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DAISY CATERING

A SOMETHING CLASSIC EXPERIENCE



1860 LINDBERGH STREET CHARLOTTE, NORTH CAROLINA 28208

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# CATERING TRAYS

## SOUTHERN FRUIT DISPLAYS

PETITE - \$65.00 15-25 GUESTS    LARGE - \$130.00 40-50 GUESTS

## GARDEN VEGETABLE BASKETS

CAROLINA BLEU CHEESE & HUMMUS

PETITE - \$65.00 15-25 GUESTS    LARGE - \$125.00 40-50 GUESTS

## CITRUS ZESTED ASPARAGUS TRAY

LEMON CAPER AIOLI - \$75.00 15-25 GUESTS

## GARDEN RADISHES \$65 - SERVES 25 - 30 GUESTS

SEL. ANCHOVY AIOLI, TRISKETS

## THE CLASSIC CHEESE BOARD

DOUBLE CREME BRIE, ASHE COUNTY CHEDDAR

CAROLINA BLEU, HAVARTI & BOURSIN, GRAPES & CRACKERS

\$125.00 25-30 GUESTS

## LOCAL ARTISANAL CHEESE BOARD

CHEF'S SELECTION FROM FINE CAROLINA CREAMERIES

SOUTHERN PECANS, APPLE BUTTER, DRIED FRUITS & LAVOSH

\$150.00 15-25 GUESTS

## THE BRIE BOARD

PUFF PASTRY BRIE WITH CARAMEL, PECANS & APPLES - \$105.00

SIMPLE STRAWBERRIES & BRIE WEDGES - \$105.00

SOUTHERN BRIE WITH HOT PEPPER JELLY - \$85.00

EACH SERVES 25-30 GUESTS AND INCLUDES TABLEWATER CRACKERS

## MEDITERRANEAN TRAYS

HOUSE-MADE HUMMUS, TZATZIKI & OLIVES

PEPPERONCINI PEPPERS & PITA CRISPS

PETITE - \$45.00 8-12 GUESTS    LARGE - \$75.00 16-24 GUESTS

## CLASSIC ANTIPASTO TRAY

ITALIAN CHEESES & SALUMI, MEDITERRANEAN OLIVES

PEPPERONCINI, ROASTED PEPPERS, ARTICHOKE HEARTS & FOCACCIA

\$150.00 20-25 GUESTS

## DAISY DIPS DOO DISPLAYS 20-25 GUESTS EACH

SPICY PIMENTO CHEESE & PITA CRISPS - \$55.00

SPINACH & ARTICHOKE DIP WITH BREADS & CRACKERS - \$65.00

CRAB & ARTICHOKE DIP WITH CRACKERS - \$75.00

## SOUTHERN ANTIPASTO

SPICY PIMIENTO CHEESE, SHOE-PEG CORN SALSA

SPINACH & ARTICHOKE DIP, BLACK-EYED PEA CAVIAR

PICKLED OKRA, DILLY BEANS, PITA CRISPS & PORK RINDS

\$125.00 20-25 GUESTS

## AL FRESCO TRAY \$95.00 - SERVES 25-30 GUESTS

GREEK FETA DIP, GRILLED BABY CARROTS, CUCUMBERS, PITA, OLIVES

## ROSEMARY BEEF TENDERLOIN TRAY

SLICED & SERVED WITH CROISSANTS & ROLLS

CLASSIC HORSERADISH & HOUSE HONEY MUSTARD

\$250.00 EACH 15-20 GUESTS FOR HORS D'OEUVRES

## CAROLINA SHRIMP COCKTAIL (16 - 20 CT)

CLASSIC HORSERADISH COCKTAIL SAUCE

\$185.00 PER 5 LBS 20-25 GUESTS @ 5 SHRIMP PER GUEST

## HERB ROASTED TURKEY BREAST TRAYS

SLICED & SERVED WITH CROISSANTS & ROLLS

MARMALADE MAYONNAISE & HOUSE HONEY MUSTARD

PETITE - \$105.00 15-25 GUESTS    LARGE - \$195.00 40-50 GUESTS

## DAISY FINGER SANDWICH TRAY

EGG SALAD, CLASSIC VEGETABLE & TARRAGON CHICKEN SALAD

\$55.00 12-15 GUESTS (48 PIECES)

