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## THE CLASSIC CATERING PEOPLE

### BAR OPTIONS

**ALL BAR ORDERS AND REQUESTS FOR SERVERS OR BARTENDERS NEED TO BE PLACED  
BY August 23, 2017**

(\$400.00 bartender fee per bartender) – **No Bartender Charge for Presenting Sponsor**

#### THE DELUXE BAR \$35.00 Per Guest

**Grey Goose Vodka, Tito's Vodka  
Makers Mark Bourbon, Sagamore Rye, Johnnie Walker Red Scotch  
Bacardi Rum, Beefeater Gin  
Dry and Sweet Vermouth, Triple Sec**

**Flying Dog Seasonal  
New Belgium Fat Tire  
Sierra Nevada Season  
Natty Boh  
Miller Lite  
O'Douls Amber Non-Alcoholic Beer**

**Gabriella Pinot Grigio  
El Libre Sauvignon Blanc  
Cono Sur Pinot Noir  
El Libre Malbec  
Fantinel Prosecco Extra Dry Sparkling Wine**

**Assorted Regular and Diet Sodas  
Southside Mix  
Still and Sparkling Waters  
Tonic, Club Soda, Ginger Ale  
Bloody Mary Mix  
Sour Mix  
Margarita Mix  
Orange Juice, Red Cranberry Juice, Grapefruit Juice  
Pineapple Juice, Lime Juice, Margarita Mix,  
Bar Olives, Lemons, Limes, Cherries, Grenadine  
Simple Syrup, Ice**

**ALL FOOD, BEVERAGE, RENTAL AND SERVICE PERSONNEL PRICES SUBJECT TO 6% MARYLAND STATE TAX ON FOOD  
AND A 9% MARYLAND STATE TAX ON BEVERAGES**



## **THE CLASSIC CATERING PEOPLE**

### **THE BEER AND WINE BAR \$26.00 Per Guest**

**Flying Dog Seasonal  
New Belgium Fat Tire  
Sierra Nevada Season  
Natty Boh  
Miller Lite  
O'Douls Non-Alcoholic Beer**

**Gabriella Pinot Grigio  
El Libre Sauvignon Blanc  
Cono Sur Pinot Noir  
El Libre Malbec  
Fantinel Prosecco Extra Dry Sparkling Wine**

**Assorted Regular and Diet Sodas, Still and Sparkling Water  
Lemon, Limes and Ice**

**ALL FOOD, BEVERAGE, RENTAL AND SERVICE PERSONNEL PRICES SUBJECT TO 6% MARYLAND STATE TAX ON FOOD  
AND A 9% MARYLAND STATE TAX ON BEVERAGES**



## THE CLASSIC CATERING PEOPLE

### FOUNDERS HILL

Served Noon-2:30PM

(Menu and beverage service are based on the allotted tickets for each sponsor area). Your buffet will be set-up and ready for your guests at noon. A staff member will check back with you throughout the afternoon. If you prefer a server can be provided for you individual tent for a fee of \$375.00. Menu orders and requests for staff must be placed by August 30, 2017

#### THE BUFFET

##### **Jumbo Lump Crab Fondue**

sweet crab meat in a creamy cheese fondue with a hint of dry sherry and Old Bay  
French bread rounds

##### **Grilled Tenderloin of Beef**

Henry Bain Sauce, ketchup, chili sauce, steak sauce and Worcestershire sauce

##### **Orzo Salad with Marinated and Grilled Shrimp**

16/20 shrimp, chopped tomatoes, diced artichoke hearts, peas,  
diced red and yellow peppers, corn, cut green beans, grilled red onions, kalamata olives  
red wine vinaigrette, herbs

##### **Sweet Potato Ham Biscuits**

sweet potato buttermilk biscuits, Maryland ham

##### **Sliced Red and Yellow Tomatoes with Mozzarella**

basil chiffonade

##### **Green Bean Salad with Basil, Balsamic and Parmesan Cheese**

#### SWEETS

##### **Peach Cobbler, Served Warm**

cinnamon streusel topping, whipped cream

**Cookies and Squares - total of 3 per guest**

##### **Sugar Cookies**

sprinkled with sanding sugar in fall colors

##### **Brownie Bites**

pretzel brownies, s'mores brownies

##### **Assorted Regular and Diet Canned Sodas, Bottled Water**

\$99.95 per guest includes food, non-alcoholic beverages, staff

**PRICES SUBJECT TO ADDITIONAL CHARGES FOR BAR SERVICE, BARTENDERS AND 6% MARYLAND STATE TAX ON FOOD & STAFF AND A 9% MARYLAND STATE TAX ON BEVERAGES**



