

# Main Street Wine Cellar at the Bistro

## INDIVIDUAL HORS D'OEUVRES\*

### — HOT INDIVIDUAL SELECTIONS —

4 DOZEN MINIMUM EACH TYPE; PRICED BY THE DOZEN

#### PHYLLO BUNDLES

SPINACH FETA OR WILD MUSHROOM, \$18/DOZ

#### BEEF RISOTTO CAKE

WITH VERMONT CHEESE AND CARAMELIZED WALNUTS, \$18/DOZ

#### MARYLAND CRAB CAKES

MADE WITH FRESH BLUE CRAB MEAT  
TOPPED WITH BASIL AIOLI, \$24/DOZ

#### CREMINI MUSHROOMS

STUFFED WITH SPINACH, SAUSAGE & GOAT CHEESE, \$20/DOZ

#### BRIE AND PARMA HAM QUESADILLA

TOPPED WITH RED WINE POACHED FIG, \$18/DOZ

#### CHICKEN AND APPLE SAUSAGE

IN A PASTRY BLANKET;  
OFFERED WITH SPICY MUSTARD, \$20/DOZ

### — COLD INDIVIDUAL SELECTIONS —

4 DOZEN MINIMUM EACH TYPE PRICED BY THE DOZEN

#### HERBED GOAT CHEESE & TOMATO CANAPE, \$18/DOZ

#### ANTIPASTO PINWHEEL

PESTO CREAM CHEESE WITH CRISP PROSCIUTTO,  
SMOKED MOZZARELLA AND RED PEPPER;  
ROLLED IN A TOMATO-SCENTED TORTILLA, \$18/DOZ

#### PETITE SMOKED SALMON PINWHEEL

WITH BASIL CREME FRAICHE FILLING, \$24/DOZ

#### PORK TENDERLOIN CROSTINI

WITH MANGO CHUTNEY, \$22/DOZ

#### STILTON SPREAD WITH CARAMELIZED PEAR

ON RAISIN WALNUT CANAPE, \$16/DOZ

#### TANDOORI CHICKEN SKEWERS

WITH YOGURT CUCUMBER RAITA, \$28/DOZ

## APPETIZER PLATTERS\*

EACH SERVES A MINIMUM OF 10  
(DEPENDING ON NUMBER OF ADDITIONAL OFFERINGS)

#### HEARTLAND CHEESES

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

#### BAKED BRIE

HALF WHEEL WRAPPED IN A DECORATED CRUST OF PHYLLO  
WITH GINGER-APPLE CHUTNEY, \$46

#### GRILLED VEGETABLES PROVENCAL

FENNEL, SWEET PEPPERS, ZUCCHINI & CARROTS  
ACCOMPANIED WITH A TAPENADE DIP, \$45

#### SEARED AHI TUNA

WITH WASABI MAYONNAISE AND PICKLED GINGER;  
SERVED WITH RICE CRACKERS, \$40

#### TENDERLOIN OF BEEF

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

#### ANTIPASTO REGGIANO

SALAMI, PROSCIUTTO, FRESH MOZZARELLA,  
ASIAGO, HARICOT VERT AND HERBED CROSTINI, \$42

#### NORWEGIAN SMOKED SALMON

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

#### FRESH POACHED SHRIMP

CHOICE OF SPICY COCKTAIL OR LOUIS SAUCE  
4 DOZEN MINIMUM, \$24/DOZ

## Main Street Euro-American Bistro & Bar

301 N. HARRISON STREET, PRINCETON

609.921.2779 FAX 609.921.6801 WWW.MAINSTREETPRINCETON.COM

FALL/WINTER 2011-12

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## BUFFET MENUS

INCLUDE TWO ENTREES, SALAD, VEGETABLE AND BREAD  
18 PERSON MINIMUM

### MARINATED PORK LOIN • PUMPKIN RAVIOLI

MARINATED PORK LOIN WITH SPICED APPLE COMPOTE  
PUMPKIN RAVIOLI WITH SAGE CREAM SAUCE

\$28.00

### TILAPIA CON FUNGHI • CHICKEN CHASSEUR

MILD WHITE FISH FILET, OVEN-BAKED, TOPPED WITH TRUFFLED WILD MUSHROOM  
MEDALLIONS OF CHICKEN SAUTEED WITH PLUM TOMATOES, MUSHROOMS AND ONIONS; MADEIRA BROWN SAUCE

\$30.00

### SALMON FILET • EGGPLANT ROLLATINI

GRILLED FILET OF SALMON WITH LEMON THYME BUTTER  
SLICED EGGPLANT, ROLLED AND BAKED WITH A FILLING OF MOZZARELLA AND RICOTTA CHEESES;  
TOPPED WITH OUR SPECIAL MARINARA

\$30.00

### CHICKEN POSITANO • SPINACH MUSHROOM CANNELLONI

SCALOPPINI OF CHICKEN DUSTED IN PARMESAN; WITH A CREAMY ARTICHOKE LEMON WINE SAUCE  
HOUSEMADE CREPES ROLLED WITH A FILLING OF SPINACH, MUSHROOM AND RICOTTA;  
BAKED AND SERVED WITH A CREAMY PINK TOMATO ROSEMARY SAUCE

