

the art of celebration



SOMETHING CLASSIC

Buffet Menu Lunch & Dinner

Catering Office

Phone: 704.377.4202
Fax: 704.377.4203

1323 Central Avenue
Charlotte, North Carolina 28205
www.somethingclassic.com

Our Café Locations

Uptown Mint ~ 704.331.9158
The Villa in Myers Park ~ 704.347.3666
Plaza Midwood at Central ~ 704.377.1825
The Blacklion in Pineville ~ 704.540.0789

Buffet Selections

*Includes our Green Goddess Sustainable Tableware
Minimum of 12 Guests*

Chicken Paprikash Over Buttery Noodles . . . \$6.95
Zucchini Sautee . . . \$2.00

Lemon Chicken Piccata . . . \$7.50
Sautee of All-Natural Chicken Breasts
Citrus Chardonnay Sauce with Capers & Artichokes
Sun-dried Tomato Orzo . . . \$2.75

Sunday Barbecue Chicken . . . \$5.95
Pimiento Macaroni & Cheese . . . \$2.50
Sautee of Collard Greens . . . \$2.50

Home-Made Chicken Cacciatore . . . \$7.95
Slow-Simmered Tomato Sauce
with Peppers & Onions over Rice Pilaf

Our Famous Chicken Pot Pie . . . \$6.50
As Featured on the Food Network
Tender Breast Chicken Baked in a Puff Pastry Crust
Red Bliss Potatoes, Baby Beans, Carrots & Leeks

Chicken Marsala . . . \$9.95
Sautee of All-Natural Chicken Breast
Finished with a Marsala Mushroom Sauce & Angel Hair Pasta

Penne Pasta with Broccoli . . . \$6.50
Tossed with All-Natural Chicken Breast
In a Delicate Citrus Cream Sauce

Caribbean Chicken . . . \$7.95
Fresh Salsa & Tortillas
Yellow Rice & Black Beans . . . \$2.75

Honey Poppy Seed Fried Chicken . . . \$6.50
Cole Porter Slaw . . . \$2.00
Old Fashioned Red Potato Salad . . . \$2.75
Pimiento Macaroni & Cheese . . . \$2.50

Spicy Coconut Green Curry Chicken . . . \$9.50
Jasmine Rice

Spinach & Cheese Ravioli . . . \$5.95
Tomato Sauce & Ashley Farms Chicken Sausages

Springer Mountain Farms Chicken is ALL-NATURAL.
These vegetable-fed birds are hormone & antibiotic free
& humanely housed with open areas to range.



Charleston Shrimp & Grits . . . \$6.95
Sautee of Collard Greens . . . \$2.50

Horseradish Crusted Salmon . . . \$10.95
Cannelini Beans in a Light Broth with Fresh Spinach,
Artichoke Hearts & Tomatoes . . . \$2.75

Shrimp Creole . . . \$8.50
Spiced Sautee of Gulf Stream Shrimp with Zucchini,
Tomatoes & Onions over Plantation Rice

Santorini Shrimp . . . \$7.50
Atop Sautee of Tomatoes, Onions, Zucchini & Feta
Sun-Dried Tomato Orzo . . . \$2.75

Carolina Crab Cakes with Creole Remoulade . . . \$6.95
Shoe-Peg Creamed Corn . . . \$2.50

Classic Trout Almondine . . . \$8.50
Pan Sautee of North Carolina Mountain Trout
Shelton Vineyards Sauvignon Lemon Sauce
Rice Pilaf . . . \$2.00

English Pub Fish & Chips . . . \$8.50
Beer Battered Cod & "Chips"
House-Made Tarter, Malt Vinegar, Ketchup
Cole Porter Slaw . . . \$2.00

Seared Sesame Tuna Served Rare . . . \$9.95
Cool Sesame Noodles

Boardwalk Beaufort Stew . . . \$11.95
Peel & Eat Carolina Shrimp, Sausage,
Cobb Corn & Red Potatoes

Veal Pot Roast . . . \$12.50
Slow-Roasted Yukon Potatoes, Carrots & Onions
In a Veal Au Jus

Beef Brisket with Wild Mushroom Sauce . . . \$10.95
Whipped Yukon Gold Potatoes . . . \$2.00

Calvados Pork Chops . . . \$9.50
With Sautee of Carolina Mountain Apples
Potato & Carrot Puree . . . \$3.00

Mustard Glazed Pork Loin . . . \$8.95
Yukon Potato Gratin & Sautee of Fennel Red Cabbage

