

Main Street Wine Cellar at the Bistro

INDIVIDUAL HORS D'OEUVRES

— HOT INDIVIDUAL SELECTIONS —

4 DOZEN MINIMUM EACH TYPE; PRICED BY THE DOZEN

SUMMER BRIE BITES

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

PHYLLO BUNDLES

ARTICHOKE PARMESAN OR WILD MUSHROOM, \$18/doz

FRESH TOMATO AND BASIL MINI QUICHE, \$16/doz

MACADAMIA SHRIMP

WITH CURRY COCONUT SAUCE, \$26/doz

PETITE MARYLAND CRAB CAKES

WITH BASIL AIOLI, \$24/doz

ISLAND CHICKEN BITES

IN A COCONUT BATTER SERVED
WITH CITRUS MARMALADE, \$18/doz

— COLD INDIVIDUAL SELECTIONS —

4 DOZEN MINIMUM EACH TYPE; PRICED BY THE DOZEN

CAPRESE CROSTINI, \$18/doz

ASPARAGUS PILLOWS

PUFF PASTRY WITH BOURSIN, \$18/doz

MOJO CHICKEN

WITH AVOCADO DIP, \$26/doz

PORK TENDERLOIN CROSTINI

WITH MANGO CHUTNEY, \$22/doz

ANTIPASTO PINWHEEL

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

FILET OF BEEF CORUCOPIA

WITH HORSERADISH CREAM SAUCE, \$22/doz

APPETIZER PLATTERS

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

BAKED BRIE WITH RASPBERRIES

IMPORTED FRENCH BRIE TOPPED WITH RASPBERRY PUREE,
WRAPPED AND BAKED IN PHYLLO, \$45

HEARTLAND CHEESES

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

FRESH FRUIT AND BERRIES

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

SEARED AHI TUNA

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

FRESH POACHED SHRIMP

WITH CHOICE OF SPICY COCKTAIL,
REMOULADE OR LOUIS SAUCE, \$24/doz

TENDERLOIN OF BEEF

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

ANTIPASTO MILANO

ROSETTE DE LYON SALAMI, FRESH MOZZARELLA,
ASIAGO, MARINATED ARTICHOKE HEARTS, CAPONATA,
ROASTED RED PEPPERS, KALAMATA OLIVES
AND HERBED CROSTINI, \$40

SOUTHWEST CON QUESO DIP

LAYERS OF AVOCADO PUREE, CHILI-SPICED CREAM,
GRATED CHEESE, DICED JALAPENO,
TOMATO AND SCALLION; TORTILLA CHIPS, \$37

GRILLED VEGETABLE PROVENCAL

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

Main Street Euro-American Bistro & Bar

301 N. HARRISON STREET, PRINCETON

609.921.2779 FAX 609.921.6801 WWW.MAINSTREETPRINCETON.COM

SPRING/SUMMER 2010

Main Street Wine Cellar at the Bistro

BUFFET MENUS

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

CHICKEN POSITANO AND SPINACH CREPES

POUNDED, DUSTED WITH PARMESAN, SAUTEED SERVED WITH AN ARTICHOKE WHITE WINE LEMON SAUCE
SPINACH, MUSHROOM, RICOTTA FILLED CREPES WITH PINK TOMATO CREAM SAUCE
\$29.00

SUMMER GRILLED SALMON AND ARTICHOKE LEMON SCENTED RAVIOLI

FRESH CORN AND SHIITAKE MUSHROOM SAUTE
\$28.00

TILAPIA PROVENCAL AND FLANK STEAK

MEDITERRANEAN-STYLE MILD WHITE FISH FILET ROASTED WITH SAVORY CHUNKY TOMATOES,
OLIVES, PRESERVED LEMON AND CAPERS
CHAR-GRILLED MARINATED FLANK STEAK
RICE PILAF
\$31.00

FILET OF BEEF AND CRAB CAKES

SLICED TENDERLOIN WITH GREEN PEPPERCORN SAUCE
MARYLAND CRAB CAKES WITH TARTAR SAUCE
RED BLISS POTATO AND GREEN BEAN SALAD
\$37.00

LEMON CHICKEN VINAIGRETTE AND MAPLE SOY GLAZED SALMON

CHICKEN MEDALLIONS DIPPED IN A SHEER BATTER,
SAUTEED, AND SERVED AT ROOM TEMPERATURE IN A TANGY LEMON CAPER VINAIGRETTE
MAPLE SOY GRILLED SALMON
INDONESIAN RICE SALAD
\$30.00

CHICKEN EMELIA AND ASPARAGUS RAVIOLI

BONELESS BREAST OF CHICKEN SAUTEED WITH PANKO CRUMBS; WITH A GOLDEN RAISIN BALSAMIC GLAZED ONION COMPOTE
ASPARAGUS FILLED WITH ASPARAGUS TIP VIN BLANC SAUCE
\$28.00

PLUS, SELECT TWO ITEMS FROM THE LIST BELOW

ASPARAGUS VINAIGRETTE, HARICO VERT, GRILLED CHERRY TOMATO BALSAMIC,
LEMON VEGETABLE SLAW, SLICED CUCUMBERS WITH DILL DRESSING, ORZO ARTICHOKE SALAD,
BABY MESCLUN GREENS WITH HONEY MUSTARD DRESSING OR BALSAMIC VINAIGRETTE, CAESAR SALAD

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BUFFET DESSERTS

ALL DESSERTS AND CAKES ARE MADE IN MAIN STREET'S OWN PASTRY SHOP!
7.00 PER PERSON

FINGER PASTRIES

(CHOOSE UP TO FOUR)

FRUIT TARTLETTES, PETITE STRAWBERRY SHORTCAKES,
CHOCOLATE CREAM PUFFS, PEACH MINI PIES,
CHOCOLATE DIPPED STRAWBERRIES,
MINI CHOCOLATE CREAM PIES, MINI ECLAIRS, MUD BITES,
PETITE KEY LIME TARTS

CAKES, TARTS AND PIES

(CHOOSE UP TO THREE)

STRAWBERRY SHORTCAKE, BLUEBERRY CRUMB PIE,
MIXED BERRIES AND CREAM TART, CHOCOLATE TART,
MISSISSIPPI MUD CAKE, CARROT CAKE,
KEY LIME PIE, APPLE PIE AND CHEESECAKE

CRISPS, COBBLERS AND PUDDINGS

(CHOOSE UP TO THREE)

APPLE CRISP, SEASONAL FRUIT COBBLER, BELGIAN CHOCOLATE MOUSSE,
CHOCOLATE BREAD PUDDING, RICE PUDDING

SPECIAL OCCASION 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

— INSCRIPTION INCLUDED —

		(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	82.00
FULL SHEET	SERVES UP TO 100	116.00	148.00



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LUNCH SPECIAL

18 PERSON MINIMUM

AL FRESCO SALAD QUARTET

CHICKEN AND BROCCOLI

SEASONAL PASTA

CAPRESE

SLICED TOMATO, FRESH MOZZARELLA AND BASIL

FRESH FRUIT

AVAILABLE FOR LUNCH BUFFET ONLY \$20.00

WARM WEATHER GOURMET SANDWICH PLATTER AND CHILLED GAZPACHO

CHICKEN CAESAR WRAP

GRILLED PORTOBELLO FOCACCIA

ALBACORE TUNA SALAD SANDWICH

CHILLED TOMATO GAZPACHO SOUP

AVAILABLE FOR LUNCH BUFFET ONLY \$20.00

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