## SPIN WHEEL SANDWICH TRAYS

ROAST BEEF, TURKEY & VEGETABLE

PETITE - \$65.00 10-12 GUESTS    LARGE - \$95.00 15-18 GUESTS

PETITE (40 PIECES)    LARGE (65 PIECES)

## CHOCOLATE DIPPED STRAWBERRIES

\$15.00 PER DOZEN - BOXED - TRADITIONAL STRAWBERRIES

## SOUTHERN PRALINE PECANS

\$15.95 PER POUND

# HORS D'OEUVRES

3 DOZEN MINIMUM ORDER FOR EACH  
THESE WILL ARRIVE BOXED/ COLD FOR NON-SERVICED EVENTS  
PRICES ARE BY THE DOZEN

CHEDDAR PECAN BISCUITS - \$15

HOUSE PETITE QUICHES (1.5") - \$24

SPINACH & BACON OR TOMATO & CHEVRE

VEGETABLE, EGG SALAD OR TARRAGON CHICKEN SALAD TEA SANDWICHES - \$12

POPPY SEED EGG SALAD OR TARRAGON CHICKEN SALAD PETITE CROISSANTS - \$32/\$36

SWEET POTATO OR SUNDRIED CRANBERRY HAM BISCUITS WITH HONEY MUSTARD - \$12

CHICKEN SALAD TARTLETS WITH GRAPES & WALNUTS - \$24

SWEDISH MEATBALLS PER 36 PIECES - \$42

FRENCH DIP TOASTS WITH BEEF, CAMELIZED ONIONS & GRUYERE - \$30

KOREAN BEEF BRISKET BBQ TARTLET WITH KIMCHI - \$30

SAUSAGE STUFFED MUSHROOMS - \$21

PORK OR CHICKEN POTSTICKERS WITH PONZU DIPPING SAUCE - \$21

CHICKEN CORDON BLEU LOLLIPOPS WITH HONEY MUSTARD - \$21

MEDITERRANEAN CHICKEN SKEWERS WITH TZATZIKI - \$18/\$24

THAI CHICKEN MEATBALLS WITH SWEET CHILI SAUCE - \$21

FRENCHED FRIED CHICKEN LITTLES WITH HONEY MUSTARD - \$18

TEMPURA CHICKEN NUGGETS WITH HONEY MUSTARD - \$15

COCONUT SHRIMP WITH CALYPSO SAUCE - \$21

ROSEMARY GRILLED SHRIMP SKEWERS WITH LEMON CAPER AIOLI - \$34

CRAB STUFFED SNOW PEAS - \$28

SMOKED SALMON & CUCUMBER CANAPES - \$21

CHARLESTON CRAB CAKES WITH CREOLE REMOULADE - \$28

PETITE SHRIMP OR LOBSTA' ROLLS - \$30/\$68

ALOO CAKES WITH CUCUMBER & ONION RAITA - \$18

ROASTED BRUSSELS SPROUT LOLLIPOPS WITH BACON JAM - \$21

STRAWBERRY & CHEVRE BRUSCHETTA - \$32

PETITE TOMATO PIES WITH BACON - \$24

BRIE PHYLLO TART WITH RED ONION RELISH - \$24

CRISPY POLENTA CAKES WITH TOMATO JAM - \$24

SPICY MACARONI & CHEESE LOLLIPOPS - \$15

APHRODITE SPINACH & FETA TRIANGLES - \$21

SPICED POTATO SAMOSAS WITH TAMARIND SAUCE - \$18

BRIE & RASPBERRY PHYLLO PASTRIES - \$30

ARTICHOKE HEARTS WITH TRIO OF SAVORY CHEESES - \$24

TOMATO BASIL BRUSCHETTA - \$18

TOMATO-MOZZARELLA SKEWERS WITH BALSAMIC REDUCTION - \$18

