

Buffet-Style Entertaining

IDEAS FOR...

— Pasta Stations —

CHEF PREPARED RISOTTO

CREAMY PARMESAN-LACED RISOTTO
PREPARED THREE WAYS:

- PAN SEARED TRUFFLED WILD MUSHROOMS AND SPRING PEAS
- PRINCE EDWARD ISLAND MUSSELS IN SAFFRON BROTH
- OVEN ROASTED TOMATO WITH BASIL AND SHAVED ASIAGO CHEESE

PASTA SALAD BAR

FUSILLI IN A CREAMY FRESH BASIL VINAIGRETTE, OFFERED WITH SIDE CONDIMENTS;
BROCCOLI FLORETS, CHERRY TOMATOES SWEET PEPPERS, RED ONION, JULIENNED SALAMI,
DICED ASIAGO CHEESE AND KALAMATA OLIVES

CHILLED CIOPPINO

SHRIMP, SCALLOPS, MUSSELS, CALAMARI WITH FETTUCCINI IN A ROAST TOMATO VINAIGRETTE;
GRILLED BRUSCHETTA

PAELLA

THE RICH FLAVORS OF LITTLE NECK CLAMS, MUSSELS, SHRIMP, CHICKEN AND CHORIZO SAUSAGE
BLENDED 'EN CASSEROLE' WITH RICE, TOMATO, PEPPER, ONION, AND SAFFRON

FRESH RAVIOLI

- ARTICHOKE FILLED WITH ROASTED TOMATO SAUCE;
- PESTO FILLED WITH HERBED VIN BLANC SAUCE;
- CHEESE FILLED WITH FRESH DICED TOMATO SAUCE;
- ASPARAGUS FILLED WITH ASPARAGUS TIP VIN BLANC SAUCE

SPINACH CANNELLONI

HOUSEMADE CREPES ROLLED WITH A FILLING OF SPINACH, MUSHROOM AND RICOTTA;
BAKED AND SERVED WITH A CREAMY PINK TOMATO ROSEMARY SAUCE

IDEAS FOR...

— Grazing Stations —

COUNTRY ARTISAN TABLE

OUR SPRING-SUMMER PICKS FOR ARTISAN CHEESE AND MEATS

- "TRUFFLE TREMOR" GOAT CHEESE
- RAW MILK "BERKSHIRE BLUE"
- GRAFTON VILLAGE SAGE CHEDDAR
- ROSETTE DE LYON SALAMI
- PROSECCO AND GINGER MARINATED PEACHES WRAPPED WITH PROSCIUTTO
- SERVED WITH SLICED ASIAN PEAR, FRENCH BAGUETTE, HERBED SCONES AND IMPORTED CRACKERS
- HONEY-ROASTED SUNFLOWER SEEDS

LATIN SALSA

- ANCHO PORK TENDERLOIN WITH MANGO SALSA
- MOJO CHICKEN SKEWERS WITH AVOCADO LIME DIP
 - BEEF EMPANADAS WITH SOUR CREAM
- YUCCA CHIPS • BLACK BEAN AND CORN SALAD
 - GRILLED PINEAPPLE STICKS

URBAN GRILL

HERBED LAMB CHOPS, GRILLED KING PRAWNS, MARINATED BEEF AND CHICKEN SKEWERS
OFFERED WITH A TRIO OF SAUCES:

MOROCCAN HARISSA • MIDDLE EASTERN TZATZIKI • CHIMICHURRI FROM ARGENTINA

TASTE OF THE SHORE

- SHOTS OF AVOCADO GAZPACHO WITH CHILLED CRAB CLAWS
- TOMATO GAZPACHO TOPPED WITH SHRIMP
- NEW ENGLAND LOBSTER ROLL

BRUSCHETTA

ITALIAN BREADS AND CROSTINI DRIZZLED WITH EXTRA VIRGIN OLIVE OIL
AND OFFERED WITH FOUR TOPPINGS:

- CHOPPED TOMATO AND BASIL
- ASPARAGUS, GRAPE TOMATO AND FETA
- ROASTED SWEET PEPPERS
- ARTICHOKE SALAD

IDEAS FOR...

— Dinner Stations —

NORTHWEST CEDAR PLANKED SALMON

LEMON AND HERB MARINATED SALMON FILETS ROASTED ON RED WINE SOAKED CEDAR PLANKS
AND DRIZZLED WITH AGED BALSAMIC REDUCTION; OFFERED WITH ORZO AND ARTICHOKE SALAD

FISH AND CHIPS

BEER BATTERED PACIFIC COD AND CRISPY WAFFLE CHIPS;
WITH RED AND WHITE CABBAGE SLAW, MALT VINEGAR AND TARTAR SAUCE

NEW YORK STEAK HOUSE

PRIME SIRLOIN CARVED ON SITE WITH GRILLED RED ONIONS,
MEDITERRANEAN POTATO SALAD, STEAK SAUCE AND GRILLED CHERRY TOMATOES; CAESAR SALAD

