

– VEGETARIAN –

Spinach Lasagne

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

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

Pumpkin Ravioli

served with fried sage and brown butter parmesan sauce

Vegetable Strudel

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

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



Let Main Street's six
**PROFESSIONAL
EVENT COORDINATORS**
provide you with
the resources and knowledge
to plan and carry out
every detail of
your most important event.

– SEAFOOD –

Maryland Crab Cakes

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

Shrimp Bersagliere

pan-seared shrimp in a porcini cognac sauce with sun-dried tomatoes over orzo pasta

Pan Seared Loin of Tuna

over wasabi mashed potatoes; garnished with pickled red onion, sesame haricots verts

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 Provençal

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 caponaa sauce

Zucchini Wrapped Tilapia

served in a white wine enriched sauce studded with a brunoise of zucchini, red pepper, carrot, squash and pearl pasta

Pistachio Encrusted Snapper

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

-FOWL-

Chardonnay Chicken

roasted french breast of chicken,
tarragon vin blanc sauce;
julienne vegetables

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 Emelia

boneless breast of chicken,
lightly coated with egg-wash and panko crumbs,
sauteed and served with cabernet rice;
garnished with sweet onion marmalade; julienne carrots

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 haricots verts

Breast of Duck

with a blueberry ginger sauce;
confetti wild rice with almonds

-MEATS-

Grilled Tournedo of Beef

with cabernet demi-glace, grilled cherry tomatoes
and spinach stuffed mushroom cap

Rolled Flank Steak

stuffed with spinach, pistachio and jarlsberg,
roasted, sliced and served with
oven roasted potatoes and parslid carrots

Tenderloin Tips

tenderloin of beef in a brown mushroom sauce;
served in vol-au-vent;
petit pois and glazed carrots

Veal Medallions

pan seared and plated with
roasted wild mushrooms and pearl onions au jus;
savoyarde potato and haricots verts

Veal Milano

pan-seared and finished with
crisp pancetta and port demi-glace;
herbed risotto cakes and ratatouille

Veal Saltimbocca

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

Pork Tenderloin Lingonberry

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

Pork Medallions

with braised fennel in vermouth cream sauce;
served with confetti wild rice and petit pois

Rack of Lamb

roasted with herbed dijon crumbs;
served with potato savoyarde and
haricots verts with petit pois

– FIRST COURSES –

Lobster Ravioli
with tomato tarragon sauce

Maryland Crabcake
with remoulade sauce

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

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

Poached Pear
over baby greens with stilton blue cheese

Akvavit Cured Salmon Gravlax
with mustard dill sauce and black bread

Beet and Feta Salad
over mesclun greens with balsamic vinaigrette

Mesclun Greens
with brie cubes and raspberry vinaigrette

– SIDE SALADS –

Classic Caesar
with creamy caesar dressing

Mesclun Baby Greens
with balsamic vinaigrette

Spinach Salad
with honey mustard dressing

– SOUPS –

Ribollita

Potato Leek

Wild Mushroom
with wild rice

Harvest
silky puree of carrot, potato, tomato & basil
with a chicken stock

– VEGETABLES –

Zucchini Mousse
in emmenthal cheese custard

Haricots Verts and Petit Pois
with shallot butter

Spinach Souffle

Ratatouille
eggplant, zucchini, peppers, onions and tomatoes

Grilled Cherry Tomatoes

Spinach Stuffed Mushroom Cap

Oven Roasted Vegetables
carrots, parsnips, turnips, red onion & red bliss potato

Wild Mushroom Tart

Herbed Risotto Cake

Sweet Potato Puree with Praline

Potato Savoyarde
thin layers baked with garlic infused cream

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

Main Street Fine Catering ◦ 609.921.2777x2

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- DESSERTS -

Assorted Trifles

carrot cake, chocolate raspberry hazelnut and spiced pumpkin

Chocolate Gianduja Roulade

with vanilla sauce, halved strawberry,
crushed hazelnuts and cocoa garnish

Apple Dumpling

with cinnamon creme anglaise & cinnamon

Vanilla Bean Panna Cotta

with fruit compote

French Apple Tart

with caramel sauce

Italian Tiramisu

with mocha sauce, cocoa powder and chocolate cigarette

Crepes Suzette

vanilla filled crepe with orange sauce

Individual Apple Galette

free-form apple pie

Mississippi Mud Cake

extraordinarily dense, rich chocolate bourbon
bundt cake served a la mode

Key Lime Pie

authentic pie in a graham cracker crust

Carrot Cake

wonderfully moist and rich with walnuts and raisins;
traditional cream cheese icing

Seasonal Fruit Turnover

with vanilla ice cream

Seasonal Fruits & Berries

Homemade Ice Cream & Sorbet

Special Occasion Cakes

custom inscribed

Holiday Specialties

Fall-Winter 2002

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