

Plated Reception

YOUR RECEPTION BEGINS WITH A SELECTION OF
FINE HORS D'OEUVRE AND COCKTAILS.

FOLLOWING YOUR COCKTAIL HOUR YOUR GUESTS WILL BE INVITED TO
FIND THEIR PLACES AT FORMALLY SET TABLES
WHERE THEY WILL BE SERVED AN IMPECCABLE MEAL.

THROUGHOUT THE DAY, EVERYONE WILL CELEBRATE YOUR SPECIAL EVENT
WITH THE QUIET ASSURANCE OF YOUR SERVICE STAFF.

RECEPTION INCLUDES:

COCKTAIL HOUR

SELECTION OF HORS D'OEUVRE
PROFESSIONALLY STAFFED BAR WITH LINEN AND GLASSWARE

DINNER

YOUR CHOICE OF FIRST COURSE AND ENTREE
DINING TABLES WITH YOUR LINEN COLOR
BALLROOM-STYLE OR PADDED FOLDING CHAIRS
WHITE, IVORY OR TAUPE CHINA
SILVERPLATE FLATWARE
WINE, CHAMPAGNE, AND WATER GLASSES
SPECIALIZED SERVICE STAFF

WEDDING CAKE

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

STARTING AT \$95 PER PERSON,
THE ESTIMATED PRICES ARE BASED ON ONE HUNDRED GUESTS
ATTENDING A FIVE HOUR RECEPTION PLUS A TWO HOUR SET-UP
AND ONE-HOUR CLEAN-UP AT YOUR SPECIAL LOCATION

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

A MAIN STREET SPECIAL EVENT PLANNER
WILL WALK YOU THROUGH EACH DETAIL OF
PLANNING THE RECEPTION OF YOUR DREAMS.

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

HORS D'OEUVRE

CHOICE OF SIX FROM HORS D'OEUVRE MENU

FIRST COURSE OPTIONS FOR THE SPRING & SUMMER...

MESCLUN SALAD
WITH STRAWBERRIES AND ALMONDS

HEIRLOOM TOMATOES
WITH FRESH CORN AND GREEN BEANS
TOSSED IN A FRENCH VINAIGRETTE

SPINACH AND MANGO SALAD
WITH CANDIED PECANS; BALSAMIC AND OLIVE OIL

WHITE SALAD
ENDIVE, FRISEE, FENNEL, MUSHROOMS AND HEARTS OF PALM
WITH CITRUS VINAIGRETTE

SUMMER FIG SALAD

GRILLED ASPARAGUS SALAD
OVER ARUGULA WITH SHAVED PARMESAN

SWEET CORN CHOWDER

CLASSIC GAZPACHO

CHILLED WATERCRESS SOUP

FIRST COURSE OPTIONS FOR THE AUTUMN...

ALMOND CRUSTED GOAT CHEESE SALAD
WARM MEDALLION OF VERMONT GOAT CHEESE OVER BABY GREENS

CARAMELIZED PEAR AND BLUE CHEESE
OVER BIBB LETTUCE WITH BALSAMIC VINAIGRETTE; CRISPY ONIONS

FIELD GREENS
WITH **BLOOD ORANGE VINAIGRETTE**
BUTTERNUT SQUASH SHOESTRINGS
AND TOASTED PUMPKIN SEEDS

AUTUMN SPINACH SALAD
JULIENNE OF BLACK FOREST HAM AND GRANNY SMITH APPLE
WITH A SPRINKLING OF DRIED CRANBERRIES AND TOASTED CARAMELIZED WALNUTS;
TOSSED WITH SPINACH IN A DIJON VINAIGRETTE

