

Buffet Reception

YOUR FAMILY AND FRIENDS WILL BE GRACIOUSLY
WELCOMED TO COCKTAILS WITH A SELECTION OF HORS D'OEUVRE.

GUESTS WILL THEN BE SERVED
A SUMPTUOUS BUFFET OF YOUR CHOICE.

THE REMAINDER OF THE DAY EVERYONE
WILL ENJOY WEDDING CAKE, COFFEE AND YOUR ENTERTAINMENT
WITH THE QUIET ASSURANCE OF YOUR SERVICE STAFF.

RECEPTION INCLUDES:

COCKTAIL HOUR

BUTLERED HORS D'OEUVRE
PROFESSIONALLY STAFFED BAR
LINEN AND GLASSWARE

DINNER

YOUR CHOICE OF FULLY STAFFED BUFFETS
DINING TABLES
CHOICE OF LINEN COLOR
BALLROOM-STYLE OR PADDED FOLDING CHAIRS
WHITE, IVORY OR TAUPE CHINA
SILVERPLATE FLATWARE

FOR DESSERT

FROM THE MAIN STREET PASTRY SHOP
DRAPED LINEN CAKE TABLE
COFFEE AND TEA SERVICE

PRICED FROM \$90 PER PERSON
THE PRICES ARE BASED ON ONE HUNDRED GUESTS
ATTENDING A FIVE HOUR RECEPTION
WITH FOOD SERVICE AND RENTALS AS WELL AS SET-UP AND CLEAN-UP,
AT YOUR SPECIAL LOCATION

*PRICES WILL VARY DEPENDING ON YOUR NUMBER OF GUESTS
AND DETAILS OF YOUR EVENT.

MAIN STREET CATERING WILL WALK YOU THROUGH EACH DETAIL OF
PLANNING THE RECEPTION OF YOUR DREAMS.

BUFFET WEDDING RECEPTION
MAIN STREET CATERING... 609.921.2777 x2
WWW.MAINSTREETCATERING.COM

HORS D'OEUVRE

CHOICE OF SIX FROM HORS D'OEUVRE MENU

BUFFET SUGGESTIONS

MENU ONE

CHICKEN POSITANO

SCALLOPPINI OF CHICKEN DUSTED IN PARMESAN;
PREPARED WITH A CREAMY ARTICHOKE LEMON WINE SAUCE

SLICED TENDERLOIN OF BEEF
WITH GREEN PEPPERCORN SAUCE

FARFALLE WITH BABY SPINACH,
SUNDRIED TOMATOES, AND WALNUTS

GRILLED SUMMER VEGETABLES

CLASSIC CAESAR SALAD

BAGUETTE, FOCACCIA, AND COUNTRY ROLLS

MENU TWO

COUNTRY GLAZED PORK LOIN
WITH MANGO SALSA

MAPLE AND SOY GLAZED SALMON

VEGETABLE STRUDEL

FRESH STEAMED VEGETABLES BRUNOISE,
BOUND IN A LIGHT CHEESE SAUCE, WRAPPED AND BAKED IN PHYLLO PASTRY;
SERVED SLICED WITH CARROT-GINGER SAUCE

CURRIED ORANGE COUS COUS

SAUTEED SNAP PEAS, SNOW PEAS, AND GREEN BEANS

MAIN STREET BREAD BASKET

MENU THREE

CARVED FILET OF BEEF

SERVED WITH HORSERADISH CREAM SAUCE

WHOLE ROASTED SALMON

STUFFED WITH VEGETABLES PROVENCAL; SERVED WITH BASIL AIOLI

WILD MUSHROOM RAVIOLI

WITH AN HERB VIN BLANC

FRESH SPRING ASPARAGUS

WITH CITRUS VINAIGRETTE

BABY MESCLUN GREENS

SEVEN-GRAIN ROLLS, SEMOLINA EPI, AND FRENCH ROUND ROLLS

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