

DINNER BUFFET MENU

SEE OUR HORS D'OEUVRES MENU FOR STARTER ITEMS ...

- ARUGULA SALAD. SHAVED PARMESAN, BALSAMIC VINAIGRETTE - \$3
- STEAMED MUSSELS. WHITE WINE. SHALLOTS. TOMATO. GARLIC. BUTTER. PARSLEY - \$6
- JULIA CAESAR SALAD. HOUSE MADE CROUTONS. SHAVED PARMESAN. CREAMY CITRUS DRESSING - \$2.5
- CAPRESE SALAD. HEIRLOOM TOMATO. MOZZARELLA. BASIL SALAD. ARUGULA - \$5.5
- SOUTHERN SPINACH SALAD. MANDARIN ORANGES. SUGARED PECANS. ORANGE MUSTARD VINAIGRETTE - \$3
- HOUSE ARCADIA GREENS. CHEVRE, ROASTED PEPPERS, PISTACHIOS. BALSAMIC VINAIGRETTE - \$4.5
- CAROLINA WEDGE. ICEBERG. BACON. TOMATOES. SCALLIONS. BUTTERMILK BLEU CHEESE - \$3
- PANZANELLA. HEIRLOOM TOMATOES. CUCUMBERS. BERMUDA ONION. RED WINE DRESSING. TORN CIABATTA - \$4
- BEEF CARPACCIO. DRESSED LEMON MICRO GREENS SALAD. LEMON ZEST. TOASTS - \$7.5

ENTRÉES . . .

- SLOW-ROASTED ROSEMARY CHICKEN. LEMONCELLO. OLIVES - \$8.5
- CHEVRE STUFFED CHICKEN MEDALLIONS. WILD MUSHROOM. SHALLOT CREAM - \$8.5
- LAVENDAR CHICKEN. HONEY. CITRON - \$8.5
- INDIVIDUAL CHICKEN PIES. PUFF PASTRY. RED POTATOES. HARICOTS VERTS. CARROTS. LEEKS - \$8
- CLASSIC COQ AU VIN. MUSHROOMS. ONIONS. TOMATOES. PINOT NOIR - \$10.5
- CHICKEN PROVENCAL. ONIONS. TOMATOES. GARLIC CLOVES. OLIVES - \$8.5
- BRAISED FRENCH ONION CHICKEN. GREYERE - \$10
- MEDITERRANEAN GRILL. LAMB CHOPS. CHICKEN SKEWERS. PRAWNS - \$15
- GUMBO. DUCK LEG CONFIT. GRILLED PRAWNS - \$13
- HORSERADISH CRUSTED ATLANTIC SALMON. CREAMY HORSERADISH SAUCE - \$15
- POACHED SALMON. LEMON. CHABLIS. CAPERS. FRESH DILL. LEMON AIOLI - \$16
- CAROLINA CRAB CAKES. CORN. TOMATO. EDAMAME SUCCOTASH - \$19
- CHARLESTON SHRIMP & GRITS. LOBSTER SAUCE. COBB CORN. GREEN ONIONS - \$14
- POISSON MEUNIERE. CAPERS. PARSLEY. LEMON WINE SAUCE - \$11
- LOBSTER STEW. SHALLOTS. BUTTER. COBB CORN. POTATOES. CREAM. FRESH DILL - \$16
- LINGUINE. GRILLED PRAWNS. CREAM. FRESH DILL - \$15
- ORECCHETTI. CRAFTED ITALIAN SAUSAGE. OVERNIGHT-TOMATOES. BROCCOLI RABE - \$7.5
- TUSCAN WEDDING ZUPPA. VEAL MEATBALLS. ISRAELI COUS COUS. TOMATOES. GARLIC & LEEKS \$9
- TERRES MAJOR BEEF MEDALLIONS. WILD MUSHROOMS. MARSALA REDUCTION. FRIED LEEKS - \$11
- GRILLED SLICED SIRLOIN. CABERNET SAUCE. ASHER BLEU - \$12.5

SIDE ITEMS . . .