TENDERLOIN OF BEEF

SEASONED WITH CRACKED PEPPERCORNS; SERVED AU JUS OR WITH HORSERADISH CREME FRAICHE;
OFFERED WITH WILD RICE, CORN AND MUSHROOM SALAD, TOMATO MOZZARELLA CAPRESE

COUNTRY GLAZED PORK LOIN

WITH MANGO FRUIT CHUTNEY;
CURRIED ORANGE COUSCOUS AND CARROT CURRANT SALAD

RACK OF BABY LAMB

WITH LEMON AIOLI, GRILLED VEGETABLE COUSCOUS, AND FRESH ASPARAGUS

FAJITAS

MARINATED GRILLED CHICKEN AND SLICED FLANK STEAK
WITH SAUTEED PEPPERS AND ONIONS, GUACAMOLE, SPICY SALSA, SOUR CREAM AND
GRATED SHARP CHEDDAR CHEESE SERVED ON WARM FLOUR TORTILLA

GRILLED PANINIS

(SMALL SANDWICHES PREPARED TO ORDER)

- PROSCIUTTO, FRESH MOZZARELLA, TOMATO & FRESH BASIL
- FONTINA, ARUGULA, TOMATO AND FRESH BASIL

IDEAS FOR...

— Desserts Stations —

DESSERT PANINIS

CHEF PREPARED TO ORDER:

MANGO-COCONUT • BANANA-CHOCOLATE • PEACH-BLUEBERRY

FINGER PASTRIES

CHOOSE FROM:

FRUIT TARTLETTES, PETITE STRAWBERRY SHORTCAKES,
MINI PEACH PIPES WITH LAVENDER WHIPPED CREAM, CHOCOLATE CAPPUCCINO MOUSSE CUPS,
MINI S'MORES, CRÈME BRULÉE BITES, PASSION FRUIT TARTS,
CHOCOLATE DIPPED STRAWBERRIES, MINI CHOCOLATE CREAM PIES, MINI ECLAIRS,
MUD BITES, PETITE KEY LIME TARTS, CHERRY MASCARPONE CUPS

FRESH FRUIT SHORTCAKES

TENDER HOMEMADE MINI-SHORTCAKES,
SELECTION OF FRESH FRUITS AND BERRIES,
SWEETENED WHIPPED CREAM AND STRAWBERRY SAUCE

WAFFLE AND ICE CREAM STATION

CHOCOLATE AND PLAIN WAFFLES,
HOMEMADE VANILLA AND CHOCOLATE ICE CREAMS;
BELGIAN CHOCOLATE, CARAMEL AND FRESH FRUIT SAUCES;
CHOPPED WALNUTS AND WHIPPED CREAM

GOURMET CUPCAKES

- LEMON POPPY WITH CREAM CHEESE ICING,
- GERMAN CHOCOLATE WITH CARAMEL PECAN COCONUT,
 - BANANA WITH WALNUT ICING,
- COCONUT WITH RASPBERRY BUTTER CREAM,
- DEVIL'S FOOD WITH PEANUT BUTTER CREAM

CAKES, TARTS AND PIES

STRAWBERRY SHORTCAKE, BLUEBERRY CRUMB PIE, MIXED BERRIES AND CREAM TART,
CHOCOLATE TART, MISSISSIPPI MUD CAKE, LEMON TART, CARROT CAKE,
KEY LIME PIE, APPLE PIE AND CHEESECAKE

CRISPS, COBBLERS AND PUDDINGS

CHOOSE FROM:

APPLE CRISP, STRAWBERRY RHUBARB COBBLER,
SEASONAL FRUIT COBBLER, BELGIAN CHOCOLATE MOUSSE,
CHOCOLATE BREAD PUDDING
ITALIAN TIRAMISU, RICE PUDDING

SPRING & SUMMER ENTERTAINING

Let's Grill...

STEAK:

NY STRIP ~ Tournedo ~ Flank ~ London Broil
SELECT YOUR FAVORITE GRILLING STEAK... WE WILL READY IT FOR THE GRILL,
PAIRING IT WITH BOLDLY SLICED MARINATED SWEET RED, YELLOW AND GREEN PEPPERS

BARBECUE SHORT RIBS

WITH BLUE CHEESE SLAW

LEMON HERB-MARINATED CHICKEN

CHOICE OF BONELESS BREASTS OR MIXED WHOLE PIECES...
SERVED WITH SKEWERS OF MARINATED CHERRY TOMATOES, GREEN PEPPER AND SWEET ONION WEDGES

MAPLE BARBECUE SAUCED RIBS

MAIN STREET'S SPECIAL BARBECUE SAUCE LACED WITH MAPLE SYRUP,
GREAT FOR GRILLING WITH GARDEN FRESH CORN ON THE COB (SEASONAL)

COUNTRY GLAZED PORK TENDERLOIN

DELICIOUSLY SAUCED WITH SUMMER FRUIT CHUTNEY

SALMON FILETS

PREPARED FOR THE GRILL WITH A FRESH HERB BASTING SAUCE AND SERVED WITH A REFRESHING CUCUMBER DILL SAUCE

HONEY LACQUERED MAHI MAHI

WITH TOASTED COCONUT RICE AND TROPICAL FRUIT SALSA

SUMMER KABOBS

CHOOSE FROM: BEEF TENDERLOIN ~ TUNA ~ CHICKEN ~ SHRIMP;
THREADED WITH PEPPERS, MUSHROOMS AND ONIONS; GREAT TO SERVE WITH TWO OR THREE WARM-WEATHER SALADS

BURGERS & HOT DOGS... AN AMERICAN BBQ TRADITION!

