

# 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 - \$3  
 CAPRESE SALAD. HEIRLOOM TOMATO. MOZZARELLA. BASIL SALAD. ARUGULA - \$5.5  
 SOUTHERN SPINACH SALAD. MANDARIN ORANGES. SUGARED PECANS. ORANGE MUSTARD VINAIGRETTE - \$3.5  
 HOUSE ARCADIA GREENS. CHEVRE, ROASTED PEPPERS, PISTACHIOS. BALSAMIC VINAIGRETTE - \$4.5  
 CAROLINA WEDGE. ICEBERG. BACON. TOMATOES. SCALLIONS. BUTTERMILK BLEU CHEESE - \$4  
 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. GRUYERE - \$10  
 MEDITERRANEAN GRILL. LAMB CHOPS. CHICKEN SKEWERS. PRAWNS \* - \$16  
 GUMBO. DUCK LEG CONFIT. GRILLED PRAWNS - \$14  
 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 MEUNIÈRE. 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 - \$3  
 STEAMED FINGERLINGS. BUTTER. PARSLEY - \$3.5  
 ROASTED GREEK POTATOES. LEMON. ROSEMARY. SEL - \$2.5  
 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 - \$2.5  
 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



CATERING OFFICE PHONE: 704.377.4202

1860 LINDBERGH STREET CHARLOTTE, NORTH CAROLINA 28208 WWW.SOMETHINGCLASSIC.COM

# 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**  
 SOUR 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 - \$18**  
 LEMON-OREGANO CHICKEN & LAMB KOFTA KEBABS  
 ROASTED FINGERLINGS. ROMA TOMATOES  
 CUCUMBER TZATZIKI

**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

**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

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

**SLOW ROASTED EGGPLANT - \$16**  
 FRESH MOZZARELLA. TOMATO BRUSCHETTA  
 HOUSE TOMATO BASIL PUREE

**AEGEAN VEGAN PLATE - \$15**  
 GRILLED FILET OF ZUCCHINI & GRILLED ONIONS  
 TOMATO, CUCUMBER, FRESH BASIL & RED ONION SALAD  
 RED WINE VINAIGRETTE. CANNELLINI BEAN SALAD

**PUMPKIN RAVIOLI - \$18**  
 COCONUT CURRY SAUCE  
 TOASTED PECANS

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**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. WHIP, EGG 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

SOMETHING CLASSIC

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 LIBATION

BAR OPTIONS - UNLIMITED THREE HOUR EVENT  
ICE BOWL, SCOOPS, SODAS, SPARKLING WATER & NAPKINS

CLASSIC WINE BAR  
\$13.95 - WITH DOMESTIC BEER

PREMIUM WINE BAR  
\$15.95 - WITH CRAFT BEER

CLASSIC FULL LIQUOR BAR  
\$17.95 - CLASSIC WINES & DOMESTIC BEER

PREMIUM FULL LIQUOR BAR  
\$20.95 - 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  
CHINA PLATES & FLATWARE - \$0.75 EACH

FLORALS  
IN-HOUSE DESIGN TEAM WILL DESIGN YOUR EVENT  
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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