- MASHED POTATOES. CREME FRAICHE. CHIVES - \$2.5
- STEAMED FINGERLINGS. BUTTER. PARSLEY - \$3.5
- ROASTED GREEK POTATOES. LEMON. ROSEMARY. SEL - \$2
- INDIVIDUAL. POTATO GRATIN. CHEVRE. LEEKS. CREAM. THYME - \$4.5
- WILD RICE PILAF. SCALLIONS - \$3
- FORAGED MUSHROOM RISOTTO - \$4
- ISRAELI COUS COUS. FARM CONFETTI - \$2.5
- BROCCOLINI. OLIVE OIL. LEMON ZEST. GARLIC. SHAVED PARMESAN - \$2.5
- GRILLED ASPARAGUS. LEMON ZEST - \$5.5
- BLANCHED HARICOTS VERTS. CAFE DE PARIS BUTTER - \$3.5
- SAUTEE OF SQUASHES. FRESH DILL. FARM BUTTER - \$2
- ROASTED BRUSSELS. OLIVE OIL. AGED BALSAMIC. PANKO. ROMANO - \$3.5
- OVER-NIGHT ROMA TOMATOES. OLIVE OIL. BASIL. SEL - \$2
- ROASTED CAULIFLOWER. CANDIED PANCETTA - \$3.5
- PAESANO SALAD. TOMATOES. CUCUMBERS. BERMUDA ONIONS. FETA - \$5
- GRILLED GARDEN VEGETABLES - \$3.25
- ROASTED EGGPLANT CAVIAR - \$2.5



SWEETS . . .

- CLASSIC CREME BRULEE - \$3
- DARK CHOCOLATE POTS DE CREMES - \$3
- PETITE SWEETS FROM FRUIT TO CHOCOLATE - \$5
- COSMO CHERRAMISU - \$4
- LEMON BUTTERMILK TART. BLUEBERRY COMPOTE - \$4
- SALTED CARAMEL APPLE HAND PIES - \$3
- INDIVIDUAL ICED CHOCOLATE CAKES - \$5
- WARM RASPBERRY COBBLERS - \$3.5
- ALMOND CHOCOLATE CHIP POUND CAKE. STRAWBERRIES. CREAM - \$4.5



SEATED DINNER MENU

EAST MEETS WEST: OYSTERS - \$13
VIRGINIA & WASHINGTON STATE
TWO OF EACH ON THE HALFSHELL
SHALLOT MIGNONETTE. LAVOSH. LEMON

TUREEN OF SHE-CRAB SOUP - \$8.5
CHIVES & CAVIAR

HEIRLOOM TOMATO GAZPACHO - \$8.5
CHAR-GRILLED PRAWNS. AVOCADO. CILANTRO
SEASONAL - AVAILABLE MAY - OCTOBER

POTATO LEEK SOUP - \$5
APPLEWOOD SMOKED BACON & CHIVES

SPICED PUMPKIN SOUP - \$6.5
CHEVRE CROUTON

ITALIAN WEDDING ZUPPA - \$7
HOUSE VEAL MEATBALLS. ESCAROLE, LEEKS
ISRAELI COUS COUS. TOMATOES. ROASTED GARLIC

HEIRLOOM TOMATO TART - \$9.50
PUFF PASTRY. OVER-NIGHT TOMATOES
WHIPPED CHEVRE. DRESSED ARUGULA
BALSAMIC REDUCTION
SEASONAL - AVAILABLE MAY - SEPTEMBER

CAROLINA WEDGE SALAD - \$5.5
CLASSIC ICEBERG. GARDEN TOMATOES
APPLEWOOD SMOKED BACON. SCALLIONS
CHAPEL HILL CREAMERY BLEU CHEESE BUTTERMILK DRESSING

