

Buffet-Style Entertaining

CHOICES TO MIX AND MATCH FOR BUFFET-STYLE ENTERTAINING

— Meat & Poultry —

TENDERLOIN OF BEEF

SEASONED WITH CRACKED PEPPERCORNS;
WITH HORSERADISH SAUCE

BEEF TERIYAKI

STIR-FRY FLANK STEAK
WITH RED PEPPER, BROCCOLI, ONION AND CARROT

TENDERLOIN TIPS

FILET OF BEEF IN A MUSHROOM SAUCE

BEEF STROGANOFF

MARINATED PORK LOIN

WITH SPICED APPLE COMPOTE

PORK CALVADOS

MEDALLIONS OF PORK SAUTEED WITH CALVADOS AND CREAM

VEAL RAGOUT

LEAN VEAL, CUBED, BRAISED AND SLOWLY SIMMERED
IN A RICH STOCK OF WINE WITH VEGETABLES AND FRESH HERBS

PECAN CRUSTED CHICKEN

BONELESS BREAST OF CHICKEN BAKED WITH PECAN PANKO CRUMBS;
SERVED OVER SWEET POTATO PUREE WITH PRALINE; CREOLE MUSTARD SAUCE; HARICOT VER

CHICKEN TIKKA MASALA

TRADITIONAL CURRY WITH BAKED CHICKEN AND INDIAN SPICES

INDONESIAN SPICED CHICKEN

OVEN ROASTED SAMBAL, GINGER AND GARLIC MARINATED CHICKEN BREAST

CIVET DE POULET

CHICKEN MORSELS ROASTED IN A DRIED PLUM, OLIVE, CAPER SAUCE

CHICKEN ASIAGO

BREAST OF CHICKEN CUTLET
BAKED WITH FRESH TOMATO AND ASIAGO CHEESE; PINK TOMATO SAUCE

CHICKEN CHASSEUR

MEDALLIONS OF CHICKEN SAUTEED WITH PLUM TOMATOES, MUSHROOMS AND ONIONS;
MADEIRA BROWN SAUCE; WHITE AND WILD RICE

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— Seafood —

STRIPED BASS EN PAPILOTE

FARM RAISED BASS; BAKED IN PARCHMENT PAPER;
WILD MUSHROOMS, PLUM TOMATO, WHITE WINE FINISHED WITH TRUFFLE OIL

MAPLE-SOY GRILLED SALMON

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

WHOLE ROASTED SALMON

(SERVED ROOM TEMPERATURE)
VEGETABLE PROVENCAL STUFFED, ACCOMPANIED WITH A BASIL AIOLI

ROAST FILET OF SALMON

DUSTED WITH SUN-DRIED TOMATO

GRILLED SALMON FILET WITH BRAISED LEEKS

IN A BROTH OF SMOKED SALMON, LEEKS, MIREPOIX AND HERBS; TOPPED WITH LEMON THYME BUTTER

MARYLAND LUMP CRAB CAKES

BASIL AIOLI OR TARTAR SAUCE

SHRIMP AND SCALLOP NEWBURG

WITH JASMINE RICE

TILAPIA CON FUNGHI

MILD WHITE FISH FILET, OVEN-BAKED, TOPPED WITH TRUFFLED WILD MUSHROOM

SEAFOOD CREPE

LUMP CRABMEAT AND SHRIMP, ROLLED AND BAKED IN A TENDER CREPE
WITH SAFFRON VIN BLANC

BAKED TILAPIA

ZUCCHINI RIBBON-WRAPPED AND SERVED IN A WHITE WINE ENRICHED SAUCE;
BRUNOISE OF VEGETABLES AND PEARL PASTA

SHRIMP BERSAGLIERE

PAN-SEARED SHRIMP IN A PORCINI COGNAC SAUCE
WITH SUN-DRIED TOMATOES OVER ORZO PASTA

— Pastas —

SPINACH GNOCCHI ARRABIATA

HOUSE-MADE SPINACH AND RICOTTA GNOCCHI
SERVED IN A ZESTY TOMATO SAUCE WITH PETIT POIS AND ROMANO CHEESE

CHEF PREPARED RISOTTO

PARMESAN-LACED RISOTTO PREPARED THREE WAYS:

- PAN-SEARED WILD MUSHROOMS WITH TRUFFLE OIL
- PRINCE EDWARD ISLAND MUSSELS IN SAFFRON BROTH
- OVEN-ROASTED BUTTERNUT SQUASH WITH HERBS AND BLUE CHEESE

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FRESH RAVIOLI

CHOOSE FROM:

- FRESH BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER SAUCE, CRISPY SAGE AND SHAVED PARMESAN CHEESE
 - PUMPKIN RAVIOLI WITH A SAGE CREAM SAUCE
 - WILD MUSHROOM RAVIOLI WITH HERB VIN BLANC
 - LOBSTER RAVIOLI WITH ROAST TOMATO SAUCE
- SPINACH GORGONZOLA RAVIOLI WITH TOMATO CREAM SAUCE

