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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 24, 2018.

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

THE DELUXE BAR \$35.00 Per Guest

Myers Dark Rum, Tito's Vodka, Skyy Vodka
Makers Mark Bourbon, Sagamore Rye, Johnnie Walker Red Scotch
Bacardi Rum, Beefeater Gin Tanqueray Gin, Sauza - Blanco Tequila
Dry and Sweet Vermouth, Triple Sec

Foxy IPA
Duckpin Pale Ale
Stella
Bud Light
O'Douls Amber Non-Alcoholic Beer

Primaterra Pinot Grigio
Save Me San Francisco, Soul Sister Pinot Noir
Broadbent Rose
Dibon Cava Brut Sparkling

Assorted Regular and Diet Sodas
Still and Sparkling Waters,
Tonic, Club Soda, Ginger Ale
Southside Mix, Sour Mix, Margarita Mix
Orange Juice, Cranberry Juice, Grapefruit Juice
Pineapple Juice, Lime Juice
Bar Olives, Lemons, Limes, Cherries,
Simple Syrup, Half and Half Cream, 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

Foxy IPA

Duckpin Pale Ale

Stella

Bud Light

O'Douls Amber Non-Alcoholic Beer

Primaterra Pinot Grigio

Save Me San Francisco, Soul Sister Pinot Noir

Broadbent Rose

Dibon Cava Brut Sparkling

Assorted Regular and Diet Sodas

Still and Sparkling Waters, Lemons, Limes, 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

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 24, 2018.

THE BUFFET

Poached Salmon with Salsa Verde

3 ounce portions

Grilled Flank Steak

horseradish cream sauce, Parmesan toasts

Bloody Mary Tomato Salad

multi colored cherry tomatoes, celery, red onion, olives
bloody mary dressing

Orange-Honey Grilled Chicken Breasts

Grilled Vegetable and Barley Salad

zucchini, eggplant, red bell peppers, feta
cumin-coriander-lemon dressing, chopped pistachios

French Potato Salad

new potatoes, scallions, dill, parsley, basil, champagne dressing

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SWEETS

Apple Brown Betty, Served Warm

cinnamon whipped cream

"Classic" Cookie Selection

chocolate chip, grahams, almost everything

Brownie Bites

pretzel brownies, s'mores brownies

\$56.50 per guest includes food (beverages and 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

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 24, 2018.

THE BUFFET

Grilled Flank Steak

horseradish cream sauce, Parmesan toasts

Bloody Mary Tomato Salad

multi colored cherry tomatoes, celery, red onion, olives
bloody mary dressing

Shrimp and Baby Arugula Pasta Salad

radicchio, yellow bell peppers, mustard vinaigrette

Sliced Maryland Spiral Ham

buttermilk biscuits, honey mustard

Grilled Vegetable and Barley Salad

zucchini, eggplant, red bell peppers, feta
cumin-coriander-lemon dressing, chopped pistachios

French Potato Salad

new potatoes, scallions, dill, parsley, basil, champagne dressing

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SWEETS

Apple Brown Betty, Served Warm

cinnamon whipped cream

"Classic" Cookie Selection

chocolate chip, grahams, almost everything

Brownie Bites

pretzel brownies, s'mores brownies

\$51.50 per guest for food (beverages and 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

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 24, 2018.

Can be plattered if requested

TOTE BAG LUNCHESES

Individual Container of Fruit Salad

Individual Container of Asian Slaw

red cabbage, carrots, bean sprouts, red and yellow peppers, scallions
chili-garlic dressing

Bag of UTZ Chips

SANDWICH SELECTIONS – SOLD IN UNITS OF (10)

Classic Roast Turkey

roast turkey breast, arugula, cucumber, goat cheese

Tenderloin

remoulade, arugula, horseradish cream sauce

The Sicilian

pepper ham, salami, mortadella, cappicola,
provolone, olive tapenade, tomato, romaine

The Caprese (Vegetarian)

beefsteak tomatoes, fresh mozzarella, balsamic vinaigrette, mixed greens

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Apple Tart

(2 per guest) Assorted Regular and Diet Canned Sodas, Bottled Water - Included

\$39.50 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

BBQ Chicken Wings | \$15 per dozen, 3 dozen minimum

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 Platter | \$ 55, serves 10

Goat, Buttermilk Blue and Chapel Hill Cheddar

housemade preserves, crackers and housemade lavosch

Raw Vegetable Platter | \$45, serves 10

assorted radishes, peppers, cherry tomatoes, celery and carrots

herb dip

Hummus | \$15 pint, serves 10

pita triangles



THE CLASSIC CATERING PEOPLE

SALADS

Grilled Vegetable and Barley Salad | \$9 per pound

zucchini, eggplant, red bell peppers, feta
cumin-coriander-lemon dressing, chopped pistachios

Shrimp and Baby Arugula Pasta Salad | \$14.50 per pound

radicchio, yellow bell peppers, mustard vinaigrette

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

Bloody Mary Tomato Salad | \$10 per pound

multi colored cherry tomatoes, celery, red onion, olives
bloody mary dressing

French Potato Salad | \$9 per pound

new potatoes, scallions, dill, parsley, basil, champagne dressing

SANDWICHES – minimum of 10 per selection

Classic Roast Turkey | \$14 each

roast turkey breast, arugula, cucumber, goat cheese

Tenderloin | \$14 each

remoulade, arugula, horseradish cream sauce

The Sicilian | \$14 each

pepper ham, salami, mortadella, cappicola,
provolone, olive tapenade, tomato, romaine

The Caprese (Vegetarian) | \$11 each

beefsteak tomatoes, fresh mozzarella, balsamic vinaigrette, mixed greens

SWEETS

Everything Cookies | \$18 per dozen

Graham Crackers | \$18 per dozen

Chocolate Chip Cookies | \$18 per dozen

Brownie Bites | \$ 32.00 for 16 pieces

(8 full size brownies cut in half)



THE CLASSIC CATERING PEOPLE

A LA CARTE FOR CHILDREN

BEVERAGES

Juice Boxes | \$1.50 each
(sold in units of 10)

Bottled Water | \$1.50 each
(sold in units of 10)

BUFFET ITEMS

Carrot Sticks and Celery Sticks | \$30, serves 10
ranch dip

Mac and Cheese | \$35 per half pan, serves 10

Ziti and Mini Meatballs | \$45 per half pan, serves 10

Chicken Fingers | \$18 per dozen
(sold in units of 2 dozen)
ketchup, barbecue sauce

Chicken Wings | \$15 per dozen
(sold in units of 2 dozen per variety)
Lemon, Teriyaki, Honey Mustard
duck sauce, blue cheese dip

Chicken Nacho Dip | \$45, serves 10
rainbow tortilla chips

Corn Dog Muffins | \$24 per dozen
(sold in units of 2 dozen)

SANDWICHES – minimum order of 10 per sandwich

PB&J | \$5.00 each

Roast Turkey | \$8.00 each
lettuce, tomato, small soft Kaiser roll