

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, \$65

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, \$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,
WITH HERBED 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

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

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Hors d'Oeuvre

INDIVIDUAL SELECTIONS — PRICED PER DOZEN

STILTON SPREAD WITH CARAMELIZED PEAR
ON RAISIN WALNUT CANAPE, \$16

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

CREMINI MUSHROOMS
STUFFED WITH SPINACH, SAUSAGE AND GOAT CHEESE, \$20

SPICY CHICKEN FAJITA ROLL, \$20

HERBED GOAT CHEESE & TOMATO CANAPES, \$18

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, \$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.

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
\$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
\$7 EACH, MINIMUM 1 DOZ.

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FARFALLE MELANZANE

BOW TIE PASTA TOSSED WITH A GRILLED EGGPLANT,
PLUM TOMATO AND BALSAMIC-BASIL SAUCE; FINISHED WITH PARMESAN CHEESE
\$12 PER LB

SEASONAL PASTA SALADS OF THE WEEK

PRICED PER LB.

MAIN STREET CHILI OR VEGETARIAN CHILI

\$12 PER QUART

Small Salads

MESCLUN BABY GREENS BALSAMICO, \$4. PER PERSON

CAESAR SALAD, \$4. PER PERSON

CLASSIC SPINACH, \$4.25 PER PERSON

Side Dishes

ROASTED BEETS AND CARROTS, \$8 PER LB

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

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MAINSTREETCATERING.COM