BLACK PEPPER AND LEMON SCENTED PENNE

WITH ROASTED AUTUMN VEGETABLES

BASIL PESTO TORTELLINI

TORTELLINI STUFFED WITH ASIAGO, RICOTTA, PARMESAN AND ROMANO CHEESES IN A BASIL PESTO BROTH

SPINACH-MUSHROOM CANNELLONI

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

FARFALLE MELANZANE

BOW TIE PASTA TOSSED WITH A GRILLED EGGPLANT, PLUM TOMATO AND BALSAMIC-BASIL SAUCE; FINISHED WITH PARMESAN CHEESE

RIGATONI WITH SWEET SAUSAGE

RIGATONI TOSSED IN A LIGHT CREAM SAUCE OF SWEET SAUSAGE AND SUN-DRIED TOMATO; GARLIC AND PARMESAN

THREE CHEESE MACARONI

CHEDDAR, MOZZARELLA AND PARMESAN CHEESE SAUCE BAKED WITH SHELL-SHAPED PASTA

— Salads —

CLASSIC CAESAR SALAD

ROASTED BEET AND FETA SALAD

OVER MESCLUN GREENS WITH CHAMPAGNE VINAIGRETTE

BABY MESCLUN GREENS

WITH BALSAMIC VINAIGRETTE

AUTUMN SPINACH

JULIENNED BLACK FOREST HAM, GRANNY SMITH APPLE DRIED CRANBERRIES AND TOASTED CARAMELIZED WALNUTS; IN A DIJON VINAIGRETTE

TRADITIONAL SPINACH

BABY SPINACH, CRISP BACON, MUSHROOMS AND CHERRY TOMATOES; HONEY MUSTARD VINAIGRETTE

FRENCH FARMHOUSE SALAD

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

— Sides —

BAKED SPAGHETTI SQUASH

WITH ROMANO CHEESE AND OLIVE OIL

OVEN ROASTED BEETS AND CARROTS

BALSAMIC GLAZED CIPOLLINI ONIONS

SPINACH AND PINE NUT STUFFED TOMATO

CHINESE BROCCOLI

WITH CHILES AND SOY

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BUTTERNUT SQUASH

WITH MAPLE SYRUP AND WALNUTS

HARICOT VERT

HARICOT VERT WITH PETIT POIS

JULIENNE OF ZUCCHINI, SQUASH AND CARROT

BROWN BUTTER BABY CARROTS

WITH PETIT POIS

ROASTED WINTER VEGETABLES

POTATO SAVOYARDE

THIN LAYERS BAKED WITH GARLIC INFUSED CREAM

MASHED POTATOES

CARAMELIZED ONION, SOUR CREAM CHIVE, WASABI OR BLUE CHEESE AND GARLIC

SWEET POTATO PUREE

WITH PRALINE

CONFETTI WILD AND BROWN RICE

WILD RICE

WITH DRIED CHERRIES AND ALMONDS

IDEAS FOR...

— *Dinner Stations* —

NEW YORK STEAK HOUSE

PRIME SIRLOIN CARVED ON SITE WITH GRILLED RED ONIONS, HERB ROASTED NEW POTATOES, STEAK SAUCE AND GRILLED CHERRY TOMATOES; CAESAR SALAD

COUNTRY GLAZED PORK LOIN

MARINATED AND ROASTED PORK LOIN

SERVED WITH WARM APPLE COMPOTE, HARICOT VERT, AND SWEET POTATO PUREE

WHOLE ROASTED SALMON

(SERVED ROOM TEMPERATURE)

STUFFED WITH VEGETABLES PROVENCAL ACCOMPANIED WITH A BASIL AIOLI;
SWEET CORN AND WILD RICE SALAD

TENDERLOIN OF BEEF

SEASONED WITH CRACKED PEPPERCORNS; OFFERED WITH BORDELAISE SAUCE,
HORSERADISH CREME FRAICHE AND MUSHROOM SAUTE;
ROASTED RADISH AND GREEN BEANS WITH THYME AND SMASHED CREAMERS

RACK OF LAMB

DIJON HERB CRUSTED AND SERVED WITH A WARM PORT WINE SAUCE;
WILD RICE WITH DRIED CHERRIES AND ALMONDS,
SKILLET CARROTS WITH SAGE

ROAST TURKEY BREAST

BROWN GRAVY AND CRANBERRY-ORANGE RELISH

AND SPIRAL SLICED HAM

JALAPEÑO CORN PUDDING, GREEN PEAS WITH PEARL ONIONS

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IDEAS FOR...

