

Night of Stars
October 10th, 2020

CHOICE OF SALAD
INCLUDED WITH ENTREE

FALL PANZANELLA SALAD
heirloom red & yellow tomatoes, olives,
toasted corn bread croutons, asparagus,
sugar snap peas, cracked black pepper,
fresh mozzarella, balsamic,
cold press olive oil, herbs

CAESAR SALAD
inner leaves of romaine, croutons,
Parmesan cheese, Caesar dressing

CHOICE OF ENTRÉE

THAI CHICKEN CURRY
eggplant, grape tomatoes, red bliss
potatoes, coconut milk, basil, cilantro,
Kaffir lime, Jasmine Rice

\$50, SERVES 2

VEGETABLE CURRY
eggplant, tofu, grape tomatoes,
zucchini, haricot vert, coconut milk,
basil, cilantro, Kaffir lime
red bliss potatoes, Jasmine Rice

\$50, SERVES 2

**SHORT RIBS
WITH MUSHROOM DEMI**
mashed sweet potatoes, grilled
haricot verts, rosemary focaccia

\$60, SERVES 2

CRAB CAKES
roasted haricot verts,
heirloom cherry tomatoes & mozzarella
house made potato chips

\$60, SERVES 2

CHILDREN'S MEAL

BOWTIE PASTA WITH TURKEY MEATBALLS & MARINARA
Fruit Salad, Chocolate Chip Cookie

\$15

DESSERT

PIMLICO CUPCAKES

\$8, FOR 2

INDIVIDUAL APPLE PEAR

CARAMEL GALETTE

\$12, FOR 2

CLASSIC THYME WILL TELL

24 OZ. BATCH COCKTAIL: \$35,

SAGAMORE RYE, LEMON,

MAPLE, THYME

TO ORDER AND FOR QUESTIONS:

CONTACT GREG MASON OF THE CLASSIC CATERING PEOPLE:

410.356.1666, GMASON@CLASSICCATERING.COM

PLEASE PLACE ORDER BY 12 PM FRIDAY, 10.9.20