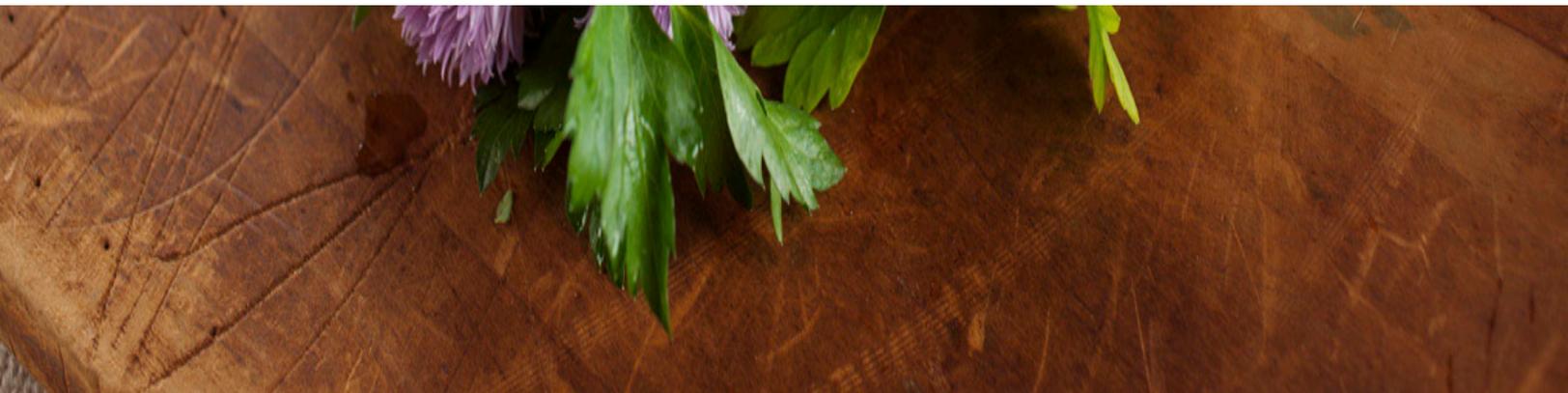




CLASSIC TO GO
SPRING 2017
CORPORATE
MENU



THE
CLASSIC CATERING PEOPLE

LUNCH (10 person minimum, prices per person)

CLASSIC COMBINATION \$11.50

Includes:

choice of 3 Classic Sandwiches, chips + house side

Roasted Turkey Breast
Traditional Chicken Salad
Curried Chicken Salad
Roast Brisket of Beef
Roast Beef & Cheddar
Virginia Baked Ham &
Havarti

Albacore Tuna Salad
Egg Salad
Greek Salad Wrap
hummus, spinach, artichoke hearts, feta, roasted peppers, tomato, olives
Health Tuna Salad
carrots, red onion, red pepper, oil based dressing

TOTE BAG LUNCHES \$11.50

Includes:

whole fruit, dessert, chips, mustard, mayonnaise + cutlery kit

BOARD ROOM BOX \$15.50

choice of up to 3 signature sandwiches

Includes: house side, fruit salad, dessert

All sandwiches are made with a variety of artisan breads, baked daily.

EXECUTIVE COMBINATION

LOMBARD \$14

sliced meats: corned beef, roast turkey, baked ham, Texas brisket

cheeses: Swiss and Muenster
fixings: lettuce, sliced tomatoes, assorted fresh rolls and bread

includes: red bliss potato salad, coleslaw and potato chips, mustard & mayonnaise

EXECUTIVE COMBINATION \$15.50

choice of up to 3 signature sandwiches includes: house salad, fruit salad, chips

SIGNATURE SANDWICHES

minimum of 10
W - available as a wrap

The Old Bay | Old Bay shrimp salad, lettuce, tomato on a crusty roll (add \$2.50) (W)

The Marylander | 4oz jumbo lump crab cake, mixed greens, chipotle remoulade on a crusty roll (add \$3)

Southern | housemade pimento cheese, roasted turkey breast, Virginia ham

Chipotle Chicken Salad | corn, grilled red onion, lime ranch dressing

The CCB | grilled marinated chicken, lettuce, tomato, parmesan, Caesar dressing on a French baguette (W)

The Chicken Cuban | grilled chicken, smoked ham, gruyere cheese, dill pickles, Cuban mustard spread on ciabatta

Classic Turkey | roast turkey breast, strawberry/rhubarb compote, lettuce on ciabatta (W)

Beef Tenderloin | caramelized onions, greens (add \$2.50) (W)

The Sicilian | pepper ham, salami, mortadella, capicola, provolone, olive tapenade, tomato, romaine on sundried tomato bread (W)

