

APPETIZERS

HORS d'OEUVRE

— HOT INDIVIDUAL SELECTIONS —

4 dozen minimum each type
priced by the dozen

VEGETABLE

Phyllo Bundles

spinach feta or wild mushroom

Mediterranean Chickpea Fritters

with cucumber yogurt sauce

Spinach Ricotta Stuffed Mushrooms

Vegetable Tempura

with tamarind sauce

Parmesan Cheese Melts

on pumpnickel rounds

Sweet Potato Pancake

with sour cream

Sun-Dried Tomato & Olive Tartlet

\$15 per dozen

Focaccia Bites

with caramelized onion and gorgonzola

Gougere

parmesan cheese puffs

\$9 per dozen



HORS d'OEUVRE

— HOT INDIVIDUAL SELECTIONS —

4 dozen minimum each type
priced by the dozen

SEAFOOD – MEAT – CHICKEN

Baby Lamb Chops

\$36 per dozen

Duck Trap Smoked Salmon Tarts

with candied leek

Herb Crusted Lamb Tenderloin

grilled and drizzled with mint Tzatziki sauce

Maryland Crab Cakes

with basil aioli

Crab & Shrimp Wontons

Horseradish Crusted Salmon Skewer

Macadamia Shrimp

with island coconut sauce

\$20 per dozen

Sausage Bundles

Prince Edward Island Mussels

pan roasted and presented in spoons with red pepper-garlic rouille

Brie and Parma Ham Quesadilla

topped with red wine poached fig

Petit Croque Monsieur

black forest ham and jarlsberg

Gingered Chicken Bites

with plum sauce

Mini Quiche Lorraine

Sweet & Sour Meatballs

Mini Bistro Burgers

with caramelized onion blue cheese confit

\$16 per dozen

APPETIZERS

HORS d'OEUVRE

— COLD INDIVIDUAL SELECTIONS —

4 dozen minimum each type • priced by the dozen

VEGETABLE

Reggiano Parmigiano Crisp

with whipped mascarpone, basil pesto and dried tomato

Artichoke Salad Canape

with olive, parmesan and garlic

Olive Tapenade Toasts

Stuffed Red Globe Grapes

filled with Mayrag blue cheese;
dusted with pistachio crumbs

Stilton Spread with Caramelized Pear

on raisin walnut canape

Tortellini Skewer

with roasted tomato puree

\$15 per dozen

MEAT and FOWL

Pork Tenderloin Crostini

with dried cherry chutney

Filet of Beef Canape

on bread rounds with horseradish cream sauce

Smoked Chicken & Apple Salad Tartlet

Korean BBQ Beef

with jicama, grilled scallion and napa cabbage
in rolled rice paper

Antipasto Pinwheel

pesto cream cheese spikes with crisp prosciutto,
smoked mozzarella and red pepper;
rolled in a tomato-scented tortilla

Sesame Chicken Skewer

with satay sauce

Pate aux Fine Herb Canape

on crostini with sliced radish

\$18 per dozen

HORS d'OEUVRE

— COLD INDIVIDUAL SELECTIONS —

4 dozen minimum each type • priced by the dozen

SEAFOOD

Chilled Poached Shrimp

with cocktail sauce

Grilled Margarita Shrimp Skewer

Seared Sesame Crusted Tuna

with wasabi mayonnaise on rice crackers

Chilled Crab Claws

\$20 per dozen

Lobster Salad Spooners

Smoked Salmon Napoleon

Akvavit Cured Gravlax Canape

on black bread

Smoked Trout

with red onion and horseradish on potato gaufrette

\$18 per dozen



NIBBLES and MUNCHIES

Cheddar Crisps

Marinated Olives

Seasoned Bread Sticks

Rosemary Almonds

Toasted Pita Chips

Crackerbreads

parmesan or herb

Main Street Catering ◦ 609.921.2777x2

APPETIZER PLATTERS

each serves a minimum of 10 unless otherwise noted;
large serves 20 or more,
(depending on number of additional offerings)

Cheese Platter

aged Vermont cheddar, Wisconsin blue & Havarti;
garnished with grapes

\$38

Fromage et Fruit

gourmet cheese platter includes four hand-selected
quality imported cheeses, berries and
fresh & dried fruits

\$55

Baked Brie

half wheel wrapped in a decorated crust of phyllo
with ginger-apple chutney;
ready to bake

\$38

Brandied Stilton Walnut Spread

served with black bread

\$40

Fruits and Berries

seasonal, fresh fruits,
presented sliced and ready-to-enjoy

\$35

Crudite

assortment of bite-sized, fresh, seasonal garden vegetables
appealingly presented in a basket with
your choice of dipping sauce

\$38

Savory Baked Cheesecakes

Santa Fe pablano
with blue and yellow corn chips

basil-pinenut pesto
with tomato salsa

sun-dried tomato and feta
with cracker bread and water biscuits

\$30 each

APPETIZER PLATTERS

each serves a minimum of 10 unless otherwise noted; large
serves 20 or more,
(depending on number of additional offerings)

Seared Ahi Tuna

with wasabi mayonnaise and pickled ginger;
served with rice crackers

\$40

Norwegian Smoked Salmon

classic presentation with caper cream cheese and black bread

\$48

Fresh Poached Shrimp

choice of spicy cocktail or louis sauce

\$18 per dozen

Smoked Salmon Mousse

in a cream cheese base served with pumpernickel ficelle

\$45

Caviar or Crab Legs or Raw Bar

special order upon client's request

market price

Creamy Seafood Dip

rich with crabmeat and shrimp and delicate seasoning

\$65

Grilled Vegetables Provencal

fennel, sweet peppers, zucchini & carrots
accompanied with a tapenade dip

\$40

Mediterranean Meze

Greek assortment of hummus, red pepper baba ghanoush,
mixed olives and marinated feta
with crisp pita wedges

\$40

Filled Focaccia Wedges

roasted eggplant, provolone and pesto,
grilled portobello with sun-dried tomato pesto

\$18 per dozen*

Southwest Con Queso Dip

layers of avocado puree, chili-spiced cream,
grated cheese, diced jalapeno, tomato and scallion;
tortilla chips for dipping

\$15 large \$35

APPETIZER PLATTERS

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(depending on number of additional offerings)

Tenderloin of Beef

lean, perfectly roasted filet,
thin sliced and presented with cocktail breads
and green peppercorn mustard sauce

\$45 large \$85

Smoked Turkey & Black Forest Ham

thin sliced and presented with
champagne mustard and plum catsup

\$35 large \$65

Hunter Horn Plantation Ham

sugar cured, honey baked, spiral sliced on the bone,
ready to serve; with champagne mustard sauce

\$75 (8 lb avg.)

Glazed Pork Tenderloin

slices of marinated, grilled pork tenderloin
served with mango chutney

large \$45

Pate Platter

duck, pork and pistachio country pate,
smooth herbed chicken liver pate,
cornichons and spicy mustard sauce

large \$65

Antipasto Reggiano

salami, prosciutto, fresh mozzarella,
asiago, haricots verts and herbed crostini

\$38

Cocktail Croissants

tenderloin and watercress, chutney chicken salad,
smoked turkey with plum sauce or
cucumber with herb cheese

\$24 per dozen*

Pan Seared Pot Stickers

chicken pot stickers
served hot with a ginger-soy dipping sauce

\$14 per dozen*

*4 dozen minimum
unless noted, breads, rolls and crackers not included

Fall-Winter 2003

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mainstreetprinceton.com