RICOTTA STUFFED EGGPLANT ROULADES \$18

# STATIONS

Catering Only - 40 Guest Minimum

## SOUTHERN COMFORT SHRIMP & GRITS BAR - \$8

CREAMY SC ADLUH YELLOW STONE-GROUND GRITS

CAROLINA SPICED SHRIMP, DICED TOMATOES, SHARP CHEDDAR

SCALLIONS, APPLEWOOD SMOKED BACON & SWEET PEPPER RELISH

## THE SOUTHERN SLIDER BAR PER DOZEN (5 DOZEN MIN EACH)

PORK BBQ WITH COLE PORTER SLAW & EASTERN BBQ SAUCE - \$36

CLASSIC BEEF SLIDERS WITH PICKLE, KETCHUP & MUSTARD - \$30

CRAB CAKE SLIDERS WITH CREOLE REMOULADE - \$40

SOUTHERN FRIED CHICKEN WITH HONEY MUSTARD - \$28

FRIED GREEN TOMATOES WITH SPICY AIOLI & PEPPER RELISH - \$28

ONE SLIDER CHEF NEEDED PER 75 GUESTS

## CLASSIC MAC & CHEESE BAR - \$5

APPLEWOOD SMOKED BACON, CHOPPED TOMATOES

GORGONZOLA CHEESE, MUSHROOMS, SCALLIONS, OLIVES

## THE CARVING TABLE

HERB CRUSTED NEW YORK TOP BEEF ROUND (60-70 GUESTS) - \$300

BEEF PRIME RIB PRIME RIB (50-60 GUESTS) - \$450

MUSTARD GLAZED PORK LOIN (30-40 GUESTS) - \$150

ROASTED HERBED TURKEY BREAST (40-50 GUESTS) - \$200

STEAMSHIP GLAZED HAM (40-50 GUESTS) - \$250

OUR CARVING BOARD REQUIRES ONE CARVER PER 100 GUESTS

EACH SELECTION SERVED WITH ROLLS & CROISSANTS, HONEY MUSTARD

HORSERADISH SAUCE, MARMELADE MAYONNAISE & AU JUS WHERE APPROPRIATE

## COSMOPOLITAN MASHED POTATO BAR - \$5

WHIPPED BUTTER, SCALLIONS, CHEDDAR, BACON, SOUR CREAM & DICED TOMATOES

CHOICE OF YUKON GOLD OR SWEET POTATOES

## THE TACO CART - \$275

MOJITO PULLED CHICKEN & SPICED BEEF, PETITE CORN TORTILLAS

PICO DE GALLO, CREME FRAICHE, GUACAMOLE, PICKLED RED ONION, CILANTRO & LIME

(SERVES 30-40 GUESTS FOR APPETIZERS)

TRENDING... BISCUITS, BAHN MI, GAZPACHO, GOUCHO & TATOR TOT BARS

## SOUTHERN PICNICS

- EASTERN PULLED PORK BBQ - \$7.5
- SPICY VINEGAR & TOMATO BBQ SAUCES & POTATO ROLLS
- BBQ BEEF BRISKET - \$9.5
- SPICY VINEGAR & TOMATO BBQ SAUCES & POTATO ROLLS
- CLASSIC WESTERN NC BBQ GLAZED CHICKEN - \$6
- BUTTERMILK BRINED FRIED CHICKEN - \$6
- HONEY FRIED CHICKEN TENDERLOINS (5 PIECES) - \$5
- RASPBERRY MINT GRILLED CHICKEN - \$6
- SHRIMP & SC ADLUH YELLOW STONE-GROUND GRITS - \$8
- FROGMORE STEW - \$10.50
- PEEL-N-EAT SHRIMP, CORN, RED POTATOES, KIELBASA & COCKTAIL SAUCE
- CORN BREAD MUFFINS WITH BUTTER
- \$18 PER DOZEN