The Caprese | beef steak tomatoes, fresh mozzarella, balsamic vinaigrette, mixed greens on a French baguette (W)

The Portabella | roasted marinated portabella mushrooms, caramelized onions, roasted peppers, mixed greens on semolina ciabatta

Roasted Beet Sandwich | goat cheese, candied walnuts, greens on seven grain bread

Grilled Salmon | spicy dill yogurt, cucumber relish

Smoked Almond Hummus | roasted cauliflower steak, arugula, roasted peppers

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Prices subject to change

TheClassicCateringPeople

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SALADS + SIDES

HOUSE SIDES

Traditional Cole Slaw

Ultimate Cole Slaw

Napa cabbage, pecans, apples, red onions and mayonnaise

Spring Succotash Salad

asparagus, grape tomatoes, corn, peas, edamame lemon and mint dressing

Red Bliss Potato Salad

red bliss potatoes, celery, seasoned mayonnaise

Roasted Fingerling Potato Salad

grape tomatoes and caramelized red onions balsamic wine vinaigrette

Marinated Cucumbers

white vinegar, sugar, dill

Black Bean & Corn Salad

red peppers, tomatoes, scallions, cumin, cilantro

Quinoa Tabbouleh

cucumbers, cherry tomatoes, parsley, scallions mint lemon vinaigrette

Caesar Salad

romaine, Parmesan and croutons classic Caesar Dressing

A LA CARTE

serves 10, increase by 5 person increments

Baby Spinach Salad | \$50

strawberries, slivered almonds, goat cheese, citrus vinaigrette

Greek Salad | \$45

romaine, tomatoes, peppers, black olives, feta cheese, pepperoncinis, red wine vinaigrette

Arugula Salad | \$50

watermelon, feta, sunflower seeds soy sesame dressing

Asparagus Niçosie | \$60

poached asparagus, hard boiled eggs, poached pee wee potatoes, cherry tomatoes, red onions, capers roasted red pepper dressing

Pasta a la Caprese | \$27

orecchiette pasta, basil, grape tomatoes, fresh mozzarella balls tossed in white balsamic vinaigrette 3 lb pan

BLT Panzanella | \$45

applewood bacon, plum tomatoes, arugula, toasted Italian croutons, creamy lemon dressing

Spring Panzanella | \$50

asparagus, peas, roasted cherry tomatoes, mixed greens, leeks, ciabatta croutons, white beans and red onions with champagne vinaigrette

Farmers Market Quinoa Salad | \$27

asparagus, snap peas, red radish, cucumber, fennel, tomatoes in a grape seed oil vinaigrette; garnished with edamame sprouts 3 lb pan

Moroccan Roasted Carrots | \$27

chick peas, toasted almonds, dried apricots 3 lb pan

SOUP (3 QT MINIMUM)

HOT SOUPS

Maryland Crab Soup | \$15

Chesapeake Chicken Corn Chowder | \$13

Carrot Cumin Soup | \$13

toasted pecans

Lemon Chicken, Spring Vegetable & Quinoa | \$12

Roasted Cauliflower & Black Garlic | \$13

COLD SOUPS

Gazpacho | \$12

Asparagus Vichyssoise | \$13

Spring Pea Miso | \$14

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CROWD PLEASERS

EACH ENTRÉE INCLUDES: choice of 1 crowd pleaser side dish & served with artisan breads or rolls

priced per person, minimum order of 10 , maybe increased by increments of 5
Choice of:

Hickory Smoked Brined Chicken Breast | \$13.50
6 oz. chicken breast

Lemon, Balsamic Grilled or Honey Sriracha Chicken | \$13.50
6 oz all natural chicken breast

Buttermilk Fried Chicken | \$12
includes wings, legs, breasts and thighs
biscuits, tomato bacon jam
served room temperature

Carolina Style Pulled Pork or Chicken Barbecue | \$12.50
with soft sandwich rolls

Stuffed Tomato Halves | \$11.50
choice of chicken salad, balsamic chicken apple salad,
albacore tuna salad or health tuna salad (substitute shrimp
salad for an additional \$2.50 pp)

Sliced Tenderloin of Beef | \$22
herb infused olive oil, peppercorns and garlic with horseradish
cream

Rhubarb BBQ Braised Brisket | \$14.50

Grilled Salmon | \$13.50
Choice of: Miso Glazed, Sweet & Spicy, Citrus

4 oz Jumbo Lump Crab Cake | \$17

Chicken or Shrimp Tacos | \$12.50 (chicken), \$14 (shrimp)
toppings: jicama slaw, pico de gallo, lime wedges,
soft wheat tortilla
minimum of 10 - client to assemble

