

# Carry-Out Menu

## MAIN STREET FINE CATERING

### Appetizer Platters

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

#### DOMESTIC CHEESE

AGED VERMONT CHEDDAR, WISCONSIN BLUE & HAVARTI; GARNISHED WITH GRAPES, \$41

#### GOURMET CHEESE

FOUR HAND-SELECTED QUALITY IMPORTED CHEESES, BERRIES AND FRESH & DRIED FRUITS, \$65

#### BAKED BRIE WITH RASPBERRIES

IMPORTED FRENCH BRIE TOPPED WITH RASPBERRY PUREE, WRAPPED AND BAKED IN PHTLLO, \$42

#### FRUITS AND BERRIES

CUBED CANTALOUPE, HONEYDEW MELON & PINEAPPLE, STRAWBERRIES AND GRAPES... READY-TO-ENJOY, \$42

#### 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; 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. \$20 LG. \$37

#### NORWEGIAN SMOKED SALMON

CLASSIC PRESENTATION WITH CAPER CREAM CHEESE AND BLACK BREAD, LG. \$55

#### TENDERLOIN OF BEEF

LEAN, PERFECTLY ROASTED FILET, THIN SLICED AND  
PRESENTED WITH COCKTAIL BREADS AND GREEN PEPPERCORN MUSTARD SAUCE  
SM. \$52 LG. \$90

#### SMOKED TURKEY & BLACK FOREST HAM

THIN SLICED AND PRESENTED WITH  
CHAMPAGNE MUSTARD AND PLUM CATSUP, LG. \$48

#### COCKTAIL CROISSANTS

ASK FOR OUR SEASONAL VARIETY, \$36 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, \$48

#### 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

**HERBED GOAT CHEESE & TOMATO CANAPES, \$18**

**PHYLLO BUNDLES**

ARTICHOKE PARMESAN OR WILD MUSHROOM, \$18

**BUFFALO CHICKEN PINWHEELS, \$20**

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

**TEQUILA AND LIME GRILLED SHRIMP, \$26**

**SUMMER BRIE BITES**

WITH CRISP PANKO CRUMB CRUST; RASPBERRY DIPPING SAUCE, \$18

**ISLAND CHICKEN BITES**

IN A COCONUT BATTER; CITRUS MARMALADE, \$18

**CHICKEN SKEWERS THAI OR TANDOORI-STYLE, \$24**

**FILET OF BEEF CANAPES**

ON BREAD ROUNDS WITH HORSERADISH CREAM SAUCE, \$27

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

# Entrees

**SLICED FILET OF BEEF**

WITH GREEN PEPPERCORN SAUCE

\$52 PER LB. (MIN. 3 LB.)

**MAPLE-SOY GRILLED SALMON**

(SERVED AT ROOM TEMPERATURE)

\$34 PER LB.

**POACHED SALMON FILET**

POACHED IN A COURT BOUILLON;

SERVED ROOM TEMPERATURE WITH A CREAMY HERB SAUCE

\$34 PER LB.

**TUSCAN CHICKEN GRILL**

MARINATED & GRILLED BONELESS BREAST, SLICED AND  
MIXED WITH MARINATED GRILLED VEGETABLES;

\$24 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.

**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

\$18 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

\$6 EACH, (MIN. 1 DOZ.)

**ASIAN RIM SOBA NOODLES**

(SERVED AT ROOM TEMPERATURE)

SOBA NOODLES WITH JICAMA, CUCUMBER, MIZUNA GREENS  
AND RED PEPPER; ASIAN-STYLE GINGER SOY DRESSING

\$10 PER LB.

**FARFALLE WITH BABY SPINACH**

BOWTIE PASTA TOSSED IN A WALNUT, SUN-DRIED TOMATO AND  
GARLIC INFUSED OLIVE OIL WITH FRESH BABY SPINACH, RICOTTA AND PARMESAN CHEESE

\$12 PER LB.

**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.

*Soup & Salads*

**MESCLUN BABY GREENS BALSAMICO, \$4.00 PER PERSON**

**ARUGULA SALAD, \$4.25 PER PERSON**

**CAESAR SALAD, \$4.00 PER PERSON**

**CLASSIC SPINACH, \$4.25 PER PERSON**

**GAZPACHO, \$8 PER QUART**

*Side Dishes*

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

**FRENCH GREEN BEANS, \$18 PER LB**

**CONFETTI WILD & BROWN RICE, \$10 PER LB**

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

**HARICOT VERT WITH PETIT POIS, \$18 PER LB**

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

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

**CHILLED ASPARAGUS, \$15 PER LB**  
WITH CITRUS VINAIGRETTE AND LEMON ZEST



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

SPRING ~ SUMMER 2008

**MAIN STREET FINE CATERING**

MAINSTREETCATERING.COM