

Hors d'Oeuvre

VEGETABLE

— HOT INDIVIDUAL SELECTIONS —

FRESH TOMATO AND BASIL MINI QUICHE

BUTTERMILK CORN FRITTERS

WITH JALAPENO JELLY AND VEGETABLE MOSAIC

SUMMER BRIE BITES

WITH CRISP PANKO CRUMB CRUST; RASPBERRY DIPPING SAUCE

ASPARAGUS TEMPURA

PHYLLO BUNDLES

ARTICHOKE PARMESAN OR WILD MUSHROOM

COCKTAIL QUESADILLAS

ROASTED CHILES AND CORN MELTING WITH JALAPENO JACK CHEESE

FRUIT ~ VEGETABLE

— COLD INDIVIDUAL SELECTIONS —

PANZANELLA CUPS

RAINBOW ROLLS

ENOKI VEGETABLE

WITH MATUSAKE SAUCE

CAPRESE CROSTINI

TOMATO, BASIL AND FRESH MOZZARELLA

HERBED GOAT CHEESE & TOMATO CANAPES

ASPARAGUS PILLOWS

PUFF PASTRY WITH BOURSIN

AVOCADO MOUSSE

ON CRISP TORTILLA

TUSCAN STRAWBERRIES

WITH WHIPPED MASCARPONE AND PORT BALSAMICO DRIZZLE

SEAFOOD

— HOT INDIVIDUAL SELECTIONS —

MACADAMIA SHRIMP

WITH CURRY COCONUT SAUCE

SAKE AND MISO GLAZED SEA SCALLOP

WITH HAJIKAMI GINGER GARNISH

CREOLE FISH TACO

BLACKENED CATFISH AND AVOCADO DRIZZLE ON A MINI CORN TORTILLA

CRAB AND SHRIMP WONTONS

PETITE MARYLAND CRAB CAKES

WITH BASIL AIOLI

SALMON TRUFFLES

WITH SPICY TOMATO REMOULADE

SEAFOOD

— COLD INDIVIDUAL SELECTIONS —

ESCABECHE OF CALAMARI AND SCALLOP

NEW ENGLAND LOBSTER SALAD

ON A MINI BRIOCHE ROLL

TEQUILA AND LIME GRILLED SHRIMP

SMOKED SALMON NAPOLEON

LAYERS OF SMOKED SALMON, PUMPERNICKEL AND HERBED CREAM CHEESE

SEARED SESAME CRUSTED TUNA

WITH WASABI MAYONNAISE ON RICE CRACKERS

LUMP CRABMEAT

ON CRISPY WONTON

SHRIMP AND CUCUMBER SKEWER

KUMAMATO OYSTER SHOOTER

SMOKED SALMON DRAGON ROLL

POULTRY

— HOT INDIVIDUAL SELECTIONS —

ASIAN BBQ CHICKEN

THAI CHICKEN SALAD

WITH SCALLION IN STEAMED ZUCCHINI CUP

PANANG CHICKEN

WITH TANGY PEANUT SAUCE; SCALLION AND CARROT GARNISH

EMPANADA DE POLLO E CHORIZO

JALAPEÑO MAYONNAISE

ISLAND CHICKEN BITES

IN A COCONUT BATTER AND SERVED WITH A CITRUS MARMALADE

POULTRY

— COLD INDIVIDUAL SELECTIONS —

MOJO CHICKEN

WITH AVOCADO DIP

BUFFALO CHICKEN PINWHEEL

DUCK L'ORANGE

ON CRISPY WAFER WITH PEACH CHUTNEY

CHICKEN SKEWERS

THAI OR TANDOORI-STYLE

TURKEY, PAPAYA AND MANGO SALAD

IN PATE BRISEE CUPS

SOUTHWEST CHICKEN

SPICY CHICKEN WITH CORN AND CILANTRO ROLLED IN A SUN-DRIED TOMATO TORTILLA

MEAT

— HOT INDIVIDUAL SELECTIONS —

SUGARCANE FILET

LAMB KOFTA PITA

TEX-MEX CHILI

ON MINI-CORN TORTILLA

BEEF EMPANADAS

CHIPOTLE SOUR CREAM

CAROLINA PULLED PORK

ON CORN BLINI WITH SOUR CREAM AND CHIVE

PETITE BISTRO BURGER

BITE-SIZE OPEN-FACE BURGER ON BRIOCHE; TOPPED WITH BLUE CHEESE

MEAT

— COLD INDIVIDUAL SELECTIONS —

PROSECCO AND GINGER PEACH

WRAPPED WITH PARMA HAM

GAUCHO BEEF

WITH CHIMICHURRI ON GARLIC CROSTINI

BLT BITES

CHERRY TOMATOES STUFFED WITH BACON, LETTUCE AND MAYONNAISE

PORK TENDERLOIN CROSTINI

WITH MANGO CHUTNEY

ANTIPASTO PINWHEEL

PESTO CREAM CHEESE WITH PROSCIUTTO AND RED PEPPER;
ROLLED IN A TOMATO-SCENTED TORTILLA

FILET OF BEEF CANAPES

WITH HORSERADISH CREAM SAUCE

— *Appetizer Platters* —

BAKED BRIE WITH RASPBERRIES

IMPORTED FRENCH BRIE TOPPED WITH RASPBERRY PUREE, WRAPPED AND BAKED IN PHYLLO

GOURMET CHEESES

FOUR HAND-SELECTED QUALITY IMPORTED CHEESES, BERRIES AND FRESH & DRIED FRUITS

HEARTLAND CHEESES

AGED VERMONT CHEDDAR, WISCONSIN BLUE & HAVARTI; GARNISHED WITH GRAPES

SAVORY BAKED CHEESECAKES

- SANTA FE PABLANO WITH BLUE AND YELLOW CORN CHIPS
- BASIL-PINENUT PESTO WITH TOMATO SALSA
- CHEDDAR-CHUTNEY WITH RED AND GREEN APPLE SLICES

