

Starters

Old Bay Shrimp | \$30 doz
cocktail 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

Caprese Skewers | \$21 doz

Stuffed Cremini Mushrooms | \$24 doz
peas, tomatoes, eggplant, zucchini and Parmesan cheese

Artisanal Cheese Platter | \$75
manchego, Irish cheddar, gouda, herbed goat cheese, house made preserves, olives, lavash, serves 10

Mediterranean Nosh Platter | \$70
green garbanzo hummus, grilled feta, olives, sweetie drop red peppers, marinated artichokes, roasted cauliflower, Naan bread, serves 10

Charcuterie Platter | \$75
Genoa Salami, Prosciutto, Mortadella, Manchego Cheese, Gouda, Provolone, Sliced Baguette, Olivada, serves 10

Bruschetta Sampler | \$55
tomato bruschetta, eggplant caponata, olive tapenade, served with French bread rounds

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

Entrees

4 oz. Jumbo Lump Crab Cakes | MP

Pan Seared Salmon | \$24.50 lb

Whole Beef Tenderloin | \$185
sliced & garnished OR seared, oven ready in foil pan, horseradish cream sauce - \$5-1/2 pint

Grilled Kabobs | \$15
Steak - red onion & bell peppers
Teriyaki Salmon - red onion & bell peppers
Roasted Vegetable - bell peppers, red onion, zucchini, grilled portabella

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

Carolina Style Pulled Barbecue | \$55
select pork or chicken, 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 | \$10
Salsa Verde and Lemon OR Honey Sriracha

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

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

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)



Soups

HOT SOUPS

Maryland Crab Bisque | \$22 / qt

Roasted Tomato | \$18 / qt



COLD SOUPS

Gazpacho | \$18 / qt

Asparagus Vichyssoise | \$18 / qt

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,

Watermelon Feta | \$70

arugula, sunflower seeds, soy sesame dressing

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

Flatbreads

Barbecue Chicken | \$45

Farmers Market | \$45

sundried tomatoes, eggplant, olives, goat cheese, basil

Spinach & Artichoke | \$45

Cheeseburger | \$45

ground beef, cheddar cheese, lettuce, tomato, red onion

Entree Salads

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

Turkey Cobb | \$14

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

Caesar

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**

Vegetables & 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

Roasted Steak Fries | \$18/36

Pee Wee Potatoes | \$18/36

Spring Succotash | \$18/36
corn, squash, sun dried tomatoes, edamame, red onion, chive, red peppers, yellow peppers, peas

Corn Pudding | \$30, serves 5



Coconut Ginger Carrot "Rice"

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

Dirt Cake Parfait | \$30
chocolate pudding, whipped cream, Oreo,
gummy worms, 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**