

— *Hors d'Oeuvre* —

VEGETABLE

— HOT INDIVIDUAL SELECTIONS —

TRUFFLE SCENTED GOAT CHEESE

ON BLACK PEPPER AND FENNEL BISCOTTI TOPPED WITH MICRO ARUGULA

SAMOSA CHAAT

WITH TAMARIND CHUTNEY

BEEF RISOTTO CAKE

WITH VERMONT CHEESE AND CARAMELIZED WALNUTS

EGGPLANT PARMESAN CRISPS

PHYLLO BUNDLES

SPINACH FETA OR WILD MUSHROOM

COCKTAIL QUESADILLA

BRIE AND APPLE OR MUSHROOM AND CHEDDAR

FRUIT ~ VEGETABLE

— COLD INDIVIDUAL SELECTIONS —

AUTUMN SALAD CUP

ROASTED BEETS, FENNEL, ORANGE AND CARAMELIZED WALNUTS

ENOKI VEGETABLE ROLL

HUMMUS TABBOULEH PITA

NORI WRAPPED PICKLED CUCUMBER

STUFFED RED GLOBE GRAPES

FILLED WITH MAYTAG BLUE CHEESE;
DUSTED WITH PISTACHIO CRUMBS

STILTON SPREAD WITH CARAMELIZED PEAR

ON RAISIN WALNUT CANAPE

HERBED GOAT CHEESE AND TOMATO CANAPES

SEAFOOD

— HOT INDIVIDUAL SELECTIONS —

SAKE & MISO GLAZED SEA SCALLOP

CEDAR PLANK SALMON

WITH BALSAMIC DRIZZLE

LOBSTER POT PIE

WITH HORSERADISH CRUST

MUSSELS TEMPURA

WITH TOMATO LIME CHUTNEY

BIG EYE TUNA BURGER

WITH SPICY PLUM KETCHUP

MARYLAND CRAB CAKES

MADE WITH FRESH BLUE CRAB MEAT TOPPED WITH BASIL AIOLI

CRAB AND SHRIMP WONTON

SALMON TRUFFLES

PACIFIC WILD SALMON AND TOMATO REMOULADE

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609.921.2777 X2

SEAFOOD

— COLD INDIVIDUAL SELECTIONS —

POTATO NEST WITH LUMP CRABMEAT

APPLE AND POMEGRANATE JEWEL

SUSHI STACK

LAYERS OF SPICED SUSHI RICE, NORI AND BARBEQUE EEL

BLOOD ORANGE AND BAY SCALLOP CEVICHE

NEW ENGLAND LOBSTER ROLL

OUR MINI VERSION OF A CLASSIC

CHILLED POACHED SHRIMP

WITH COCKTAIL SAUCE

SEARED SESAME CRUSTED TUNA

WITH WASABI MAYONNAISE ON RICE CRACKERS

PETITE SMOKED SALMON PINWHEELS

WITH BASIL CRÈME FRAICHE FILLING

ASIAN TUNA TARTARE

IN A WONTON CONE

POULTRY

— HOT INDIVIDUAL SELECTIONS —

THAI LEMONGRASS SOUP SIP

WITH CHICKEN CROQUETTE

TEA SMOKED DUCK

ON CHINESE SWEET BUN WITH PICKLED CUCUMBER AND HOISIN SAUCE

FIVE SPICE DUCK EMPANADA

SAMBAL CHICKEN

CHICKEN BITES GLAZED WITH INDONESIAN SAMBAL OELEK

PANANG CHICKEN

WITH TANGY PEANUT SAUCE; SCALLION AND CARROT GARNISH

CHICKEN AND APPLE SAUSAGE

IN A PASTRY BLANKET; OFFERED WITH SPICY MUSTARD

POULTRY

— COLD INDIVIDUAL SELECTIONS —

FIRE CRACKER DUCK CREPE

MAPLE GLAZED BREAST OF DUCK

ON A CUMIN SCENTED WAFER WITH MANGO CHUTNEY

TEX-MEX SMOKED TURKEY

ON CRISPY TORTILLA WITH BARBECUE SAUCE

TURKEY WALDORF TARTLET

SESAME CHICKEN SATAY

WITH SPICY PEANUT SAUCE

TANDOORI CHICKEN ON BAMBOO

WITH YOGURT CUCUMBER RAITA

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MEAT

— HOT INDIVIDUAL SELECTIONS —

BRAISED SHORT RIB

IN MINI YORKSHIRE PUDDING

CREMINI MUSHROOMS

STUFFED WITH SPINACH, SAUSAGE AND GOAT CHEESE

FINGERLING POTATO SKINS

CRISPY PANCETTA AND CRÈME FRAICHE

MUSTARD AND HERB CRUSTED BABY LAMB CHOPS

SKEWERED SUGARCANE FILET

MARINATED TENDERLOIN OF BEEF GRILLED ON STICKS OF SUGARCANE

BRIE AND PARMA HAM QUESADILLA

TOPPED WITH RED WINE POACHED FIG

HERB CRUSTED LAMB TENDERLOIN SKEWERS

GRILLED AND DRIZZLED WITH MINT TZATZIKI SAUCE

