



Classic To Go Corporate Menu 2024

Sandwiches

- Roasted Turkey Breast | \$9.50
- Traditional Chicken Salad | \$9.50
- Baked Ham & Havarti | \$9.50
- Roast Beef & Cheddar | \$9.50
- Virginia Baked Ham & Havarti | \$9.50
- Albacore Tuna Salad | \$9.50
- Falafel Wrap | \$9.50
tahini, tomato, lettuce, pickled carrot - vegan
- Caprese | \$9.50
tomato, mozzarella, pesto, arugula - vegetarian

Gluten Free Options Available Upon Request

Please order a minimum of
5 of each sandwich.

Add-Ons

SOUPS

served in insulated container with ladle
3 quarts, serves 10

- Vegetable Minestrone | \$64
- Chicken, Spinach Tortellini | \$70
- 5 Grain Chili or Beef Chili | \$70

HOUSE SIDES

serves 10

- Miss Vicky's Potato Salad | \$27
with egg
- Cole Slaw | \$27
- Farmers Market Quinoa | \$27
asparagus, snap peas, radish, cucumber, fennel,
tomato, edamame sprouts, olive oil vinaigrette
- House Made Chips | \$30
- Utz Chips | \$10

- Old Bay Shrimp Salad | \$13
lettuce
- Crab Cake | \$28
jumbo lump crab cake, mixed greens, chipotle
remoulade
- Smoked Salmon Bagel | \$13
dill cream cheese, cucumber, lettuce, tomatoes
- Southern | \$13
Virginia ham, roasted turkey breast, house made
pimento cheese
- The Sicilian | \$13
pepper ham, salami, mortadella, capicola, provolone,
olive tapenade, tomato, romaine
- Grilled Chicken BLT | \$13
bacon, lettuce, tomato
- Beef Tenderloin | \$17.50
caramelized onions, greens
- Roasted Portabella | \$13
marinated portabella, hummus, caramelized onions,
roasted red peppers, mixed greens - vegan

SALADS

serves 10, can increase in increments of 5

- Caesar | \$55
parmesan, hand torn croutons,
Classic Caesar dressing
- Greek Salad | \$55
romaine, tomatoes, peppers, black olives,
feta cheese, pepperoncini, red wine vinaigrette
- Vegan Cobb | \$60
mixed greens, asparagus, beets, sugar snap peas,
cucumbers, spring peas, grape tomatoes, garbanzo
beans, quinoa, sunflower seed, herb vinaigrette
- BLT Panzanella | \$60
applewood bacon, plum tomatoes, arugula,
toasted Italian croutons, creamy lemon dressing

Entree Salads

Chipotle Chicken Salad | \$150
mixed greens, lime ranch dressing, tortilla ribbons

Chinese Chicken Salad | \$165
nappa cabbage, romaine, cilantro, sprouts, snow peas, carrots, cucumbers, red peppers, sesame seeds, sesame soy vinaigrette

Baltimore Steak & Cheese Salad | \$210
Old Bay, Sagamore Rye marinated flank steak, romaine, pickled red onions, cherry tomatoes, blue cheese dressing

Salad Duo | \$95
Moroccan Carrot Salad with Chili Cumin, Cous Cous
Tabouli with Hummus & Pita, olives, vegan

Caesar
romaine, croutons, parmesan cheese

Add-On Options:
Grilled Chicken | \$135
Salmon | \$160
Grilled Shrimp | \$175

Nicoise Salad | \$65
field greens, romaine, haricot vert, grilled potatoes, pitted nicoise olives, roma tomatoes, lemon vinaigrette

Add-On Options:
Grilled Chicken | \$145
Salmon | \$170
Grilled Shrimp | \$185

serves 10, increase by 5 person increments

Crowd Pleasers

priced per 10 people, increased in increments of 5, each entree includes choice of 1 entree, side dish

entrees:

Lemon or Balsamic Grilled Chicken | \$150
sliced ciabatta

Buttermilk Fried Chicken | \$150
served cold with biscuits & honey butter

Pulled Chicken or Pork Barbecue | \$150
sandwich rolls

Barbecue Braised Brisket | \$185
sandwich rolls

Grilled Salmon | \$185
choice of: apricot soy, sweet & spicy or citrus
sliced ciabatta

4 oz. Jumbo Lump Crab Cake | MP
cocktail sauce, lavash

side options:

Classic Caesar Salad (+\$2 per person)

Miss Vicky's Potato Salad
with egg

Moroccan Carrot Salad

Spicy Ultimate Cole Slaw with Pecans

Three Cheese Macaroni Casserole

Roasted Steak Fries

Additional Bites

Southwest Dinner
Chipotle Chicken | \$180
Pulled Chipotle Short Ribs | \$200
flour tortillas, black beans, guacamole, pico de gallo, Monterey Jack cheese, sour cream, shredded lettuce,
on the side: cumin roasted steak fries
serves 10

Baked Falafel Bowl | \$75
chickpea falafel, lettuce, tomato, cucumber, dill pickles, red onion, dill dressing, serves 5

Power Bowl | \$65
kale, sweet potato, chickpeas, quinoa, sunflower seeds, lemon tahini herb sauce, serves 5



Pulled Chicken Barbecue

Snack Break

Vegetable Platter | \$45
radishes, peppers, cherry tomatoes, celery, carrots, hummus or edamame hummus, serves 10

Artisanal Cheese Platter | \$75
blue cheese, herbed goat cheese, fontina, gruyere, seasonal chutney, olives, house made lavash, serves 10

Mezze | \$55
Hummus, Baba ghanoush, Moroccan Carrot Salad, Roasted Olives, Sesame Lavash, vegan, 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: Old Bay or sea salt
serves 10
Add On:
Onion Dip | \$8/pint

Desserts

Homestyle Cookies | \$18
price per dozen

Classic Cookie Collection | \$36
Chocolate Dipped House made
Grahams, Almost Everything Cookies,
Snickerdoodle, price per 2 dozen

Petite Cookies & Brownie Bites | \$24
chef's selection, price per 2 dozen

Brownies | \$30
cheesecake or chocolate fudge, price per dozen

Petite Tarts | \$24
chef's selection, price per dozen

Vegan Chocolate Chip Cookies | \$18
price per dozen

Dashing Chocolate Dipped Strawberries | \$24
vegan, price per dozen

8" Pimlico Cake | \$50

8" Strawberry Short Cake | \$50

Fruit Salad | \$55
serves 10



**Customer Favorite:
Pimlico Cake**

Please place orders at least 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