



CLASSIC TO GO  
SUMMER  
S O C I A L  
M E N U



*Watermelon Radishes*



THE  
CLASSIC CATERING PEOPLE

# STARTERS

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Sweet & Spicy Salmon Diamonds | \$28  
*price per dozen*

Petite Crab Cakes | \$30  
*price per dozen, 3 dozen minimum*

Steamed or Grilled, Orange Barbecue Shrimp | \$28  
*price per dozen, 3 dozen minimum*

Chicken or Beef Satay | \$18  
1/2 pt peanut sauce - \$4  
*price per dozen, 3 dozen minimum*

Jerk Chicken Tenders | \$18  
1/2 pt mango chutney on the side - \$2  
*price per dozen, 3 dozen minimum*

Firecracker Chicken Meatballs | \$18  
*price per dozen, 3 dozen minimum*

Chicken + Waffle Sliders | \$30  
maple butter  
*price per dozen, 3 dozen minimum*

Parmesan Bacon Straws | \$18  
*price per dozen, 3 dozen minimum*

Mushroom + Kale Spring Rolls | \$24  
1/2 pt soy ginger dip - \$2  
*price per dozen, 3 dozen minimum*

Caprese Skewers | \$18  
grape tomatoes, baby mozzarella balls, basil  
*price per dozen, 3 dozen minimum*

Fruit Topped Brie with Crackers | \$60  
*serves 10-12*

Local Cheese Platter | \$55  
Goat, Buttermilk Blue & Chapel Hill Cheddar,  
housemade preserves, crackers & housemade lavosch  
*serves 10*

Buffalo Chicken Dip | \$45  
*tortilla chips - serves 20-25*

Spinach & Artichoke Dip | \$45  
*French bread rounds, serves 20-25*

Greek Seven Layer Dip | \$55  
*roasted red pepper, hummus, cucumber, kalamata olives, sundried tomatoes, scallions, yogurt, pita chips*

Bruschetta Sampler | \$45  
Tomatoes/Feta/Olives  
Olive Tapenade: Parmesan, tomatoes, nicoise olives,  
herbs de Provence, tomato basil  
Beet hummus  
*served with flatbread, toasted croustades  
client to assemble, serves 8-10*

Vegetable Basket | \$45  
*assorted radishes, peppers, cherry tomatoes, celery &  
carrots, choice of: hummus or dip  
serves 10*

Flatbreads | \$35  
**Caramelized Onion & Potato Flatbread** with truffle  
cheese  
**Greek Flatbread** with feta cheese, black olives, red  
onions, roasted tomatoes, Greek oregano  
**Crispy Buffalo Chicken Flatbread** with crispy chicken,  
blue, swiss and cheddar cheese, and chopped celery

# ENTRÉES

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## Seafood Paella | \$125

scallops, shrimp, clams, crab meat, red peppers, peas, chickpeas, carrots, lima beans and tomatoes in saffron rice  
5 lb pan

## 4oz Jumbo Lump Crab Cakes | \$12 each

1/2 pt cocktail sauce - \$4

## Brown Butter Sea Bass | market price

carrots and leeks  
price per pound, 3lbs minimum

## BBQ or Asian Grilled Salmon | \$23 lb

price per pound

## Seafood Strudel | \$75

crab, shrimp, scallops in a sherry cream sauce  
serves 6

## Whole Beef Tenderloin or Espresso Rubbed | \$165

herb infused olive oil, peppercorn & garlic OR espresso rubbed - sliced & garnished OR seared, oven ready in foil pan  
horseradish 1 pt - \$8

## Teriyaki Brisket | \$19.50

grilled pineapple  
price per pound, 3 pound minimum

## IPA Slow Roasted Beef Brisket | \$19.50

price per pound, 3 pound minimum

## Pulled Pork OR Pulled Chicken Barbecue | \$55

5 pound pan

## Balsamic Chicken with Grilled Peaches and Red Onion |

\$9.75 ea

## Marinated + Grilled Chicken Boneless Breast of Chicken

| \$9.25 ea

1/2 pt tomato chutney - \$4

## Penne Pasta with Grilled Chicken | \$55

peas, toasted pine nuts, sundried tomato, Parmesan, garlic, olive oil  
5lb pan

## Asparagus & Onion Strudel | \$55

sauteed asparagus, onions, leeks, Gruyere cheese

## Wild Mushroom Enchilada | \$35

Pepper Jack cheese, spinach cream sauce  
1/2 pan

## Roasted Plum Tomato Tart | \$45

Swiss and Parmesan cheese and Dijon mustard

# VEGETABLES

serves 10 - 12  
served in a 3 lb pan or otherwise stated

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## Sautéed Spinach | \$27

garlic

## Kale | \$27

sautéed shallots

## Sautéed Corn off the Cob | \$18

butter, sea salt

## Summer Succotash | \$27

corn, edamame, red onion, chive, red peppers and squash

## Corn Pudding Soufflé | \$35

## Ratatouille | \$27

squash, red pepper, tomato, eggplant, onions

## Roasted Fingerling Potatoes | \$27

olive oil, sea salt, cracked black pepper

# SOUPS + SALADS

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## SOUPS

*3 qt minimum*

Maryland Crab Soup | \$15/quart  
3 quart minimum

Chesapeake Chicken Corn Chowder | \$13/quart  
chicken, corn, scallions, tomatoes  
3 quart minimum

Tomato Basil Soup | \$12/quart  
3 quart minimum

Gazpacho | \$12/quart  
served cold  
3 quart minimum

## SALADS

*serves 10, maybe increased in increments of 5 unless otherwise stated*

BLT Panzanella Salad | \$50  
*toasted Italian bread cubes, applewood smoked  
bacon, tomatoes, arugula, creamy lemon dressing*

