

# *Hors d'Oeuvre*

## **VEGETABLE**

— HOT INDIVIDUAL SELECTIONS —

### **TRUFFLE SCENTED GOAT CHEESE**

ON BLACK PEPPER AND FENNEL BISCOTTI TOPPED WITH MICRO ARUGULA

### **SWEET POTATO PANCAKE**

TOPPED WITH PEAR BUTTER

### **SAMOSA CHAAT**

WITH TAMARIND CHUTNEY

### **BEEF RISOTTO CAKE**

WITH VERMONT CHEVRE AND CARAMELIZED WALNUTS

### **PHYLLO BUNDLES**

SPINACH FETA OR WILD MUSHROOM

### **COCKTAIL QUESADILLA**

BRIE AND APPLE OR MUSHROOM AND CHEDDAR

## **FRUIT ~ VEGETABLE**

— COLD INDIVIDUAL SELECTIONS —

### **BOMBAY APPLE AND CELERY SALAD**

ON SWEET POTATO CRISP

### **MISSION FIG AND SHROPSHIRE BLUE**

POACHED IN PORT WINE

### **AUTUMN SALAD CUP**

ROASTED BEETS, FENNEL, ORANGE AND CARAMELIZED WALNUTS

### **ENOKI VEGETABLE ROLL**

### **HUMMUS TABBOULEH PITA**

### **STUFFED RED GLOBE GRAPES**

FILLED WITH MAYTAG BLUE CHEESE; DUSTED WITH PISTACHIO CRUMBS

### **HERBED GOAT CHEESE AND TOMATO CANAPES**

## **SEAFOOD**

— HOT INDIVIDUAL SELECTIONS —

### **SAKE & MISO GLAZED SEA SCALLOP**

### **SOLE GOUJONS**

CRISPY BREADED STRIPS OF SOLE, SERVED WITH RED PEPPER AIOLI

### **CEDAR PLANK SALMON**

WITH BALSAMIC DRIZZLE

### **LOBSTER POT PIE**

WITH HORSERADISH CRUST

### **MUSSELS TEMPURA**

WITH TOMATO LIME CHUTNEY

### **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

*Main Street Fine Catering*

**609.921.2777 x2**

## SEAFOOD

— COLD INDIVIDUAL SELECTIONS —

### ALASKAN KING CRAB

WITH AIOLI ON A KHOLRABI CRUNCH

### POTATO NEST WITH LUMP CRABMEAT

APPLE AND POMEGRANATE JEWEL

### SUSHI STACK

LAYERS OF SPICED SUSHI RICE, NORI AND BARBEQUE EEL

### 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 —

### SAUTÉED FOIE GRAS

ON BRIOCHE WITH LINGONBERRY

### THAI LEMONGRASS SOUP SIP

WITH CHICKEN CROQUETTE

### TEA SMOKED DUCK

ON CHINESE SWEET BUN WITH PICKLED CUCUMBER AND HOISIN SAUCE

### FIVE SPICE DUCK EMPANADA

APPLE JACK BRANDY SAUCE

### 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

### 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 RIBS**

IN MINI YORKSHIRE PUDDING

### **CREMINI MUSHROOMS**

STUFFED WITH SPINACH, SAUSAGE AND GOAT CHEESE

### **FINGERLING POTATO SKINS**

CRISPY PANCETTA AND CRÈME FRAICHE

### **SAUSAGE PIZZETTA**

ROASTED PEPPER AND FRESH MOZZARELLA

### **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 TZATSIKI SAUCE

## 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 HORSERADISH 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**

### **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

— *Nibbles & Munchies* —

**NIBBLES AND MUNCHIES**

CHEDDAR CRISPS  
ROSEMARY ALMONDS  
MARINATED OLIVES  
SEASONED BREAD STICKS  
TOASTED PITA CHIPS  
CRACKERBREADS  
ROASTED PUMPKIN SEEDS

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