

Hors d'Oeuvre

VEGETABLE

— HOT INDIVIDUAL SELECTIONS —

SUMMER SQUASH TARTLETTES
WITH WHITE BEAN PESTO

TARO ROOT CAKE
WITH GOLDEN PINEAPPLE SAUCE

FRESH TOMATO AND BASIL MINI QUICHE

BUTTERMILK CORN FRITTERS
AND VEGETABLE SALSA

PHYLLO BUNDLES
ARTICHOKE PARMESAN OR WILD MUSHROOM

COCKTAIL QUESADILLAS
ROASTED CHILES AND CORN MELTING WITH JALAPEÑO JACK CHEESE

FRUIT ~ VEGETABLE

— COLD INDIVIDUAL SELECTIONS —

SUMMER ROLLS
WITH MINT AND CUCUMBER

PANZANELLA CUPS

RAINBOW ROLLS

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 —

COCONUT MAHI MAHI
WITH THAI BASIL AND CURRY

FIVE SPICE SHRIMP
WITH TOMATO-LIME CHUTNEY

TEMPURA OYSTER
WITH LEMON VODKA GLAZE

SAKE AND MISO GLAZED SEA SCALLOP
WITH HAJIKAMI GINGER GARNISH

CRAB AND SHRIMP WONTONS

PETITE MARYLAND CRAB CAKES
WITH BASIL AIOLI

SEAFOOD

— COLD INDIVIDUAL SELECTIONS —

FRESH MAINE LOBSTER

WITH SPRING PESTO ON POTATO CRISP

ESCABECHE SPOONERS

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

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

CHILLED LUMP CRABMEAT IN CHERRY TOMATO

WITH A LOUIS SAUCE

SHRIMP AND CUCUMBER SKEWER

KUMAMATO OYSTER SHOOTER

POULTRY

— HOT INDIVIDUAL SELECTIONS —

CHICKEN TIKKA SLIDER

ON BITE SIZE PITA WITH YOGURT AND MINT CHUTNEY

ASIAN BBQ CHICKEN

THAI LEMONGRASS SOUP SIP

WITH A CHICKEN SKEWER

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 —

FIRE CRACKER DUCK CREPE

WITH ORANGE GINGER GLAZE

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 —

**NY STRIP STEAK
AND GOLDEN POTATO SKEWER**

PROSCIUTTO, FIG AND CAMEMBERT PANINI

SUGARCANE FILET

LAMB KOFTA PITA

TEX-MEX CHILI
ON MINI-CORN TORTILLA

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 —

HERBED LAMB TENDERLOIN
ON A CRISPY PLANTAIN WITH COTIJA CHEESE

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

GREEN GODDESS DIP

OFFERED WITH GRILLED VEGETABLES AND FLATBREAD

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
- GOAT CHEESE, RED PEPPER, ARUGULA AND TAPENADE

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 JALAPEÑO, 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

NIBBLES AND MUNCHIES

CHEDDAR CRISPS • MARINATED OLIVES
SEASONED BREAD STICKS
ROSEMARY ALMONDS • CRACKER BREADS

SPRING-SUMMER 2010

Main Street Fine Catering

609.921.2777 x2

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