TEGA HILLS RED OAK CHEVRE SALAD - \$6.5
ROASTED BEETS. WARM CHEVRE CAKES. CANDIED PECANS
DIJON SHALLOT VINAIGRETTE

CLASSIC CAESAR SALAD TOWER - \$6.5
SOUP DOUGH CROUTON. PARMESAN TUILE
CREAM CAESAR DRESSING

AUTUMN BIBB SALAD - \$6.5
DRIED CRANBERRIES. BOSQ PEARS. BLEU CHEESE. PRALINE PECANS
APPLE CIDER VINAIGRETTE

THE SAVANNAH SALAD - \$6
BABY SPINACH. FRESH RASPBERRIES. GORGONZOLA
TOMATOES. CANDIED PECANS. RASPBERRY VINAIGRETTE

SUMMER SALAD - \$6
FRESH WATERMELON & FETA. ARUGULA
BERMUA ONIONS. FRESH MINT. GREEN CHILES
RED WINE VINAIGRETTE
SEASONAL - AVAILABLE JULY - SEPTEMBER

SIMPLE GREEN SALAD - \$3
ARCADIAN HARVEST LETTUCES
GRAPE TOMATOES. CUCUMBERS. HOUSE CROUTONS
BUTTERMILK DRESSING & TOMATO VINAIGRETTE

ARUGULA SALAD - \$3
SHAVED PARMESAN. BALSAMIC VINAIGRETTE

THE SOMETHING CLASSIC SALAD - \$5
ARCADIAN HARVEST LETTUCES
CHEVRE. ROASTED PEPPERS. PISTACHIOS
BALSAMIC VINAIGRETTE

SPRING STRAWBERRY SALAD - \$6.5
BABY SPINACH. FRESH STRAWBERRIES
CHEVRE & TOASTED ALMOND
CITRUS VINAIGRETTE
SEASONAL - AVAILABLE APRIL - SEPTEMBER

SALUMI BOARD - \$12
LOCAL CHARCUTERIE BOARD
PICKLED HARVEST. LAVOSH

CAROLINA CHEESE BOARD - \$11
WOODEN CHEESE BOARD. LOCAL CHEESES. LAVOSH
HONIED PECANS. APPLE BUTTER

THE CLASSIC BEEF FILET - \$29
GRILLED FILET MIGNON. SMASHED POTATOES
HARICOT VERTS. COGNAC PEPPERCORN SAUCE

CHARGRILLED SIRLOIN - \$26
CAFE DE PARIS BUTTER
CHEVRE POTATO & LEEK GRATIN. HARICOTS VERTS

FLORENTINE FILET - \$25
STACKED TOWER. GRILLED BEEF FILET
TUSCAN TOMATOES. SPINACH SAUTE. CRISPY CARROTS
MARSALA WINE SAUCE

FANCY FILET MIGNON - \$28
POTATO CHIVE GALLETTE. BUTTERED FRENCH BEANS
OREGON BLEU. CABERNET REDUCTION

DECONSTRUCTED WELLINGTON - \$36
PUFF PASTRY. GRILLED BEEF FILET. PATE DU FOIE GRAS
WILD MUSHROOMS. RAINBOW CARROTS. MADEIRA GLAZE

TOP SHELF BEEF OSCAR - \$35
GRILLED FILET MIGNON & LOBSTER CAKE DUO
FRIED YUKON GOLD POTATOES. ASPARAGUS. BERNAISE

PORK FLAT IRON STEAK - \$19
MUSTARD ALE SAUCE. MAPLE BACON
HOUSE-CRAFTED HERB SPAETZLE
GARNET CABBAGES. BRUSSELS SPROUTS

PORTOFINO CHICKEN PICCATA - \$14
CHABLIS. LEMON. BUTTER. CAPERS. ARTICHOKE
PISTACHIO & SUNDRIED TOMATO ORZO
CITRUS BROCCOLINI
DUAL ENTREE OPTION: WILD-CAUGHT PRAWNS - \$21

PANZANELLA CHICKEN - \$16
ROSEMARY ROASTED AIRLINE BREAST. PAN JUS
DRESSED SALAD OF TOMATOES. CUCUMBER. BASIL
TORN CIABATTA
DUAL ENTREE OPTION: GRILLED SHRIMP - \$24

