

# *Plated Entrees*

## *— Vegetarian —*

### **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 —*

### **PAN SEARED CAJUN TUNA**

SERVED WITH ROASTED CHILI, TOMATO, AND CORN SALSA

### **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* —

**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

**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

**CHICKEN AND GOAT CHEESE CREPES**

TENDER CREPES ROLLED WITH DICED ROAST CHICKEN, GOAT CHEESE AND CARAMELIZED ONION;  
FINISHED WITH A WILD MUSHROOM MADEIRA SAUCE

**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

**CHICKEN TONNATO\***

POUNDED, SAUTEED BREAST OF CHICKEN SERVED WITH A SMOOTH LEMON TUNA CAPER SAUCE;  
PLATED OVER ARUGULA, MARINATED MIXED OLIVES AND CHERRY TOMATOES

## — Meats —

### **KOREAN-STYLE SHORT RIBS**

WITH CUCUMBER KIMCHEE

### **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

### **SLICED TENDERLOIN OF BEEF\***

WITH GREEN PEPPERCORN SAUCE, GRILLED CHERRY TOMATOES AND ASPARAGUS SPEARS

### **ALDERWOOD SMOKED LAMP 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 —

### **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 FRISSE 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)

**BRANDIED CHERRY CRÈME PUFFS**

LIGHT AND FLAKEY CRÈME PUFF FILLED WITH BRANDIED PASTRY CREAM;  
TOPPED WITH SWEET CHERRY COMPOTE

**CHOCOLATE PISTACHIO MOUSSE**

PISTACHIO CRÈME CENTER,  
BELGAIN CHOCOLATE GLAZE OVER A SHORTBEREAD COOKIE

**BELGIAN CHOCOLATE MERINGUE CAKE**

HAZELNUT AND CHOCOLATE STUDDED MERINGUE  
TOPPED FLOURLESS CHOCOLATE CAKE; POOLED WITH CRÈME ANGLAISE

**LEMON POPPY CAKE**

WITH LEMON CURD PUDDING AND WILD BLUEBERRY SAUCE

**COCONUT CAKE WITH TROPICAL FRUIT**

A MOIST LIGHT COCONUT CAKE SERVED WITH A FRUIT SALSA OF MANGO, PINEAPPLE, PAPAYA AND STAR FRUIT;  
ACCENTED BY A GINGER LIME SAUCE

**COFFEE POT DE CREME**

COFFEE 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;  
STRAWERRY RHUBARB SAUCE

**PROSECCO AND BERRY GELEE**

LIGHT AND REFRESHING SUMMER BERRIES MOLDED IN A PROSECCO GELEE;  
SERVED WITH A LAVENDER HONEY CREME FRAICHE

**SUMMER TARTS**

LEMON, KEY LIME, FRESH BERRIES WITH VANILLA PASTRY CREAM;  
SERVED WITH CREME ANGLAISE OR RASPBERRY SAUCE

**SUMMER SHORTCAKES**

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

**WEDDING AND SPECIAL OCCASION CAKES**

CUSTOM INSCRIBED

SPRING-SUMMER 2008

*Main Street Fine Catering*

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