

Plated Entrees

—VEGETARIAN—

Spinach Cannelloni

two housemade crepes rolled with a filling of spinach, mushroom and ricotta;
baked and served with
a creamy pink tomato rosemary sauce

Eggplant Rollatini

sliced eggplant, rolled with a filling of mozzarella and ricotta cheeses; baked and topped with our special marinara sauce and parmesan

Wild Mushroom Lasagne

medley of sauteed wild mushrooms layered with herbed tomato sauce, fresh egg pasta, mozzarella, ricotta and parmesan;
finished with a mornay sauce and fried basil

Vegetable Napoleon

skewer of grilled eggplant, red pepper, red bliss potato, goat cheese and winter greens plated on a vegetable sauce with simmered cannellini beans

Vegetable en Croute

fresh steamed vegetables brunoise, bound in a light cheese sauce, wrapped and baked in phyllo pastry;
served sliced with ginger-carrot sauce

Spinach Lasagne

spinach lasagne noodles layered with ricotta, mozzarella and feta cheeses, watercress, basil, roasted garlic and tomato sauce

Fresh Ravioli

- artichoke filled with roasted tomato sauce;
- pesto filled with herbed vin blanc sauce;
- cheese filled with fresh diced tomato sauce;
- asparagus filled with asparagus tip vin blanc sauce

Farfalle Melanzana

bow tie pasta tossed with a grilled eggplant, plum tomato and balsamic-basil sauce;
finished with parmesan cheese

(each served with complementary breads and rolls)

—SEAFOOD—

Maryland Crab Cakes

classic Maryland-style preparation;
finest quality lump crabmeat, delicately seasoned and sauteed; plated with a braised fennel slaw

Maine Salmon

horseradish and potato encrusted with tarragon vin blanc over asparagus spears

Salmon in Phyllo

filler of salmon rolled with a filling of spinach mushroom duxelles; baked and served over vegetables julienne with a saffron vin blanc

La Quinta Grilled Shrimp

a piquant timbale of corn and zucchini surrounded by five ancho chile marinated shrimp; accented with a roasted tomato sauce and crisp tortilla shoestrings

Seafood Crepes

lump crabmeat and shrimp, rolled and baked in a tender crepe with swiss cheese mornay sauce as an appetizer or a main course

Roasted Salmon Filet

roasted with a dusting of sun-dried tomato and herbs; served on a bed of broccoli rabe and finished with lemon aioli

Almond Dusted Sea Bass

pan-seared and finished in the oven; served with a delicate ginger tomato cream; plated over winter greens; fried carrot garnish

Sea Bass Provencal

braised in an aromatic broth of tomato, white beans, onion and herbs; finished with a roasted tomato reduction

Swordfish Caponata

grilled swordfish steak over three onion couscous; finished with caponata sauce

Pistachio Encrusted Snapper

red snapper, pan-fried with a dusting of pistachio nut flour; served with caramelized mashed potatoes & roasted tomato confit

(each served with complementary breads and rolls)

Plated Entrees

—FOWL—

Breast of Duck

with a blueberry ginger sauce;
confetti wild rice with almonds

Maple Glazed Chicken Breast

oven roasted cider and maple glazed;
with almond and apricot crunch

Pecan Crusted Chicken

boneless breast of chicken baked with pecan panko crumbs;
served over sweet potato puree with praline;
creole mustard sauce; haricots verts

Civet de Poulet

now a Main Street Classic:
pieces of tender chicken breast,
marinated with aromatic herbs and spices, and
simmered in a dried plum, olive and caper sauce;
served over cabernet rice; buttered haricots verts

Chicken Allegro

mozzarella and prosciutto stuffed chicken breast;
sliced on the bias and served with
rosemary-tomato sauce and spinach souffle

Pan-Seared Breast of Chicken

portobello mushroom gravy,
caramelized mashed potatoes, shoestring carrots
with thyme butter; garnished with crispy leeks

Chicken Positano

pounded chicken breast dusted with parmesan,
sauteed and served in an artichoke white wine
lemon sauce over rice pilaf

Chicken and Goat Cheese Crepes

tender crepes rolled with diced roast chicken,
goat cheese and caramelized onion;
finished with a wild mushroom Madeira sauce

Chicken Piccata

sauteed medallions of chicken
served with a light lemon butter sauce,
pilaf and roasted carrots with tarragon

(each served with complementary breads and rolls)

—MEATS—

Rack of Lamb

roasted with herbed dijon crumbs;
served with wild mushroom pudding and
haricots verts with petit pois

Char-Grilled Filet Mignon

with Roquefort sauce and port wine drizzle;
grilled cherry tomatoes
and roasted carrots with tarragon

Braised Lamb Shank

slowly braised until bone-tender in a sherried orange sauce;
served over creamy parmesan polenta
with a sprinkling of fresh herbs

