

# Carry-Out Menu

## MAIN STREET FINE CATERING

### Appetizer Platters

UNLESS OTHERWISE NOTED,  
EACH SERVES APPROX. 10; LARGE SERVES APPROX. 20

#### HEARTLAND CHEESE

AGED VERMONT CHEDDAR, WISCONSIN BLUE & HAVARTI;  
GARNISHED WITH GRAPES, \$42

#### GOURMET CHEESE

FOUR HAND-SELECTED QUALITY IMPORTED CHEESES,  
BERRIES AND FRESH & DRIED FRUITS, \$65

#### BAKED BRIE WITH APPLE CHUTNEY

IMPORTED FRENCH BRIE TOPPED WITH APPLE CHUTNEY,  
WRAPPED AND BAKED IN PHYLLO, \$42

#### FRUITS AND BERRIES

CUBED CANTALOUPE, HONEYDEW MELON & PINEAPPLE,  
STRAWBERRIES AND GRAPES... READY-TO-ENJOY, \$42

#### CRUDITE

ASSORTMENT OF BITE-SIZED, FRESH, SEASONAL GARDEN  
VEGETABLES WITH YOUR CHOICE OF SPINACH OR HERB DIP, \$41

#### HUMMUS & BABA GHANOUSH

PINT EACH OF HUMMUS AND RED PEPPER BABA GHANOUSH,  
WITH HERBED CRACKER BREAD, \$40

#### SOUTHWEST CON QUESO DIP

LAYERS OF AVOCADO PUREE, CHILI-SPICED CREAM,  
GRATED CHEESE, DICED JALAPENO, TOMATO AND SCALLION;  
TORTILLA CHIPS FOR DIPPING  
SM. \$20 LG. \$37

#### NORWEGIAN SMOKED SALMON

CLASSIC PRESENTATION WITH CAPER CREAM CHEESE  
AND BLACK BREAD, LG. \$55

#### TENDERLOIN OF BEEF

LEAN, PERFECTLY ROASTED FILET, THIN SLICED AND  
PRESENTED WITH COCKTAIL BREADS AND  
GREEN PEPPERCORN MUSTARD SAUCE  
SM. \$52 LG. \$90

#### COCKTAIL CROISSANTS

ASK FOR OUR SEASONAL VARIETY, \$36 DOZ.

#### GLAZED PORK TENDERLOIN

SLICES OF MARINATED, GRILLED PORK TENDERLOIN  
SERVED WITH MANGO CHUTNEY, \$48

#### MARINATED FLANK STEAK

SLICED AND SERVED WITH MEDITERRANEAN POTATO  
AND GREEN BEAN SALAD, \$48

#### SAVORY BAKED CHEESECAKES

- CHEDDAR-CHUTNEY WITH RED AND GREEN APPLE SLICES
- BASIL-PINENUT PESTO WITH TOMATO SALSA
- SUN-DRIED TOMATO & FETA WITH CRACKER BREAD & WATER BISCUITS  
SM. \$35 LG. \$45