\$29.00

### TENDERLOIN TIPS • SPINACH GORGONZOLA RAVIOLI

TENDERLOIN TIPS IN A BROWN MUSHROOM SAUCE SERVED OVER BUTTERED NOODLES  
SPINACH GORGONZOLA RAVIOLI WITH TOMATO CREAM SAUCE

\$28.00

### CIVET DE POULET • WILD MUSHROOM RAVIOLI

PIECES OF TENDER CHICKEN BREAST, MARINATED WITH MEDITERRANEAN HERBS, WHITE WINE,  
OLIVES, DRIED PLUMS, AND CAPERS  
MUSHROOM FILLED RAVIOLI WITH HERB VIN BLANC

\$30.00

### FILET OF BEEF • MARYLAND CRAB CAKE

JUMBO LUMP CRAB CAKE WITH BASIL AIOLI  
SLICED TENDERLOIN OF BEEF SEASONED WITH CRACKED PEPPERCORNS; CREAMED HORSE RADISH SAUCE  
MASHED POTATOES WITH SOUR CREAM AND CHIVES

\$37.00

### PLUS, SELECT TWO ITEMS FROM THE LIST BELOW

BABY MESCLUN GREENS WITH HONEY MUSTARD DRESSING OR BALSAMIC VINAIGRETTE, CAESAR SALAD;  
ROASTED WINTER VEGETABLES, JULIENNE OF ZUCCHINI, SQUASH AND CARROT,  
HARICOT VERT, BROWN BUTTER BABY CARROTS WITH PETIT POIS, BUTTERNUT SQUASH WITH MAPLE SYRUP AND WALNUTS  
CONFETTI WILD AND BROWN RICE

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8.00 FOR ADDITIONAL ENTRÉE SELECTION

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## BUFFET DESSERTS

ALL DESSERTS AND CAKES ARE MADE IN MAIN STREET'S OWN PASTRY SHOP!  
YOUR CHOICE FROM ONE OF THE FOLLOWING GROUPS, 7.00 PER PERSON

### FINGER PASTRIES

(CHOOSE UP TO FOUR)

OPERA SQUARES, CHOCOLATE RASPBERRY MOUSSE CUPS, CARROT CAKE PETIT FOURS,  
CHEESECAKE BARS, PETIT FRUIT FINANCIERS, MINI-ECLAIRS, PEAR TARTLETS,  
MUD BITES, CREAM PUFFS, KEY LIME TARTLETS, PETITE APPLE PIES  
CRANBERRY WALNUT TARTS, PUMPKIN CHEESECAKE DIAMONDS

### CAKES AND TARTS

(CHOOSE UP TO THREE)

CHOOSE FROM YEAR-ROUND FAVORITES:

MISSISSIPPI MUD CAKE, CARROT CAKE, PLAIN CHEESECAKE,  
CHOCOLATE TART, KEY LIME PIE, OPERA TORTE, PLUS SEASONAL ADDITIONS

### CRISPS, COBBLERS AND PUDDINGS

(CHOOSE UP TO THREE)

SEASONAL SPECIALTIES PLUS

TRADITIONAL APPLE CRISP, CHOCOLATE MOUSSE, RICE PUDDING, BERRY COBBLER  
CHOCOLATE BREAD PUDDING

### SPECIAL OCCASION THREE-LAYER CAKES

CUSTOM MADE AND PERSONALIZED

— CHOOSE FROM —

YELLOW VELVET OR DEVIL'S FOOD CAKE

— BUTTERCREAMS FROSTINGS AND FILLINGS —

VANILLA, CHOCOLATE, MOCHA, LEMON, RASPBERRY OR PRALINE

— SPECIAL FILLINGS —

VANILLA OR CHOCOLATE PASTRY CREAM, CHOCOLATE MOUSSE, WHITE CHOCOLATE MOUSSE,  
CHOCOLATE GANACHE, RASPBERRY PRESERVES, LEMON CURD

		(WITH BUTTERCREAM FILLING)	(WITH SPECIALTY FILLING)
9 INCH	SERVES 15-18	31.00	38.00
12 INCH	SERVES 25-30	43.00	53.00
1/2 SHEET	SERVES UP TO 50	66.00	92.00
FULL SHEET	SERVES UP TO 100	116.00	148.00



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# Main Street Wine Cellar at the Bistro

## **LUNCH SPECIAL**

18 PERSON MINIMUM

### **SOUP 'N BUILD-YOUR-OWN SANDWICH**

#### **RIBOLLITA**

A ROBUST ITALIAN VEGETABLE AND WHITE BEAN SOUP

#### **SANDWICH PLATTER**

SLICED TURKEY, HAM, SALAMI; PROVOLONE AND SWISS CHEESES;  
LETTUCE, SLICED TOMATOES, PICKLES,  
BREADS AND CONDIMENTS

#### **POTATO SALAD VINAIGRETTE**

#### **VEGETABLE SLAW**

AVAILABLE AT LUNCHTIME ONLY \$16

## **Main Street Euro-American Bistro & Bar**

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