



SOMETHING CLASSIC

WINTER APRÈS-SKI MENU



# WINTERGREEN

Corn Chowder Soup Sippers - \$24.00/Dozen  
Candied Bacon

Chesapeake Crab Deviled Eggs - \$15.00/Dozen

Virginia Crab Cakes - \$30.00/Dozen  
Creole Remoulade - Butlered or Placed

Southern Tomato Tarts - \$24.00/Dozen

Sundried Cranberry Ham Biscuits - \$12.00/Dozen

Cheddar Pecan Biscuits - \$15.00/Dozen

Southern Praline Pecans - \$15.95/lb.

VA Rappahannock Raw Oysters- \$250.00/100 Oysters  
Half Shell. Beet Mignonette. Horseradish Cocktail. Lavosh

Salted Caramel Praline Pecan Brie - \$115.00  
Served with Tablewater Crackers (25-30 Guests)

Oyster Rockefeller Bake with Toasts  
Butlered Individual Skillets - \$48/Dozen  
Copper Chafing Dish Display - \$4.50 per Guest

Chateaubriand - \$295.00 Each  
Beef Tenderloin Roasted with Rosemary, Garlic & Peppercorns  
Horseradish & Warm Mushroom Bordelaise Sauce  
Crescent Rolls - 15-20 for Hors D'Oeuvres

Southern Mac & Cheese Bar - \$6.00  
Eastern Pulled Pork, Mushrooms, Scallions, Olives  
Apple-wood Smoked Bacon, Over-night Tomatoes  
Garlic Scented Panko

Sage Rubbed Sliced Turkey Breast - \$200.00  
Stuffed with Cornbread-Cranberry Stuffing  
Crescent Rolls, Honey Mustard & Cranberry Compote  
Serves 40-50 Guests

Southern Pickled Shrimp - 5# - 15 - 1/3#Serving  
Vidallia Onions, Tomatoes, Fresh Dill & Scallions

Individual Chicken Pies - \$6.00  
Puff Pastry, Rosemary  
Red Potatoes, Haricots Verts, Carrots, Leeks

Southern Sweets - \$4.00  
Almond Haystacks, Crystallized Ginger Snaps  
Bourbon Pecan Bars, Chocolate Chip Coconut Macarons  
Chocolate Peanut Butter Canonballs  
Petite Red Velvet Cupcakes, Lemon Raspberry Bars

Olde Virginia Cranberry Wassail - \$3.00  
Apple Cider, Rum, Cranberry Juice, Cinnamon

# SALZBURG STAG

Tyrol Pretzel with Spicy Mustard Sauce - \$32.00/Dozen

Spiced Pumpkin Soup Sippers - \$24.00/Dozen

Wild Mushroom Strudels - \$30.00/Dozen

Potato Latkes - \$30.00/Dozen  
Crème Fraîche, Pumpkin Butter, Butlered or Placed

Smoked Salmon - \$150.00  
Vollkorn Rye, Creamy Cucumbers, Dilled Mustard Sauce  
(Serves 20-30 Guests)

Winter White Asparagus, Hollandaise - \$5.00

Alpine Nosh Board - \$6.50  
Bavarian Cheeses, Cured Sausages, Soft Pretzels, Grapes  
Honey Mustard & Brown Bread

Venison Stag Meatballs - \$6.00  
Wild Mushroom Hunter's Sauce, Ligonberry Jam

Grilled Bratwurst - \$5.00  
Red Cabbages, Spicy Mustard, Pretzel Rolls

Sleigh Salad - \$5.00  
Ruby Baby Spinach, Sun-Dried Cranberries, Apple Chips  
Gorgonzola, Apple Cider Vinaigrette

Roasted Brussels Sprouts - \$3.50  
Candied Pancetta, Balsamic Reduction

Demel Desserts - \$5.00  
German Chocolate Petite Cupcakes, Apple Streudels  
Raspberry Linzer Cookies with Hazelnut Shortbread  
Espresso Biscuits, Sacher Torte Squares, Mozartbonbon