Please ask about our

Entrée of the Month

Turkey Meatballs . . . \$6.50

Tomato Balsamic Reduction with Angel Hair Pasta

Classic Swedish Meatballs . . . \$7.95

In a Creamy Mushroom Sauce over Buttery Noodles

Grilled Bavarian Bratwurst . . . \$6.95

Sautee of Onions & Sauerkraut

Roasted Red Bliss Potatoes . . . \$2.00

North Carolina Pork Barbecue . . . \$6.50

A Something Classic Favorite

Soft Rolls & Trio of Sauces . . . Eastern NC Spicy Vinegar,

Western NC Tomato & SC Mustard Sauces

Cole Porter Slaw . . . \$2.00

Old Fashioned Red Potato Salad . . . \$2.75

Baked Beans Trio with Bacon & Vidalias . . . \$2.50

Flank Steak Fajitas . . . \$9.95

Fresh Salsa & Fresh Guacamole

Yellow Rice & Flour Tortillas

Grilled Kobe Beef Burgers . . . \$8.50

Classic Toppings

Roasted Sweet Potato Fries . . . \$3.25

Painted Hills Tomato Crusted Sirloin Meatloaves

Whipped Chive Potatoes . . . \$6.50

Classic Beef Burgundy . . . \$13.95

Hearty French Favorite Served over Rice Pilaf

With Mushrooms & Pearl Onions

Three-Bean Vegetarian Chili . . . \$8.50

Brown Rice & Sautee of Kale

Wild Mushroom Ragout . . . \$9.50

Served over Buttery Noodles

Signature Salads

Classic Caesar . . . \$2.75

With Sour Dough Croutons & Shaved Parmesan

Baja Organic Greens Salad . . . \$2.95

Almonds, Cucumbers, Organic Tomatoes & Limes Vinaigrette

Southern Spinach Salad . . . \$3.50

Organic Spinach, Mandarin Oranges & Sugared Pecans

Finished with An Orange Mustard Vinaigrette

Something Classic House Salad . . . \$3.95

Organic Greens with Goat Cheese, Roasted Peppers

Pine Nuts & Balsamic Vinaigrette

Cozy Casseroles

Includes our Green Goddess Sustainable Tableware
Each Container Serves 12 Guests

Classic Turkey Tetrazzini . . . \$6.95

Creamy Mushroom Sauce over Linguine

Sherry Poached Chicken over Rice Pilaf . . . \$5.95

Topped with an Artichoke Parmesan Sauce

Chicken Fiesta . . . \$7.95

Tender Chicken with Cheddar Cheese Sauce

& Salsa Served Over Yellow Rice

Carolina Shrimp Penne Pasta Primavera . . . \$8.50

Verde Vegetable Lasagne . . . \$6.95

Golden Door Favorite with Ricotta, Spinach & Asparagus

Black Bean Lasagne . . . \$4.95

Spicy Tomato Sauce with Cheddar Cheese & Corn

Spinach Lasagne with Trio of Cheeses . . . \$5.95

Classic Italian Sausage Lasagne . . . \$6.95

Curry Chicken Divan . . . \$6.50

Blanched Broccoli over Wild Rice

Beef Shepherd's Pie . . . \$5.95

Topped with Cheddar Mashed Potatoes

From Our Bakery

European Rolls & Butter . . . \$1.00 per guest

Corn Muffins & Butter . . . \$1.00 per guest

Turkey Sweet Potato Biscuits . . . \$15.00 per dozen

Cranberry Ham Biscuits . . . \$15.00 per dozen

Brownies . . . \$2.50 Individually Packaged

Walnut Brownies, Peanut Butter Brownies, Lemon Raspberry Bars

Pecan Bars & Cheesecake Brownies

Basket Trays . . . \$10.00

Something Classic Cookies . . . \$1.50 Individually Packaged

PMS (pretty mean sweet), Chocolate Chip.

Peanut Butter Cup & Oatmeal Cranberry

Basket Trays . . . \$10.00

Petite Cookie Basket

Large - \$40.00 (Serves 20-25 Guests)

Small - \$25.00 (Serves 8-12 Guests)

Old Fashioned Brownie Basket

\$45.00 (Serves 12-15 Guests)

Bars & Brownies from our Award Winning Bakery

Petite Dessert Basket

\$75.00 (Serves 15-25 Guests)

Tartlets, Bars & Nutty Sweets from Fruit to Chocolate

Colorful Cupcakes . . . \$3.25

Chocolate (of Course) and Seasonal Selections

Festive Birthday Cakes

Old Fashioned Chocolate & Carrot Cake . . . \$30.00 8"

Ask About our Seasonal Decorated Cakes . . . \$25.00 6"

Swills

Southern House Wine - \$7.50

Gallon of our Sweet or Unsweetened Tea

Gallon of Lemonade - \$7.50

Gallon of Orange Iced Tea - \$10.00

Coke, Diet Coke or Sprite - \$1.50

Bottled Spring Water - \$1.50 Perrier - \$2.00

Dr. Brown's Soda - \$1.50

All of our beverages are served with ice & cups

Delivery & Services

Delivery with chafers, serving pieces, setup & return pickup
\$100.00

Surcharges may apply for location & loading dock delays

Consider hiring one of our servers to deliver, setup & serve at your event

\$24.00 per hour - 4 Hour Minimum

To Include Travel, Delivery, Setup & Cleanup Time

- After hours & week-ends require a server -

Items may be picked up (unheated) at one of our Cafes

Rental Items

We are happy to offer upgrades for your catering needs

Linens starting at \$21.00 each

Tables starting at \$11.00 each

China Plates, Silver Forks & Stemware - \$0.66 each

Upgrade to Silver Chafers - Starting at \$42.00 each

Delivery and pickup of these items is additional

Floral Arrangements

Abundant & Vibrant Seasonal Florals

Buffet Arrangements Starting at \$75.00 - \$100.00

Seating Table Centerpieces \$40.00 - \$75.00

Sales Taxes are Additional

Please allow us 3 business days notice for availability of all our menu items. If we can accommodate your requests, we will.

Please note that substitutions may be necessary due to the seasonality & organic nature of our menu.

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