seitan Salad | \$140

smoked seitan, red onions, sunflower seeds, raisins, creamy apple cider dressing

serves 10, increase by 5 person increments

Crowd Pleasers

priced per person, minimum order of 10, each entree includes choice of 1 entree, side dish, lavash and sliced ciabatta

entrees:

Lemon or Peruvian Grilled Chicken | \$15

Buttermilk Fried Chicken | \$15
served cold with biscuits & honey butter

Pulled Chicken Barbecue | \$15
with soft sandwich rolls

Barbecue Braised Brisket | \$18.50

Grilled Salmon | \$18.50
choice of: miso glazed, sweet & spicy or citrus

4 oz. Jumbo Lump Crab Cake | MP

side options:

Classic Caesar Salad (+\$2 per person)

Red Bliss Potato Salad

Pasta Salad

Fruit Salad

Spicy Ultimate Cole Slaw with Pecans

Broccoli Stem & Pepper Drop Slaw

Black Bean & Corn Salad

Greek Salad (+\$2 per person)



Pulled Chicken Barbecue

Street Food

serves 10

Southwest Dinner

Chipotle Chicken | \$180

Pulled Chipotle Short Ribs | \$200

flour tortillas, Mexican rice, guacamole & tortilla chips, pico de gallo, Monterey Jack cheese, sour cream, shredded lettuce

Za'atar Lamb Meatballs & Mezze | \$160

tzatziki sauce

Banh Mi Bowl

baby kale, quinoa, cilantro, mint, cucumber, carrots, bean sprouts, scallions, sesame seeds, house made sweet chili vinaigrette, limes
top with chicken (\$160) or tofu (\$140)

Vegan Bowls

serves 5

Baked Falafel Bowl | \$75

chickpea falafel, lettuce, tomato, cucumber, dill pickles, red onion, dill dressing

Power Bowl | \$65

kale, sweet potato, chickpeas, quinoa, sunflower seeds, lemon tahini herb sauce

Sesame Buddha Bowl | \$65

baby kale, radishes, asparagus, red bell peppers, mushrooms, baked tofu, tahini ginger dressing

Snack Break

Vegetable Platter | \$45

radishes, peppers, cherry tomatoes, celery, carrots, choice of carrot cumin hummus or edamame hummus, serves 10

Artisanal Cheese Platter | \$75

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

Mezze | \$55

Hummus, Pickled Eggplant Relish, Moroccan Carrot Salad, Roasted Olives, Sesame Lavash, Sumac Lavash, serves 10

Charcuterie Platter | \$75

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

Buffalo Chicken Dip | \$55

rainbow tortilla chips, serves 10

Candied Bacon Twists | \$28/dozen

Sweet & Spicy Chicken Wings | \$15/dozen

ranch & blue cheese dip
minimum of 3 dozen

Salsa & Tortilla Chips | \$35

salsa roja and black bean dip with rainbow tortilla chips, serves 10

House Made Chips | \$35

choice of chip: lemon pepper, Old Bay, sea salt
choice of dip: caramelized onion or green garbanzo hummus
serves 10

Strawberry & Pineapple Skewers | \$18/dozen

Desserts

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

All desserts served box, please contact Classic To Go if other arrangements or presentation is desired.

Please place orders 48 hours in advance.

Pick up or delivery available. Disposables available at additional cost.

Place your order online: www.OnlineOrdering.ClassicCatering.com

or give us a call: 410.356.1666