CAROLINA PULLED PORK

ON CORN BLINI; SOUR CREAM AND CHIVE

MEAT

— COLD INDIVIDUAL SELECTIONS —

SEARED LAMB TENDERLOIN AND CHEVRE

ON ROSEMARY TORTILLA WITH TAPENADE

PANCETTA AND PEAR CRISPS

CREAMY GOAT CHEESE, OVEN-CRISPED PANCETTA AND RIPE PEAR

PORK TENDERLOIN CROSTINI

WITH MANGO CHUTNEY

FILET OF BEEF CANAPE

ON BREAD ROUNDS WITH HORSE RADISH CREAM SAUCE

ANTIPASTO PINWHEEL

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

BARBECUE KOREAN BEEF STICKS

— Appetizer Platters —

MUSHROOM EN CROUTE

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BUFFALO CHICKEN DIP

CELERY STICKS AND BLUE CORN CHIPS

SAVORY BAKED CHEESECAKES

- CHEDDAR-CHUTNEY WITH RED AND GREEN APPLE SLICES
- BASIL-PINENUT PESTO WITH TOMATO SALSA
- SUN-DRIED TOMATO AND FETA WITH CRACKER BREAD AND WATER BISCUITS

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HEARTLAND CHEESES

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

FROMAGE ET FRUIT

GOURMET CHEESE PLATTER
INCLUDES FOUR HAND-SELECTED QUALITY IMPORTED CHEESES,
BERRIES AND FRESH & DRIED FRUITS

BAKED BRIE

HALF WHEEL WRAPPED IN A DECORATED CRUST OF PHYLLO
WITH GINGER-APPLE CHUTNEY

BRANDIED STILTON WALNUT SPREAD

SERVED WITH BLACK BREAD

FRUITS AND BERRIES

SEASONAL, FRESH FRUITS

CRUDITE

ASSORTMENT OF BITE-SIZED, FRESH, SEASONAL GARDEN VEGETABLES
WITH SPINACH OR HERB DIP

CREAMY CARAMELIZED ONION DIP

WITH ROOT VEGETABLE CHIPS

HERBED CURRY DIP

WITH PITA TRIANGLES AND GRILLED VEGETABLE SKEWERS

RAW BAR, CAVIAR BAR OR CRAB LEGS

CUSTOM DESIGNED

MAPLE-SOY GRILLED SALMON

AND ASIAN SOBA NOODLES WITH JICAMA,
CUCUMBER, MIZUNA GREENS AND RED PEPPER;
ASIAN-STYLE GINGER SOY DRESSING

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

FRESH POACHED SHRIMP

CHOICE OF SPICY COCKTAIL OR LOUIS SAUCE

SMOKED SALMON MOUSSE

SERVED WITH PUMPERNICKEL FICELLE

CREAMY SEAFOOD DIP

RICH WITH CRABMEAT AND SHRIMP AND DELICATE SEASONING

GRILLED VEGETABLES PROVENCAL

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

MEDITERRANEAN MEZE

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

FILLED FOCACCIA WEDGES

GOAT CHEESE, RED PEPPERS, ARUGULA AND OLIVE TAPENADE
OR GRILLED PORTOBELLO WITH SUN-DRIED TOMATO PESTO

SOUTHWEST CON QUESO DIP

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

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TENDERLOIN OF BEEF

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

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

PATE PLATTER

DUCK, PORK AND PISTACHIO COUNTRY PATE,
SMOOTH HERBED CHICKEN LIVER PATE,
CORNICHONS AND SPICY MUSTARD SAUCE

ANTIPASTO REGGIANO

SALAMI, PROSCIUTTO, FRESH MOZZARELLA,
ASIAGO, HARICOT VERT AND HERBED CROSTINI

COCKTAIL CROISSANTS

- BLACK ANGUS ROAST BEEF AND WATERCRESS,
 - CHUTNEY CHICKEN SALAD,
 - SMOKED TURKEY WITH PLUM SAUCE
 - CUCUMBER WITH HERB CHEESE

PAN SEARED POT STICKERS

TURKEY POT STICKERS AND VEGETABLE DUMPLINGS
SERVED WITH GINGER-SOY DIPPING SAUCE

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