Rolled Flank Steak

stuffed with spinach, pistachio and jarlsberg,
roasted, sliced and served with
oven roasted potatoes and zucchini gratin

Pork Calvados

medallions of pork sauteed with Calvados and cream;
apple compote, rosemary roasted potatoes
and haricots verts

Pork Tenderloin Lingonberry

grilled, sliced and served over
caramelized onion mashed potato
with a port-lingonberry demi-glace; haricots verts

Veal Medallions

pan seared and plated with
roasted wild mushrooms and pearl onions au jus;
semolina gnocchi with parmesan, and spinach souffle

Veal Saltimbocca

sauteed veal scaloppini, prosciutto, spinach and fontina;
finished with a marsala sage sauce;
served over fettuccine

Roasted Tenderloin of Veal

with red wine demi-glace, potato gnocchi
and skillet carrots with sage

(each served with complementary breads and rolls)

Plated Entrees

- STARTERS -

Lobster Ravioli
with tomato tarragon sauce

Maryland Crab Cake
with remoulade sauce

Tequila Grilled Shrimp
with cantaloupe and feta

Akvavit Cured Salmon Gravlax
with mustard dill sauce and black bread

Crab and Shrimp Crepe

Poached Salmon
with cucumber petit pois salsa

Duck Confit
over frisee with lingonberry sauce and walnuts

Caramelized Pear and Blue Cheese
over bibb lettuce with balsamic vinaigrette; crispy onions

Beet and Feta Salad
over mesclun greens with balsamic vinaigrette

Watercress, Endive and Roquefort
a composed salad finished with a champagne vinaigrette

Classic Caesar Salad

Autumn Spinach Salad
with julienned black forest ham and granny smith apple;
dried cranberries and caramelized walnuts in a dijon vinaigrette

Mesclun Baby Greens
with balsamic vinaigrette

Potato Leek Soup

Cream of Cucumber Soup

Carrot Ginger Soup

Wild Rice & Mushroom Soup

Harvest Soup

-SIDES -

Grilled Cherry Tomatoes

Haricots Verts

Roasted Asparagus with Tarragon

Petit Pois and Haricots Verts
with shallot butter

Peas, Cucumber and Prosciutto

Spinach Souffle

Baby Spinach
and garlic bread pudding

Mushroom Asparagus Fricassee

Wild Mushroom Pudding

Balsamic Braised Beets

Braised Red Cabbage with Apple

Julienned Zucchini, Squash and Carrot

Zucchini Gratin

Skillet Carrots with Sage

Potato Savoyarde
thin layers baked with garlic infused cream

Mashed Potatoes
caramelized onion, sour cream chive, wasabi or blue cheese & garlic

Rosemary Roasted Potatoes

Sweet Potato Puree
with Praline

Potato and Turnip Puree

Herbed Risotto Cake

Herbed Spaetzle

Semolina Gnocchi with Parmesan

Confetti Wild and Brown Rice

Wild Rice
with dried cherries and almonds

Plated Entrees

-DESSERTS -

recommended for full-service parties
(minimums may apply to certain items)

Coffee Pot de Creme

coffee infused custard topped with whipped cream and a sprinkling of cinnamon; tuile spoon and berry garnish

Tri-Layer Cheesecake

layers of chocolate, mocha and vanilla bean cheesecake on a shortbread cookie; with Belgian chocolate sauce and white chocolate cigarette

Coconut Bavarian

subtle and light coconut pudding with fresh raspberry coulis and berry garnish

Belgian Chocolate Tart

creamy chocolate and flaky crust served with vanilla anglaise and berry garnish

Walnut Espresso Tart

walnuts and espresso in a decadently rich tart; coffee caramel ice cream & chocolate cigarette garnish

Chocolate Souffle

moist, rich chocolate souffle topped with anise creme anglaise; white chocolate cigarette

Chocolate Pear Sampler

thin slice of Belgian chocolate tart and a tasting of pear tarte Tatin with brandy walnut ice cream & a drizzle of chocolate sauce

French Apple Tart

vanilla custard and baked apples with flaky puff pastry and plumped raisins; served with caramel sauce

Apple Dumpling

tart granny smith apple stuffed with cinnamon and pecans, baked in a flaky dough; caramel creme anglaise

Vanilla Berry Mousse

vanilla bean mousse hides a mixed berry gelee center; surrounded with meringue sticks; plated with berry coulis

Vanilla Bean Panna Cotta

Italian "cooked cream" infused with vanilla beans; serve with blackberry compote

Cranberry Apple Strudel

sweet apples, tart fresh cranberries and raisins packed into a flaky strudel; served with vanilla anglaise

Pumpkin Chiffon Napoleon

light pumpkin mousse layered between delicate, crisp honey lace cookies; served with warm sauteed sugar pumpkin and cinnamon

Poached Winter Fruits

served with Chablis sabayon

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Main Street Catering ○ 609.921.2777x2

mainstreetprinceton.com