

# Carry-Out Menu

## MAIN STREET FINE CATERING

### Appetizer Platters

UNLESS OTHERWISE NOTED,  
EACH SERVES APPROX. 10; LARGE SERVES APPROX. 20

#### HEARTLAND CHEESE

AGED VERMONT CHEDDAR, WISCONSIN BLUE & HAVARTI;  
GARNISHED WITH GRAPES, \$42

#### GOURMET CHEESE

FOUR HAND-SELECTED QUALITY IMPORTED CHEESES,  
BERRIES AND FRESH & DRIED FRUITS, \$58

#### BAKED BRIE WITH APPLE CHUTNEY

IMPORTED FRENCH BRIE TOPPED WITH APPLE CHUTNEY,  
WRAPPED AND BAKED IN PHYLLO, \$42

#### FRUITS AND BERRIES

CUBED CANTALOUPE, HONEYDEW MELON & PINEAPPLE,  
STRAWBERRIES AND GRAPES... READY-TO-ENJOY, \$38

#### CRUDITE

ASSORTMENT OF BITE-SIZED, FRESH, SEASONAL GARDEN  
VEGETABLES WITH YOUR CHOICE OF SPINACH OR HERB DIP, \$41

#### HUMMUS & BABA GHANOUSH

PINT EACH OF HUMMUS AND RED PEPPER BABA GHANOUSH,  
HALF-PINT MIXED MARINATED OLIVES & CRACKER BREAD, \$40

#### SOUTHWEST CON QUESO DIP

LAYERS OF AVOCADO PUREE, CHILI-SPICED CREAM,  
GRATED CHEESE, DICED JALAPENO, TOMATO AND SCALLION;  
TORTILLA CHIPS FOR DIPPING  
SM. \$18      LG. \$35

#### NORWEGIAN SMOKED SALMON

CLASSIC PRESENTATION WITH CAPER CREAM CHEESE AND BLACK BREAD, LG. \$52

#### TENDERLOIN OF BEEF

LEAN, PERFECTLY ROASTED FILET, THIN SLICED AND  
PRESENTED WITH COCKTAIL BREADS AND GREEN PEPPERCORN MUSTARD SAUCE  
SM. \$48      LG. \$85

#### COCKTAIL CROISSANTS

ASK FOR OUR SEASONAL VARIETY, \$30 DOZ.

#### GLAZED PORK TENDERLOIN

SLICES OF MARINATED, GRILLED PORK TENDERLOIN SERVED WITH MANGO CHUTNEY, \$48

#### MARINATED FLANK STEAK

SLICED AND SERVED WITH MEDITERRANEAN POTATO AND GREEN BEAN SALAD, \$45

#### SAVORY BAKED CHEESECAKES

- CHEDDAR-CHUTNEY WITH RED AND GREEN APPLE SLICES
  - BASIL-PINENUT PESTO WITH TOMATO SALSA
    - SUN-DRIED TOMATO & FETA
- WITH CRACKER BREAD & WATER BISCUITS  
SM. \$35      LG. \$45

## *Hors d'Oeuvre*

INDIVIDUAL SELECTIONS — PRICED PER DOZEN

**MINI BEEF WELLINGTON**, \$24

**PETITE SMOKED SALMON PINWHEEL**, \$24

**HERBED GOAT CHEESE & TOMATO CANAPES**, \$16

**PHYLLO BUNDLES** ARTICHOKE PARMESAN OR WILD MUSHROOM, \$18

**ASIAN VEGETABLE DUMPLING** WITH GINGER SOY SAUCE, \$22

**CRAB AND SHRIMP WONTONS**, \$24

**GRILLED SHRIMP**, \$24

**CHICKEN SKEWERS** THAI OR TANDOORI-STYLE, \$26

**FILET OF BEEF CANAPES** ON BREAD ROUNDS WITH HORSERADISH CREAM SAUCE, \$22

**COCKTAIL SHRIMP**, \$24 (MIN. 4 DOZ.)

## *Entrees*

### **SLICED FILET OF BEEF**

WITH GREEN PEPPERCORN SAUCE

\$48 PER LB. (MIN. 3 LB.)

### **MAPLE-SOY GRILLED SALMON**

(SERVED AT ROOM TEMPERATURE)

\$30 PER LB.

### **POACHED SALMON FILET**

POACHED IN A COURT BOUILLON;  
SERVED ROOM TEMPERATURE WITH A CREAMY HERB SAUCE

\$30 PER LB.

### **LEMON CHICKEN VINAIGRETTE**

CHICKEN MEDALLIONS, DIPPED IN A SHEER BATTER,  
SAUTEED, AND SERVED AT ROOM TEMPERATURE IN A  
TANGY LEMON CAPER VINAIGRETTE

\$27 PER LB.

### **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

\$27 PER LB.

### **CHICKEN POSITANO**

SCALOPPINI OF CHICKEN DUSTED IN PARMESAN;  
PREPARED WITH A CREAMY ARTICHOKE LEMON WINE SAUCE

\$27 PER LB.

### **WILD MUSHROOM RAVIOLI**

WITH HERB VIN BLANC

\$15 PER DOZEN (MIN. 4 DOZ.)

**SPINACH-MUSHROOM CANNELLONI**

HOUSEMADE CREPES ROLLED WITH A FILLING OF SPINACH, MUSHROOM AND RICOTTA; BAKED AND SERVED WITH A CREAMY PINK TOMATO ROSEMARY SAUCE  
\$7 EACH, MINIMUM 1 DOZ.

**PASTA BOLOGNESE**

VEAL, PORK AND BEEF, SLOWLY SIMMERED WITH TOMATO, GARLIC AND ROSEMARY IN A ROUND, RICH MEAT SAUCE;  
SERVED OVER PENNE  
\$10 PER LB.

**SEASONAL PASTAS OF THE WEEK**

PRICED PER LB.

**MAIN STREET CHILI OR VEGETARIAN CHILI**

\$12 PER QUARTT

*Small Salads*

**MESCLUN BABY GREENS BALSAMICO, \$4. PER PERSON**

**CAESAR SALAD, \$4. PER PERSON**

**CLASSIC SPINACH, \$4. PER PERSON**

*Side Dishes*

**JULIENNE VEGETABLES, \$10 PER LB**

**FRENCH GREEN BEANS, \$15 PER LB**

**CONFETTI WILD & BROWN RICE, \$8 PER LB**

**CARAMELIZED ONION MASHED POTATOES, \$7 PER LB**

**HARICOT VERT WITH PETIT POIS, \$15 PER LB**

**COUSCOUS WITH CURRANTS, \$9 PER LB**

**MEDITERRANEAN POTATO SALAD, \$9 PER LB**  
WITH GREEN BEANS AND CRACKED BLACK PEPPER IN VINAIGRETTE



THIS MENU AVAILABLE THROUGH MAIN STREET'S FINE CATERING DIVISION  
WE REQUIRE 3 DAYS ADVANCE NOTICE FOR ORDERS — 10 PERSON MINIMUM ORDER  
TELEPHONE **609.921.2777x2** TO PLACE YOUR ORDERS

FALL ~ WINTER 2007-08

**MAIN STREET FINE CATERING**

MAINSTREETCATERING.COM