

## Classic City Catering Gourmet To-Go Holiday Menu

*Selected menu items will be presented on high-quality disposable trays and in reheatable containers.*

**Orders Must Be Placed By Thursday, December 18, 2025, No Later Than 2:00 PM.**

### Hors D'Oeuvres

Cheese and Charcuterie Tray (Serves 10)	\$100.00 Each
Served with Crackers, Flatbreads, Crostini and French Rounds	
~Cheese Ring Duo~ (Serves 20)	\$40.00 Each
Cheddar Cheese Ring with Strawberry Jam   Pimento Cheese Ring with Pepper Jelly	
Served with Jalapeno Peppers, Spicy Pickles and Crackers	
Baked Apricot, Walnuts and Blue Cheese Brie (Serves 25)	\$50.00 Each
Served with Crackers and French Rounds	
Crawfish Cheesecake with Craw Toppings (Serves 20)	\$50.00 Each
Served with Black Bean Salsa   Giant Colored Corn Chips, Flatbreads and Crostini's	
Boiled Jumbo Gulf Shrimp with Cocktail and Meyers Remoulade Sauces (Serves 4-6)	\$28.75 Per pound
Tiny Potatoes Filled with Herbed Sour Cream and Caviar	\$25.75 (3) Dozen
Bermuda Onion and Caviar Pie (Serves 20)	\$50.00 Each
Served with Toast Points, Pumpernickel Rounds and Bagel Chips	
West Indies Salad with Water Crackers (Serves 25)	\$90.00 Per Pound
Deviled Eggs with Bacon and Green Onion	\$20.00 Per Dozen
~Stuffed Mushrooms~	\$45 (3) Dozen
Goat Cheese and Sun Dried Tomato with Pesto   Duck Sausage   Brie and Wild Mushroom	

### Entrée

*Entrees are Sold Per Piece Only and Will Be Prepared for You to Reheat or Finish Cooking.*

Blood Orange and Brown Sugar Baked Ham (18#) (Serves 10)	\$180.00 Each
Served with Creole Honey Mustard or Jezabel (16 oz.)	
Pecan Roasted Beef Tenderloin (5# Average) (Serves 10)	\$300.00 Each
Served with Shiitake Mushroom Demi-Glace or Mustard Horseradish (16.oz)	
New Orleans Barbequed Shrimp (Serves 4- 6)	\$30.00 Per Pound
Sausage and Chicken Gumbo (White Rice) (Serves 4 – Quart  16 – Gallon)	\$25 Quart   \$75 Gallon
Gallon Seafood Gumbo (White Rice) (Serves 4 – Quart  16 – Gallon)	\$45 Quart   \$150 Gallon
Cold Smoked Salmon Filet (4# Average) (Serves 10)	\$125.00 Each
Served with Pink Peppercorn Mayonnaise and Spicy Dill   Toast Points and Pumpernickel Rounds	

### Accompaniments

*All Side Items are Available and Packaged to Provide Approximately 6 Servings*

Classic Triple Gratin	\$40.00
Twiced Baked Yukons (Blue Cheese and Bacon or Cheddar with Sour Cream and Chives)	\$15.00 (Half Doz.)
Vidalia Onion Souffle	\$25.00
Wood Grilled Vegetables with Balsamic Glaze Romesco and Curry	\$25.00
Macaroni and Cheese with Seasoned Bread Crumb Topping	\$30.00
Grits Soufflé	\$30.00

### Breads

Focaccia with EVOO and Za'atar	\$12 Each
Biscuits ( Angel or Cheese) or Tiny Yeast Rolls	\$6 Per Dozen

### Desserts

Chocolate Pecan Pie with Bourbon Whipped Cream (9 inch)	\$16.00 Each
Classic Cheesecake with Wild Berry Compote (Serves 4)	\$15.00 Each
Banana Fosters Bread Pudding with Rum Sauce (Serves 6)	\$20.00 Each
Blue Ribbon Carrot Cake with Cream Cheese Frosting (9 inch)	\$30.00 Each

Payment is required at the time of order placement.

**All pickup orders must be retrieved on Tuesday, December 23, 2025, between 11:00 AM and 2:00 PM..**

We Accept Cash, Check and All Major Credit Cards. 4% Fee on All Credit Card Transactions.