

BEGINNINGS

GARDEN SQUASH TART
BRIE & PEAR FONDUE. CRISP LEEKS

SEARED SEA SCALLOP
CREAMED COBB CORN. BACON LARDONS
CRISP LEEKS

BUTTERMILK FRIED GEORGIA QUAIL
WARM FINGERLING POTATO SALAD. TOMATO JAM

LOW COUNTRY CRAB CAKE
CREAMED COLLARDS. RED PEPPER AGRO DOLCE

HOUSE-CRAFTED GNOCCHI
WILD MUSHROOMS. HERBED BROWN BUTTER

SHE-CRAB SOUP
SHERRY & CHIVES

SHOE-PEG CORN CHOWDER
CRAB BEIGNET. TOMATO CHIP

HARVEST BISQUE
APPLE SLAW. SPICED CREMA

CHICKEN FLORENTINE SOUP
CIABATTA CROUTONS

SECRET GARDEN SALAD
GEM LETTUCES. AVOCADO. RADISHES. PEAS
GREEN GODDESS DRESSING

CAROLINA WEDGE SALAD
CLASSIC ICEBERG. GARDEN TOMATOES
APPLE WOOD SMOKED BACON. SCALLIONS
CHAPEL HILL CREAMERY BUTTERMILK BLEU DRESSING

SICILIAN ORANGE GROVE
ARUGULA. ORANGES. FENNEL. TOASTED PISTACHIOS
ORANGE MUSTARD VINAIGRETTE

HARVEST SALAD
GEN LETTUCES. DRIED CRANBERRIES
GREEN APPLES. GORGONZOLA. CANDIED PECANS
APPLE CIDER VINAIGRETTE

FARMER'S GREEK SALAD
100 GARDENS LETTUCES, TOMATOES, CUCUMBERS,
FETA & MEDITERRANEAN OLIVES
CHARRED LEMON VINAIGRETTE



BUFFET SIDES

SAUTEE OF SQUASHES FRESH DILL & FARM BUTTER

GRILLED ZUCCHINI, ONIONS & ROMA TOMATOES

CREAMY PARMESAN POLENTA COLORFUL PEPPER AGRO DOLCE

MACCHERONI CACIO AND PEPE

ROASTED ROSEMARY POTATOES

CAROLINA GOLD RICE

CRUSHED POTATOES YUKON GOLDS WITH CREME FRAICHE & CHIVES

HARICOTS VERTS LEMON SHALLOT BUTTER

LINGUINE FRESH PARSLEY. OLIVE OIL. RED PEPPER FLAKES. SEL

BRUSSELS SPROUTS SESAME SOY GLAZE

ELOTE GRILLED CORN. COTIJA. MEXICAN CREMA. ANCHO CHILI & CILANTRO



SWEET ENDINGS

LEMON POUND CAKE
BLUEBERRY COMPOTE. LEMON CURD

NC MOUNTAIN APPLE GALETTE
CINNAMON ICED CREAM

BOURBON PECAN PIE
CHOCOLATE GANACHE. WHIPPED CREAM

RASPBERRY COBBLER
CHOCOLATE CHIP ICE CREAM

STRAWBERRY PARIS-BREST
CLASSIC PÂTE À CHOUX. CUSTARD CREAM
CAROLINA BERRIES

"LITTLE DEBBIE" CHOCOLATE CAKE
INDIVIDUAL CAKES. CREAM. CLASSIC SWIRLS

BANANAS FOSTER CREME BRULEE

DARK CHOCOLATE POT DE CREME
CANDIED ORANGE PEEL

TIRAMISU TRIFLE
ESPRESSO MASCARPONE

LET'S CHAT PHONE: 704.377.4202

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

BUFFET ENTREES

FARMER'S MARKET CHICKEN

HERBED CHICKEN BREAST STUFFED WITH FETA & LEEKS. NATURAL JUS

TOMATO BRUSCHETTA CHICKEN

GRILLED CHICKEN THIGHS. TOMATO & BASIL CONFETTI. OLIVE OIL. REDUCED BALSAMIC

LEMONCELLO CHICKEN

ROASTED BONE-IN CHICKEN. OLIVES. CHARRED LEMON. CAPER REDUCTION

BRAISED CHICKEN PROVENCAL

SLOW-ROASTED ASHLEY FARMS CHICKEN. OLIVE OIL. ROMAS. ONIONS. GARLIC CLOVES. OLIVES

DUCK-FAT FRIED CHICKEN

HERBS DE PROVENCE. SAFFRON AIOLI

GRILLED CHICKEN SKEWERS

SERVED OVER GRILLADE OF ROMA TOMATOES, PEPPERS, ONIONS & FRESH OREGANO. CUCUMBER YOGURT SAUCE

GRILLED ANGUS BEEF HANGER STEAK

BLISTERED TOMATOES. CHARRED ONIONS. CHEF'S SPECIAL SAUCE

BRAISED TUSCAN BEEF SHORT RIBS

CONFIT TOMATO. RED WINE JUS. PARSLEY

GRILLED BEEF MEDALLIONS

MEDIUM-RARE MEDALLIONS TOPPED WITH ROSEMARY FIG & GRAPE AGRODULCE

CAROLINA SHRIMP & GRITS

SC ADLUH YELLOW STONE-GROUND GRITS. GRILLED CAROLINA SHRIMP. TASSO TOMATO "GRAVY"