SOUTHERN CHARM - \$15
GOLDEN OVEN-FRIED AIRLINE CHICKEN BREAST
ATOP SHOE-PEG CREAMED CORN. PEPPER RELISH
DUAL ENTREE OPTION: CAROLINA CRAB CAKE - \$23

GLAZED CARIBBEAN CHICKEN - \$14
COCONUT RICE TIMBALE. BLACK BEANS
GRILLED RUM PINEAPPLE. BANANA PLANTAIN
DUAL ENTREE OPTIONS: COCONUT SHRIMP - \$17

MEDITERRANEAN MIXED GRILL - \$17
LEMON-OREGANO CHICKEN & LAMB KOFTA KEBABS
ROASTED FINGERLINGS. ROMA TOMATOES
CUCUMBER TZATZIKI

SLOW-POACHED SALMON - \$28
NORWEGIAN STEELHEAD SALMON
LEMON BUTTER. CAPERS. CHABLIS
ISRAELI COUS COUS. HARICOT VERTS
BLISTERED TOMATOES. BLACK SEA SALT

SEARED BLACK DRUM - \$23
POTATO GALLETTE. EGGPLANT TIMBALE
MEDITERRANEAN BRUSCHETTA
ROASTED RED PEPPER FONDUE
DUAL ENTREE OPTION: GRILLED BEEF FILET - \$29

SHRIMP & GRITS - \$22
SC GEECHIE BOY MILLS HERITAGE GRITS
SPICED WILD CAUGHT CHAR-GRILLED PRAWNS
LOBSTER SAUCE. ROASTED COBB CORN
CRISPY SPINACH. SWEET PEA SHOOTS

WHOLE ROASTED BRANZINO - \$32
LEMON. FENNEL. GARLIC. OLIVE OIL
SLOW ROASTED TOMATOES. CRISPY FINGERLINGS

SLOW ROASTED EGGPLANT - \$15
FRESH MOZZARELLA. TOMATO BRUSCHETTA
HOUSE TOMATO BASIL PUREE

AEGEAN VEGAN PLATE - \$14
GRILLED FILET OF ZUCCHINI & GRILLED ONIONS
TOMATO. CUCUMBER. FRESH BASIL & RED ONION SALAD
RED WINE VINAIGRETTE. CANNELLINI BEAN SALAD

LEMON OLIVE OIL POUND CAKE - \$6
MASCARPONE WHIPPED CREAM
BLUEBERRY COMPOTE

WARM NC MOUNTAIN APPLE STRUDEL - \$7
GRAND MARNIER CREME ANGLAISE
CINNAMON-WALNUT ICE CREAM
AMARETTI CRUMBS

BOURBON PECAN TART - \$6
WHIPPED CREAM
CARDAMON CARAMEL SAUCE

RASPBERRY COBBLER - \$6
CHOCOLATE CHIP ICE CREAM

CHOCOLATE BREAD PUDDING - \$6
VANILLA CREME ANGLAISE
CANDIED BACON

SOUTHERN SHORTCAKE - \$7
SUGARED SCONE
STRAWBERRIES. WHIPPED CREAM
BALSAMIC HONEY SAUCE

GRILLED PEACHES - \$7
LAVENDER ICE CREAM
HONEY. PISTACHIOS
SUMMER SEASONAL

MEXICAN CHOCOLATE POTS DE CREMES - \$6
WHIPPED CREAM. CHURROS

BITTERSWEET CHOCOLATE CHEESECAKE - \$6
DARK CHERRY CHAMBORD COMPOTE

COMMUNITY SHARING PLATE - \$5
PETITE SWEETS FROM FRUIT TO CHOCOLATE

CHINA & FLATWARE ARE INCLUDED IN OUR DINNER MENUS
35 GUEST MINIMUM

Beginnings

Entrées

Desserts

SOMETHING CLASSIC CATERING
EXCELLENCE. ENTERTAINMENT. ENVIRONMENT.



DINNER MENU

the art of celebration



excellence. entertainment. environment.