FRUITS AND BERRIES

CUBED CANTALOUPE, HONEYDEW MELON & PINEAPPLE, STRAWBERRIES AND GRAPES... READY-TO-ENJOY

SUMMER FRESH FRUIT SKEWERS

GRILLED FRUIT

PINEAPPLE, PEACH, CANTALOUPE, ORANGE, PLUM, MANGO AND STRAWBERRY
WITH GINGER LIME DIP

CRUDITE

ASSORTMENT OF BITE-SIZED, FRESH, SEASONAL GARDEN VEGETABLES
APPEALINGLY PRESENTED WITH YOUR CHOICE OF SPINACH OR HERB DIP

FRESH ASPARAGUS

WITH LEMON AIOLI DIPPING SAUCE

MEDITERRANEAN MEZE

GREEK ASSORTMENT OF HUMMUS, RED PEPPER BABA GHANOUSH, MIXED OLIVES
AND HERBED FETA SPREAD WITH CRACKER BREAD

SEARED AHI TUNA

WITH WASABI MAYONNAISE AND PICKLED GINGER;
SERVED WITH RICE CRACKERS

NORWEGIAN SMOKED SALMON

CLASSIC PRESENTATION WITH CAPER CREAM CHEESE AND BLACK BREAD

SMOKED TROUT

WITH CAPERS, HORSERADISH SAUCE, RED ONION, DILL AND LEMON WEDGES

MAPLE AND SOY GLAZED SALMON

AND INDONESIAN RICE SALAD

FRESH POACHED SHRIMP

WITH CHOICE OF SPICY COCKTAIL, REMOULADE OR LOUIS SAUCE

CHILLED CRAB CLAWS

WITH LOUIS SAUCE

CREAMY SEAFOOD DIP

RICH WITH CRABMEAT AND SHRIMP WITH DELICATE SEASONING

CAVIAR OR RAW BAR

SPECIAL ORDER UPON CLIENT'S REQUEST

COCKTAIL CROISSANTS

ROAST BEEF AND WATERCRESS,
CHUTNEY CHICKEN SALAD,
SMOKED TURKEY

WITH PLUM SAUCE OR CUCUMBER WITH HERB CHEESE

TRADITIONAL TEA SANDWICHES

VARIETY OF CLASSIC SALADS,
CUCUMBER HERB, ALMOND EGG, SHRIMP SALAD AND PROSCIUTTO WITH FIG BUTTER

FILLED FOCACCIA WEDGES

ROASTED EGGPLANT, PROVOLONE AND PESTO, GRILLED PORTOBELLO
WITH SUN-DRIED TOMATO PESTO

TENDERLOIN OF BEEF

LEAN, PERFECTLY ROASTED FILET, THIN SLICED AND PRESENTED WITH COCKTAIL BREADS
AND GREEN PEPPERCORN MUSTARD SAUCE

MARINATED FLANK STEAK

WITH MEDITERRANEAN POTATO AND GREEN BEAN SALAD

ANTIPASTO MILANO

ROSETTE DE LYON SALAMI, FRESH MOZZARELLA, ASIAGO, MARINATED ARTICHOKE HEARTS, CAPONATA,
ROASTED RED PEPPERS, KALAMATA OLIVES AND HERBED CROSTINI

SMOKED TURKEY & BLACK FOREST HAM

THIN SLICED AND PRESENTED WITH CHAMPAGNE MUSTARD AND PLUM CATSUP

SPIRAL SLICED HAM

SUGAR CURED, HONEY BAKED, SPIRAL SLICED ON THE BONE, READY TO SERVE;
WITH CHAMPAGNE MUSTARD SAUCE

GLAZED PORK TENDERLOIN

SLICES OF MARINATED, GRILLED PORK TENDERLOIN
SERVED WITH MANGO CHUTNEY

SOUTHWEST CON QUESO DIP

LAYERS OF AVOCADO PUREE, CHILI-SPICED CREAM, GRATED CHEESE, DICED JALAPENO,
TOMATO AND SCALLION; TORTILLA CHIPS FOR DIPPING

SUMMER SALSA TRIO

FRESH TOMATO, CHUNKY AVOCADO, AND BLACK BEAN SALSAS
SERVED WITH TORTILLA CHIPS

ARTICHOKE DIP

CHOPPED ARTICHOKE HEARTS, OLIVES, PARMESAN AND GARLIC-SEASONED OLIVE OIL;
CRISP CROSTINI

GRILLED VEGETABLES PROVENCAL

FENNEL, SWEET PEPPERS, ZUCCHINI & CARROTS
ACCOMPANIED WITH A TAPENADE DIP

SPRING-SUMMER 2008

Main Street Fine Catering

609.921.2777 x2

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