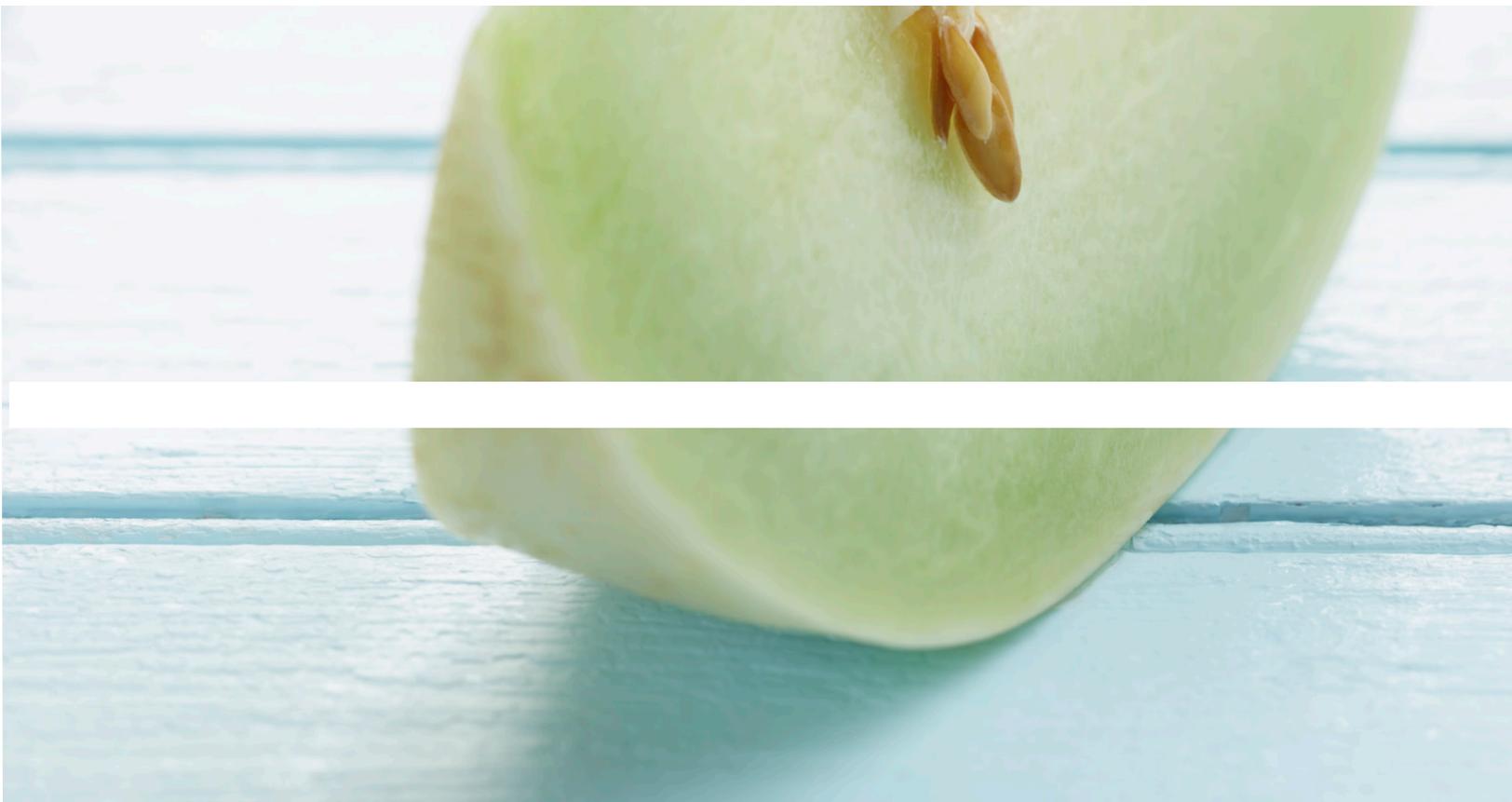




CLASSIC TO GO
SPRING
SOCIAL
MENU



THE CLASSIC CATERING PEOPLE

STARTERS

price per dozen, 3 dozen minimum unless otherwise stated

Salmon Diamonds | \$30

Apricot Dijon Glaze

Sweet & Spicy

1/2 pt guacamole cilantro aioli - \$4.50

Smoked Salmon Truffles | \$24

rolled in pistachios

Petite Crab Cakes | \$30

1/2 pt cocktail sauce - \$4

Corn & Crab Fritters | \$30

1/2 pt Siracha aioli - \$4

Shrimp | \$28

Old Bay Steamed

BBQ

Thai Coconut

Key Lime

Chicken or Beef Satay | \$18

1/2 pt peanut sauce - \$4

Jerk Chicken Tenders | \$18

1/2 pt cajun sour cream - \$4

Buffalo Chicken Dip | \$55

French bread rounds, serves 20-25

Meatballs | \$18

Moroccan - lamb

Japanese Tsukune - chicken

Italian - beef

Chicken & Waffle Sliders | \$30

1/2 pt maple butter - \$8.50

Parmesan Bacon Straws | \$18

Roasted Asparagus Summer Rolls | \$24

baby asparagus, cucumber, basil, mint

1/2 pt Thai chili dip - \$4

Brie & Fig Quesadilla | \$8 each

brie, fig mustard, Monterey Jack Cheese

minimum 6

Flatbreads | \$35

Barbecue Chicken Flatbread

Thai Vegetable Flatbread

Caramelized Onion & Potato Flatbread

with truffle cheese

Local Cheese Platter | \$55

Goat, Buttermilk Blue & Chapel Hill Cheddar,

housemade preserves, crackers &

housemade lavosch

serves 10

Fruit Topped Brie with Crackers | \$60

serves 10

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

serves 20-25

Bruschetta Sampler | \$55 serves 10

Smoky Almond Hummus

Olive Tapenade: Parmesan, tomatoes, nicoise olives,

herbs de Provence

Roasted Garlic Hummus

Caponata

served with flatbread, toasted pita

client to assemble

Vegetable Basket | \$45

assorted radishes, peppers, cherry tomatoes,

celery & carrots

choice of: carrot-cumin hummus OR smoky almond

hummus

serves 10

SOUPS (3 QT MINIMUM)

HOT SOUPS

Maryland Crab Soup | \$15

Chesapeake Chicken Corn Chowder | \$13

Lemon Chicken, Spring Vegetable & Quinoa | \$12

Roasted Cauliflower & Black Garlic | \$13

Carrot Cumin Soup | \$13

toasted pecans

COLD SOUPS

Gazpacho | \$12

Asparagus Vichyssoise | \$13

Spring Pea Miso | \$14

Prices subject to change

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ENTRÉES All chicken is antibiotic and hormone free

Seafood Paella | \$125

