

the art of celebration



## 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

Come see us at our newest locations!  
Discovery Place & Daniel Stowe Botanical Garden!

### 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 ~ \$10.00
- Gallon of our Sweet or Unsweetened Tea
- Gallon of Lemonade ~ \$10.00
- Gallon of Pomegranate or Mint Iced Tea ~ \$12.50
- Sustainable/Local Primo Water ~ \$1.95 Perrier ~ \$2.00
- Mineral Waters, Izze Sparkling Drinks, Tazo & Honest Teas ~ \$2.50
- Coke, Diet Coke or Sprite ~ \$1.50
- All of our beverages are served with ice & cups

### Delivery & Services

- Delivery & Setup ~ \$35.00 (each way)
- Chafers & Serving Pieces ~ \$25.00
- Disposable Chafers & Serving Pieces ~ \$15.00
- 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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## 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  
**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 & Plantation 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 & Lime 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