

Plated Entrees

— Vegetarian —

SUMMER SQUASH TARTIN

PUFF PASTRY WITH A HERBED WHITE-BEAN FILLING,
TOPPED WITH ZUCCHINI AND YELLOW SQUASH RIBBONS;
DAIRY-FREE

PESTO STUFFED PORTOBELLO

OVER GRILLED POLENTA WITH RED PEPPER COULIS

TRUFFLED WILD MUSHROOM NAPOLEON

OVER WARMED GREENS AND LAYERED WITH PHYLLO

WHIPPED TARO ROOT CAKE

PAN-CRISPED AND SERVED WITH GOLDEN PINEAPPLE SAUCE AND BRUNOISE OF VEGETABLE

SPINACH CREPES

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

SUMMER GARDEN LASAGNE

SLICED ZUCCHINI, CARROT, BROCCOLI, CAULIFLOWER AND YELLOW SQUASH
BETWEEN LAYERS OF BREADED EGGPLANT, MOZZARELLA, RICOTTA AND MARINARA SAUCE;
TOPPED WITH PARMESAN

ARTICHOKE AND LEMON SCENTED RAVIOLI

WITH GRILLED VEGETABLE SALSA

ASIAN RIM SOBA NOODLES*

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

— Seafood —

HARISSA GLAZED HALIBUT

SERVED WITH GAZPACHO AND PETIT GREENS

PAN SEARED CAJUN TUNA

SERVED WITH ROASTED CHILI, TOMATO, AND CORN SALSA

STRIPED BASS

WITH CONFIT OF AROMATIC VEGETABLES, BRAISED FENNEL
AND PRESERVED LEMON, OVER ISRAELI COUSCOUS

OVEN ROASTED SEA BASS

WITH SLICED TOMATO, BASIL & A PHYLLO CAP; SERVED WITH SWEET PEA SAUCE

PACIFIC HALIBUT

PAN-SEARED AND SERVED OVER WILTED ENDIVE AND ASPARAGUS;
FINISHED WITH A RUBY GRAPEFRUIT BEURRE BLANC

SALMON PESTO ROULADE

SALMON FILET ROLLED WITH A FILLING OF BASIL PESTO;
BAKED AND SERVED WITH HERBED COUSCOUS AND TOMATO RAVIGOTE SAUCE

BRULEED BLACK COD

FIRE-GLAZED MISO-LACQUERED PACIFIC COD SERVED WITH STIR-FRY PETITE BOK CHOY

HONEY LACQUERED MAHI MAHI

WITH TOASTED COCONUT RICE AND TROPICAL FRUIT SALSA

MARYLAND CRAB CAKES

CLASSIC MARYLAND-STYLE PREPARATION;
FINEST QUALITY LUMP CRABMEAT, DELICATELY SEASONED AND SAUTEED;
PLATED WITH WARM VEGETABLE SLAW

SUMMER GRILLED SALMON

OVER FRESH CORN AND SHIITAKE MUSHROOM SAUTE;
GARNISHED WITH FRIED SPINACH AND A ROAST TOMATO DRIZZLE

TILAPIA PROVENCAL

MEDITERRANEAN-STYLE MILD WHITE FISH FILET ROASTED WITH SAVORY CHUNKY TOMATOES, OLIVES,
PRESERVED LEMON AND CAPERS; PLATED WITH ALMOND PILAF

CILANTRO GLAZED ROASTED RED SNAPPER

WITH BLACK BEAN AND TOMATO SALSA; CORN PUDDING TIMBALE

RED PEPPER DUSTED GRILLED SHRIMP AND FENNEL

OVER A SALAD OF BABY ARUGULA, GRAPE TOMATOES AND CRISPY BACON

— *Fowl* —

GREEN TEA SMOKED DUCK

SOBA NOODLE SALAD, MIZUNA AND SPICY PICKLED MANGO

PAN CRISPED SUGAR CANE DUCK

BONELESS LEG OF DUCK INFUSED WITH A SUBTLE NATURAL SUGAR CANE SWEETNESS;
PLATED OVER SUMMER GREENS IN A SHERRIED VINAIGRETTE,
GRILLED FRUIT RELISH AND SHAVED ASIAGO

ROAST CHICKEN ROULADE

STONE GROUND MUSTARD AND BASIL

GRILLED GRIGGS FARM POUSSIN

ROAST LEMON JUS, SMASHED CREAMER POTATO AND BROCCOLI RABE

BASTILLE DAY CHICKEN*

PAN-ROASTED AND HERB-CRUSTED FRENCH BREAST OF CHICKEN ATOP A MEDLEY OF JULIENNE VEGETABLES;
FINISHED WITH A WHOLE GRAIN MUSTARD VINAIGRETTE

