

GATHERINGS MENU 2024

tarters

Grilled Chili Lime Shrimp | \$30 doz

Petite Crab Cakes | \$ MP 1/2 pint cocktail sauce | \$5

Candied Bacon Twists | \$28 doz

Shiitake Mushroom Chopsticks | \$24 doz 1/2 pint raspberry hoisin dipping sauce | \$5

Cauliflower Arancini | \$24 doz 1/2 pint sun dried tomato aioli | \$5

Potato & Pea Samosas | \$21 doz coriander chutney - \$5-1/2 pint

Parmesan Cheese Straws | \$18 doz

Brie & Fig Quesadilla | \$12 each brie, fig mustard, Monterey jack cheese, min 6

Roasted Pepper & Chevre Tartlet | \$20 doz

Chicken Skewers | \$21 doz teriyaki or Thai peanut glaze

Falafel Skewer | \$24 doz

petite falafel, cucumber, grape tomato, vegan Tzatziki Sauce \$5 per ½ pt

Artisanal Cheese Platter | \$75

blue cheese, gruyere, fontina, herbed goat cheese, strawberry jam, olives, lavash, serves 10

Mezze | \$55

classic hummus, pickled eggplant relish, pickled watermelon radish, roasted olives, sesame lavash, sumac lavash, serves 10

Charcuterie Platter | \$75

Genoa salami, prosciutto, mortadella, manchego cheese, gouda, provolone, sliced baguette, olivada, serves 10

Sweet Pea Hummus OR Classic Hummus | \$15 pint served with lavash

Muhammara | \$25 pint

roasted red pepper dip, walnuts, pomegranate molasses, bread crumbs, served with lavash

Intrees

4 oz. Jumbo Lump Crab Cakes | MP 1/2 pint cocktails or tartar sauce | \$5

Spice Roasted Salmon | \$27.50 lb citrus, pickled mustard seeds, herbs

Shrimp Tikka Kabobs | \$13 each, min 6 cardamom, cilantro, fennel, Greek yogurt, mint

Whole Beef Tenderloin sliced & garnished | \$225 seared, oven ready in foil pan | \$200

seared, oven ready in foil pan | \$200 1/2 pint horseradish cream sauce | \$6

Barbecue Braised Beef Brisket | \$32 lb

Grilled Chicken Breast | \$9.50 Honey Sriracha or Balsamic Glazed Carolina Style Pulled Barbecue | \$80

pork or chicken, 5 lb pan

Penne Pasta with Grilled Chicken | \$80

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

Indian Butter Chicken | \$130

chicken thighs and basmati rice, serves 10

Tofu Vegetable Rice Curry | \$90

brown rice, tofu, Napa cabbage, grilled peppers and onions, mint, ginger curry sauce vegan, gluten free, serves 10

Greek Spinach & Feta Casserole | \$70 serves 8-10

Buffalo Chicken | \$45

mozzarella, blue cheese

Manakish | \$45

Lebanese flatbread, feta cheese, za'atar labneh on the side

Farmers Market | \$45

sundried tomato, goat cheese, eggplant, onion, olives, basil

Kale, Spinach & Artichoke | \$45

fontina cheese, pine nut pesto

each flatbread measures: 18" x 13"

HOT SOUPS

Maryland Crab Soup | \$28 / qt

Lemon Vegetable Orzo | \$18 / qt

COLD SOUPS

Gazpacho | \$18 / qt

Asparagus Vichyssoise | \$18 / qt

2 quart minimum

Baby Spinach Salad | \$60

strawberries, mandarin oranges, slivered almonds, goat cheese, citrus vinaigrette

Greek Salad | \$55

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

Chopped Vegetable Salad | \$60

romaine, feta, radish, cucumber, red onion, grape tomato & hearts of palm, oregano vinaigrette

Vegan Cobb | \$60

mixed greens, asparagus, beets, sugar snap peas, cucumbers, spring peas, grape tomatoes, garbanzo beans, guinoa, sunflower seeds, herb vinaigrette

Asparagus Niçoise | \$60

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

Cous Cous Citrus Salad | \$33

feta, cara cara oranges, pistachios, Italian parsley

Pasta a la Caprese | \$33

orecchiette pasta, basil, roma tomatoes, fresh mozzarella balls tossed in white balsamic vinaigrette

BLT Salad | \$33

crispy bacon bits, grape tomatoes, shredded lettuce, creamy dressing

serves 10, increase by 5 person increments

Chinese Chicken Salad | \$16.50

nappa cabbage, romaine, cilantro, sprouts, snow peas, carrots, cucumbers, red peppers, sesame seeds, sesame soy vinaigrette

Turkey Cobb | \$16.50

mixed greens, turkey, hard boiled eggs, bacon, tomato, avocado, green goddess dressing

Caesar

Entree Salads

romaine, croutons, parmesan cheese Options (priced per person): Grilled Chicken | \$12.50 BBQ Salmon | \$15.50 Grilled Lemon-Basil Shrimp | \$17.50

Grilled Chicken Nicoise | \$16.50

haricot verts, nicoise olives, capers, cherry tomatoes, artichoke hearts, roasted fingerling potatoes, lemon vinaigrette

Grilled Hanger Steak | \$22

hard boiled farm eggs, grilled red onion, chapels bay blue cheese, cherry tomatoes,





Grilled Hanger Steak



priced per person, 10 person minimum per selection



Roasted Asparagus | \$36

Haricot Verts with Mushrooms | \$36

Coconut Ginger Carrot "Rice" | \$36

Crispy Fingerling Potato | \$36 olive oil, cracked pepper, sea salt

Spring Succotash | \$36

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

Greek Macaroni & Cheese | \$50

red onion, garlic, grape tomatoes, kalamata olives, spinach, feta cheese

Three Cheese Macaroni Casserole | \$45

Pilau | \$36

asparagus, fennel, peas, spinach, garlic, raisins pine nuts on the side

each serves 10



)esserts

Oreo Cheesecake Brownies | \$30 price per dozen

Petite Limoncello Cheesecakes | \$24 price per dozen

Spring Shaped Sugar Cookies | \$18 price per dozen

S'mores Sandwich Cookies | \$24 price per dozen, 2 dozen minimum

Carrot Cake Cupcakes | \$18 cream cheese icing, price per half dozen

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

Vegan Chocolate Chip Cookies | \$18 priced per dozen

Seasonal Deep Dish Fruit Pies | \$27 strawberry rhubarb, peach, blueberry

8" Strawberry Shortcake | \$50 chocolate dipped strawberries & chocolate shavings

8" Toasted Coconut Cake | \$40

Dashing Chocolate Dipped Strawberries | \$28 price per dozen, vegan

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

Please place orders at least 48 hours in advance.

Place your order online: www.OnlineOrdering.ClassicCatering.com or give us a call: 410.356.1666