## THE AMERICAN GRILL

CATERING ITEMS ONLY  
THESE ARE BEST WHEN GRILLED ON-SITE  
REQUIRES A GRILL & GRILLMASTER PER 75 GUESTS

- ANGUS BEEF BURGERS (1/3 LB) - \$7.5 EACH
- ALL-AMERICAN HOT DOGS (NATHAN'S) - \$3.5 EACH
- GRILLED CHICKEN BREAST WITH POTATO ROLLS - \$7
- GRILLED BRATWURST WITH SKILLET SAUERKRAUT - \$5
- VEGETABLE KEBOB - \$3
- BLACK BEAN BURGERS - \$7
- PORTABELLO MUSHROOM - \$3
- MUSTARD ALE GLAZED PORK TENDERLOIN - \$15
- MEDITERRANEAN CHICKEN KEBOB - \$3
- LEMONGRASS - SOY LACQUERED SALMON - \$11.5
- CHIPOTLE BBQ WILD-CAUGHT PRAWNS - \$10
- ADOBE TERRES MAJOR WITH CHIMICHURRI SAUCE - \$10
- MANGO-PEPPADEW MAHI MAHI - \$9

### BBQ & GRILL SIDE SELECTIONS

- BLUE CRAB DEVILISH EGGS \$18 PER DOZEN
- ANGELIC EGGS WITH PICKLED OKRA - \$15 PER DOZEN
- COLE PORTER SLAW - \$1.5 PER GUEST
- SPICY MACARONI & CHEESE - \$3 PER GUEST
- KIDS MACARONI & CHEESE - \$2.5 PER GUEST
- HOUSE RED POTATO SALAD - \$2 PER GUEST
- SOUTHERN CUCUMBER & ONION SALAD - \$2 PER GUEST
- DILLED CUCUMBER POTATO SALAD - \$2 PER GUEST
- PENNE PASTA SALAD WITH GARDEN VEGETABLES - \$2 PER GUEST
- TABOULEH SALAD WITH CUCUMBERS, TOMATO & MINT - \$2 PER GUEST
- QUINOA & DRIED FRUIT SALAD - \$3 PER GUEST
- BLACK-EYED PEA CAVIAR - \$2 PER GUEST
- SLOW-SIMMERED COLLARD GREENS WITH PEPPER RELISH - \$2.5 PER GUEST
- BBQ BAKED BEANS WITH CARAMELIZED ONIONS - \$2 PER GUEST
- GRILLED CORN ON THE COBB (SEASONAL) - \$2 PER GUEST
- SLICED SUMMER WATERMELON (SEASONAL) - \$2 PER GUEST
- TOMATO, MOZZARELLA & BASIL SALAD - \$3 PER GUEST
- INDIAN SUMMER SALAD - \$3 PER GUEST
- EDAMAME, TOMATOES, SHOE-PEG CORN, SCALLIONS, LEMON-DILL VINAIGRETTE
- WATERMELON SUMMER SALAD - \$3.5 PER GUEST
- TOSSED WITH FETA CHEESE, RED ONION, MINT, SERRANO PEPPERS & RED WINE VINAIGRETTE
- SOUTHERN SHRIMP SALAD - 6 LBS - \$150 SERVES 18 (1/3 LB SERVINGS)
- CREAMY CAROLINA SHRIMP TOSSED WITH CELERY, GREEN ONIONS, RED PEPPER & DILL
- TARRAGON CHICKEN SALAD WITH WALNUTS, GRAPES & RED ONION - \$12.95/LB.
- ANY OF OUR SALADS MAY BE SERVED OVER GREENS - \$1 PER GUEST