S'mores Bar - \$7.50  
Hand-Crafted Marshmallows, Walnuts, Salted Caramel  
Chocolate Bars, Cinnamon & Chocolate Graham Crackers  
Peanut Butter Cups, Petite S'mores Cupcakes

Christmas Market Glühwein - \$6.00



# SKI PATAGONIA

# CHAMONIX

**Corn Empanadas. Chimichurri Sauce - \$28.00/Dozen**  
Choice of Beef or Chicken

**Grilled Lamb Chops - \$48.00/Dozen**  
Sweet Caliente Mint Chimichurri. Butlered or Buffet

**Provoleta - \$4.50**  
Melted Argentinean Provolone. Roasted Tomatoes. Flake Salt  
Oregano. Basil. Toasts

**Beef Carpaccio - \$7.50**  
Shaved Parmesan. Micro Greens Salad. Lemon Zest. Toasts

**Mejillones Calabresas - \$6.00**  
Mussels. Butter. Garlic. Spicy Calabrese  
Lemon. White Wine. Pepper. Parsley. Grilled Bread

**Criollo Antipasto - \$6.00**  
Grilled Eggplant. Chorizo. White Bean Salad  
Olives. Marinated Artichoke Hearts. Focaccia. Criollo Sauce

**Lomo a la Pimienta - \$8.50**  
Grilled Terres Major  
Sliced Atop a Brandy - Green Peppercorn Cream Sauce  
Served with Petite Crescent Rolls

**Costa Patagonia - \$16.00**  
Flat Grilled Wild Shrimp & Scallops  
Spanish Pimenton-Garlic Sauce

**Churrasco Grilled Skewers**  
Served on a Hot Grill with Chimichurri & Salsa Picante  
**Picanha Beef - \$3.50 per Skewer**  
**Churrasco Chicken - \$2.50 per Skewer**  
**Linguica Sausage - \$3.50 per Skewer**

**Verde Vegetable Sleigh - \$3.00**  
Haricots Verts. Broccoli. Asparagus. Green Onion  
Zucchini. Celery. Cucumbers. Green Peppers  
Green Goddess Dressing

**Winter Malbec Sangria - \$7.50**  
Pomegranate Juice & Seeds. Brandy. Apples. Rosemary

**Petite French Onion Soup. Gruyère Toast - \$3.00**

**Potato Leek Soup Sippers - \$24/Dozen**

**Brie & Raspberry En Croute - \$24/Dozen**

**Salmon Salad Toasts with Scallions & Aioli - \$32/Dozen**

**Beef Tenderloin Baguette Toasts - \$40/Dozen**  
Dijon Mustard. Caramelized Onions

**Cassoulet - \$8.00**  
Simmered White Beans. Duck Confit & Toulouse Sausages

**French Cheese Board - \$6.00**  
Classic Brie. Pont-l'Évêque. Morbier. Emmental. Roquefort  
Dried Apricots. Baguettes

**Croque Monsieurs Grill - \$4.00**  
Ham & Gruyere Petite Sandwiches. Bechamel Sauce

**Champignon Fondue - \$3.50**  
Baguette Toasts

**Chicken Cordon Bleu Medallions - \$5.50**  
Dijon-Peppercorn Cream Sauce

**Crêpes Station - \$6.50** Requires Station Attendant(s)  
Swiss Cheese. Ham. Brie. Chicken. Onion. Mushrooms. Tomato  
Strawberries. Nutella. Caramelized Apples

**The Raclette Bar**  
Raclette Fondue - \$3.00  
Pickled Cauliflower, Cornichons, Mustards & Breads - \$2.75  
Roasted Fingerling Potatoes. Rosemary. Sel - \$2.25  
Grilled Garden Vegetables - \$2.50  
Grilled Sausages - \$2.50 each  
Grilled Chicken Shish Kebobs - \$1.50 each  
Grilled Spiced Lamb Kofta - \$2.75 each