CHARDONNAY CHICKEN

ROASTED FRENCH BREAST OF CHICKEN, TARRAGON VIN BLANC SAUCE; GREEN VEGETABLE MEDLEY

CHICKEN POSITANO

POUNDED CHICKEN BREAST DUSTED WITH PARMESAN,
SAUTEED AND SERVED WITH AN ARTICHOKE WHITE WINE LEMON SAUCE OVER WILD RICE

CHICKEN EMELIA*

BONELESS BREAST OF CHICKEN SAUTEED WITH PANKO CRUMBS;
FINISHED WITH A GOLDEN RAISIN, BALSAMIC GLAZED ONION COMPOTE; WILD RICE AND SWEET CORN SALAD

MOJO GRILLED CHICKEN*

CARIBBEAN-STYLE CHICKEN BREAST WITH SAUTEED PLANTAIN
SERVED OVER A BABY GREEN, MANGO AND AVOCADO SALAD; GARNISHED WITH CASHEWS

— Meats —

GRASS-FED BEEF TENDERLOIN

WITH BLUE CHEESE CRUST, ROAST TOMATO CONFIT,
QUINOA SALAD AND PORT SAUCE

KOREAN-STYLE SHORT RIBS

WITH CUCUMBER KIMCHEE AND JASMINE RICE CAKE

GRILLED SIRLOIN STEAK

WITH TWO SAUCES:
CHIMICHURRI AND ROAST TOMATO SALSA;
ACCOMPANIED BY GRILLED POTATOES AND SWEET CORN

FILET MIGNON

COFFEE AND CHILI DUSTED FILET ATOP CARAMELIZED SWEET POTATO;
FINISHED WITH HORSERADISH CREME

TOURNEDO OF BEEF AU JUS

WITH PARSLIED FINGERLING POTATO, TARRAGON ROASTED ASPARAGUS
AND CABERNET DEMI-GLACE

PAN ROASTED LAMB LOIN

WITH WHIPPED GOAT CHEESE IMPASTATA, BASIL MASHED POTATO,
FRENCH BEANS AND SPICY ALMONDS; PORT WINE SAUCE

ALDERWOOD SMOKED LAMB CHOPS

MUSHROOM CATSUP AND HORSERADISH CRÈME; ROASTED CORN CAKES

RACK OF SPRING LAMB

HERB MARINATED AND GRILLED;
PLATED WITH LEMON SCENTED VEGETABLE COUSCOUS AND PETIT POIS
WITH SAUTEED CUCUMBER AND MINT

SCALLOPINE DI VITELLO ALLA BOLOGNESE

SAUTEED SCALLOPS OF VEAL TOPPED WITH PROSCIUTTO AND PARMESAN,
BROWNEED AND FINISHED WITH A BALSAMIC WHITE WINE REDUCTION

LOIN OF PORK ROSEMARINO

WITH A CHIANTI PAN GLAZE; THREE ONION COUSCOUS AND YELLOW PEPPER & FENNEL SAUTÉ

GRILLED PORK LOIN CHOP

WITH STONE FRUIT COMPOTE, BROCCOLI RABE AND BALSAMIC DRIZZLE

ANCHO AND ORANGE PORK TENDERLOIN

MARINATED AND GRILLED;
ROAST ONION AND POBLANO CHILE CREAM SAUCE;
CORN AND ZUCCHINI TIMBALE

*SERVED AT ROOM TEMPERATURE

— First Course —

ARUGULA SALAD

JERSEY FRESH ARUGULA WITH MARINATED ARTICHOKE, ROASTED GARLIC, PICKLED FENNEL,
EXTRA VIRGIN OLIVE OIL, AND HUMBOLDT FOG GOAT CHEESE;
SERVED WITH FLATBREAD

VINE RIPENED TOMATOES

WITH FETA MOUSSE, KALAMATA OLIVES AND HERBS

CRAB LOUIS NAPOLEON

LAYERS OF DICED TOMATO, AVOCADO AND JUMBO LUMP CRAB
POOLED WITH SCENTED TOMATO WATER

COUNTRY FRIED GREEN TOMATO

BUTTERMILK DIPPED AND CORNMEAL CRUSTED GREEN TOMATO SLICES
WITH FRISEE AND WARM BACON VINAIGRETTE

THAI STEAMED MUSSELS

IN A LEMONGRASS BROTH WITH COCONUT AND JALAPEÑO

WATERMELON AND JICAMA IN A BIBB LETTUCE CUP

WITH FETA CHEESE AND TOASTED SUNFLOWER SEEDS; BANYULS VINAIGRETTE

GRILLED ASPARAGUS AND CRISP PROSCIUTTO SALAD

OVER ARUGULA WITH SHAVED PARMESAN

SILVER QUEEN CORN AND GREEN BEAN SALAD

FRESH AND COLORFUL; PLATED OVER RIPE SLICED TOMATOES
WITH FRENCH VINAIGRETTE

CANTALOUPE AND SOPPRESSATA

MELON BALLS OVER FRISEE GARNISHED WITH SLIVERS OF
SOPPRESSATA WITH A LIGHT WINE VINAIGRETTE

CHILLED SOUPS

- WATERCRESS WITH BLACK PEPPER CRUSTED SEA SCALLOP
- MAIN STREET'S EVER FAVORITE CHUNKY VEGETABLE GAZPACHO
- TRADITIONAL SMOOTH AND CREAMY POTATO LEEK VICHYSOISE