OUR DINNER MENU INCLUDES . . .
CHAFERS, SERVING PIECES, CHINA, FLATWARE & PAPER NAPKINS

ADDITIONALS . . .
SILVER CHAFERS, TABLE LINENS, LINEN NAPKINS & WHITE SQUARE CHINA
ICED TEA, BREAD & BUTTER SELECTIONS

WE REQUEST A 35 GUEST MINIMUM

STATE & LOCAL TAXES ARE ADDITIONAL
EIGHT & ONE QUARTER PERCENT - FOOD & BEVERAGE
SEVEN & ONE QUARTER PERCENT - RENTALS, FLOWERS & SERVICE

THE ART OF CELEBRATION

BAR OPTIONS - UNLIMITED THREE HOUR EVENT
INCLUDES GLASSWARE, SODAS, SPARKLING WATER & NAPKINS

CLASSIC WINE BAR
\$14.95 - WITH DOMESTIC BEER

PREMIUM WINE BAR
\$16.95 - WITH CRAFT BEER

CLASSIC FULL LIQUOR BAR
\$18.95 - CLASSIC WINES & DOMESTIC BEER

PREMIUM FULL LIQUOR BAR
\$21.95 - PREMIUM WINES & CRAFT BEER

CLASSIC BRANDS
BUD LIGHT, YUENGLING
WENTE HAYES RANCH CHARDONNAY & CABERNET
SEAGAM'S GIN, SMIRNOFF VODKA, BACARDI SELECT,
DEWAR'S SCOTCH & JACK DANIEL'S BOURBON

PREMIUM BRANDS/CRAFT BEER
CAROLINA BLOND, BLUE MOON, CORONA LIGHT
KENWOOD CHARDONNAY & CABERNET
TANQUERAY GIN, ABSOLUTE VODKA, BACARDI SILVER,
CHIVAS SCOTCH & MAKER'S MARK BOURBON

PARTIAL BAR SETUPS - \$1.5 PER GUEST PER HOUR
FULL BAR SETUPS - \$2 PER GUEST PER HOUR

SERVICE
SERVERS, BARTENDERS & KITCHEN STAFF - \$25 PER HOUR
CAPTAIN SERVERS & CHEFS - \$35 PER HOUR
FOUR HOUR MINIMUM FOR EACH STAFF PERSON
APPLIES TO TRAVEL, SETUP, EVENT TIME & BREAKDOWN TIME
SERVICE FEE - 15%

COFFEE SERVICE
SEATED COFFEE SERVICE - \$2.5 PER GUEST
REGULAR OR DECAF COFFEE - \$95 - 55 GUESTS
HOT TEA SERVICE - \$75 - 35 GUESTS
SILVER SAMOVARS - \$40 EACH
CHINA CUPS & SAUCERS - \$1 PER GUEST
WHIPPED CREAM & SHAVED CHOCOLATE - \$0.75 PER GUEST

RENTALS
TABLES, CHAIRS, NAPKINS, TENTS & DECOR
COPPER & SILVER CHAFERS - \$40 - \$55 EACH
TABLE LINENS - \$18 - \$25 EACH

FLORALS
ABUNDANT & VIBRANT SEASONAL FLORALS
SEATING TABLE CENTERPIECES \$40 - \$75 EACH
BUFFET ARRANGEMENTS STARTING AT \$75

ENTERTAINMENT
LET US HELP PLAN THE MUSIC
JAZZ TRIO, SOLO PIANO, STRING QUARTET, BLUEGRASS, BIG BAND, DJ

\$500.00 NON-REFUNDABLE DEPOSIT WILL SECURE YOUR DATE ON OUR CALENDAR
50% NON-REFUNDABLE DEPOSIT DUE: 90 DAYS PRIOR TO YOUR EVENT
FINAL GUEST COUNT DUE: FIVE DAYS PRIOR
FINAL PAYMENT DUE: THREE DAYS BEFORE THE EVENT
WE ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS

the art of celebration



excellence. entertainment. environment.

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