

Carry-Out Menu

MAIN STREET FINE CATERING

Appetizer Platters

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

DOMESTIC CHEESE

AGED VERMONT CHEDDAR, WISCONSIN BLUE & HAVARTI; GARNISHED WITH GRAPES, \$41

GOURMET CHEESE

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

BAKED BRIE WITH RASPBERRIES

IMPORTED FRENCH BRIE TOPPED WITH RASPBERRY PUREE, WRAPPED AND BAKED IN PHTLLO, \$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; 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

SMOKED TURKEY & BLACK FOREST HAM

THIN SLICED AND PRESENTED WITH
CHAMPAGNE MUSTARD AND PLUM CATSUP, LG. \$48

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

Hors d'Oeuvre

INDIVIDUAL SELECTIONS — PRICED PER DOZEN

HERBED GOAT CHEESE & TOMATO CANAPES, \$18

PHYLLO BUNDLES

ARTICHOKE PARMESAN OR WILD MUSHROOM, \$18

BUFFALO CHICKEN PINWHEELS, \$20

CRAB AND SHRIMP WONTONS, \$24

TEQUILA AND LIME GRILLED SHRIMP, \$26

SUMMER BRIE BITES

WITH CRISP PANKO CRUMB CRUST; RASPBERRY DIPPING SAUCE, \$18

ISLAND CHICKEN BITES

IN A COCONUT BATTER; CITRUS MARMALADE, \$18

CHICKEN SKEWERS THAI OR TANDOORI-STYLE, \$24

FILET OF BEEF CANAPES

ON BREAD ROUNDS WITH HORSERADISH CREAM SAUCE, \$27

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.

TUSCAN CHICKEN GRILL

MARINATED & GRILLED BONELESS BREAST, SLICED AND
MIXED WITH MARINATED GRILLED VEGETABLES;

\$24 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.

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

\$6 EACH, (MIN. 1 DOZ.)

ASIAN RIM SOBA NOODLES

(SERVED AT ROOM TEMPERATURE)

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

\$10 PER LB.

FARFALLE WITH BABY SPINACH

BOWTIE PASTA TOSSED IN A WALNUT, SUN-DRIED TOMATO AND
GARLIC INFUSED OLIVE OIL WITH FRESH BABY SPINACH, RICOTTA AND PARMESAN CHEESE

\$12 PER LB.

PASTA BOLOGNESE

VEAL, PORK AND BEEF, SLOWLY SIMMERED WITH TOMATO,
GARLIC AND ROSEMARY IN A ROUND, RICH MEAT SAUCE;
SERVED OVER PENNE

\$10 PER LB.

SEASONAL PASTAS OF THE WEEK

PRICED PER LB.

Soup & Salads

MESCLUN BABY GREENS BALSAMICO, \$4.00 PER PERSON

ARUGULA SALAD, \$4.25 PER PERSON

CAESAR SALAD, \$4.00 PER PERSON

CLASSIC SPINACH, \$4.25 PER PERSON

GAZPACHO, \$8 PER QUART

Side Dishes

JULIENNE VEGETABLES, \$10 PER LB

FRENCH GREEN BEANS, \$18 PER LB

CONFETTI WILD & BROWN RICE, \$10 PER LB

CARAMELIZED ONION MASHED POTATOES, \$7 PER LB

HARICOT VERT WITH PETIT POIS, \$18 PER LB

COUSCOUS WITH CURRANTS, \$9 PER LB

MEDITERRANEAN POTATO SALAD, \$9 PER LB
WITH GREEN BEANS AND CRACKED BLACK PEPPER IN VINAIGRETTE

CHILLED ASPARAGUS, \$15 PER LB
WITH CITRUS VINAIGRETTE AND LEMON ZEST



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

SPRING ~ SUMMER 2010

MAIN STREET FINE CATERING

MAINSTREETCATERING.COM