## THE CLASSIC CATERING PEOPLE

### PRESERVATION POINT MENU I

Served Noon-2:30PM

(Menu and beverage service are based on the allotted tickets for each sponsor area). Your buffet will be set-up and ready for your guests at noon. A staff member will check back with you throughout the afternoon. If you prefer a server can be provided for you individual tent for a fee of \$375.00. Menu orders and requests for staff must be placed by August 30, 2017

#### THE BUFFET

##### Grilled Brown Sugar Marinated Salmon

3 ounce portions

brown sugar, butter, soy sauce, fresh lemon juice, white wine

##### Grilled Flank Steak

bourbon sea salt

horseradish cream sauce, Parmesan toasts

##### Tandoori Chicken Wings

marinated in yogurt, cinnamon, garam masala, coriander, cloves, turmeric, ginger, garlic

##### Mint Mango Chutney

##### Caprese Salad

grape tomatoes, mozzarella balls, basil vinaigrette, fresh basil

##### Dill Potato Salad

new potatoes, dijon mustard, salt, pepper, parsley, dill

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#### SWEETS

##### Peach Cobbler, Served Warm

cinnamon streusel topping, whipped cream

##### Sugar Cookies

sprinkled with sanding sugar in fall colors

##### Brownie Bites

pretzel brownies, s'mores brownies

#### Assorted Regular and Diet Canned Sodas, Bottled Water

\$53.50 per guest includes food, non-alcoholic beverages (staff not included)

PRICES SUBJECT TO ADDITIONAL CHARGES FOR BAR SERVICE, BARTENDERS AND 6% MARYLAND STATE TAX ON FOOD & STAFF AND A 9% MARYLAND STATE TAX ON BEVERAGES



## THE CLASSIC CATERING PEOPLE PRESERVATION POINT MENU II

### Served Noon-2:30PM

(Menu and beverage service are based on the allotted tickets for each sponsor area). Your buffet will be set-up and ready for your guests at noon. A staff member will check back with you throughout the afternoon. If you prefer a server can be provided for you individual tent for a fee of \$375.00. Menu orders and requests for staff must be placed by August 30, 2017

### THE BUFFET

#### Grilled Flank Steak

bourbon sea salt  
horseradish cream sauce, Parmesan toasts

#### Orzo Salad with Marinated and Grilled Shrimp

16/20 shrimp, chopped tomatoes, diced artichoke hearts, peas,  
diced red and yellow peppers, corn, cut green beans, grilled red onions, kalamata olives  
red wine vinaigrette, herbs

#### Ham Biscuits

thinly sliced Maryland ham, buttermilk biscuit  
honey mustard

#### Caprese Salad

grape tomatoes, mozzarella balls, basil vinaigrette, basil

#### Dill Potato Salad

new potatoes, dijon mustard, salt, pepper, parsley, dill

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### SWEETS

#### Peach Cobbler, Served Warm

cinnamon streusel topping, whipped cream

#### Sugar Cookies

sprinkled with sanding sugar in fall colors

#### Brownie Bites

pretzel brownies, s'mores brownies

### Assorted Regular and Diet Canned Sodas, Bottled Water

**\$48.00 per guest includes food, non-alcoholic beverages (staff not included)**

**PRICES SUBJECT TO ADDITIONAL CHARGES FOR BAR SERVICE, BARTENDERS AND 6% MARYLAND STATE TAX ON FOOD & STAFF AND A 9% MARYLAND STATE TAX ON BEVERAGES**



## THE CLASSIC CATERING PEOPLE

### PRESERVATION POINT MENU III

Served Noon-2:30PM

(Menu and beverage service are based on the allotted tickets for each sponsor area). Your buffet will be set-up and ready for your guests at noon. A staff member will check back with you throughout the afternoon. If you prefer a server can be provided for you individual tent for a fee of \$375.00. Menu orders and requests for staff must be placed by August 30, 2017