— Salads —

GOURMET BABY LETTUCES

WITH SUMMER VINAIGRETTE;
TOPPED WITH SWEET CORN SHOOTS AND HONEY ROASTED SUNFLOWER SEEDS,
GARNISHED WITH CRISP PLANTAINS

FRISEE AND WATERCRESS SALAD

WITH MANDARIN ORANGE AND RED ONION;
CITRUS VINAIGRETTE

MAIN STREET CAESAR SALAD

SPINACH AND MANGO SALAD

WITH CANDIED PECANS; BALSAMIC AND OLIVE OIL

MIXED BABY GREENS

WITH BALSAMIC VINAIGRETTE

— Vegetable Sides —

CHILLED ASPARAGUS

WITH CITRUS VINAIGRETTE AND LEMON ZEST

TARRAGON ROASTED ASPARAGUS

ASPARAGUS WITH WARM BACON DRESSING

PETIT POIS, SAUTEED CUCUMBER & MINT

HARICOTS VERTS

FRESH CORN & SHIITAKE MUSHROOM SAUTE

LEMON SCENTED VEGETABLE COUSCOUS

SAUTEED ZUCCHINI

WITH SUMMER HERBS AND ROASTED TOMATO

GREEN VEGETABLE MEDLEY

WARM ORZO SALAD

WITH TOMATO, KALAMATA OLIVES AND LEMON ZEST

GRILLED CHERRY TOMATOES BALSAMICO

OVEN CRISPED YUKON POTATOES

BASIL MASHED POTATOES

FRESH CORN & ZUCCHINI TIMBALE

MEDITERRANEAN RED BLISS POTATOES & GREEN BEANS

GRILLED SWEET PEPPER TRIO

BOLD SLICES OF MARINATED GREEN, RED AND YELLOW PEPPERS

— Desserts —

RECOMMENDED FOR FULL-SERVICE PARTIES

(MINIMUMS MAY APPLY TO CERTAIN ITEMS)

BANANAS FOSTER CRÈME PUFF

LIGHT AND FLAKY CRÈME PUFF

FILLED WITH CHOCOLATE CUSTARD AND WHIPPED CRÈME;
SERVED WITH A BANANA RUM SAUCE

DECADENT CHOCOLATE TOWER

AN ELEVEN LAYER TORTE OF FEATHER LIGHT ULTRA THIN CHOCOLATE DECADENCE CAKE
AND CAPPUCCINO MOUSSE; FINISHED WITH A LIQUID CHOCOLATE GANACHE
AND PRALINE CRUNCH

BELGIAN CHOCOLATE SOUFFLÉ CAKE

SERVED WITH ANISE ANGLAISE

RUSTIC PEACH STRAWBERRY TART

FRESH STRAWBERRY AND PEACH TART IN A FREEFORM
CRUST WITH LEMON ZESTED CRÈME FRAICHE TOPPING.

LEMON POPPY CAKE

WITH LEMON CURD PUDDING AND BLUEBERRY SAUCE

PLUM AND NECTARINE CAKE

FRUIT TOPPED CAKE WITH A SPRINKLING OF CRYSTAL SUGAR;
SERVED WITH RED WINE PLUM SAUCE AND WHIPPED CRÈME FRAICHE TOPPING

ESPRESSO POT DE CREME

ESPRESSO INFUSED CUSTARD TOPPED WITH
WHIPPED CREAM AND A SPRINKLING OF CINNAMON;
TUILE SPOON AND BERRY GARNISH

VANILLA BEAN PANNA COTTA

ITALIAN 'COOKED CREAM' INFUSED WITH REAL VANILLA BEANS; STRAWBERRY RHUBARB SAUCE

PROSECCO AND BERRY GELEE

LIGHT AND REFRESHING SUMMER BERRIES IN A PROSECCO GELEE;
SERVED WITH A LEMON CRÈME FRAICHE

SUMMER SHORTCAKES

HONEY BAKED PEACHES SERVED ATOP A FLAKY SHORTCAKE BISCUIT
WITH SWEETENED WHIPPED CREAM

WEDDING AND SPECIAL OCCASION CAKES

CUSTOM INSCRIBED

SPRING-SUMMER 2010

Main Street Fine Catering

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MAINSTREETCATERING.COM