shrimp, clams, crab meat, red and yellow peppers, peas, carrots, edamame and tomatoes in saffron rice - 5 lb pan

Vegetable Paella | \$60

brown basmati rice, cauliflower, chick peas, edamame, grape tomatoes, peas, pumpkin seeds, mini pepperdew peppers - 5 lb pan

4 oz. Jumbo Lump Crab Cakes | \$12 ea.

Sustainable Stone Bass | \$35 lb

lemon beurre blanc
sustainable seafood

Sustainable Tupelo Honey Striped Sea Bass | \$35 lb

sustainable seafood

Miso Glazed Salmon | \$23 lb

Whole Drunken Chicken | \$27

roasted with beer, Dijon and Italian seasoning

Salmon en Croute | \$85

3 lbs - serves 10

Whole Beef Tenderloin | \$165

herb infused olive oil, peppercorn & garlic
OR espresso rubbed
sliced & garnished OR seared, oven ready in foil pan
1/2 pt horseradish cream sauce - \$4

IPA Slow Roasted Beef Brisket | \$19.50 lb

Reuben Strudel | \$60

corn beef, sauerkraut, rye bread, thousand island dressing

1/2 Rack of New Zealand Lamb | \$55

fennel, coriander rub
roasted cherry vinaigrette

Pulled Pork or Pulled Chicken Barbecue | \$55

5 lb pan

Indian Butter Chicken | \$55

chicken thighs and basmati rice - 3 lb pan

Marinated & Grilled Boneless Breast of Chicken | \$9.25 ea.

1/2 pt tomato chutney - \$4

Grilled Tandoori Chicken | \$45

chicken thighs marinated in yogurt and Tandoori spices - 3 lb pan

Honey Sriracha or Lemon Basil Chicken Breast | \$9.25 ea.

Penne Pasta with Grilled Chicken | \$55

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

Asparagus & Onion Strudel | \$55

sautéed asparagus, onions, leeks, Gruyere cheese

Wild Mushroom Enchilada | \$35

Gruyere cheese, spinach cream sauce
serves 10

Ricotta Gnudi | \$55

wild mushrooms, spinach, kale, black garlic, olive oil
3 lb pan

VEGETABLES + SIDES serves 10-12, served in a 3lb pan unless otherwise stated

Sautéed Spinach | \$27

black garlic

Baby Kale | \$27

sautéed shallots

Roasted Asparagus | \$27

Tupelo Honey & Bacon Green Beans | \$27

Roasted Cumin Potatoes | \$27

Roasted Pee Wee Potatoes | \$33

rosemary

Roasted Fingerling Potatoes | \$27

olive oil, sea salt, cracked black pepper

Basmati Rice | \$27

Corn Pudding | \$40

Vegetable Ragout | \$33

roasted tomatoes, asparagus,
baby onions and mushrooms

Spring Succotash | \$27

corn, squash, sun dried tomatoes, edamame, red
onion, chive, red peppers, yellow peppers, peas

