

A CLASSIC WEDDING

THESE MENUS ARE A “TASTE” OF WHAT
THE CLASSIC CATERING PEOPLE
CAN PROVIDE FOR YOUR CELEBRATION.

WE WOULD LOVE TO CREATE A
ONE OF A KIND MENU THAT REFLECTS YOUR TASTE.



99 PAINTERS MILL ROAD OWINGS MILLS, MD 21117
410.356.1666 WWW.CLASSICCATERING.COM

FALL/WINTER SEATED SERVED DINNER

BUTLERED HORS D'OEUVRES

select a total of 5-6 from the contemporary and classic lists

Bread Basket

pane rustica, grilled raisin walnut bread, Parmesan cheese toasts and rustic French bread

Salsa Genovese

chopped black and green olives, capers, pimento with garlic and herbs

SERVED DINNER COURSE ONE

Wild Mushroom Soup

Warm Butternut Squash Tart

crème fraiche

SERVED DINNER COURSE TWO

Pan Seared Black Cod

beurre rouge

Fried Spaetzle

laced with butter, sea salt and nutmeg

Brussels Sprout Leaves

SERVED DINNER COURSE THREE

Pan Roasted Filet Mignon

white truffle butter

Roasted Root Vegetables

roasted winter squash, fingerling potatoes, parsnips and rutabaga

DESSERT

Traditional Wedding Cake

consultation with pastry chef to create customized icing, cake, filling and design

Bite Sized Pastries and Sweets, served family style or buffet

meyer lemon shortcakes with citrus marmalade

miniature tiramisu martinis

ricotta cheesecake with caramel orange sauce

miniature caramel walnut upside down cakes

brandied dried fruit French tartlets with pecan streusel

Thai coffee creme caramel with whipped cream and cinnamon

Brewed Decaffeinated Coffee & Hot Tea

half and half, 2% milk, sugar, Sweet and Low, Splenda and lemon wedges



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