## THE FAMILY TABLE

- LEMON CHICKEN PICCATA WITH CAPERS & ARTICHOKES - \$7
- CHICKEN SALTIMBOCCA WITH PROSCIUTTO & PROVOLONE - \$7
- ITALIAN SAUSAGES WITH ONIONS & PEPPERS - \$6
- SHRIMP SCAMPI OVER LINGUINE - \$10
- MUSHROOM CHICKEN MARSALA - \$7
- TOMATO BRUSCHETTA CHICKEN - \$7
- CHICKEN CORDON BLUE WITH DIJON CREAM - \$8
- CHICKEN CACCIATORE WITH MUSHROOMS & PEPPERS - \$6
- CLASSIC CHICKEN PARMESAN - \$6
- OLD FASHIONED MEATLOAVES WITH TOMATO GLAZE - \$7
- SOUTHERN PORK LOIN WITH BOURBON-PEACH COMPOTE - \$7
- GRILLED GREEK CHICKEN KEBOBS WITH TZATZIKI - \$7
- CREAMY SHRIMP PASTA PRIMAVERA - \$75 (9-12 GUESTS)
- SHERRY POACHED CHICKEN CASSEROLE - \$55 (9-12 GUESTS)
- TURKEY TETRAZINI - \$65 (9-12 GUESTS)
- SPINACH LASAGNE WITH BECHAMEL - \$55 (9-12 GUESTS)
- ITALIAN SAUSAGE LASAGNE - \$55 (9-12 GUESTS)
- EGGPLANT PARMESAN - \$65 (9-12 GUESTS)
- GRILLED ZUCCHINI PARMESAN (GLUTEN-FREE) - \$55 (9-12 GUESTS)

SOUTHERN SILVER DOLLAR ROLLS WITH BUTTER  
\$9.00 PER DOZEN

### FAMILY SIDES \$3.00 EACH

- RENAISSANCE LINGUINE
- BROCCOLINI WITH LEMON & OLIVE OIL
- ROASTED ROSEMARY TUSCAN POTATOES
- SOUR CREAM & BUTTER MASHED POTATOES
- SUNDRIED TOMATO ORZO WITH PARMESAN
- GREEN BEANS WITH SLIVERED ALMONDS & BUTTER
- CLASSIC CAESAR SALAD WITH HOUSE-MADE CROUTONS & PARMESAN
- SPINACH CLUB SALAD WITH BACON, EGG, MUSHROOMS & TOMATOES
- MONA LISA SALAD WITH OLIVES, PEPPERONCINI, ROMAS & CROUTONS
- APHRODITE GREEK SALAD WITH FETA, TOMATOES, CUCUMBERS & OLIVES

## SOUTH OF TEXAS

- CHICKEN & SPINACH QUESADILLAS WITH CREME FRAICHE - \$6
- CLASSIC BEEF SOFT TACOS - \$6.5
- BEEF FAJITAS WITH MUSHROOMS & ONIONS\* - \$8
- CHICKEN FAJITAS WITH ONIONS & PEPPERS - \$7
- COCONUT SHRIMP WITH CALYPSO SAUCE - \$8
- CARIBBEAN GLAZED JERK CHICKEN - \$6
- CHIPOTLE BEEF CHILI WITH SOUR CREAM & CHEDDAR - \$7
- ROASTED CUBANO CHICKEN - \$6
- AJO GRILLED SHRIMP - \$12
- GRILLED MAHI MAHI WITH FRESH PINEAPPLE SALSA\* - \$10
- GRILLED AJO CHICKEN WITH FRESH PINEAPPLE SALSA - \$6

### SOUTH OF TEXAS SIDES \$3.00 EACH

- YELLOW RICE & BLACK BEANS
- CALLALOO GREENS
- FRIED PLANTAINS
- GRILLED RUM PINEAPPLE
- COCONUT RICE
- TROPICAL GREENS SALAD
- WITH ALMONDS, AVOCADO, TOMATO & CITRUS VINAIGRETTE