Roasted Vegetables Platter | \$45

pee wee potatoes, cremini mushrooms,
cauliflower
olive oil and sea salt
3 pound pan

Stuffed Italian Eggplant with Ratatouille and

Parmesan | \$10.50 each
minimum 6

Asparagus & Shiitake Mushroom Tart | \$45

Naan Bread | \$3 each

Prices subject to change

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SALADS

serves 10, maybe increased in increments of 5 unless otherwise noted

Baby Heirloom Tomato Salad | \$50
baby heirloom tomatoes and opal basil
red wine vinaigrette
serves 10

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

Greek Salad | \$45
romaine, tomatoes, peppers, cucumbers, 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

Asparagus Nicoise | \$60
poached asparagus, hard boiled eggs, poached pee
wee potatoes, cherry tomatoes, red onions, capers
roasted red pepper dressing

ENTRÉE SALADS

price per pound, unless otherwise noted, 3 lb minimum

Barbecue Chicken Salad | \$15
grilled chicken breast, corn, tomatoes, celery
chipotle barbecue sauce

Classic Chicken Salad | \$14
grilled chicken breast, celery, grapes, almonds
seasoned mayonnaise

Citrus Grilled Chicken Salad | \$15
grilled chicken breast, Mandarin oranges, baby
spinach, herbed couscous, sugared almonds, honey
citrus vinaigrette

B.L.T. Chicken Salad | \$15

Southwest Chicken Salad | \$15
corn & black beans

Chicken Tandoori Salad | \$15
yogurt dressing with cumin and spices, cucumber
and chick peas, grilled Naan bread shards

Fregola, Corn & Heirloom Tomato Salad | \$33
hearts of palm, basil, thyme, chives, vinaigrette
3 lb pan

Farmers Market Quinoa Salad | \$27
asparagus, snap peas, red radish, cucumber, fennel,
tomatoes in a grape seed oil vinaigrette, edamame
sprouts
3 lb pan

Vegetable Paella Salad | \$33
orzo, tomatoes, artichokes, peas, red & yellow
peppers, corn, green beans, onions, kalamata olives,
red wine vinaigrette
3 lb pan

Pesto Farro Salad | \$33
red cabbage, carrots, bean sprouts, red & yellow
peppers
pesto vinaigrette
3 lb pan

Citrus Ginger Tofu & Noodles - Vegan | \$33
buckwheat soba noodles, red & yellow julienne
peppers, snow peas, broccoli, matchstick carrots,
Napa cabbage, fresh herb lime vinaigrette
3 lb pan

Turkey Cobb | \$55
turkey, hardboiled eggs, bacon, greens, tomato,
avocado
green goddess dressing
Serves 10

Caesar | \$45 serves 10
Add-ons:
Grilled Chicken | \$6 per person
BBQ Salmon | \$9 per person
Grilled Lemon-Basil Shrimp | \$9 per person

Chili Rubbed Steak Salad | \$125
red grilled onions, heirloom tomatoes, romaine
Serves 10

Eastern Shore Rice | \$135
jumbo lump crab meat, jumbo gulf shrimp and
scallops, long grain organic brown rice, tomato,
corn, zucchini, scallions
basil lemon dressing
5 lbs - Serves 10

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DESSERTS

Petite Homestyle Cookies | \$9 doz
chef's selection, 3 dozen minimum

Miniature French Pastries | \$18 doz
chef's selection, 3 dozen minimum

Crazy Brownies | \$30
pretzel, s'mores, Oreo, grasshopper
price per dozen

Spring Shaped Sugar Cookies | \$18
price per dozen

S'mores Sandwich Cookies | \$18
price per dozen, 2 dozen minimum

Tray of Assorted Cookies | \$18
Chocolate Dipped Housemade
Grahams
Almost Everything Cookies,
Coconut Macaroons

Sampler Size Tarts | \$3.50 ea
blueberry coconut, mixed berry, key lime
6 minimum per variety

Seasonal Deep Dish Fruit Pies | \$21

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 | \$35

10" Flourless Chocolate Cake | \$45
gluten free

Chocolate Dipped Strawberries | \$28
price per dozen, platter

Fruit Salad | \$45
serves 10

EXTRAS

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.

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

ABOUT US

Imagination, craft and inspiration lie at the center of our vision of honoring food traditions while embracing new tastes and techniques and serving the community as passionately as our clients.

Locally Woman Owned Business

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