

# EASTER MENU 2023



## MEALS

### Easter Dinner

1/2 Glazed Spiral Ham  
Crispy Fingerling Potatoes  
Haricot Vert with Mushrooms  
Buttermilk Biscuits  
Easter Cupcakes (chocolate & coconut)

**\$262, serves 10**

### Plant-Based Easter Dinner

Spring Strawberry Salad  
*spring greens, goat cheese, celery, basil vinaigrette*  
Asparagus & Gruyere Crostata  
Haricot Verts with Mushrooms  
Dashing Chocolate Dipped Strawberries

**\$115, serves 5**

## SOUPS & SALADS

### Italian Spring Vegetable Soup \$20

leeks, potatoes, peas, vegan  
price per quart

### Cream of Crab Soup \$28

price per quart

### Mediterranean Salad \$50

tomatoes, cucumbers, red peppers,  
onions, chick peas, fresh herbs & red  
wine vinaigrette; feta & kalamata olives  
on side, price per 3 lbs, vegetarian

### Spring Panzanella Salad \$65

parmesan, spring vegetables, toasted  
Italian bread cubes, red wine vinaigrette,  
serves 10

### Classic Caesar Salad

romaine, parmesan, house made  
herbed croutons Classic Caesar Dressing,  
**\$30, serves 5, 55 serves 10**

### Spring Strawberry Salad

spring greens, goat cheese,  
strawberry, celery, basil vinaigrette  
vegetarian

**\$35, serves 5, 65, serves 10**

## ENTREES

### 4oz. Jumbo Lump Crab Cake \$25

cocktail sauce - \$5 - 1/2 pint

### Seafood Strudel \$100

crab, shrimp, scallops, sherry cream sauce  
serves 4-6

### Citrus Salmon \$27.50

salsa verde  
price per pound

### Tenderloin of Beef

seared & oven-ready **\$200**

roasted, carved & garnished **\$225**

horseradish cream sauce - \$6 - 1/2 pint

### 1/2 Rack, New Zealand Lamb \$60

fennel, coriander rub

roasted cherry vinaigrette - \$6 / 1/2 pint

### 1/2 Spiral Glazed Ham \$130

brown sugar mustard glaze

### Caprese Chicken \$13

chicken breast, fresh mozzarella, tomato,  
basil, balsamic reduction

### Eggplant & Beet Green Tart \$35

puff pastry, sundried tomatoes, olives,  
gruyere cheese, peppadews, almonds  
serves 5, vegetarian

**SIDES**

small serves 5 / large serves 10

**Roasted Vegetables** \$18/36asparagus, carrots, cauliflower, onions,  
cremini mushrooms, red peppers**Mashed Yukon Gold Potatoes** \$20/40**Crispy Fingerling Potatoes** \$18/36**Roasted Sweet Potatoes** \$18/36

miso-tahini sauce

**Haricot Vert with Mushrooms** \$18/36**Roasted Asparagus** \$18/36**Smokey Bacon Mac & Cheese** \$25/\$50**Coconut Ginger Carrot "Rice"** \$18/36**BRUNCH****Eggs Benedict Casserole** \$45Canadian bacon, spinach, English muffins,  
cream cheese, gratineed hollandaise  
serves 10**Individual Quiche**

Lorraine \$5

Spinach &amp; Artichoke \$5

Jumbo Lump Crab Crab \$8.50

**Caramelized Banana** \$45**Stuffed French Toast**  
streusel topping, serves 10**Streusel Coffee Cake** \$30**Buttermilk Biscuits** \$24

price per dozen

**DESSERT****8" Strawberry Shortcake** \$50

chocolate dipped strawberries

**8" Flourless Chocolate Cake** \$40

serves 10

**Banana Cream Pie** \$30

graham cracker crust, serves 8-10

**Easter Cupcakes** \$18

chocolate &amp; coconut, price per half dozen

**Easter Shaped Sugar Cookies** \$18

price per dozen

**Strawberry Whoopie Pies** \$18

price per half dozen

**Dashing Chocolate Dipped** \$28**Strawberries**

vegan, price per dozen

**Fresh Fruit Salad** \$55

serves 10

**Menu available for pick up & delivery on  
April 8th & 9th from 9:00 am - 1:00 pm**

**Place your order: 410.356.1666 | [www.OnlineOrdering.ClassicCatering.com](http://www.OnlineOrdering.ClassicCatering.com)**

