

Buffet Entertaining

IDEAS FOR...

PASTA

(also see plated vegetarian dishes)

Paella

the rich flavors of little neck clams, mussels, shrimp, chicken and chorizo sausage blended 'en casserole' with rice, tomato, pepper, onion, and saffron

Fresh Ravioli

Choose from:

- pumpkin ravioli with a sage cream sauce;
- wild mushroom ravioli with herb vin blanc;
- four cheese ravioli with bolognese sauce;
- smoked gouda ravioli with tomato cream sauce

Farfalle with Baby Spinach

bow-tie pasta tossed in a walnut, sun-dried tomato and garlic infused olive oil with fresh baby spinach, ricotta and parmesan cheese

Four Cheese Tortellini

tortellini stuffed with asiago, ricotta, parmesan and romano cheeses in a basil pesto broth with tender poached chicken

Rigatoni with Sweet Sausage

rigatoni tossed in a light creamy sauce of sweet sausage and sun-dried tomato; garlic and parmesan

Cannelloni

two homemade spinach crepes rolled with a mixture of chicken, veal, pork and cheese; baked and served with a red wine demi glace

Pasta Saute

chef prepared for your guests; penne pasta with a choice of fresh tomato cream or housemade pesto sauce

(each served with complementary breads and rolls)

IDEAS FOR...

GRAZING STATIONS...

Tapas

a tasting of Spanish-style appetizers:

- tuna and artichoke
- sliced flank steak chimol
- spicy grilled shrimp
- marinated grilled cherry tomatoes
- cubed feta in herbed olive oil
- diced chorizo and potato
- mixed mushrooms in vinaigrette
- marinated mixed olives

Whipped Potato Bar

mashed potatoes offered with the following toppings:

- gorgonzola & rosemary butter
- bacon
- sour cream and fresh chives
- mushroom ragout
- caramelized onion & roasted garlic

Asian Rim Station

- pan-seared pot stickers with ginger sauce,
- sheumi with sweet pea dipping sauce
- marinated chicken skewers with peanut sauce
- soba noodle salad

Fusion Rhythm Station

grilled ahi tuna in an asian marinade skewered with shiitake mushrooms and offered with fresh lime wedges

moroccan beef skewers with orange zest rosemary scented chicken skewered with artichoke hearts and presented with a red pepper aioli

served with snap peas and carrots with satay dipping sauce

Antipasto Milano

Rosette de Lyon salami, fresh mozzarella, asiago, marinated artichoke hearts, caponata, roasted red peppers, kalamara olives and herbed crostini

(each served with complementary breads and rolls)

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IDEAS FOR...

DINNER STATIONS...

New York Steak House

prime sirloin carved on site
with grilled red onions,
herb roasted new potatoes, steak sauce
and grilled cherry tomatoes;
Caesar salad

Country Glazed Pork Loin

marinated and roasted pork loin
served with warm apple compote, haricots vert,
and sweet potato puree

Whole Roasted Salmon

(served room temperature)
stuffed with vegetables provencal
accompanied with a basil aioli;
wild rice salad

Tenderloin of Beef

seasoned with cracked peppercorns;
two sauces:
horseradish creme fraiche and mushroom saute;
zucchini mousse and grilled cherry tomatoes

Rack of Lamb

dijon herb crusted and
served with a warm port wine sauce;
mashed potatoes and skillet carrots with sage

Roast Turkey Breast

served with cranberry-orange relish,
caramelized mashed potatoes, brown gravy
and roasted asparagus with tarragon

(each served with complementary breads and rolls)

IDEAS FOR...

DESSERT STATIONS...

Trio of Mousses

(presented in individual glasses)
Belgian chocolate mousse with
florentine peanut cookie
white chocolate with
homemade maraschino cherry & white cigarette
spiced mango mousse with sauteed pumpkin compote

Dessert 'Con Queso'

layers of lime custard, mango mousse,
seasonal salsa and shaved white chocolate;
served with crisp dessert tortillas

Fondue

dark chocolate and caramel sauces
heated in fondue pots;
strawberries, bananas, apples,
pineapple and dried apricots;
cubed pound cake, mini macaroons
and cinnamon sugar biscotti
for dipping

Crepes

warm vanilla crepes
served with Normandy apples, orange suzette,
mixed berry & chocolate sauces;
topped with whipped cream

Cakes and Tarts

choose from year-round favorites:
Mississippi mud cake, carrot cake, plain cheesecake,
chocolate tart, key lime pie, opera torte,
plus seasonal additions

Finger Pastries

choose from: opera squares, linzer triangles,
carrot cake petit fours, cheesecake bars, petit fruit financiers,
French apple tartelettes, mud bites, mini-eclairs
chocolate cream puffs, chocolate raspberry mousse cups,
key lime tartelettes plus seasonal additions

Crisps, Cobblers and Puddings

seasonal specialties plus traditional apple crisp,
chocolate mousse and rice pudding