## SWEETS

EACH DESSERT SERVES 12-15 GUESTS

- CLASSIC TRES LECHES - \$45
- APPLE OR PEACH COBBLER - \$36
- BANANA PUDDING - \$36
- COOKIES & BROWNIES - \$45
- STRAWBERRY SHORTCAKE - \$42
- ASSORTED PETITE CUPCAKES - \$60
- VANILLA BEAN ICE CREAM - SERVES 50-60 GUESTS - \$95





**DAISY CATERING**

**PICKUP, DELIVERY & DROPOFF /SETUP ORDERS**

ALL ORDERS INCLUDE SUSTAINABLE, DISPOSABLE NAPKINS, PLATES, CHAFERS & SERVING PIECES AS NEEDED SERVICE, LINENS, LINEN NAPKINS, TABLES/CHAIRS & CHINA MAY BE ARRANGED FOR AN ADDITIONAL CHARGE

**DELIVERY ONLY:** COURIER DELIVERY - BASED ON ZIP CODE

**DROP OFF & SETUP ORDERS:** \$25.00 PER HOUR FROM CLOCK-IN TO CLOCK OUT DELIVERY TIMES ARE APPROXIMATE & VARY DEPENDING ON LOCATION, TRAFFIC, LOADING DOCK, CHINA OR PAPER PRODUCTS & THE AMOUNT OF GUESTS, ITEMS & EQUIPMENT \$50 - \$75 MINIMUM ONE - WAY DROPOFF/SETUP \$100-\$125 MINIMUM ROUND - TRIP DROPOFF/SETUP \$15.00 - DISPOSABLE CHAFERS EACH

**PICKUP LOCATIONS:** 1860 LINDBERGH STREET & 220 N. TRYON

**SERVERS & BARTENDERS:** \$25.00 - \$35.00 PER HOUR/4 HOUR MINIMUM SERVICE CHARGE - 15%

ALL ORDERS AND CANCELLATION REQUIRE A THREE BUSINESS DAY NOTICE A CREDIT CARD IS REQUIRED TO CONFIRM YOUR ORDER WE REQUEST A TWELVE (12) GUEST MINIMUM ON ALL ORDERS

**DAISY FULL SERVICE CATERING**

ALL ORDERS INCLUDE BLACK & WHITE CHECKED BUFFET LINENS SUSTAINABLE-DISPOSABLE NAPKINS, PLATES, FORKS, CHAFERS & SERVING PIECES

**PARTY PLEASERS:** CHINA & FLATWARE - \$2.00 PER GUEST TABLES - \$10 - \$12 EACH + DELIVERY TABLE LINENS - \$18.00 - \$25.00 EACH

**SERVERS & BARTENDERS:** \$25.00 - \$35.00 PER HOUR/4 HOUR MINIMUM SERVICE CHARGE - 15%

**BAR PRICING:** \$11.95 - HOUSE WINE, BEER & SODAS - 2 HOURS PER GUEST \$14.95 - FULL BAR, HOUSE WINE, BEER & SODAS - 2 HOURS \$12.00 - ICED TEA & LEMONADE PER GALLON GLASSWARE - \$0.75 EACH

WE REQUEST A FORTY (40) GUEST MINIMUM ON ALL FULL-SERVICE CATERING ORDERS A NON-REFUNDABLE 50% DEPOSIT IS REQUIRED TO CONFIRM YOUR ORDER PAYMENT IS DUE IN FULL, THREE BUSINESS DAYS PRIOR TO YOUR EVENT \*CATERING STATIONS & THE AMERICAN GRILL ARE FULL-SERVICE CATERING ITEMS

ASK ABOUT OUR NON-PROFIT DISCOUNT PROGRAM