— *Grazing Stations* —

BANGKOK NOODLE BAR

GUESTS CHOOSE FROM OUR SIMMERING SOUPS;
THAI LEMONGRASS, AROMATIC CHICKEN BROTH OR PHO BO BEEF SOUP;
AND THEN ADD A VARIETY OF INGREDIENTS TO CREATE A CUSTOM COMBINATION OF FLAVORS;
UDON NOODLES, RICE NOODLES AND PEARL NOODLES, SHRIMP, CHICKEN, PORK, TOFU,
SNOW PEAS, CARROTS, BABY SPINACH, SHIITAKE MUSHROOMS, SCALLIONS;
FINISH WITH SRIRACHA (HOT), PONZU OR SESAME SAUCE AND FRIED WONTONS

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

ARTISAN TABLE

- OUR HAND-PICKED COLLECTION OF THREE 'SMALL BATCH' ARTISAN CHEESES:
VALLEY SHEPHERD CREMA DE BLUE • CYPRESS GROVE TRUFFLE TREMOR • NANCY'S HUDSON VALLEY CAMEMBERT
- FLATBREAD CRACKERS, SLICED RAISIN NUT BAGUETTE AND BLACK PEPPER SCENTED BISCOTTI
- ORGANIC MEATS: GRISSINI WRAPPED WITH WILD BOAR PROSCIUTTO AND SALAMETTI SECCHI
- ACCOMPANIMENTS: DRIED FIG COMPOTE, FRESH APPLE SLICES AND SPICED PECANS
 - ROASTED CARROT DIP WITH CRACKER BREAD AND VEGETABLE STICKS

ASIAN RIM STATION

- PAN-SEARED TURKEY POT STICKERS WITH GINGER SOY
 - VEGETABLE DUMPLINGS WITH SWEET PEA SAUCE
 - THAI CHICKEN SKEWERS
- SNAP PEAS, CELERY AND CUCUMBERS WITH WASABI DIP

ANTIPASTO MILANO

ROSETTE DE LYON SALAMI, FRESH MOZZARELLA, ASIAGO, MARINATED ARTICHOKE HEARTS, CAPONATA,
ROASTED RED PEPPERS, KALAMATA OLIVES AND HERBED CROSTINI

CAVIAR BLINIS

CHEF-MADE SILVER DOLLAR BUCKWHEAT BLINIS WITH AN ELEGANT DISPLAY OF

- AMERICAN BLACK AND ATLANTIC SALMON CAVIAR
 - WASABI AND GOLDEN WHITEFISH ROE

GARNISHED WITH DICED RED ONION, CHOPPED EGG AND CREME FRAICHE

IDEAS FOR...

— *Dessert Stations* —

DESSERT BAR — A DAZZLING BUFFET

INDIVIDUAL PORTIONS OF CHOCOLATE BREAD PUDDING, APPLE CRISP,
MISSISSIPPI MUD CAKE, AND VANILLA CHEESECAKE,
SERVED IN STEMMED MARTINI GLASSES; WITH CARAMEL SAUCE,
BELGIAN CHOCOLATE SAUCE, VANILLA CRÈME ANGLAISE,
AND MIXED BERRY COMPOTE SERVED ON THE SIDE;
TOPPINGS OF CHOPPED NUTS, TOFFEE CRUNCH, OR WHITE CHOCOLATE SHAVINGS

CREPE STATION

- GINGERBREAD CREPE, ORANGE CREAM FILLING, CARAMELIZED PEAR
 - VANILLA CREPE, CREAM CHEESE FILLING, BERRY SAUCE
 - CHOCOLATE CREPE, NUTELLA FILLING, BANANA RUM SAUCE

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PETITE PARIS SWEETS

- PETITE CRÈME BRULEE
- PETIT PAIN PERDU SERVED WARM WITH YOUR CHOICE OF NUTELLA OR APPLE CARAMEL
- SUGAR CONES FILLED WITH YOUR CHOICE OF GRAND MARNIER TRUFFLE, MOUSSE AU CHOCOLAT OR FRENCH VANILLA CHEESECAKE

MOUSSE TRIO

(PRESENTED IN STEMMED GLASSES)

- CHOCOLATE PISTACHIO GARNISHED WITH PISTACHIO BRITTLE
- WHITE PEPPERMINT CRUNCH WITH CHOCOLATE GLAZE AND WHITE CHOCOLATE CIGARETTE
- KEY LIME WITH KIWI, STRAWBERRY AND TOASTED COCONUT

DESSERT FONDUE

DARK CHOCOLATE AND CARAMEL SAUCES HEATED IN FONDUE POTS;
STRAWBERRIES, BANANAS, APPLES, PINEAPPLE AND DRIED APRICOTS;
CUBED POUND CAKE, MINI MACAROONS AND CINNAMON SUGAR BISCOTTI FOR DIPPING

FINGER PASTRIES

CHOOSE FROM:

CAPPUCCINO MOUSSE CUPS, MINI STICKY TOFFEE PUDDINGS,
PUMPKIN CHEESECAKE DIAMONDS, OPERA SQUARES, CARAMEL BARQUETTES,
CARROT CAKE PETIT FOURS, CHEESECAKE BARS, PECAN BARS, PETITE FRUIT FINANCIERS,
MINI ECLAIRS, CRANBERRY WALNUT TARTS, MINI APPLE CRUMB PIES, MINI CHOCOLATE CREAM PIES,
MUD BITES, CREAM PUFFS, BRULEE BITES, CHOCOLATE RASPBERRY MOUSSE CUPS,
KEY LIME TARTLETS, PEAR TARTLETS,
PLUS SEASONAL ADDITIONS

CRISPS, COBBLERS AND PUDDINGS

SEASONAL SPECIALTIES
PLUS TRADITIONAL APPLE CRISP, CHOCOLATE MOUSSE AND RICE PUDDING

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