Buffet Entertaining

DINNER COMBINATIONS

18 person minimum

Almond Dusted Sea Bass & Chicken Piccata

- **pan seared sea bass**
finished in the oven and served over winter greens
- **confetti rice**
- **sauteed medallions of chicken**
served with a light lemon caper sauce
- **tossed green salad**

Chicken Positano & Spinach Crepes

- **chicken breast**
pounded and dusted with parmesan; sauteed and served in an artichoke white wine lemon sauce
- **confetti rice**
- **cannelloni**
rolled with a filling of spinach, mushroom and ricotta, baked and served with a creamy pink tomato rosemary sauce
- **mesclun salad vinaigrette**

Grilled Salmon & Tenderloin Tips

- **fresh filet of salmon**
grilled and finished with lemon herb sauce
- **tenderloin of beef**
in a brown mushroom sauce over egg noodles
- **haricots verts**
- **seasonal baby green salad**



DINNER COMBINATIONS

18 person minimum

Filet of Beef & Maryland Crab Cake

- **tenderloin of beef**
seasoned with fresh cracked peppercorns, sliced and served room temperature
- **crab cake**
classic Maryland-style preparation; finest quality lump crabmeat, delicately seasoned and sauteed
- **green peppercorn & basil aioli sauces**
- **braised fennel slaw**
- **grilled cherry tomatoes**

Sliced Tenderloin & Chicken Goat Cheese Crepes

- **tenderloin of beef**
seasoned with fresh cracked peppercorns, sliced and served room temperature
- **tender homemade crepes**
rolled with diced roast chicken, goat cheese and caramelized onion; finished with a wild mushroom Madeira sauce
- **roasted asparagus with tarragon**
- **caesar salad**

Tilapia Provencal & Spinach Lasagne

- **roasted Mediterranean-style mild white fish filet**
with savory tomato, olive and preserved lemon and caper compote topping
- **almond pilaf**
- **spinach lasagne**
spinach lasagne noodles layered with ricotta, mozzarella and feta cheeses, watercress, basil, roasted garlic and tomato sauce
- **mesclun salad vinaigrette**

Marinated Flank Steak & Pecan Chicken

- **sliced flank steak**,
served room temperature with horseradish sauce
- **boneless breast of chicken**
baked with pecan panko crumbs
served over sweet potato puree with praline
- **creole mustard sauce**
- **haricots verts and petit pois**
- **spinach salad**

(each served with complementary breads and rolls)

Buffet Entertaining

THEME TABLES

18 person minimum

American

- Hunter Horn Plantation ham
with champagne mustard sauce
- roasted turkey breast
- wild mushroom lasagne
- haricots verts & petit pois
- cranberry walnut spinach salad
- assorted country breads

Continental

- filer of beef
with horseradish cream sauce
- civer de pouler
prepared with dried plums, olives and capers
- cabernet rice
- haricots verts almondine
- mixed greens vinaigrette
- sliced French bread

Mediterranean

- chicken positano
- whole roasted salmon
- pumpkin ravioli with sage cream
- grilled vegetables provencal
- baby greens balsamico
- focaccia, garlic bread

(each served with complementary breads and rolls)

THEME TABLES

18 person minimum

New England

- country glazed pork loin
with apple compote
- pecan crusted breast of chicken
- sweet potato puree with praline
- spinach souffle
- caesar salad
- seven grain country bread

Grazing Table

- sliced filer platter
with green peppercorn sauce
- smoked turkey and black forest ham
with plum catsup
- Norwegian smoked salmon
with caper cream cheese and black bread
- stilton blue cheesecake
apple slices, celery sticks and crostini
- fruits and berries,
- crudite
assorted bite-size vegetables
with dipping sauce
- assorted breads

(each served with complementary breads and rolls)

PARTY CHECKLIST

Caterer

- Main Street Catering

Waitstaff

- Main Street Catering

Bartender

- Main Street Catering

Rentals

- Main Street will coordinate:

- | | | |
|---|------------------------------|-------------------------------|
| <input type="checkbox"/> Silverware | <input type="checkbox"/> own | <input type="checkbox"/> rent |
| <input type="checkbox"/> china | <input type="checkbox"/> own | <input type="checkbox"/> rent |
| <input type="checkbox"/> glassware | <input type="checkbox"/> own | <input type="checkbox"/> rent |
| <input type="checkbox"/> table & chairs | <input type="checkbox"/> own | <input type="checkbox"/> rent |
| <input type="checkbox"/> table linens | <input type="checkbox"/> own | <input type="checkbox"/> rent |
| <input type="checkbox"/> serving pieces | <input type="checkbox"/> own | <input type="checkbox"/> rent |

Recommendations

Main Street is pleased to recommend

- florist
- wines and spirits
- musicians/entertainment
- specialty tents

Fall-Winter 2003

Main Street Catering ◦ 609.921.2777x2

mainstreetprinceton.com