BRANDIED PUMPKIN SOUP

LOBSTER BISQUE

HARVEST SOUP

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PLATED ENTREES

GRILLED FILET MIGNON WITH CRISP RED ONION GARNISH
SERVED WITH SMASHED CREAMER POTATOES AND GRILLED CHERRY TOMATOES

STUFFED TENDERLOIN
FILLED WITH SPINACH, RED PEPPER AND BLUE CHEESE

RACK OF LAMB
ROASTED WITH HERBED CRUMBS AND SERVED WITH POTATO SAVOYARDE
AND HARICOT VERTS WITH PETIT POIS

COFFEE AND CHILI-DUSTED FILET
SERVED WITH CARAMELIZED SWEET POTATO AND FINISHED WITH A HORSERADISH CREAM

SALMON PESTO ROULADE
BAKED AND SERVED WITH HERBED COUSCOUS AND TOMATO RAVIGOTE

OVEN ROASTED SEA BASS
WITH SLICED TOMATO, BASIL, AND A PHYLLO CAP; SERVED WITH A SWEET PEA SAUCE

HONEY LACQUERED MAHI MAHI
WITH TOASTED COCONUT RICE AND TROPICAL FRUIT SALSA

HORSERADISH AND POTATO CRUSTED MAINE SALMON
WITH A TARRAGON VIN BLANC OVER ASPARAGUS SPEARS

PISTACHIO SNAPPER
SERVED WITH CARAMELIZED ONION MASHED POTATOES AND ROASTED TOMATO CONFIT

DIJON GLAZED SWORDFISH
WITH AN AUTUMN FRUIT SALSA AND GRILLED RADICCHIO

CHARDONNAY CHICKEN
WITH A SAUTEE OF JULIENNE VEGETABLES AND TARRAGON VIN BLANC

BLACK CURRANT CHICKEN
SERVED WITH WILD RICE WITH DRIED CHERRIES AND ALMONDS AND HARICOT VERTS

CHICKEN FLORENTINO
STUFFED WITH SPINACH AND THREE CHEESES AND SERVED WITH A CREAMY TOMATO HERB SAUCE

SUGAR CANE DUCK
WITH ASIAN PEAR RELISH AND SAUTEED GREENS

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PLATED ENTREES

CONTINUED

SPINACH CREPES

FILLED WITH SPINACH, PORTOBELLO, AND RICOTTA;
SERVED WITH A PINK TOMATO SAUCE

WARM BISTRO PLATE

GRILLED EGGPLANT, RED BLISS POTATO, SAUTEED GREENS, RED PEPPER,
AND GOAT CHEESE, SKEWERED WITH ROSEMARY
AND PLATED WITH A VEGETABLE SAUCE WITH CANNELLINI BEANS

WILD MUSHROOM NAPOLEON

OVER WARMED GREENS, LAYERED WITH PHYLLO

COMBINATION PLATES

HERB CRUSTED RACK OF LAMB AND HALIBUT

WITH LEMON AND GRILLED VEGETABLE COUSCOUS, HERB SCENTED JUS

FILET MIGNON AND JUMBO SHRIMP

SERVED WITH A ROASTED GARLIC JUS; SAUTE OF JULIENNE VEGETABLES

CHARDONNAY CHICKEN AND PAN-SEARED SCALLOPS

SERVED WITH JULIENNE VEGETABLES AND TARRAGON-MUSHROOM SAUCE

MACADAMIA SHRIMP AND COUNTRY GLAZED PORK LOIN

WITH CURRIED ORANGE-VEGETABLE COUSCOUS AND MANGO RELISH

CARVED TENDERLOIN OF BEEF AND MARYLAND CRAB CAKE

SERVED WITH WARM JULIENNE VEGETABLE SLAW

OTHER OPTIONS

TASTING PLATES

A STYLISH AND CONTEMPORARY WAY TO OFFER YOUR GUESTS
A VARIETY OF SMALL ENTREES ON ONE BEAUTIFULLY PRESENTED, COMPOSED PLATE.
THE MOST MODERN STYLE OF SERVICE FOR A PLATED DINNER.

TABLE-SIDE OR FAMILY-STYLE SERVICE

COMBINES THE SELECTION AND BENEFITS OF A BUFFET
WITH THE COMFORT AND CONVENIENCE OF A SEATED, SERVED DINNER

PLEASE ASK YOUR EVENT PLANNER FOR MORE INFORMATION
ON THESE STYLES OF SERVICE

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