

Brunch and Lunch

— Fruits & Juices —

SLICED MELONS AND BERRIES

FRESH STRAWBERRIES

WITH CLOTTED CREAM AND POWDERED SUGAR

MIXED SEASONAL FRUIT SALAD

FRESH SQUEEZED ORANGE JUICE... MIMOSAS*

VIRGIN MARYS... BLOODY MARYS*

SPARKLING FRUIT BAR

SOUTHERN PEACH NECTAR, TROPICAL MANGO PUREE, WILD BERRY JUICE
(TOPPED OFF WITH CHAMPAGNE*)

*FOR LEGAL REASONS, LIQUOR AND WINE TO BE PROVIDED BY CLIENT

— Beverages —

MAIN STREET'S GOURMET COFFEE BLEND

REGULAR AND DECAFFEINATED

TRADITIONAL & HERBAL TEAS

CHAI TEA

ISLAND OASIS SMOOTHIES

FRESH FRUIT SMOOTHIES AND FUN ISLAND DRINKS IN A VARIETY OF FLAVORS

SUMMER COOLERS

BREWED ICED TEA, LEMONADE, BLUEBERRY MINTADE, MIXED FRUIT PUNCH,
STRAWBERRY LEMONADE, KIWI MELON LIMEADE

— Pastries —

OFFERINGS FROM MAIN STREET'S OWN PASTRY KITCHEN

**SEASONAL FRUIT-FILLED MUFFINS • ENGLISH BUTTERMILK SCONES
FRESH CROISSANTS • ASSORTED DANISH • FRUIT BREADS • COFFEE CAKE**

— Chef's Station —

(PREPARED TO ORDER)

BREAKFAST PIZZAS

INDIVIDUAL OVEN BAKED FOCACCIA PIZZAS
WITH TOMATO SALSA AND YOUR CHOICE OF TOPPINGS:

- SMOKED SALMON
- DILL AND JACK CHEESE
- SLICED CHORIZO AND CHEDDAR
- SAUTEED PEPPERS, FETA AND BASIL

BELGIAN WAFFLES

SOURDOUGH WAFFLES WITH CHOICE OF FRESH FRUIT TOPPING OR WARM SYRUP

BREAKFAST BURRITOS

FLUFFY SCRAMBLED EGGS, SAUTÉED PEPPERS AND ONIONS ALONG WITH CREAMY CABOT CHEDDAR CHEESE
WRAPPED IN A WARM FLOWER TORTILLA

CHEF'S SPECIAL OMELETTE

CLASSIC OR GOURMET FILLINGS PREPARED WITH FRESH WHOLE EGGS OR CHOLESTEROL-FREE EGG-BEATERS

CREPES NORMANDE

TENDER CREPES WITH SAUTEED APPLES & CHANTILLY CREAM

FAJITAS

MARINATED CHICKEN AND FLANK STEAK WITH SAUTÉED PEPPERS AND ONIONS;
OFFERED WITH SPICY SALSA, SOUR CREAM AND GRATED SHARP CHEDDAR CHEESE; SERVED ON A WARM FLOUR TORTILLA

— *Hot Buffet* —

CINNAMON RAISIN BREAD PUDDING

WITH VANILLA SAUCE

SKILLET BAKED FRITTATA

POTATO, ONION, SAUSAGE AND SWEET RED PEPPER BOUND WITH EGGS AND TOPPED WITH CHEDDAR

QUICHE

LORRAINE, BROCCOLI CHEDDAR, TOMATO BASIL, AND SEASONAL SPECIALS IN OUR FLAKY BUTTER CRUST

SAVORY FILLED BRIOCHE

BLACK FOREST HAM AND PEPPERJACK CHEESE OR SPINACH-FETA

VERMONT FRENCH TOAST

EXTRA THICK SLICES OF COUNTRY BREAD PREPARED WITH A HINT OF VANILLA AND CINNAMON;
SERVED WITH FRESH FRUIT TOPPING OR MAPLE SYRUP