WE CAN OFFER THE TRADITIONAL GARNISHES... OR LET US SUGGEST SOME GOURMET ACCOMPANIMENTS

MARINATED VEGETABLES

MIX OR MATCH... ASSORTED SWEET PEPPERS,
PORTOBELLO MUSHROOMS, ZUCCHINI AND SUMMER SQUASH, SWEET CORN

Al Fresco...

SERVED AT ROOM TEMPERATURE

CHICKEN MILANESE SALAD

BREAST OF CHICKEN, POUNDED, PARMESAN CRUMBED AND SAUTÉED;
SERVED WARM OVER BABY ARUGULA WITH SHAVED FENNEL, YELLOW PEPPERS, CHERRY TOMATOES

ESCABECHE SPOONERS

CALAMARI AND SCALLOPS POACHED IN JALAPEÑO SPIKED LIME MARINADE, TOPPED WITH CRISPY CORN

LEMON CHICKEN VINAIGRETTE

LIGHTLY BATTERED, SAUTEED, DRESSED IN A TANGY LEMON CAPER VINAIGRETTE

POACHED FILET OF SALMON WITH CUCUMBER DILL SAUCE

SLICED TENDERLOIN OF BEEF GREEN PEPPERCORN AND HORSERADISH SAUCES

MARINATED, GRILLED CHICKEN BREAST WITH ROASTED RED PEPPER SAUCE

SHRIMP AND MUSHROOM LOUIS SALAD

WHOLE ROASTED SALMON STUFFED WITH VEGETABLES PROVENCAL

MOJO CHICKEN WITH SAUTEED PLANTAIN

OVER A BABY GREEN, MANGO AND AVOCADO SALAD; GARNISHED WITH CASHEWS

CHICKEN EMELIA

BONELESS BREAST OF CHICKEN, SAUTEED WITH PANKO CRUMBS, AND GARNISHED WITH BALSAMIC GLAZED ONION

GRILLED TUNA NICOISE

WITH GREEN BEANS, NEW POTATOES, TOMATO, HARD-COOKED EGG AND OLIVES

MAPLE AND SOY GLAZED SALMON WITH SOBA NOODLE SALAD

CHICKEN TONNATO

POUNDED AND SAUTEED BREAST OF CHICKEN SERVED WITH A SMOOTH LEMON TUNA CAPER SAUCE

Side Salads...

WILD RICE & SWEET CORN WITH SLICED MUSHROOMS

INDONESIAN RICE SALAD

BASMATI RICE, SCALLIONS, MIXED PEPPERS, RAISINS, CHOPPED TOASTED PEANUTS, TOASTED SESAME SEEDS
IN A SWEET SESAME SOY DRESSING

CURRIED ORANGE COUSCOUS

WITH SWEET RED PEPPERS, CURRANTS, AND ORANGE ZEST

SLICED CUCUMBERS WITH HERBED DILL DRESSING

SOUTHWEST BLACK BEAN & CORN SALAD

CAPRESE

VINE RIPENED SLICED JERSEY TOMATOES, HOUSEMADE FRESH MOZZARELLA AND BASIL

GREEK SALAD WITH ORZO

ORZO PASTA, CHERRY TOMATOES, CUCUMBER, OLIVES, FETA CHEESE, GREEN PEPPERS, AND RED ONION

PASTA ROMA

SUN-DRIED TOMATOES, HEARTS OF PALM, ROTINI PASTA, FRESH BASIL AND OLIVE OIL

ORZO ARTICHOKE SALAD

ORZO PASTA WITH ARTICHOKE HEARTS AND A CREAMY LEMON PARMESAN DRESSING

PASTA PANZANELLA ROTINI PASTA, ARUGULA, BASIL, AND RADICCHIO WITH
CHERRY TOMATOES, RED ONION AND A LIGHT GARLIC DRESSING

ORZO PRIMAVERA

TRI COLOR ORZO WITH STEAMED BRUNOISE VEGETABLES AND DIJON VINAIGRETTE

PENNE PASTA WITH BALSAMIC GLAZED GRILLED VEGETABLES

POTATO CUCUMBER SALAD WITH VINAIGRETTE

SWEET POTATO SALAD

POTATO, SWEET CORN & GREEN BEAN SALAD

HALVED NEW POTATOES WITH CORN AND GREEN BEANS IN A LIGHT BUTTERMILK DRESSING

MEDITERRANEAN POTATO SALAD

WITH GREEN BEANS AND CRACKED BLACK PEPPER IN VINAIGRETTE

FRESH FRUIT SALAD IN A CARVED WATERMELON BASKET

VEGETABLE SLAW, APPLE SLAW, BLUE CHEESE SLAW OR COLE SLAW

SPRING ~ SUMMER 2008

Main Street Fine Catering

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