



CATERING EXPERIENCES

SPRING & SUMMER
BUFFET ENTRÉES
15 GUEST MINIMUM



704.377.4202
1860 LINDBERGH STREET
CHARLOTTE, NC 28208
WWW.SOMETHINGCLASSIC.COM

GRILLED ROSEMARY CHICKEN
FIG & BALSAMIC AGRODULCE WITH GRAPES & RED ONIONS

CHICKEN FRANÇAISE
LEMON-BUTTER-CAPEER SAUCE

COQ AU VIN BLANC
BONE-IN CHICKEN. WHITE WINE. MUSHROOMS. PANCETTA
CELERY. CREAM. SHALLOTS. BASMATI RICE

SALMON NIÇOISE
POACHED POTATOES. HARICOTS VERTS. FARM EGGS
TOMATOES. GEM LETTUCES. OLIVES. BALSAMIC VINAIGRETTE

GRILLED CHICKEN PAILLARDS
VERDE PANZANELLA. HEIRLOOM TOMATOES. CUCUMBERS
CHARRED SCALLIONS. GARDEN BASIL & TORN CIABATTA
BALSAMIC VINAIGRETTE

PAN-SEARED SALMON
MEYER LEMON & CASTELVETRANO OLIVE RELISH
LEMON DILL YOGURT SAUCE

GRILLED PORK TENDERLOIN
RHUBARB COMPOTE. CHAMPAGNE HIBISCUS PAN SAUCE

SALSA VERDE CHICKEN OR BEEF BIRRIA
CHARRO BEANS. YELLOW RICE. TORTILLAS. COTIJA
PICKLED ONIONS. AVOCADO MASH & CABBAGE SLAW

BOHEMIAN STEAK
CHIMICHURRI. ROASTED SUN-BURST TOMATOES

BLACKBERRY-CHIPOTLE BBQ CHICKEN
BONE-IN 1/4 BBQ CHICKEN. COLE PORTER SLAW

CAROLINA PORK BBQ
HOUSE-SMOKED PULLED PORK. SAUCES - EASTERN & WESTERN
SOFT ROLLS. COLE PORTER SLAW

BUTTERMILK FRIED CHICKEN BANYONS
RIBBONED PICKLES. HOUSE HONEY MUSTARD - 3OZ SKEWER

CARIBBEAN GLAZED CHICKEN 1/4 CHICKEN
BLACK BEANS. YELLOW RICE. PLANTAINS

BANANA COCONUT SHRIMP CURRY
COCONUT CREAM CURRY. ONIONS & CARROTS. BASMATI RICE

SEARED TROPICAL MAHI MAHI
BLACKENED. MANGO-PINEAPPLE SALSA. COCONUT RICE

BRAISED LAMB w/HERBS & ORANGES
ROSEMARY GREEK ROASTED POTATOES

LAMB KEFTA OR PARSLIED FALAFEL
WARM PITA. TZATZIKI. MEDITERRANEAN PEPPERS

GREEK CHICKEN KEMBOBS
WARM PITA. TZATZIKI. MEDITERRANEAN PEPPERS

GRILLED STEAK DIANE
BEEF MEDALLIONS. MUSHROOM BRANDY SAUCE

CHARLESTON SHRIMP & GRITS
SC ADLUH YELLOW STONE-GROUND GRITS. TASSO GRAVY

CAROLINA CRAB CAKES
CREAMED CORN. GARDEN TOMATO-PARSLEY SALAD



BUFFET SIDES * SALADS

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VEGETARIAN ENTRÉES

GNOCCHI AL LIMONE

RICOTTA. ASPARAGUS. SPRING VEGETABLES. FRESH HERBS

ZUCCHINI & RICOTTA LASAGNE

LAYERED WITH MOZZARELLA & TOMATO RAGOUT

SOUTHERN TOMATO PIE - 5" INDIVIDUAL PIE

FLAKY CRUST. GARDEN TOMATOES. CREAMY FILLING. FRESH HERBS

OVEN-ROASTED FETA TOMATOES VEGAN

OVER WHITE BEANS IN BRODO WITH ONIONS. SPINACH. GARLIC & CARROTS

TUSCAN STUFFED PEPPERS VEGAN

VEGAN GROUND BEEF. BASMATI RICE. GARDEN VEGETABLES. VODKA SAUCE

SIDE SELECTIONS

SUN-DRIED TOMATO ORZO PARMESAN. ROASTED GARLIC

GRILLED VEGETABLES

ASPARAGUS. ZUCCHINI. ONIONS. RED PEPPERS. ROMA TOMATOES

SUGAR SNAP PEA SALAD FETA. LEMON. MINT

MEDITERRANEAN POTATO SALAD

GRILLED YUKONS. CHERRY TOMATOES. BABY BEANS
SICILIAN ONIONS. OLIVES. BALSAMIC DRESSING

MOROCCAN COUS COUS

TOMATOES. CUCUMBERS. FETA. OLIVES. PARSLEY. OLIVE OIL & LEMON

MACARONI & CHEESE GRUYERE-WHITE CHEDDAR CREAM

GARDEN SQUASH CASSEROLE CARAMELIZED ONIONS. BOURSIN

SUMMER CORN SALAD

EDAMAME. SHOE-PEG CORN. CHERRY TOMATOES. GREEN ONIONS
LEMON DILL VINAIGRETTE

FRENCH POTATO SALAD DIJON AIOLI. CHIVES. FARM EGGS



BREAD BASKET

SIGNATURE TWISTED BISCUIT HERBED BUTTER

PETITE BAGUETTES SALTED BUTTER

CORN MUFFINS HONIED BUTTER

ANCIENT GRAIN ROLLS DILLED BUTTER FLORETTES

FOCCACIA BREAD ROASTED GARLIC OIL

VIRGINIA HAM BISCUITS HONEY MUSTARD

BUFFET SALADS

CAROLINA STRAWBERRY SALAD

GEM LETTUICES. LOCAL STRAWBERRIES. CHEVRE
CANDIED WALNUTS. BLUSH VINAIGRETTE

KALE CAESAR SALAD

BABY KALE & ROMAINE. SHAVED PARMESAN
HOUSE CROUTONS. CITRUS CAESAR DRESSING

TUSCAN CAPRESE MELON SALAD

RIPE HONEYDEW & CANTALOUPE. FRESH MOZZARELLA
ARUGULA. FRESH MINT. CRISPY PROSCIUTTO
EXTRA VIRGIN OLIVE OIL. BALSAMIC VINEGAR

SALADE DE FROMAGE BLEU

GEM LETTUICES. SLICED BLEU. RED ONIONS
TOASTED WALNUTS. BALSAMIC VINAIGRETTE

AGUACATE SALAD

GEM LETTUICES. AVOCADO. TOMATOES
TOASTED ALMONDS. CILANTO-LIME VINAIGRETTE

SIMPLE GREENS SALAD

GEM LETTUICES. RADISHES. CHEVRE CROUTON
HONEY LEMON VINAIGRETTE. BEE POLLEN

SPARTA SALAD

TOMATOES. CUCUMBERS. FETA. OREGANO. RED ONION
GREEN PEPPERS. MEDITERRANEAN OLIVES
RED WINE VINAIGRETTE

GRILLED SUMMER STONE FRUIT-AUG & SEPT

DRIZZLED WITH HONEY. TOASTED PECANS
STUDDED WITH TANGY MOODY BLUE CHEESE

BURRATA SALAD

GEM LETTUICES. PICKLED BEETS. VALENCIA ORANGES
TOASTED PISTACHIOS. CHIVES. BALSAMIC VINAIGRETTE