Cheesesteak Style Sloppy Joe | \$9.50
ground steak, caramelized onion, red peppers, pepper flakes,
cheese sauce
kaiser rolls

CROWD PLEASER SELECTIONS

*Classic Caesar Salad
Roasted Fingerling Potato Salad
Grilled Seasonal Vegetables*

*Pasta a la Caprese
Tossed Garden Salad
Fruit Salad*

*Traditional Cole Slaw
Ultimate Cole Slaw
Black Bean & Corn Salad*

ENTRÉE SALAD

EACH ENTRÉE INCLUDES: Lavosch & Terra Chips
priced per person, minimum order of 10, may be increased by increments of 5

\$12.50 - Chicken and Tuna

Grilled Lime Chicken with Crispy Wontons
grilled marinated chicken breast, Swiss chard,
red peppers, edamame, basil

Chipotle Chicken Salad
lime ranch dressing, tortilla ribbons

Citrus Grilled Chicken Salad
Mandarin oranges, baby spinach, herbed couscous,
sugared almonds, honey citrus vinaigrette

Barbecue Chicken Salad | \$11.50
grilled chicken breast, corn, tomatoes, scallions, bedded on
greens with chipotle barbecue sauce

Balsamic Apricot Walnut Chicken Salad
chicken breast meat, toasted walnuts,
celery, apricots

Turkey Cobb
turkey, hard boiled eggs, bacon, tomato, avocado
green goddess dressing

Caesar
Options: with Grilled Chicken, with BBQ Salmon or Grilled
Lemon-Basil Shrimp (add \$2 pp for shrimp)

\$15.50 - Beef, Shrimp and Salmon

Chili Rubbed Steak Salad
red grilled onions, heirloom tomatoes

Red Bhutanese Rice Salad with Grilled Shrimp
lime juice , peanuts, cilantro, red onion, scallions

Herb Crusted Salmon
baby lettuce, hearts of palm, artichokes, roasted fingerling
potatoes

Bronzed Fennel Salmon
salmon seared with ground fennel and black pepper with
tomato, fennel relish

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SNACK BREAK

Italian Meat & Cheese Platter | \$65 serves 10

genoa salami, prosciutto, mortadella, fontina cheese, mozzarella balls, provolone, garlic croustades, olives and pesto

Local Maryland Cheese Plate | \$55 serves 10

Cherry Glen Goat, Butter Milk Blue and Chapel Hill Cheddar, preserves, crackers and lavosh

Vegetable Basket | \$45 serves 10

assorted radishes, peppers, cherry tomatoes, celery and carrots, choice of carrot cumin hummus OR edamame hummus

Greek 7 Layer Dip | \$55 serves 10

roasted red pepper, hummus, cucumber, kalamata olives, sundried tomatoes, scallions, yogurt with pita chips

Buffalo Chicken Dip | \$45 serves 10

rainbow tortilla chips

Parmesan Bacon Straws | \$18/doz

minimum 3 dozen

Crispy Sweet & Spicy Chicken Wings | \$12/dozen

minimum 3 dozen

Salsa & Tortilla Chips | \$35 serves 10

salsa roja and black bean dip with rainbow tortilla chips

Housemade Chips | \$35 serves 10

Choice of: lemon pepper, Old Bay, sea salt & rosemary potato chips offered with two dips: caramelized onion dip and vegetable hummus

Bruschetta Sampler | \$45 serves 8-10

Smoky Almond Hummus

Olive Tapenade: Parmesan, tomatoes, nicoise olives, herbs de Provence, tomato basil

Roasted Garlic Hummus

Caponata

served with flatbread, toasted croustades

client to assemble

Strawberry Pineapple Skewers | \$18/doz

minimum 3 dozen

Housemade Pimento Cheese | \$16 pint

celery sticks, lavosh

Smoky Almond Hummus | \$15 pint

pita chips

DESSERTS

Petite Homestyle Cookies | \$27

chef's selection, 36 pieces

Assorted Miniature French Pastries | \$54

chef's selection, 36 pieces

Assorted Crazy Brownies | \$24/doz

caramel-pretzel, s'mores, Oreo, grasshopper
minimum 12

Spring Shaped Sugar Cookies | \$18

price per dozen

S'mores Sandwich Cookies | \$18 doz

Tray of Chocolate Dipped Housemade
Grahams, Almost Everything Cookies,
Coconut Macarons | \$18 doz

Sampler Size Tarts | \$3.50 ea

blueberry coconut, mixed berry, key lime
minimum 6 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

Chocolate Dipped Strawberries | \$28

price per dozen

Fruit Salad | \$45

serves 10

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EXTRAS

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.

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.

PAYMENT

All events must be paid in full prior to delivery.

BILLING

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

DELIVERY + SET-UP

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

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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