

SIMPLE. SENSIBLE. SUSTAINABLE.



DAISY CATERING

A SOMETHING CLASSIC EXPERIENCE



1860 LINDBERGH STREET CHARLOTTE, NORTH CAROLINA 28208

704.377.4202 WWW.SOMETHINGCLASSIC.COM

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
- SUSAGE 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 ADLHU 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