SPINACH & MUSHROOM FILLED CREPES

SERVED WITH A CREAMY PINK TOMATO SAUCE

VEGETABLE STRUDEL

STEAMED VEGETABLE BRUNOISE, BOUND IN CHEESE SAUCE, WRAPPED AND BAKED IN PHYLLO

GARDEN FRESH PASTA

ROASTED VEGETABLES WITH ONION AND THYME TOSSED WITH SHELL PASTA

— *Al Fresco Platters* —

MAPLE AND SOY GLAZED SALMON

AND INDONESIAN RICE SALAD

BLACK FOREST HAM & SMOKED TURKEY

SLICED AND PLATED WITH PLUM SAUCE

NORWEGIAN SMOKED SALMON

SERVED WITH WHIPPED CAPER CREAM CHEESE

LUNCHEON ANTIPASTO

SLICED GENOA SALAMI, SWISS AND PROVOLONE CHEESE, BLACK FOREST HAM, TURKEY BREAST,
FRESH TOMATO, HARD COOKED EGGS, AND OLIVES

POACHED FILET OF SALMON

POACHED IN A COURT BOUILLON; SERVED WITH HERBED DILL SAUCE

LEMON CAPER CHICKEN

BREAST OF CHICKEN SAUTÉED AND TOSSED IN LEMON CAPER VINAIGRETTE

MARINATED FLANK STEAK

WITH MEDITERRANEAN POTATO AND GREEN BEAN SALAD

MINI CROISSANTS

FILLED WITH CHUTNEY CHICKEN, CUCUMBER HERB,
SMOKED TURKEY AND PLUM SAUCE, OR ROAST BEEF AND WATERCRESS

TRADITIONAL TEA SANDWICHES

VARIETY OF CLASSIC SALADS, CUCUMBER HERB, ALMOND EGG, AND SHRIMP SALAD

— *Soups* —

SPICY TOMATO GAZPACHO

NICE TO SERVE WITH
FRESH POACHED OR GRILLED SHRIMP ON THE SIDE

VICHYSOISE

OTHER SEASONAL CHOICES

— *Main Course Salads* —

CHICKEN & BROCCOLI

WITH FRESH DILL AND SOUR CREAM

SOUTHWEST CHICKEN SALAD

CURRIED CHICKEN COUSCOUS SALAD

CHICKEN FETA

GARDEN GREENS, MARINATED GRILLED CHICKEN BREAST
AND CRUMBLLED FETA CHEESE; DRESSED WITH BALSAMIC VINAIGRETTE

TUSCAN CHICKEN & GRILLED VEGETABLE SALAD

BROWN DERBY COBB

CREATED AT THE BROWN DERBY RESTAURANT IN BEVERLY HILLS... FORERUNNER OF THE CHOP-CHOP;
DICED CHICKEN, BACON, AVOCADO, TOMATO, HARD COOKED EGG, BLUE CHEESE, RANCH-STYLE DRESSING

FRENCH FARMHOUSE SALAD

RICH, EARTHY FLAVORS OF ROASTED GARLIC CLOVES, CRISP SMOKED BACON LARDONS,
BLUE CHEESE, HERBED CROUTONS AND TOASTED WALNUTS; BEDDED ON FRISEE WITH DIJON VINAIGRETTE

PASTA WITH SHRIMP & FETA CHEESE

SHRIMP & MUSHROOM LOUIS

TUNA NICOISE SALAD

FRESH GRILLED TUNA OVER MESCLUN GREENS;
GARNISHED WITH HARICOT VERT, RED SKINNED POTATO, ROASTED BEETS, MARINATED OLIVES AND HARD-BOILED EGG

GRILLED SHRIMP CAESAR

OUR CLASSIC CAESAR SALAD WITH SUCCULENT GRILLED SHRIMP
(ALSO AVAILABLE WITH MARINATED, GRILLED CHICKEN)