NC TROUT AMANDINE

TOASTED ALMONDS. LEMON BUERRE-BLANC

POACHED SCOTTISH SALMON

LEMON-CAPER WINE JUS. OVER-NIGHT TOMATOES. LEMON AIOLI

GRILLED ATLANTIC SALMON

HOISIN PLUM GLAZE. BOK CHOY RELISH

NEW ENGLAND CRAB CAKES

DILLED CREAMED CORN. CHARRED SCALLIONS

CAROLINA GOLD RICE MIDLIN' RISOTTO

SEARED WILD MUHSROOMS. COCONUT CREAM. GARDEN HERBS

WILD MUSHROOM AGNOLOTTI

SPINACH & WALNUT PESTO. WARM BRUSSELS SPROUT SLAW

PLATED DINNER ENTREES

PAN-ROASTED SCOTTISH SALMON

ISRAELI COUS COUS. GRILLED BROCCOLINI
TOMATO JAM. LEMON BUTTER

GRILLED FILET MIGNON

ROASTED GARLIC WHIPPED POTATOES
ASPARAGUS. TOMATO. GRILLED SCALLION
CABERNET REDUCTION

SHRIMP & GRITS

CAROLINA STONE-GROUND GRITS. TASSO GRAVY
GRILLED SHRIMP. CRISP SPINACH

OLIVE & PINE NUT CRUSTED CHICKEN

ROASTED ROOT VEGETABLES
HERBED COUS COUS. SPINACH PISTOU

ROASTED BEEF MEDALLIONS

MUSHROOM RAGOUT. GARLIC-ROSEMARY POTATO PAVE
ROASTED TOMATO

LOW COUNTRY CRAB CAKES

ISRAELI COUS COUS. ASPARAGUS
BUTTERNUT SQUASH. SAFFRON AIOLI

PORTOFINO CHICKEN PICCATA

ROASTED GARLIC & SUNDRIED TOMATO ORZO
GRILLED ASPARAGUS

SLOW-COOKED BEEF BRISKET

ROASTED SPAGHETTI SQUASH. BRUSSELS SPROUTS
CHARRED ONION BROTH
BONE MARROW VINAIGRETTE

PAN-SEARED CAROLINA CATCH

ROASTED FINGERLING POTATOES. ASPARAGUS
BUERRE ROUGE

ROASTED MEDITERRANEAN CHICKEN

RED PEPPER BISQUE. ASPARAGUS. SAFFRON RICE

SLOW-COOKED BEEF BRISKET

ROASTED SPAGHETTI SQUASH. BRUSSELS SPROUTS
CHARRED ONION BROTH
BONE MARROW VINAIGRETTE

SEARED SCALLOPS

LEMONGRASS CARROT PUREE
WARM PEA & MUSHROOM SALAD
CRISP POTATOES

PIMENTO CHEESE STUFFED CHICKEN

ROASTED BRUSSELS SPROUTS. BACON JAM
MAPLE SWEET POTATO PAVE. CHICKEN JUS

WILD MUSHROOM AGNOLOTTI

SPINACH & WALNUT PESTO
WARM BRUSSELS SPROUT SLAW

BEER-BRAISED BEEF SHORT RIB

POLENTA FRIES. ROASTED BEETS. HORSERADISH

SORGHUM BRINED PORK TENDERLOIN

CAROLINA STONE GROUT GRITS. BRAISED GREENS
PICKLED VEGETABLES. PEPPER RELISH

LENTIL & POTATO CAKE

BABY CARROTS. KALE. KORMA CURRY SAUCE

ROASTED LAMB LOIN

PARSNIP-POTATO PUREE. BRAISED RED CABBAGE
CRANBERRY PEAR CHUTNEY. MINT LAMB JUS

PORK LOIN "SALTIMBOCCA"

APPLE-SAGE BREAD PUDDING. BROCCOLINI

WARM PEA AND MUSHROOM SALAD

POTATO CAKE, RED PEPPER AGRODULCE

OUR DINNER MENUS INCLUDE OUR IN-HOUSE SQUARE CHINA AND FLATWARE
ADDITIONAL PATTERNS AND SIZES ARE AVAILABLE WITH AN ADDITIONAL RENTAL FEE
ONE WEEK'S NOTICE ON OUR DINNER MENUS 12 GUEST MINIMUM ON ALL ITEMS