



Fall Corporate Menu 2024

Please order a minimum of 5 of each sandwich.

Sandwiches

Roasted Turkey Breast | \$9.50

Traditional Chicken Salad | \$9.50

Grape & Almond Chicken Salad | \$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 carrots - vegan

The Classic Box
10 individual boxed lunches

Roasted Turkey Breast (4)
Virginia Baked Ham & Havarti (4)
Falafel Wrap (2)

Utz Chips, Homestyle Cookies, Condiments

\$145

Po-Boy Shrimp Salad Sandwich | \$15
lettuce, Creole dressing, ciabatta

Crab Cake | \$28
jumbo lump crab cake, mixed greens, Old Bay remoulade, brioche

Dilly Salmon | \$15
smoked salmon, dill cream cheese, cucumber, lettuce, sundried tomatoes, bagel

Thai Chicken Salad Wrap | \$12
mint, cucumber, cilantro, Sriracha

Greek Grilled Chicken Wrap | \$12
feta, lettuce, tomato, tapenade

The Sicilian | \$13
pepper ham, salami, mortadella, capicola, provolone, olive tapenade, tomato, romaine, sub roll

The Gobbler | \$12
roasted turkey, brie, cranberry chutney, greens, baguette

Beef Tenderloin | \$20
caramelized onions, horseradish cream, greens, ciabatta

Vegan Muffuletta | \$12
vegan smoked provolone, spinach, olive tapenade, giardiniera, roasted red peppers, levain roll

Add-Ons

Soups

served in insulated container with ladle
3 quarts, serves 10

Butternut Squash Soup | \$70
vegetarian

Chicken, Spinach Tortellini | \$70

Pumpkin Chili (vegan) or Hearty Homemade Beef Chili | \$70

House Sides

serves 10

Country Potato Salad | \$33
with egg

Cole Slaw | \$33

Curried Tri-Colored Quinoa Salad | \$33

House Made Chips | \$30

Utz Chips | \$10

Salads

serves 10, can increase in increments of 5
(vegan cheese available upon request)

Caesar | \$65
parmesan, hand torn croutons, Classic Caesar dressing

Mixed Greens | \$70
roasted cauliflower, roasted red pepper, feta, greek olives, apple cider vinaigrette

Kale Salad | \$75
roasted sweet potato, goat cheese, cashews, lime ginger dressing

Chopped Autumn Salad | \$70
chopped romaine, celery, carrots, cucumber, tomato, garbanzo beans, quinoa, sunflower seeds, herb vinaigrette, vegan

Entree Salads

serves 10, increase by 5 person increments

Nicoise Salad | \$70

field greens and romaine, haricot vert, grilled potatoes, pitted Nicoise olives, Roma tomatoes, lemon vinaigrette

Caesar | \$65

romaine, croutons, parmesan cheese, classic dressing

Add-On Options:

Grilled Chicken, 6 oz per person | \$9.50 / person

BBQ Salmon, 4 oz per person | \$9.50 / person

Grilled Shrimp, 4 per person | \$9.50 / person

Chipotle Chicken Salad | \$160

smoked chicken breast, black beans, tri-colored tortilla ribbons, mixed greens, cotija cheese, lime ranch dressing

Baltimore Steak & Cheese Salad | \$280

Sagamore Rye Old Bay[tenderloin, romaine, pickled red onions, cherry tomatoes, blue cheese dressing, 4 oz of beef per person

Crowd Pleasers

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

entrees:

Peruvian Chicken Breast with Green Sauce or
Rotisserie Chicken Breast with Tomato Chutney |
\$150

sliced ciabatta

Chicken Tamale Pot Pie | \$95

beans, poblano peppers, tomatoes, chipotle, cumin,
cornmeal topping

Shepherd's Pie | \$95

ground beef, onions, carrots, peas, corn, mashed
potato

Pulled Chicken Barbecue | \$150

sandwich rolls

Barbecue Braised Brisket | \$185

sandwich rolls

Grilled Salmon | \$185

choice of: miso or lemon sauce
sliced ciabatta

4 oz. Jumbo Lump Crab Cake | \$25

cocktail sauce, lavash
price subject to change

side options:

Classic Caesar Salad
(+\$2 per person)

Roasted Vegetables (sweet potatoes, carrots,
cauliflower, red peppers, onions)
+\$2 per person

Country Potato Salad
with egg

Curried Tri-Colored Quinoa Salad

Moroccan Carrot Salad

Spicy Ultimate Cole Slaw with Pecans

Roasted Steak Fries



**Pulled Chicken
Barbecue**

Additional Bites

Southwest Dinner

Chipotle Chicken or
Pulled Chipotle Pork | \$220

flour tortillas, black beans, sautéed peppers & onions,
guacamole, pico de gallo,
Monterey Jack cheese, sour cream, shredded lettuce,
Mexican rice
serves 10

Baked Falafel Bowl | \$75

chickpea falafel, lettuce, tomato, cucumber, dill
pickles, red onion, dill dressing
serves 5

Farro Bowl | \$65

feta, sweet potatoes, fennel, spinach,
pomegranate seeds, pomegranate vinaigrette
serves 5

Snack Break

Artisanal Cheese Platter | \$75
blue cheese, herbed goat cheese, fontina, guryere, chutney, olives, 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 | \$60
rainbow tortilla chips, serves 10

Candied Bacon Twists | \$28
priced per dozen

Salsa & Tortilla Chips | \$40
salsa roja and black bean dip with rainbow tortilla chips, serves 10

House Made Chips | \$30
choice of chip: Old Bay or sea salt serves 10

Sweet & Salty Pumpkin Seeds | \$9
price per pint

Desserts

Boxed Classic Cookie Collection | \$42
Chocolate Dipped House made Grahams, Almost Everything Cookies, Snickerdoodle, price per 2 dozen

S'mores Sandwich Cookies | \$28
price per dozen, 2 dozen minimum

Petite Homestyle Cookies | \$24
chef's selection, price per 2 dozen

Apple Cranberry Crumble Bars | \$60
priced per 2 dozen, 2 dozen minimum

Brownies | \$30
Black Bottom or Maple Brown Butter Blondies, price per dozen

Petite Pumpkin Cheesecakes | \$28
price per dozen

Cupcakes | \$18
Vegan Carrot Cake or Ginger Pear price per half dozen

Petite Chocolate Eclairs | \$90
price per 3 dozen, boxed

Tiramisu Shooters | \$50
priced per dozen, minimum 2 dozen

8" Celebration Cake
Pimlico | \$55
Funfetti | \$40

Fruit Salad | \$55
serves 10, in disposable bowl



**Customer Favorite:
Pimlico Cake**

Please place orders 48 hours in advance.

Pick up or delivery available.

Disposables & Beverages available at additional cost.

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

or give us a call: 410.356.1666