Greek Salad | \$50  
*romaine, tomatoes, peppers, black olives, feta  
cheese, pepperoncinis, red wine vinaigrette*

Baby Spinach Salad | \$50  
*strawberries, slivered almonds, goat cheese  
citrus vinaigrette*

Arugula Salad | \$50  
*watermelon, feta, sunflower seeds  
soy sesame dressing*

Caesar Salad | \$45  
*romaine, croutons and Parmesan cheese  
Classic Caesar dressing*

Thai Vegetable Salad | \$50  
*crispy romaine, edamame, carrots, celery,  
cucumbers, cilantro, wontons  
Thai peanut dressing*

Summer Berry Salad | \$50  
*field greens, goat cheese, blueberries,  
honey glazed walnuts  
pomegranate berry dressing*

Citrus Ginger Tofu & Noodles - Vegan | \$9  
*buckwheat soba noodles, red & yellow julienne  
peppers, snow peas, broccoli, matchstick carrots,  
napa cabbage, fresh herb lime vinaigrette  
price per pound, 3 lb minimum*

Roasted Fingerling Potato Salad | \$9  
*grape tomatoes and caramelized onions  
price per pound, 3 pound minimum*

Asian Slaw | \$9  
*red cabbage, carrots, bean sprouts, red and yellow  
peppers, scallions, chili-garlic dressing  
price per pound, 3 pound minimum*

Fregola, Corn & Heirloom Tomato Salad | \$11  
*hearts of palm, basil, thyme, chives, vinaigrette  
price per pound, 3 pound minimum*

Farmers Market Quinoa Salad | \$11  
*asparagus, snap peas, red radish, cucumber, fennel,  
tomatoes in a grape seed oil vinaigrette, edamame  
sprouts  
price per pound, 3 pound minimum*

Vegetable Paella | \$9  
*orzo, tomatoes, artichokes, peas, red & yellow  
peppers, corn, green beans, onions, kalamata olives,  
red wine vinaigrette  
price per pound, 3 pound minimum*

# SALADS + SOUPS CONT.

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## ENTRÉE SALADS

*price per pound, unless otherwise noted - 3lb minimum*

### BBQ Ranch Chicken Salad | \$15

*grape tomatoes, grilled corn, black beans, cucumber and romaine  
BBQ Ranch dressing*

### Barbecued Chicken Salad | \$15

*grilled chicken breast, corn, tomatoes, celery, chipotle barbecue sauce*

### Classic Chicken Salad | \$14

*chicken breast, celery, grapes, almonds, seasoned mayonnaise*

### Citrus Grilled Chicken Breast Salad | \$15

*Mandarin oranges, baby spinach, herbed couscous, sugared almonds, honey citrus vinaigrette*

### Balsamic Apricot Chicken Salad | \$15

*grilled chicken breast, toasted walnuts, celery, apricots*

### Turkey Cobb | \$11

*turkey, eggs, bacon, tomato, avocado green goddess dressing  
price per person, minimum 10 people*

### Easten Shore Rice | \$75

*jumbo lump crab meat, jumbo gulf shrimp and scallops, long grain Texmati rice, tomato, corn, zucchini, scallions and basil lemon dressing  
3lb portion*

### Salmon Salad | \$18.50

*herb crusted salmon served over baby lettuce, hearts of pam, artichokes, roasted fingerling potatoes  
price per person, minimum 10 people*

## DESSERTS

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### Classic's Cookie Collection | \$18.00/doz

*Classic Graham, Almost Everything, Snickerdoodle*

### Assorted Miniature French Pastries | \$54

*chef's selection, 36 pieces*

### Assorted Crazy Brownies | \$30/doz

*M&M's, s'mores, pretzel  
minimum 12*

### Summer Shaped Sugar Cookies | \$18/doz

### S'mores Sandwich Cookies | \$18/doz

### Sampler Size Tarts | \$3.50 ea

*blueberry coconut, mixed berry, key lime  
minimum 6*

### Seasonal Deep Dish Fruit Pies | \$21

*blueberry, peach, apple*

### 8" Strawberry Shortcake | \$45

*chocolate dipped strawberries & chocolate shavings*

### 8" Pimlico Cake | \$45

*triple layer yellow cake with custard filling & chocolate icing*

### 8" Coconut Cake | \$40

### Chocolate Dipped Strawberries | \$30

*price per dozen*

### Fruit Salad | \$45

*serves 10*

# EXTRAS

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## **ORDERING**

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Breakfast and lunch orders must be placed 24 hours in advance; Day of orders call for details. Online ordering available at [classiccatering.com/classic-go-menus](http://classiccatering.com/classic-go-menus).

## **BILLING**

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available by request.

## **PAYMENT**

All events must be paid in full prior to delivery.

## **DELIVERY + SET-UP**

The Classic Catering People offers delivery based on location. Set-up is available for an additional fee is applicable.

## **DISPOSABLES**

We offer a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request.

## **SERVICE PERSONNEL**

Our professional staff includes serving staff to help and maintain buffets and other food related tasks. Staff are available based on availability for an additional fee.

## **ACCOUNT EXECUTIVES**

Your Account Executive will help build a custom menu for your event and will assist you with your event needs.

## **CONTACT US**

P: 410.356.1666  
F: 410.581.9358  
[www.ClassicCatering.com](http://www.ClassicCatering.com)

## **ABOUT US**

*For more than 40 years, the Classic team has been bringing people together over memorable cuisine. All along the way, we have served our community as passionately as our clients.*

*Locally Woman Owned Business*

*[www.ClassicCatering.com](http://www.ClassicCatering.com)  
Visit our Contact Us page to sign-up for our monthly eNewsletter*