MAIN STREET CHILI TACO SALAD

OUR FABULOUS CHILI (CHOICE OF MEAT OR VEGGIE), ROMAINE, GUACAMOLE, SOUR CREAM AND CRUNCHY TORTILLA RIBBONS

SPICY SOBA NOODLE SALAD

SOBA NOODLES WITH SNOW PEAS, RED PEPPERS AND CELERY IN GINGER SESAME DRESSING

— *Side Salads* —

PASTA CON RICOTTA SALATA

SMALL SHELL PASTA, CHERRY TOMATOES, RICOTTA SALATA AND CAPERS TOSSED WITH OLIVE OIL AND FRESH BASIL

ORZO ARTICHOKE

PASTA ROMA

WITH SUN-DRIED TOMATOES

PENNE PASTA

WITH SMOKED MOZZARELLA AND CREAMY PARMESAN DRESSING

PASTA CAPRI

WITH BROCCOLI, ARTICHOKE HEARTS, FENNEL AND CABBAGE

PASTA & GRILLED VEGETABLES

BALSAMIC GLAZED AND TOSSED WITH PENNE

ORZO PRIMAVERA

PASTA PANZANELLA

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

CURRIED ORANGE COUSCOUS

FRUIT & GRAIN

SWEET CORN & WILD RICE

INDONESIAN RICE SALAD

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

POTATO & CUCUMBER WITH SHALLOTS

MEDITERRANEAN POTATO & GREEN BEANS

POTATO, SWEET CORN & GREEN BEAN SALAD

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

FRUIT SALAD

VEGGIE SLAW • APPLE SLAW • COLE SLAW

ASPARAGUS VINAIGRETTE

SPRING VEGETABLES VINAIGRETTE

CAPRESE

SLICED JERSEY TOMATOES, FRESH MOZZARELLA AND BASIL LEAVES;
DRESSED SIMPLY WITH A DRIZZLE OF VIRGIN OLIVE OIL, SALT & PEPPER

CUCUMBER DILL • BLACK BEAN & CORN • SPINACH

— *Sample Brunch Buffet* —
FOR 40 GUESTS

AS YOUR GUESTS ARRIVE...

MIMOSAS* AND BLOODY MARYS*

(AND THE NON-ALCOHOLIC VERSIONS)

CUCUMBER CANAPES

FRESH WHOLE STRAWBERRIES

WITH MASCARPONE

*FOR LEGAL REASONS, LIQUOR AND WINE TO BE PROVIDED BY CLIENT

FOR THE BUFFET...

TOMATO GAZPACHO

POACHED SHRIMP PLATTER

SPIRAL SLICED HAM

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

CHICKEN FETA SALAD

QUICHE LORRAINE

ASPARAGUS IN CITRUS VINAIGRETTE

CROISSANTS, MUFFINS, FRUIT BREADS

FOR DESSERT...

FRESH CUT FRUIT SALAD
ASSORTED FINGER PASTRIES AND BARS

— *Main Street Box Lunches* —

WE ARE PLEASED TO CREATE DELICIOUS MEALS
IN OUR CUSTOM BOXES FOR PICNICS, BUS TRIPS,
AIRPLANE TRAVEL, HOSPITAL TREATS...
FOR ALL THOSE SPECIAL CIRCUMSTANCES

— **A FEW NEW SUGGESTIONS —**
PLUS MANY OF THE OLD FAVORITES

GRILLED CHICKEN

WITH ROASTED TOMATO AND SMOKED MOZZARELLA
WITH SPINACH AND BASIL ON CRUSTY FRENCH BREAD

CRISP VEGETABLE SLAW

LEMON SQUARE

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BROWN DERBY COBB SALAD

CREATED AT THE BROWN DERBY RESTAURANT IN BEVERLY HILLS...
FORERUNNER OF THE CHOP-CHOP; DICED CHICKEN,
BACON, AVOCADO, TOMATO, HARD COOKED EGG,
BLUE CHEESE, RANCH-STYLE DRESSING

PARMESAN CRACKER BREAD

COOKIE JAR COOKIE

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POACHED SALMON

WITH BUTTERMILK HERB SAUCE;
MARINATED GREEN BEANS

WALNUT RAISIN BREAD

BLONDIE

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SATAY CHICKEN WRAP

SPINACH TORTILLA ROLLED WITH
MARINATED GRILLED CHICKEN,
CARROT, CUCUMBER AND SCALLION AND
SPICY PEANUT SATAY SAUCE

SPICY SOBA NOODLE SALAD

BELGIAN CHOCOLATE BROWNIE

2011

Main Street Fine Catering

609.921.2777x2

MAINSTREETCATERING.COM