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# Hors d'Oeuvre

INDIVIDUAL SELECTIONS — PRICED PER DOZEN — MINIMUM 2 DOZEN

**STILTON SPREAD WITH CARAMELIZED PEAR**  
ON RAISIN WALNUT CANAPE, \$16

**ANTIPASTO PINWHEEL**  
PESTO CREAM CHEESE WITH PROSCIUTTO AND RED PEPPER;  
ROLLED IN A TOMATO-SCENTED TORTILLA, \$18

**CREMINI MUSHROOMS**  
STUFFED WITH SPINACH, SAUSAGE AND GOAT CHEESE, \$20

**SPICY CHICKEN FAJITA ROLL**, \$20

**HERBED GOAT CHEESE & TOMATO CANAPES**, \$18

**PHYLLO BUNDLES**  
ARTICHOKE PARMESAN OR WILD MUSHROOM, \$18

**ASIAN VEGETABLE DUMPLING** WITH GINGER SOY SAUCE, \$22

**CRAB AND SHRIMP WONTONS**, \$24

**GRILLED SHRIMP**, \$24

**CHICKEN SKEWERS** THAI OR TANDOORI-STYLE, \$28

**FILET OF BEEF CANAPES**  
ON BREAD ROUNDS WITH HORSE RADISH CREAM SAUCE, \$33

**COCKTAIL SHRIMP**, \$24 (MIN. 4 DOZ.)

# Entrees

**SLICED FILET OF BEEF**  
WITH GREEN PEPPERCORN SAUCE  
\$52 PER LB. (MIN. 3 LB.)

**MAPLE-SOY GRILLED SALMON**  
(SERVED AT ROOM TEMPERATURE)  
\$34 PER LB.

**POACHED SALMON FILET**  
POACHED IN A COURT BOUILLON;  
SERVED ROOM TEMPERATURE WITH A CREAMY HERB SAUCE  
\$34 PER LB.

**LEMON CHICKEN VINAIGRETTE**  
CHICKEN MEDALLIONS, DIPPED IN A SHEER BATTER,  
SAUTEED, AND SERVED AT ROOM TEMPERATURE  
IN A TANGY LEMON CAPER VINAIGRETTE  
\$27 PER LB.

**CIVET DE POULET**  
NOW A MAIN STREET CLASSIC:  
PIECES OF TENDER CHICKEN BREAST,  
MARINATED WITH AROMATIC HERBS AND SPICES, AND  
SIMMERED IN A DRIED PLUM, OLIVE AND CAPER SAUCE  
\$27 PER LB.

**CHICKEN POSITANO**  
SCALOPPINI OF CHICKEN DUSTED IN PARMESAN;  
PREPARED WITH A CREAMY ARTICHOKE LEMON WINE SAUCE  
\$27 PER LB.

**WILD MUSHROOM RAVIOLI**  
WITH HERB VIN BLANC  
\$18 PER DOZEN (MIN. 4 DOZ.)

**SPINACH-MUSHROOM CANNELLONI**  
HOUSEMADE CREPES ROLLED WITH A FILLING OF  
SPINACH, MUSHROOM AND RICOTTA; BAKED AND SERVED WITH  
A CREAMY PINK TOMATO ROSEMARY SAUCE  
\$7 EACH, MINIMUM 1 DOZ.

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**FARFALLE MELANZANE**

BOW TIE PASTA TOSSED WITH A GRILLED EGGPLANT,  
PLUM TOMATO AND BALSAMIC-BASIL SAUCE; FINISHED WITH PARMESAN CHEESE  
\$12 PER LB

**SEASONAL PASTA SALADS OF THE WEEK**

PRICED PER LB.

**MAIN STREET CHILI OR VEGETARIAN CHILI**

\$12 PER QUART

*Small Salads*

**MESCLUN BABY GREENS BALSAMICO, \$4. PER PERSON**

**CAESAR SALAD, \$4. PER PERSON**

**CLASSIC SPINACH, \$4.25 PER PERSON**

*Side Dishes*

**ROASTED BEETS AND CARROTS, \$8 PER LB**

**JULIENNE VEGETABLES, \$12 PER LB**

**FRENCH GREEN BEANS, \$19 PER LB**

**CONFETTI WILD & BROWN RICE, \$10 PER LB**

**CARAMELIZED ONION MASHED POTATOES, \$7 PER LB**

**HARICOT VERT WITH PETIT POIS, \$19 PER LB**

**COUSCOUS WITH CURRANTS, \$10 PER LB**

**MEDITERRANEAN POTATO SALAD, \$10 PER LB**  
WITH GREEN BEANS AND CRACKED BLACK PEPPER IN VINAIGRETTE



THIS MENU AVAILABLE THROUGH MAIN STREET'S FINE CATERING DIVISION  
WE REQUIRE 3 DAYS ADVANCE NOTICE FOR ORDERS — 10 PERSON MINIMUM ORDER  
TELEPHONE **609.921.2777x2** TO PLACE YOUR ORDERS

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MAINSTREETCATERING.COM