*Can be plattered if requested*

#### TOTE BAG LUNCHES

##### Individual Container of Berries

strawberries, blackberries and blueberries

##### Individual Container of Orzo Salad

chopped tomatoes, diced artichoke hearts, peas,  
diced red and yellow peppers, corn, cut green beans, grilled red onions, kalamata olives  
red wine vinaigrette, herbs

##### Bag of UTZ Chips

#### SANDWICH SELECTIONS – SOLD IN UNITS OF (10)

##### Grilled Sliced Lemon Chicken Breast

roasted peppers, arugula, boursin spread

##### Tenderloin

remoulade, arugula, horseradish cream sauce

##### Greek Salad Wrap (Vegetarian)

hummus, spinach, artichoke hearts, feta, roasted peppers, tomato, olives

##### Roast Turkey

lettuce, guacamole, diced tomato, sundried tomato-pesto spread

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##### Maryland Peach Tart

#### Assorted Regular and Diet Canned Sodas, Bottled Water

\$36.50 per guest includes food, non-alcoholic beverages (staff not included)

PRICES SUBJECT TO ADDITIONAL CHARGES FOR BAR SERVICE, BARTENDERS AND 6% MARYLAND STATE TAX ON FOOD & STAFF AND A 9% MARYLAND STATE TAX ON BEVERAGES



## THE CLASSIC CATERING PEOPLE

### RAILSIDE AND FINISH LINE BOXES

#### NON-ALCOHOLIC BEVERAGES

Canned Sodas | \$1.35 each

Canned Iced Tea | \$1.50 each

Bottled Water | 1.50 each

#### STARTERS

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

**Chef Alan's Chicken or Beef Satay | \$18 per dozen, 3 dozen minimum**

peanut sauce

**Charmula Marinated Tenderloin Skewers | \$24 per dozen, 3 dozen minimum**

**Jerk Chicken Tenders | \$18 per dozen, 3 dozen minimum**

cajun sour cream on the side

**Tandoori Chicken Wings | \$15 per dozen, 3 dozen minimum**

marinated in yogurt, cinnamon, garam masala, coriander, cloves, turmeric, ginger, garlic

**Mint Mango Chutney**

**Bruschetta Sampler | \$55, serves 10**

**Smoky Almond Hummus**

**Olive Tapenade:** Parmesan, tomatoes, nicoise olives, herbs de Provence

**Roasted Garlic Hummus**

**Caponata**

flatbread, toasted pita

**Local Maryland Cheese Plate | \$ 55, serves 10**

Goat, Buttermilk Blue & Chapel Hill Cheddar

housemade preserves, crackers and housemade lavosch

**Raw Vegetable Basket | \$45, serves 10**

assorted radishes, peppers, cherry tomatoes, celery and carrots

herb dip

**Butternut Squash Hummus OR Olive Hummus | \$15 pint, serves 10**

pita triangles





## THE CLASSIC CATERING PEOPLE

### SALADS

#### **Farmers Market Quinoa Salad | \$9 per pound**

asparagus, snap peas, red radish, cucumber, fennel, tomatoes in a grape seed oil vinaigrette, edamame sprouts

#### **Orzo Salad with Marinated and Grilled Shrimp | \$14.50 per pound**

16/20 shrimp, chopped tomatoes, diced artichoke hearts, peas, diced red and yellow peppers, corn, cut green beans, grilled red onions, kalamata olives red wine vinaigrette, herbs

#### **Green Bean Salad with Basil, Balsamic and Parmesan Cheese | \$9 per pound**

#### **Caprese Salad | \$10 per pound**

grape tomatoes, mozzarella balls, basil vinaigrette  
basil chiffonade

#### **Dill Potato Salad | \$7 per pound**

new potatoes, dijon mustard, salt, pepper, parsley, dill

### SANDWICHES – minimum of 10 per selection

#### **Tenderloin | \$14.00 each**

remoulade, arugula, horseradish cream sauce

#### **Grilled Sliced Lemon Chicken Breast | \$14.00 each**

roasted peppers, arugula, boursin spread

#### **Roast Turkey | \$14.00 each**

lettuce, guacamole, diced tomato, sundried tomato-pesto spread

#### **Greek Salad Wrap (Vegetarian) | \$8 each**

hummus, spinach, artichoke hearts, feta, roasted peppers, tomato, olives

### SWEETS

**Oatmeal Raisin Cookies / \$18 per dozen**

**Chocolate Chip Cookies / \$18 per dozen**

**Lemon Squares / \$24 per dozen**