**Classic Crème Brûlée - \$3.00**  
**Chocolate Pot de Crème - \$3.00**

**La Pâtisserie - \$5.50**  
Chocolate Truffles. Pistachio Rocher en Chocolat Blanc  
Lemon Curd Tartlets with Raspberries. French Macarons  
Petite Pain Au Chocolates. Madeleines

**Le Chocolat Chaud - \$3.50**  
Traditional Hot Cocoa. Bittersweet Chocolate



## OUR LIFT TICKET INCLUDES:

Serving Pieces, Stainless Chafers, Compostable Square Plates & Cocktail Napkins  
China Plates, Forks, Linens, Tables & Silver Chafers are Available at an Additional Charge

## FULL SERVICE MINIMUMS

40 guest Food Minimum for Each Item, Please  
\$1,200.00 Food Minimum

## LET US ARRANGE THE DETAILS . . .

Vibrant Buffet Florals – Starting At \$95.00 each  
Holiday Entertainment Starting at \$200.00 – Piano, Jazz Trios & Acoustic Guitar  
Festive Linens – Starting at \$22.00 each



### Open Wine & Beer Only

	House	Premium
1 Hour	\$ 9.95	\$11.95
2 Hours	\$11.95	\$13.95
3 Hours	\$13.95	\$15.95
4 Hours	\$15.95	\$17.95

### Open Full Bar

	House	Premium
1 Hour	\$12.95	\$15.95
2 Hours	\$14.95	\$17.95
3 Hours	\$17.95	\$20.95
4 Hours	\$20.95	\$22.95

### OPEN BEER & WINE BAR INCLUDES:

Cocktail Napkins, Ice Bowl, Ice & Scoop  
Coke, Diet Coke, Sprite & Sparkling Water  
(\$1.50 /hour/Guest - Host Supplied Bar)

### HOUSE BRANDS:

Bud Light, Yuengling  
Canyon Road Chardonnay & Pinot Noir  
Seagram's Gin, Smirnoff Vodka, Bacardi Select  
Dewers & Jack Daniels

### ICING FEE - \$25.00 per Cooler of Ice

\*Additional Glassware & Martini Stems - \$0.75

### EUROPEAN COFFEE SERVICE

Whipped Cream & Shaved Chocolates  
\$3.25 with China Cups & Saucers  
\$2.50 per guest with Glass Mugs  
\$1.95 per guest with Paper Cups  
Silver Samovars - \$60.00 each

### LOCAL & STATE SALES TAXES:

Applicable Taxes are additional  
7.25% State Of North Carolina  
1.00% Mecklenburg County Food & Beverage

### OPEN FULL BAR INCLUDES:

Cocktail Napkins, Ice Bowl, Ice & Scoop  
Coke, Diet Coke, Sprite, Sparkling Water  
Ginger Ale Soda, Tonic, Bar Fruit & Juices  
(\$2.00/hour/Guest - Host Supplied Bar)

### PREMIUM BRANDS:

Carolina Blond, Blue Moon, Corona Light  
Kenwood Chardonnay & Cabernet  
Absolute, Tanqueray, Bacardi Silver  
Chivas & Makers Mark

### SERVICE

PROFESSIONAL SERVERS & BARTENDERS  
Billed at an Hourly Rate - \$25.00 per Hour  
Applies to Travel, Setup, Event & Cleanup  
Lead Servers - \$35.00 per Hour  
Service Charge - 15%

### PAYMENT INFORMATION:

\$500.00 Deposit Secures Your Date  
50% Deposit: 90 Days Prior to Your Event  
Final Guest Count: 5 Days Prior to Your Event  
Final Payment Due: 3 Days Prior to Your Event  
Deposits are non-refundable



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